

115870 - Ganache Dark Chocolate

ALLEN® GANACHE DARKCHOCOLATE NATURALLY & ARTIFICIALLY FLAVORED Dark chocolate ganache naturally & artificially flavored.



MARKETING

ALLEN® GANACHE DARKCHOCOLATE NATURALLY & ARTIFICIALLY FLAVORED Dark chocolate ganache naturally & artificially flavored. Ready to use directly from the pail.

Nutrition Facts

280 Servings per container

Serving Size **2.0 TB**

Amount Per Serving
Calories **140**

% Daily Value*

Total Fat 6 g **8%**

Saturated Fat 3.5 g **17%**

Trans Fat 0 g

Cholesterol 0 mg **0%**

Sodium 30 mg **1%**

Total Carbohydrates 22 g **8%**

Dietary Fiber 1 g **2%**

Total Sugars 19 g

Includes 19 g Added Sugars %

Protein 0 g

Vitamin D 0 mcg 0%

Calcium 0 mg 0%

Iron 0.7 mg 4%

Potassium 90 mg 2%

* The % Daily Values (DV) 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.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description				
11587	00750903115874	1/21 LB				
Brand	Brand Owner	GPC Description				
Rich's	Rich Products	Chocolate and Chocolate/Sugar Candy Combinations - Confectionery				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
22.565 LBR	21 LBR	No	United States	Yes	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
9.94 INH	9.94 INH	9.44 INH	0.54 FTQ	20x04	161 Days	-5 FAH / -2.5 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

HANDLING SUGGESTIONS

STORAGE AND HANDLING INSTRUCTIONS USE DIRECTLY FROM PAIL 68°F - 80°F (20°C - 26°C). FOR BEST SPREADABILITY STIR BEFORE USING. FOR DIPPING OR DRIZZLING HEAT TO 105° - 110°F (41°C - 43°C). TEST ICING TEMPERATURE BEFORE USING. STORE BETWEEN -10°F - 80°F (-23°C - 26°C). IF FROZEN OR REFRIGERATED, TEMPER AT ROOM TEMPERATURE OVERNIGHT.

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Eggs - MC
- Soybean - C
- Wheat - MC
- Sesame - N
- Molluscs - N
- Peanuts - MC
- Tree - MC
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

INGREDIENTS FOR U.S MARKET: SUGAR, WATER, CORN SYRUP, VEGETABLE SHORTENING (PALM OIL, MONO AND DIGLYCERIDES, POLYSORBATE 60), COCOA ALKALI PROCESSED, HYDROGENATED PALM KERNEL OIL, SOYBEAN OIL, CONTAINS LESS THAN 2% OF THE FOLLOWING: CHOCOLATE LIQUOR (MANUFACTURED ON EQUIPMENT THAT PROCESSES MILK), HYDROGENATED PALM OIL, NATURAL AND ARTIFICIAL FLAVOR, POLYSORBATE 60, SOY LECITHIN (AN EMULSIFIER), TO PRESERVE FRESHNESS (SODIUM BENZOATE, POTASSIUM SORBATE), SALT, CITRIC ACID.

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PREPARATION & COOKING SUGGESTIONS

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SERVING SUGGESTIONS

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MORE INFORMATION