



Finished Product Specification

Zesty Party Mix – 20# Bulk

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INGREDIENTS: Hot & Spicy Peanuts (peanuts, hot & spicy seasoning [salt, dextrose, spices, extractives of paprika, natural flavor, modified food starch, calcium silicate (anti-caking)], peanut oil), Everything Sesame Sticks (enriched wheat flour [unbleached wheat flour, malted barley flour, niacin, iron (reduced iron), thiamine mononitrate, riboflavin, folic acid], soybean oil, sesame seeds, bulgur wheat, poppy seeds, salt, garlic powder, minced onion, turmeric [color], beet powder [color]), Cajun Sesame Sticks (enriched wheat flour [unbleached wheat flour, malted barley flour, niacin, iron (reduced iron), thiamine mononitrate, riboflavin, folic acid], soybean oil, sesame seeds, bulgur wheat, cajun seasoning [salt, spices (including paprika for color), dehydrated onion, torula yeast, green bell pepper, dehydrated garlic, cocoa powder [processed with alkali], paprika oleoresin [color], salt, beet powder [color], turmeric [color]), Pretzels (unbleached enriched wheat flour [flour, niacin, reduced iron, thiamine mononitrate-B1, riboflavin-B2, folic acid], malt, salt, soybean oil, yeast), Chili Bits (glutinous rice, soy sauce [water, soybeans, wheat, salt], sugar, chili powder, FD&C yellow #5, yellow #6), Corn Nuts (corn, corn oil, salt), Almonds (almonds, peanut oil, salt).

Product Description: A ready to eat spicy and salty trail mix consisting of crunchy crackers, sesame sticks, corn nuts, pretzels, and roasted nuts. Flavors and aromas should be typical of each specific ingredient with no off colors or aromas.

Origin: Product of USA

GMO Status: Product is made using GMO ingredients.

Allergen Information:

Allergen	Ingredient In Product		Processed on Same Line		Present In Facility	
	Yes	No	Yes	No	Yes	No
Tree Nut	X- Almonds		X- Almonds, Brazil Nuts, Cashews, Coconut, Filberts, Macadamia Nuts, Pecans, Pine Nuts, Pistachios, Walnuts		X- Almonds, Brazil Nuts, Cashews, Coconut, Filberts, Macadamia Nuts, Pecans, Pine Nuts, Pistachios, Walnuts	
Peanut	X		X		X	
Wheat	X		X		X	
Soy	X		X		X	
Milk		X	X		X	
Egg		X	X		X	

Code Dating: Best by date in YYMMDD format (example: 181005) and Production date (example: 01/05/2018) printed on the label.

Labeling Parameters: The outside of the carton is labeled with a white 2.5"x4" label printed with the product name, ingredient statement, allergen statement (if applicable), Distributer name, city, state, and zip code, weight, and barcode.

Certifications: None

Microbiological Limits: Microbiological testing can be done per customer request at this time.

SDS: Our food product, which is considered to be generally regarded as safe (GRAS), does not require a SDS.

Shelf Life and Storage Parameters: Proper transportation and storage temperature is between 60-70°F. Shelf life of product is 9 months when stored at the proper temperature in a dry place.

Packaging Parameters: Inner packaging in a food grade poly bag secured with a bread clip. Outer packaging in a 16" L x 11.875" W x 8" H corrugated carton. Carton must be adequately taped in order to prevent interior product contamination, and free from any damage or evidence of tampering.

Stacked: 10x6

Cases per pallet: 60

Finished Case Weight: 21.25#

Nutritional Information – 100g

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Basic Components			Trans Fatty Acid (g)	0.06	0.19
Calories (kcal)	151.69	505.62	Cholesterol (mg)	0	0
Protein (g)	4.19	13.97	Vitamins		
Carbohydrates (g)	14.30	47.65	Vitamin D - mcg (mcg)	0	0
Dietary Fiber (2016) (g)	1.84	6.12	Minerals		
Total Sugars (g)	0.85	2.84	Calcium (mg)	33.97	113.25
Added Sugar (g)	0.14	0.47	Iron (mg)	1.10	3.68
Fat (g)	9.12	30.41	Potassium (mg)	109.79	365.97
Saturated Fat (g)	1.24	4.13	Sodium (mg)	359.44	1198.15

Microbiological Allowances:

<u>Analysis</u>	<u>Result</u>	<u>Units</u>	<u>Method</u>
Aerobic Plate Count	≤10,000	cfu/g	Petrifilm
E.coli	≤10	cfu/g	Petrifilm
Listeria monocytogenes	Negative	25 g	VIDAS
Salmonella	Negative	25 g	3M-MDA2