



SUGAR FOODS
CORPORATION

55618 FG Crinkle Cut Lightly Salted Crispy Onions 6/24 oz

INGREDIENTS: ONIONS, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUNFLOWER, SAFFLOWER AND/OR CANOLA OIL, SALT.

CONTAINS: WHEAT.

PRODUCT OF MEXICO

Nutrition Facts: Per Bag

Nutrition Facts			
Serving Size 1 1/2 tbsp (7g)			
Servings Per Container about 97			
Amount Per Serving			
Calories 40		Calories from Fat 25	
% Daily Value*			
Total Fat 3g		5%	
Saturated Fat 0g		0%	
Trans Fat 0g			
Cholesterol 0mg		0%	
Sodium 30mg		1%	
Total Carbohydrate 3g		1%	
Dietary Fiber 0g		0%	
Sugars 0g			
Protein 0g			
Vitamin A 0%		• Vitamin C 0%	
Calcium 0%		• Iron 2%	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:			
Calories:		2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300 mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram:			
Fat 9 • Carbohydrate 4 • Protein 4			

Revision: 04/06/11



FINISHED PRODUCT SPECIFICATION	
55618 Fresh Gourmet Crinkle-Cut Lightly Salted Crispy Onions (6 / 24 oz)	
Effective Date: 06/08/12 Revised: 2nd Supersedes: 03/27/12	

1	PRODUCT TYPE	Crispy Onion
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2	CONTAINER INFORMATION	Case Dimensions (inches):	16.099 length	13.108 width	10.979 height
		Case Cube:	1.341 cubic feet		
		Gross Case Weight:	10.66 lbs		
		Pallet Pattern:	9 tie	x 4 high	36 cases/pallet

3	SUGAR FOODS ITEM NUMBER	55618	UPC: 1-07-87359-55618-7
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4	PRODUCT DESCRIPTION	Lightly salted, crinkle cut crispy onions.
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5	NET WEIGHT	24 oz / bag	9 lb / case
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6	PHYSICAL, ANALYTICAL & SENSORY CHARACTERISTICS	Color/Appearance:	Light to medium golden brown, crinkle cut, flour dusted and fried onions in varied sizes with specks of salt.		
		Flavor/Aroma:	Characteristic of fresh fried onion, slightly salty. No off-flavor or odor.		
		Texture:	Crispy.		
		Moisture (%) :	1.6	+/- 1%	
		Total Oil (%) :	38	+/- 10%	
		Seasoning (%) :	0.6	+/- 0.5%	

7	MICROBIOLOGICAL STANDARDS	Total Plate Count:	< 50,000 cfu / g		
		Coliform:	< 200 MPN / g		
		Yeast/Mold:	< 1,000 cfu / g		

8	RECOMMENDED STORAGE & HANDLING	Cool, dry ambient conditions. Avoid excessive heat and humidity.
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9	PACKAGING & LABELING REQUIREMENTS	Primary Packaging	Type:	Metalized Film	
			Code Date Example:	(1st Line) BEST BY (2nd Line) MMM DD YY MA03	
			Code Date Explanation:	(1st Line) BEST BY Expiration Date - 12 months from Production/Pack Date (2nd Line) MMM = Month; DD = Date; YY = Last 2 digits of year; M = Plant Code; A = Shift Code; 03 = Machine code.	
		Secondary Packaging:	Type:	Corrugated shipping container	
			Code Date Example:	(1st line): BEST BY MMM DD YY MA (2nd line): 5190511 01A	
			Code Date Explanation:	(1st line): BEST BY: Expiration Date - 12 months from Production/Pack Date; MMM = Month; DD = Date; YY = Last 2 digits of year; M = Plant Code; A = Shift Code (2nd line): 51 = Plant Code; 9 = Last digit of Year (Y); 05 = Month (MM); 11 = Day (DD); 01 = Machine #; A = Shift Code.	

10	SHELF LIFE	12 months if stored under the recommended storage conditions.
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11	KOSHER STATUS	Not Kosher
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