P475-050 Praline Almond



Issue Date:

10/26/2016

Revision:

PRODUCT DESCRIPTION

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Almond pieces enrobed in a caramelized sugar coating.

PHYSICAL ATTRIBUTES					
Appearance:	Almond pieces enrobed in carmalized sugar coating.				
Color:	Tan-brown caramelized color normally expected with a praline nut meat.				
Flavor:	Distinctive caramelized sugar flavor typical of a praline nut.				
Pack Size:	1x5lb				
Case Dimensions : (in.)	8.125 7.875 7.75 Case Cube(ft^3): 0.2870 Pallet Conf. (TI / HI) 30 7				

INGREDIENTS			
SUGAR, ALMOND	DS, CORN SYRUP, PALM KERNEL OIL, SALT.		
ALLERGENS:	CONTAINS: ALMOND. MAY CONTAIN TRACES OF PEANUTS, EGGS, SOY, WHEAT AND MILK		

NUTRITIONAL INFORMATION		
NUTRIENT	Per 100g	
CALORIES	485.14	
CALORIES FROM FAT	195.42	
TOTAL FAT (g)	21.71	
SATURATED FAT (g)	4.87	
TRANS FAT (g)	0.04	
CHOLESTROL (mg)	0	
SODIUM (mg)	240.75	
TOTAL CARBOHYDRATE (g)	68.48	
DIETARY FIBER (g)	4.46	
SUGARS (g)	58.92	
PROTEIN (g)	7.75	

VITAMIN A (IU)	0
VITAMIN C (mg)	0.22
CALCIUM (mg)	97.24
IRON (mg)	1.37

Brand Name:	TR Toppers	Net Weight: (Lbs.)	5.00
GTIN	0 06 51844 10326 8	Net Weight: (Kg.)	2.27
Kosher	OUD	Gross Weight: (Lbs.)	6.00
Country of Origin	USA	Gross Weight: (Kg.)	2.72
Moisture	<3%	Fat	22 ±3 %

MICROBIOLOGICAL ATTRIBUTES		
Attributes	Limits	
Total Aerobic Plate Count (cfu/g)	<5000	
Yeast and Mold (cfu/g)	<100	
Coliforms (cfu/g)	<10	
E. coli (MPN/g)	Negative	
Salmonella (/25g)	Negative	
Listeria (/g)	Negative	

	GMO STATEMENT		
	Completely Produced with Genetic Engineering.		
	Partially Produced with Genetic Engineering.		
X	May be produced with Genetic Engineering.		
	NOT Produced with Genetic Engineering.		

STORAGE CONDITIONS		
Recommended Condition:	Best kept frozen $(0^{\circ}F) \pm 10^{\circ}F$.	
Alternate Condition:	N/A	
Alternate Condition:	N/A	

SHIPPING CONDITIONS		
Recommended Condition:	May be shipped frozen (<10°F.)	
Alternate Condition:	N/A	
Alternate Condition:	N/A	

SHELF LIFE			
Recommended Shelf Life: 12 months at recommended storage conditions.			
Alternate Shelf Life: 14 days refrigerated.			
Alternate Shelf Life: 4 days ambient.			

ALLERGEN / SENSATIZER TABLE			
COMPONENT	PRESENT IN PRODUCT	PRESENT IN PRODUCTS MANUFACTURED ON THE SAME LINE	PRESENT IN THE SAME MANUFACTURING PLANT
PEANUTS AND DERIVATIVES	MAY CONTAIN	YES	YES
TREE NUTS AND DERIVATIVES	YES	YES	YES
EGG AND DERIVATIVES	MAY CONTAIN	NO	YES
MILK AND DERIVATIVES	MAY CONTAIN	YES	YES
SOY AND DERIVATIVES	MAY CONTAIN	YES	YES
WHEAT	MAY CONTAIN	YES	YES
FISH (SPECIFY SPECIES)	NO	NO	NO
CRUSTACEAN SHELLFISH (SPECIFY	NO	NO	NO
SULFITES > 10 ppm	NO	NO	NO
MUSTARD	NO	NO	NO
SESAME	NO	YES	YES
GLUTEN	NO		
PARTIALLY HYDROGENATED OILS	NO		
ARTIFICIAL FLAVOR SOURCE	NO		
FD&C ARTIFICIAL COLORS	NO		

CODE FORMAT

Lot Code: 983251 Example: 98 = Year of Manufacture (1998) 325 = Day of Year Manufactured (November 21) 1 = Shift on which manufactured

LABEL / CASE GRAPHICS



P	P475-050	
	PRALINE ALMOND	
BODDO SUGAR, ALMONDS, CORN SYRUP, PALM KER MAY CONTAIN TRACES OF PEANUTS, TREEN	INGREDIENTS	
MAY CONTAIN TRACES OF PEANUTS, THEEN	UTS, EGGS, SOY, WHEAT, AND MILK)	
CONTAINS ALMOND LOT/MFG 131331	Unit # 00109	
	NET WT. 5 LB. (2.27 KG.)	PRA Item# 02-304-05XS
6 51844 10326 Distributed by TR Toppers, Inc., Pu	8 STORE FROZEN, BELOW 0°F (-18°C) eblo, CO 81001 800-748-4635	()) D