



Where Good Taste Begins™

Ultra Moist Double Chocolate Chip Batter 2/8 lbs.



ITEM: 8586216

GTIN: 10793760102493

Country of Origin: USA

PROPERTIES: Dairy Kosher

PRIMARY USES: Muffins

SECONDARY USES: Rings, Cakes, Loaves, Tortes.

DESCRIPTION:

Ultra Moist Double Chocolate Chip Batter is a chocolate lover's delight with a rich, moist dark chocolate base and loads of semi-sweet chocolate morsels. This batter provides excellent volume in a baked muffin with a superior shelf life.

PACKAGING:

U/M: case

Dimensions: 15.5" x 8" x 8"

Cube: 0.57 cubic feet

TI/HI: 15/7

Case Pack: 2/8 lb. pails

Net Weight: 16 lbs.

Gross Weight: 17.5 lbs.

Shelf Life: 364 days (frozen)

Storage: Store at 0°F or below

INGREDIENTS:

Sugar, Water, Bleached Wheat Flour, Soybean Oil, Eggs, Chocolate Chips (Sugar, Chocolate Liquor, Cocoa Butter, Soy Lecithin (an emulsifier), and Vanilla), Cocoa Powder treated with alkali, Dairy Whey (Milk), Modified Food Starch, Leavening (Baking Soda, Sodium Acid Pyrophosphate, Monocalcium Phosphate), Buttermilk Solids, Mono and Diglycerides, Caramel Color, Salt, Natural Flavor, Enzyme.

Contains: Wheat, Egg, Dairy (Milk) and Soy.

This product is manufactured on equipment exposed to coconut, peanut, pecan, and walnut products.

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CHEMICAL CHARACTERISTICS (per 100 grams):*

Calories:	372.96
Calories from Fat:	178.35
Protein:	4.44 g
Carbohydrates:	43.91 g
Dietary Fiber:	1.22 g
Sugars:	28.53 g
Added Sugars:	26.52 g
Total Fat:	19.82 g
Saturated Fat:	4.75 g
Trans Fat:	0.02 g
Cholesterol:	52.41 mg
Water:	29.16 g
Vitamin D:	0.28 mcg
Calcium:	46.81 mg
Iron:	1.52 mg
Potassium:	147.22 mg
Sodium:	381.16 mg

* unbaked/raw batter only

MICROBIOLOGICAL CHARACTERISTICS:*

Salmonella:	Negative
Standard Plate Count:	<50,000
Coliform:	<100
Yeast and Mold:	<100
Staph:	Negative

* as baked.

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