



74465 Fresh Gourmet® Cube Seasoned Croutons 1-10 LB

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), CANOLA AND/OR SUNFLOWER OIL (WITH ROSEMARY EXTRACT AND ASCORBIC ACID [TO PRESERVE FRESHNESS]), WHEY, SALT, SUGAR, YEAST, 2% OR LESS OF SPICES, DEHYDRATED PARSLEY, ONION POWDER, PAPRIKA (COLOR), TURMERIC (COLOR), EXTRACTIVE OF PAPRIKA (COLOR), SPICE EXTRACTIVE, ENZYMES.

CONTAINS: WHEAT, MILK.

PACKAGED IN A FACILITY THAT ALSO PACKAGES TREE NUTS.

Nutrition Facts: Per Corrugated

Nutrition Facts	
about 648 servings per container	
Serving size	2 Tbsp (7g)
Amount per serving	
Calories	30
% Daily Value*	
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 95mg	4%
Total Carbohydrate 5g	2%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 4mg	0%
Iron 0mg	0%
Potassium 13mg	0%
*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.	

BE DISCLOSURE: CONTAINS A BIOENGINEERED FOOD INGREDIENT

NET WEIGHT (CASE) 10 LB (4.53kg)

Effective Date: June 25, 2020

Supersedes: August 20, 2018



FINISHED PRODUCT SPECIFICATION
74465 Fresh Gourmet® Cube Seasoned Croutons
(1 / 10 LB)

Effective Date: 02/13/17
 Revised: 5th
 Supersedes: 08/13/12

1	PRODUCT TYPE	Seasoned Croutons			
2	CONTAINER INFORMATION	Case Dimensions (inches):	13.313 length	9.563 width	16.000 height
		Case Cube:	1.179 cubic feet		
		Gross Case Weight:	11.08 lbs		
		Pallet Pattern:	15 tie	x	3 high
3	SUGAR FOODS ITEM NUMBER	74465	UPC: 0-00-86631-74465-0		
4	PRODUCT DESCRIPTION	A small cut croutons made from freshly baked bread, toasted, oiled and seasoned with a delicate herb seasoning.			
5	NET WEIGHT	10 lb / bag	10 lb / case		
6	PHYSICAL, ANALYTICAL & SENSORY CHARACTERISTICS	Color/Appearance:	Light to medium golden brown croutons with specks of seasoning.		
		Flavor/Aroma:	Characteristic toasted and oiled bread with a mild herb flavor. No off-flavor or odor.		
		Texture:	Crunchy.		
		Dimensions (inches):	½" x ½" x ½"	+/- 0.25"	
		Moisture (%) :	5	+/- 2%	
		Total Oil (%) :	12	+/- 3%	
		Seasoning (%) :	6	+/- 2%	
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.			
9	PACKAGING & LABELING REQUIREMENTS	Primary Packaging	Type:	Poly-liner	
			Code Date Example:	N/A	
			Code Date Explanation:	N/A	
		Secondary Packaging:	Type:	Corrugated shipping container	
			Code Date Example:	1st Line: BEST BY MMM DD YY CA 2nd Line: 22YMMDD 01A	
			Code Date Explanation:	1st Line: Expiration Date - BEST BY MMM DD YY; C = Plant Code; A = Shift Code	
			Code Date Explanation:	2nd Line: Production Date - 22 = Plant Code; YMMDD; 01 = Machine Code; A = Shift Code	
10	SHELF LIFE	9 months if stored under the recommended storage conditions.			
11	KOSHER STATUS	Not Kosher.			