

# **NUTRITIONAL INFORMATION PER 100 GMS**

#### B10102

## FINE CRACKER MEAL

CALORIES CALORIES FROM FAT	359.00 14.40	kcal kcal
PROTEIN	8.43	g
ASH	0.46	g
CARBOHYDRATE DIETARY FIBER OTHER FIBER SUGARS ADDED SUGAR SUGAR ALCOHOL	78.10 2.40 0.00 1.30 0.00 0.00	g g g g
FAT SATURATED POLYUNSATURATED MONOUNSATURATED TRANS FATTY ACIDS	1.60 0.20 1.21 0.10 0.00	g g g
CHOLESTEROL	0.00	mg
MINERALS CALCIUM IRON SODIUM POTASSIUM PHOSPHORUS	18.00 2.84 2.00 100.00 97.00	mg mg mg mg
VITAMINS		
VITAMIN A VITAMIN B6 VITAMIN B12 VITAMIN C VITAMIN D RIBOFLAVIN NIACIN	0.00 0.03 0.00 0.00 0.00 0.10 1.00	mg mcg mg mcg mcg mg
THIAMINE FOLIC ACID	0.10 0.00	mg mcg

#### 07/14/2023

Be advised the calculated nutritional information provided was derived from currently available information from our ingredient suppliers and supplemented by the USDA national nutrition database. As our supply chain data and resources are updated to provide the mandatory nutrients, this information is subject to change. Final nutritional labeling compliance, including nutrient content claims, are the responsibility of the Purchaser and/or finished product Brand Representative.



inspiring new tastes

### **Technical Data Sheet**

FINE CRACKER MEAL B10102

Ingredients (US):

Bleached wheat flour.

Contains: Wheat

**Product Specifications:** 

Clean cereal Aroma: Visual: Off-white Flavor: Clean cereal

Granulation:

On # 16 .0% .0% +/-On # 20 9.0% +/-3.0% On # 30 16.0% +/-4.0% On # 45 25.0% +/-5.0% On # 60 18.0% +/-4.0% thru# 60 32.0% +/-8.0%

Moisture:

11% Maximum

**Microbiological Limits:** 

\*Aerobic Plate Count: < 100,000 CFU/g < 100 CFU/g \*Coliform: < 1,000 CFU/g \*Yeast:

\*Mold:

< 1,000 CFU/a

\*Any values provided are expected results. If analysis is required, please contact your NWF sales representative to arrange for testing.

**Country of Origin** (Manufacture):

USA

Shelf Life and Storage **Recommendations:** 

180 days from date of production, stored unopened under cool, dry storage conditions. Ambient temperature (60-80 degrees F) is recommended and the relative humidity should not exceed 80% for maximum shelf life. Newly Weds shelf life guarantee is for leavening reaction, process performance and organoleptic characteristics flavor, groma and color. Products containing color may fade slightly.

Unit Size:

25 LB BAG

The information and suggestions presented here are a result of our own research and development work and is to the best of our knowledge accurate. Users should conduct their own tests to determine the suitability of our products for their own specific purposes and the legal status for their intended use of the product. The sample and information we furnish are given without warranties, expressed or implied and not to infringe on existing patents.