





Item Number:	8090444	Country of Origin: Philippines
Pack Size:	1/45 Units	Shelf Life Unopened/Opened: 18 months / 1 day
Unit Net Weight	: 2.89 lbs. (1.31 kg)) Unit Drain Weight: N/A
UPC :	Ca	ase/Package Code: BEST BY: MM/DD/YYYY
GTIN: 1480	6525 09062 4 Un	nit Can Code/Coding Format: N/A
Pro	duct Image	Product Label
	and the second	
		Prod No.: 80990444 Hand Made Vanilla Tart Shell, Large Round, with Coating Ingredients: Wheat Flour, Sugar, Butter (Milk), Egg, Soy Bean Ol, Salt, Natural Vanilla, Coating With Non Dairy Creamer (Glucose Syrup, Concolted (Fully Hydrogenated Coconut Oli, Soy Lectifun, Natural Vanilla Extract, Olyglycerol Polyricinoleate) Suiss Chalt Fine FoOS Allanda Coporation Silt Non Dairy Creamer (Glucose Syrup, Coconut Oli), Soy Lectifun, Natural Vanilla Extract, Olyglycerol Polyricinoleate) Suiss Chalt Fine FoOS Allanda Coporation Silt Non Dairy Creamer (Glucose Syrup, Coconut Oli), Soy Lectifun, Natural Vanilla Extract, Noi Soy Lectifun, Natural Vanilla Extract, Noi Soy Lectifun, Soy Lectifu
		PRODUCTION DATE(M/D/Y): 00-00-0000 BEST BY(M/D/Y): 00-00-0000 BEST BY(M/D/Y): 00-00-0000 ATALANTA P.O.No.: 00-00000 Shelf Life: 18 Month at 19/C/164,4/F or Below in Dry & Cool Place PRODUCT OF PHILIPPINES
Product Descrip	tion:	Hand Made Vanilla Tart Shell, Large Round, With Coating Wheat Flour, Sugar, Butter (Milk), Egg, Soy Bean Oil, Salt, Natura Vanilla, Coating with Non Dairy Chocolate (Fully Hydrogenated Coconut Oi Sugar, Non Dairy Creamer (Glucose Syrup, Coconut Oil), Soy Lecithin
Ingredient State	ement:	Natural Vanilla Extract, Polyglycerol Polyricinoleate) Contains: Wheat, Milk, Egg and Soy May also contain traces of Almond and Sesame
Kosh	er (Y/N; type)	Ν
	Free (Y/N)	<u>Y</u>
	NI (Y/N); Lid, Can, Jar, En	
	nic (Y/N; type)	N
-	es Count (per package)	
	Open (Y/N; type)	<u>N</u>
-	Fragments (Range ; %	%) N/A
sical Properties	:	
Colo	r	Cream to Beige
	Aroma & Flavor Sweet vanilla, butter and creamy, no rancid taste	
Aron	Id & FIdVOF	
_		
Text	ure	Coarse and Crumbly Tart Shell
Text		

Vacuum

Chemical Properties:

	Minimum	Maximum	Target
pH (range)	N/A	N/A	N/A
Titrable Acidity (range)	N/A	N/A	N/A
°Brix (range)	N/A	N/A	N/A
Salt Percentage – Volhard Method (range)	N/A	N/A	N/A
Sulfur Dioxide (range)	N/A	N/A	N/A
% Moisture (range)	0%	≤4.0%	<4.0%
Free Fatty Acid Value	N/A	N/A	≤5mg/g
Peroxide Value	N/A	N/A	≤15meq/kg

Microbiological Properties:

≤10,000 CFU/g	
≤100 CFU/g	
≤50 MPN/g	
N/A	
Negative at 25g	
Negative at 25g	
Negative at 25g	

Nutritionals (*Daily Value % (DV%) Based on a 2,000 Calorie Diet)

Serving Size: (As listed on Label)	1 She	ell (29g)	Serving Size:	100g	,
Servings Per Container:	45 Servings		Servings Per Container:	13 Servings	
	Per Serving	DV%		Per Serving	DV%
Calories:	130		Calories:	444	
Total Fat (g) *Changed from 65-78g :	7	9%	Total Fat (g) *Changed from 65-78g :	22.7	29%
Saturated Fat (g):	3.5	17%	Saturated Fat (g):	12	60%
<i>Trans</i> Fat (g):	0		<i>Trans</i> Fat (g):	0	
Cholesterol (mg):	10	3%	Cholesterol (mg):	34.2	11%
Sodium (mg) *Changed from 2,400–2,300mg	15	1%	Sodium (mg) *Changed from 2,400–2,300mg	61	3%
Total Carbohydrate (g) *Changed from 300-275g:	15	6%	Total Carbohydrate (g) *Changed from 300-275g:	52.5	19%
Dietary Fiber (g) *Changed from 25-28g:	<1	2%	Dietary Fiber (g) *Changed from 25-28g :	2	7%
Total Sugars (g):	6		Total Sugars (g):	20	
Added Sugars	<1	2%	Added Sugars	3.3	7%
Protein (g):	2		Protein (g):	7.1	
Vitamin D (mcg) *Changed from 400IU (10µg) – 20µg:	0	0%	Vitamin D (mcg) *Changed from 400IU (10µg) – 20µg :	0	0%
Calcium (mg) *Changed from 1,000—1,300mg	13	1%	Calcium (mg) *Changed from 1,000—1,300mg:	44	3%
Potassium (mg) *Changed from 3,500-4,700mg:	0	0%	Potassium (mg) *Changed from 3,500-4,700mg:	9	0%
Iron:	0.29	2%	Iron:	1	6%

*Please note that changes in the Daily Values amounts and Nutrients declared. Serving Sizes has also changed for many commodities, please reference the attached document for appropriate serving size.

Packaging				
Individual Unit Dimension:	D 3.19", H 0.75"	Case Gross Weight:	4.81 Lbs Store unopened product in a cool and dry place out of direct	
Case Dimensions (in):	13.5" x 12.25" x 6.02"	Storage Practice:	sunlight.	
Case Cube (ft^):	0.5761 ft^3	Shipping Temperature:	40 – 64.4 °F	
Block & Tier:	12 x 10	Storage Temperature:	40 – 64.4 °F	
Cases Per Pallet:	120			

Allergen List

The first column indicated the allergens that may be found in the product, either by addition or by cross contamination. The second column indicates the allergens that are present in other products that are run on the same equipment but at a different time, in the plant. The third column indicates whether any of those ingredients are present in the plant. **Each square is answered with a YES or NO and, when applicable, the name of an ingredient.**

Components	Present in Product	Present in Other Products Manufactured on the Same Line	Present in the Same Manufacturing Plant
Peanuts (including peanut oil)	No	No	No
Tree Nuts	No	YES	YES
Sesame Seeds	No	YES	YES
Milk & derivatives (Specify: milk, casein, whey, etc)	YES (Butter)	YES (Butter)	YES (Butter)
Eggs	YES	YES	YES
Fish	No	No	No
Shellfish	No	No	YES
Soy (excluding soy oil)	YES	YES	YES
Wheat (Gluten)	YES	YES	YES
Sulphites	No	No	YES
Corn	No	YES	YES
Poppy Seeds	No	No	No
Sunflower Seeds	No	YES	YES
MSG (monosodium glutamate)	No	No	No
Tartrazine	No	No	YES



Supplier No.	S4154
Manufacturer No.	S4154