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Product Specification Sheet

This specification sheet is provided in confidence and should be disclosed on a need-to-know basis only. Thank you for honoring our request and respecting years of hard work.

Item #: 780 Dark Chocolate Sea Salt Caramels

Ingredients: Dark chocolate (sugar, cocoa mass [processed with alkali], cocoa butter, butter oil, soy lecithin, vanilla), corn syrup, sugar, cream (milk), palm kernel oil, sea salt, soy lecithin, natural flavor, tapioca syrup, tapioca dextrin, confectioner’s glaze.

Allergy Information: This product contains milk and soy and may contain wheat, peanuts and tree nuts.

Product Description:

Rich Caramels in dark chocolate with a hint of sea salt.

Product Comparison:

A Marich original
 Made with pure cane sugar and heavy cream

Shelf Life: 12 months when stored under ideal conditions.

Recommended Storage:

Maximum Temperature 72 degrees F
 Minimum Temperature 50 degrees F Freezing is not recommended
 Ideal Conditions 65 degrees F @ 50 % relative humidity
 Moisture Barrier Protect from Moisture
 Sunlight Barrier Avoid Prolonged Exposure to direct sunlight.

12 digit UPC: 10 lb. Bulk - 797817007802
 4.25 oz. Gable Box - 797817047808
 2.1 oz. Single Serve Bags - 797817027800
 7 oz. Everyday Bags - 797817087804
 4.75 oz. Pouches - 797817057807

Case Pack Variations: This product is available in 10 pound bulk, 4.25 oz. Gable boxes, 2.1 oz. Single Serve bags, 7 oz. Everyday bags and 4.75 oz. Pouches.



40 Gram Serving Nutritional Panel

Nutrition Facts	Amount/Serving	% Daily Value*	Amount/Serving	% Daily Value*
	Serving Size about 13 pcs. (40 g) Servings Per Container Calories 170 Calories from Fat 90	Total Fat 10g	15%	Total Carbohydrate 24g
	Saturated Fat 6g	30%	Dietary Fiber 1g	4%
	Trans Fat 0g		Sugars 18g	
	Cholesterol 10mg	3%	Protein 1g	
	Sodium 60mg	3%		
*Percent Daily Values (%DV) are based on a 2,000 calorie diet.	Vitamin A 2%	• Vitamin C 0%	Calcium 2%	• Iron 4%

Approved By: Jose Luis Servin, QA & Food Safety Supervisor	Revision Date: Jan 1 2016
Change History:	