



FINISHED GOODS SPECIFICATIONS

I. **PRODUCT TYPE:** GFS Hot Cocoa Mix - Single Serve

II. **LABEL:** Gordon Food Service P0021

III. **CONTAINER INFORMATION**

Case Cube: 1.04
Pallet Layer: 6/layer
Pallet Total: 30

IV. **SPECIFIC PRODUCT CODE**

<u>Formula #</u>	<u>UPC Code</u>	<u>Pack/Size</u>	<u>Description</u>
8504	50297	60/5/1 oz.	Single Serve Hot Cocoa Mix

V. **PRODUCT DESCRIPTION**

Hot Cocoa Mix – Add hot water

VI. **INGREDIENT STATEMENT**

Sugar, Whey, Dutch-processed cocoa, corn syrup solids, coconut oil, nonfat dry milk, whey protein concentrate, salt, cellulose gum, sodium caseinate (a milk derivative), dipotassium phosphate, mono and diglycerides, silicon dioxide, natural and artificial flavor.

CONTAINS: Milk

OU-D

Products formulated with no gluten-containing ingredients

VII. **FILL WEIGHTS**

Gross Weight: 22.6 lbs.
Net Weight: 18.75 lbs.

VIII. **COLOR STANDARD**

Dry: Brown powder
Mixed: Reddish brown

IX. **MICROBIOLOGICAL STANDARDS**

Yeast and Mold: <10 / gram
Coliforms: Negative
Salmonella: negative

X. **CHEMICAL STANDARDS**

Moisture: Less than 4.0%
pH: 6.0± .5

XI.

Nutrition Facts	
Serving Size 1 packet (28g)	
Servings Per Container 50	
Amount Per Serving	
Calories 110	Calories from Fat 10
% Daily Value*	
Total Fat 1.5g	2%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 160mg	7%
Total Carbohydrate 24g	8%
Dietary Fiber 1g	3%
Sugars 21g	
Protein 1g	
Vitamin A 2%	• Vitamin C 0%
Calcium 4%	• Iron 4%
<small>*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.</small>	

XII. **USAGE DIRECTIONS** (as per label)
Add 6 fl. oz. hot water to packet of mix. Stir.

XIII. **HANDLING INSTRUCTION** (Stored at room temperature ≤ 70 degrees F)
A. Shipping Conditions: Transport of the product shall be under conditions that will prevent damage to the container. Each pallet of finished product will be wrapped with a minimum of 3 ml. thick protective film.
B. Storage Conditions: Ideal storage condition is cool, dry storage. Keep product from exposure to moisture and heat.

XIV. **PACKAGING AND LABELING REQUIREMENTS**
A. Product is packed in 50 – 1 oz. packets in inner cartons. 6 cartons per case.
B. Master carton shall be oyster white, horizontal corrugated box, staple free container possessing a 200 lb. bursting strength.
B. Imprinted box, box label and serving pan label shall conform to standards.

XV. **SHELF LIFE:**
Room Temp – (cool dry storage, ambient temperature)18 months.

Effective
2/13

