



NEW ENGLAND CONFECTIONERY COMPANY, INC.

Product Specifications

0020000 Clark Coconut Crunch

Description: The core is a laminated, tender and crisp center consisting of a molasses hard candy and peanut butter which is then covered in a butter cream coating and rolled in a crunchy blend of toasted coconut and corn flakes.

Standards:

Physical and Chemical

Texture:	Crunchy peanut center and sweet butter cream coating with a crunchy coconut flake exterior
Flavor:	A hint of coconut and sweet buttercream followed by characteristic crunchy peanut butter and molasses
Approximate Size:	Approx. 45 pieces per pound

Microbiological Standards:

Salmonella	Negative
E. Coli	<3
Yeast	< 100/g
Mold	< 500/g
Coliform	<3
APC	<10,000

Shipping Temperatures: 55 – 65 F

Storage Temperatures: 55 – 65 F

Shelf Life: 18 months

Code date: Example 330151

3- This facility
301- Julian date
6- The year (2016)
1 – Shift (1st)

Nutrition Facts:

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Serving size	3 Pieces (30g)
Amount per serving	
Calories	140
% Daily Value*	
Total Fat 5g	6%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 50mg	2%
Total Carbohydrate 22g	8%
Dietary Fiber 1g	4%
Total Sugars 16g	
Includes 14g Added Sugars	28%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 6mg	0%
Iron 0mg	0%
Potassium 63mg	2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredients: SUGAR, CORN SYRUP, GROUND ROASTED PEANUTS, COCONUT, CORN FLAKES (MILLED CORN, SUGAR, SALT, CARAMEL COLOR), PALM KERNEL OIL, HYDROGENATED VEGETABLE OILS [PALM KERNEL AND PALM OIL], MOLASSES, CORN FLOUR, INVERT SUGAR, COCONUT OIL, SALT, SORBITAN TRISTEARATE, SOY LECITHIN, DEXTROSE, COCOA, ARTIFICIAL & NATURAL FLAVOR, FD&C YELLOW 6 LAKE

ALLERGY INFORMATION: CONTAINS MILK, SOY AND PEANUTS. PROCESSED IN A FACILITY THAT ALSO PROCESSES TREE NUTS, AND WHEAT.

GMO Status: This product contains genetically engineered ingredients.

Kosher Status: This product is Kosher. KVH-D

Made in the USA

Mel Maher, Research and Development Reviewed 7/17
Supersedes all prior dated and undated copies.