Powers Inc.

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Powers FINE FOODS
PREMIUM INGREDIENTS

Adobe Heat Mix
Specifications

PRODUCT SPECIFICATIONS

PACKAGING OPTIONS:

Item # 01422	3.25 oz.	(12)	Form And Fill Bags
Item # 61540	7.5 oz.	(6)	Re-sealable Gusset Bags
Item # 01271	20 oz.	(6)	Gusset Re-sealable 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 product in cool, dry, odor free area away from direct sunlight at ambient temperature. Refrigeration will extend shelf life.

Country of Origin: USA

Nutrition Facts

Serving size   about 1/4 cup (30g)

Amount per serving
Calories   170

% Daily Value*

Total Fat 12g	**15%**
Saturated Fat 2g	**10%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 210mg	**9%**
Total Carbohydrate 10g	**4%**
Dietary Fiber 2g	**7%**
Total Sugars 0g	
Includes 0g Added Sugars	**0%**
Protein 6g	
Vitamin D 0mcg	0%
Calcium 36mg	2%
Iron 1mg	6%
Potassium 152mg	4%

*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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PRODUCT DESCRIPTION:

Adobe Heat is a mix of redskin peanuts, garlic sesame sticks, pepitas, sesame seeds, almonds, chili crescents and corn nuggets with spices.

GENERAL SPECIFICATION:

The product must have the aroma and flavor characteristics of Adobe Heat Mix. 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 aroma with no foreign odors.
	Color:	Multi-colored.
	Flavor:	Characteristic flavor, free of rancidity.
	Texture:	Firm and crisp, not brittle.
2. CHEMICAL	Moisture:	4.5% (max)
	Peroxide Value:	5.0 mg/kg (max)
	Free Fatty Acid:	1.5% (max)
3. DEFECTS	Foreign Material and Shell:	0.015% by weight (max)
	Damage:	0.5% (max)

MICROBIOLOGICAL SPECIFICATIONS:

Standard Plate Count:	<10,000 CFU/gram
Coliform:	<300 CFU/gram
E. coli:	<10 CFU/gram
Salmonella:	Negative
Listeria:	Negative
Yeast & Molds	<1000 CFU/gram
Aflatoxin:	<20 PPB

INGREDIENTS DECLORATION: Peanuts, Garlic Sesame Sticks (Enriched Wheat Flour [Unbleached Wheat Flour, Malted Barley, Flour, Niacin, Iron {Reduced Iron}, Thiamine Mononitrate, Riboflavin, Folic Acid], Vegetable Oil [Soybean], Sesame Seeds, Bulgur Wheat, Salt, Garlic Powder, Beet Powder [color], Turmeric [color]), Pepitas, Almonds, Toasted Corn (Corn, High Oleic Oil [contains one or more of the following: Canola and/or Safflower Oil], Sea Salt), Chili Crescent (Glutinous Rice, Soy Sauce (Water, Soy Bean, Wheat, Salt), Modified Starch, Sugar, Disodium 5ˈ ribonucleotide, Chili Extract, Artificial Coloring US FD&C Yellow #6), Chile De Arbol (Chili Pepper, Spices), Smokehouse Seasoning (Salt, Maltodextrin, Autolyzed Yeast Extract, Hydrolyzed Soy Protein, Onion, Natural Hickory Smoke Flavor, Silicon Dioxide to Prevent Caking), Vegetable Oil (High Oleic Sunflower), Salt.

ALLERGENS: Peanuts, Tree Nuts (Almonds), Wheat, Soy.

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