

Description

Micromallows are white, micro-sized, cylindrically-shaped marshmallows dusted with starch.

Ingredients

CORN SYRUP, FOOD STARCH-MODIFIED, SUGAR, WATER, GELATIN, TETRASODIUM PYROPHOSPHATE (WHIPPING AID).

Allergens

CONTAINS: NONE.

Testing Data

Analytical Test Results

| Analytical Test | Reference Method | Target | Min | Max | UOM |
|--------------------------|------------------------------|--------|-------|-------|-------------|
| Solids, total | Convect oven:NA-6.0103 | 83.25 | 82.25 | 84.25 | % |
| Count per unit | Weighing & counting | 270 | | | count/ounce |
| Starch, surface | Washing:NA-35.0102 | 20.2 | 16.5 | 24.0 | % |
| Dimensions, diameter | Vernier caliper | 0.2500 | | | in |
| Moisture, loss on drying | Convect oven:NA-6.0103 | 16.75 | 15.75 | 17.75 | % |
| Dimensions, thickness | Vernier caliper | 0.0625 | | | in |
| Defects, aggregates | Visual inspection:NA-29.2301 | | | 5.0 | % |

Physical Characteristics

| Physical Evaluation | Description |
|---------------------|--|
| Aroma | Slightly starchy then pleasantly sweet |
| Texture | Tender and resilient |
| Color | White to off white |
| Flavor | Slightly starchy then pleasantly sweet |
| Appearance | Smooth with definite crust formation |

Microbiological Tests

| Test | Reference Method | Max | Reporting Units |
|-------------------------|--|-------|-----------------|
| Aerobic Plate Count/TVC | AOAC method or other method approved by an accredited organization | 10000 | /g |
| Coliforms | AOAC method or other method approved by an accredited organization | 10 | /g |
| Mold | AOAC method or other method approved by an accredited organization | 100 | /g |
| Yeast | AOAC method or other method approved by an accredited organization | 100 | /g |

Product Number:
6006990028600Effective Date: 2021-10-12
Last Modified On: 2021-12-31**Packaging Information**

| | |
|---------------------------|---------------|
| Packaging Type | Case |
| Packaging Features | |
| Easy Opening | Not Available |
| Package Integrity | Taped Seal |
| Reclosability | Not Available |
| Net Weight | 16 lb |

Shipping and Storage Conditions

| | |
|------------------------------|-------------|
| Shipping Requirements | Conditioned |
| Storage Requirements | Conditioned |

Product Handling Instructions

Safe Handling Instructions
Insulated trailers required all year. Refrigerated trailers required May 1 - Sept 30.

Ideal to use by 4 months to minimize clumping and stickiness.

Storage Instructions
Keep In A Cool, Dry Place

Ingredient Composition

Detailed formulations are considered proprietary and confidential. However, the approximate percentage information is as follows:

| Percentage % | Ingredient Name |
|--------------|--|
| 20 - 50 | CORN SYRUP |
| 20 - 50 | FOOD STARCH-MODIFIED |
| 5 - 20 | SUGAR |
| 5 - 20 | WATER |
| 2 - 5 | GELATIN |
| < 2 | TETRASODIUM PYROPHOSPHATE (WHIPPING AID) |

These ingredients are approved for use in food products in accordance with local regulations.

Nutrition Information

100g Information:

| Nutrient | UOM | Per 100 grams |
|----------------------------|------|---------------|
| Calories | kcal | 324.411 |
| Protein | g | 2.160 |
| Carbohydrates (with Fiber) | g | 78.810 |
| Dietary Fiber | g | 0.000 |
| Total Sugar | g | 44.598 |
| Added Sugars | g | 44.598 |
| Total Fat | g | 0.063 |
| Saturated Fat | g | 0.021 |
| Trans Fatty Acid | g | 0.000 |
| Cholesterol | mg | 0.000 |
| Moisture | g | 18.641 |
| Ash | g | 0.320 |
| Other Proximates | g | 0.000 |
| Vitamin D - mcg | mcg | 0.000 |
| Calcium | mg | 2.387 |
| Iron | mg | 0.072 |
| Potassium | mg | 0.808 |
| Sodium | mg | 84.236 |

Countries of Origin

Countries of Origin (Where Manufactured): United States of America

Pallet Information

PALLET Dimensions:

| | |
|--------|-----------------|
| Width | 37.75 in |
| Length | 47.0 in |
| Height | 81.75 in |
| Cube | 83.93804 Cu. Ft |

Cases/Layer 8

Number of Layers 6

Total Cases/Pallet 48

PLEASE NOTE: This specification is provided for information purposes only and should not be relied upon as a basis for product performance. It is suggested you evaluate the product on at least a laboratory basis prior to its commercial usage. This specification may be superseded by a later issue. Please consult your sales representative to confirm you have the correct specification. NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A SPECIFIC USE OR PURPOSE, EXPRESSED OR IMPLIED, ARE MADE. These specifications are not intended to and shall not be construed to be instructions or suggestions for use which may be in violation of valid patent rights.