



## GEL SPICE COMPANY, INC.

Superior Quality Spices, Seeds & Specialty Items · Importers & Manufacturers

# PRODUCT SPECIFICATION CHOCOLATE SPRINKLES

## ALLERGEN

### DESCRIPTION:

Chocolate colored tubular shaped confectionery pieces used as topping and decoration for all bakery items. Product shall be free of defects and decay and shall comply in every respect with the Federal Food, Drug and Cosmetic Act.

### INGREDIENTS:

Sugar, cornstarch, hydrogenated palm kernel oil, cocoa powder, soya lecithin, gum arabic, confectioner's glaze, yellow #5 lake, blue #1 lake, red #40 lake. CONTAINS SOY.

### COUNTRY OF ORIGIN:

Malaysia.

### ANALYTICAL:

|               |                                       |
|---------------|---------------------------------------|
| Moisture      | 2.0% maximum                          |
| Fat Content   | 17.0 +/- 2.0%                         |
| Carbohydrates | 82.0 +/- 2.0%                         |
| Length        | 6.0 +/- 3.0mm                         |
| Diameter      | 1.5 +/- 0.5mm                         |
| Color/ flavor | To match standard chocolate sprinkles |

### MICROBIOLOGICAL:

|                    |          |
|--------------------|----------|
| E-coli, Salmonella | Negative |
|--------------------|----------|

### NUTRITIONAL:

Serving size: 1 tsp. (4g). Amount per serving: **Calories** 20, **Calories from Fat** 5, **Total Fat** 0.5g (1% DV), **Saturated Fat** 0.5g (3% DV), **Sodium** 0mg (0% DV), **Total Carb.** 3g (1% DV), **Sugars** 3g, **Protein** 0g. Not a significant source of cholesterol, dietary fiber, Vitamin A or C, calcium and iron. DV based on a 2,000 calories diet.

### ALLERGENS:

Soy.

### KOSHER:

Kosher, endorsed by Orthodox Union.

### STORAGE/SHELF LIFE:

The product should be stored under normal food warehouse conditions at cool temperatures of 50°-70°F (10°-21°C) with a relative humidity of 70%. Avoid exposure to direct sunlight or to excessive heat. The shelf life is 18 months packed as bulk and 36 months in a packaged container.

### DATE CODE:

Open – 08/01/2013 (August 1, 2013)

Lot Code – Sequential, for internal use.

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| Written by: Gershon Engel, VP Purchasing | Approved by: Chaim Fleischer, SQF Practitioner/Plant Manager<br>Approved/Original Effective Date: June 28, 2010 | Revision # + Date: #3 + 09/11/13<br>Revision : New format<br>Revised by: Savreet Bains, Product Development Technician |
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