

Description: Chocolate Pudding 0g Trans Fat 1T - Canada

Product Code: 798 7322

Container Type: #10 Can - Case Packed

Net Weight: 7 LB (3.18KG)

Closure Type: N/A

NUTRITIONAL FACT (calculated values)	
Serving Size 1/2 Cup (133g)	
Servings Per Container About 24	
Amount Per Serving	
Calories 130	Calories from Fat
% Daily Value*	
Total Fat 3g	5%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 5mg	
Sodium 200mg	8%
Total Carbohydrate 26g	9%
Dietary Fiber 1g	4%
Sugars 17g	
Protein 1g	
Vitamin A 0%	Vitamin C 0%
Calcium 2%	Iron 4%
*Percent Daily Values are based on a 2,000 calorie diet.	

Kosher: KD

Shelf Life: 15 Months / 456 Days

Product Preparation:

Ready to eat. Maximum 41 °F (5 °C) serving temperature.

Storage:

Unopened cans should be stored in a cool, dry environment and protected from freezing. Unused portions in opened cans must be stored at refrigerated temperatures (35-41 °F) (1.7 - 5 °C).

Microbial:

Product is commercially sterile per 21 CFR 108.35 and 113.4 (g).

According to the FDA guidelines listed in the Code of Federal Regulations, products that are manufactured to be commercially sterile do not require microbiological testing.

Allergens:

Milk

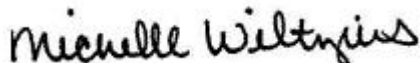
Sensitivities:

Corn & Corn Derivatives

Ingredient Statement:

Water, sugar, modified corn starch, cocoa, coconut oil, corn starch, skim milk powder, maltodextrin, salt, whey powder, mono and diglycerides, artificial flavours, sodium stearoyl-2-lactylate, sodium hydroxide, methyl silicone (antifoaming agent).

EQUILIBRATED SPECIFICATIONS		GENERAL SPECIFICATIONS
Fat: 1.50-3.50%	<u>Method</u> Mojonnier	Flavor: Chocolate flavor.
Total Solids: 21.00-26.00%	Mojonnier	
pH: 6.30-7.00	pH Meter	Color: Dark brown in color.
Salt: 0.20-0.60%	Titration	
Viscosity: 15,000-35,000 cps	Brookfield RVF @ 70-80 °F.Spindle 6 @ 20 rpm.	

Manufacturing Controls: Good Manufacturing Procedures (GMP's) CFR Title 21, Part 110
Approved By:

Approval Date: August 24, 2012

Michelle Wiltzius - Corporate QA Manager