Powers Inc.

6061 N Freya St. ◇ PO Box 6525 ◇ Spokane, WA 99217 ◇ (800) 727-9121 ◇ (509) 489-1955

Dark Chocolate Coconut Macaroon Almonds

Specifications

PRODUCT SPECIFICATIONS

PACKAGING:
Item # 05282 5.5 oz. (8) Form and Fill Bags

Code Date (Lot Number) printed on each bag and on cartons.
(Bulk Code Date on carton only)

Atmospheric oxygen level = <5%. (Nitrogen Flushed)
(Bulk not Nitrogen Flushed)

Bags packaged in corrugated double wall cartons with taped seals and glued joints.

SHELF LIFE: Sealed Bags 12 Months
Bulk Bags 6 Months

HANDLING & STORAGE:
For maximum freshness and quality store in a cool, dry, odor-free area away from heat and sunlight. Temperature of storage should be 60°F to 70°F and a relative humidity of 50% or less.

Country of Origin: USA

Nutrition Facts

5 servings per container
Serving size about 6 pieces (30g)

Amount per serving	
Calories	**150**
	% Daily Value*
Total Fat 10g	**13%**
Saturated Fat 4.5g	**23%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 35mg	**2%**
Total Carbohydrate 16g	**6%**
Dietary Fiber 2g	**7%**
Total Sugars 13g	
Includes 12g Added Sugars	**24%**
Protein 2g	
Vitamin D 0mcg	0%
Calcium 25mg	2%
Iron 1mg	6%
Potassium 96mg	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.

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Dark Chocolate Coconut Macaroon Almonds Specifications

PRODUCT DESCRIPTION:

Almonds, Coconut Macaroon, Dark Chocolate start with whole coconut macaroon almonds which are coated with a layer of rich, dark chocolate, and toasted coconut. They are polished to a glossy shine.

GENERAL SPECIFICATION:

The product must have the aroma and flavor characteristics of dark chocolate almonds with coconut macaroon. All deliveries shall conform in every respect to the provisions of the Federal Food, Drug & Cosmetic Act and regulations promulgated thereunder. The product shall be prepared, processed and packaged meeting the requirements of 21 CFR, Part 110, "Current Good Manufacturing Practice." There will be a HACCP program in place to eliminate physical, chemical and microbiological hazards. Transporting vehicles, packaging materials or containers shall neither impart off odors or off flavors nor expose product to adulteration, infestation or unsanitary conditions.

PHYSICAL & CHEMICAL SPEC:

1.	ORGANOLEPTIC	Odor:	Characteristic sweet with no foreign odors.
		Color:	Dark brown, typical of dark chocolate, and orange specs.
		Flavor:	Dark chocolate, toasted coconut, and almond.
		Texture:	Hard and smooth.
2.	CHEMICAL	Moisture:	4.5 % (max)
3.	DEFECTS	Defects:	Less than 20%

MICROBIOLOGICAL SPECIFICATIONS:

Standard Plate Count:	<10,000 CFU/gram
Coliform:	<300 CFU/gram
E. coli:	<10 CFU/gram
Salmonella:	Negative
Yeast & Molds	<1000 CFU/gram

INGREDIENT DECLARATION: Dark Chocolate (Sugar, Chocolate Liquor, Cocoa Butter, Milk Fat, Soy Lecithin - an emulsifier, Natural Vanilla Flavor), Almonds, Sugar, Coconut, Brown Sugar, Corn Syrup, Natural Flavor, Tapioca Dextrin, Sea Salt, Confectioners Glaze.

ALLERGENS: Tree nuts (Almonds, Coconut**)** Milk, Soy.

Manufactured and packaged in a facility that also processes Peanuts, Tree nuts, Wheat, Soy and Dairy on shared equipment. .