



MARKETING



Nutrition Facts

16 Servings per container	
Serving Size	(10 g)
Amount Per Serving	
Calories	60
% Daily Value*	
Total Fat 3.5 g	4%
Saturated Fat 3 g	15%
Trans Fat	
Cholesterol	%
Sodium 35 mg	2%
Total Carbohydrates	%
Dietary Fiber	%
Total Sugars 5 g	
Includes Added Sugars	%

Protein	
Vitamin D	%
Calcium	%
Iron	%
Potassium	%

* 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		Dist Prod Code		GTIN		Calculated Pack	
000000000067976838		390892		00048001920606		10 x 5.4 OZA	
Brand	Brand Owner				GPC Description		
Knorr	Unilever Food Solutions - North America				Herbs/Spices (Shelf Stable)		
Gross Weight	Net Weight	Case/Catch Weight		Country Of Origin		Kosher	Child Nutrition
0.45 LBR	0.362 LBR	No		United States		Undeclared	No
Shipping							
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To	
2 INH	7.5 INH	7.25 INH	108.75 INQ	x	730 Days	50 FAH / 86 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



Not applicable

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
- Peanuts - NI
- Eggs - NI
- Tree - NI
- Soybean - NI
- Fish - NI
- Wheat - NI
- Shellfish - NI
- Sesame - NI
- Corn - C

INGREDIENTS



INGREDIENTS: SUGAR, HYDROGENATED COCONUT OIL, GLUCOSE SYRUP SOLIDS, GLYCERYL-LACTO ESTERS OF FATTY ACIDS, SODIUM CASEINATE, HIGH OLEIC SUNFLOWER OIL, TETRASODIUM PYROPHOSPHATE, CALCIUM LACTATE, XANTHAN GUM, MALTODEXTRIN, MODIFIED CORN STARCH, NATURAL FLAV

PREPARATION & COOKING SUGGESTIONS

"Prep Directions 1. Into a mixing bowl, pour 16 oz (2 cups) of cold milk* (below 50 F). Add contents of pouch. 2. Beat at medium speed for 2 minutes, scrape down sides of the bowl, then beat at high speed for 3 to 5 minutes until fluffy and airy. Add desired flavoring and beat for 2 more minutes. Do not overbeat. For multiple pouch preparation, additional whipping time at high speed will be required to produce an airy mousse. 3. Pipe into serving dishes or use in v"

SERVING SUGGESTIONS

MORE INFORMATION

NUTRITIONAL ANALYSIS

Calories	60	Total Fat	3.5 g	Sodium	35 mg
Protein		Trans Fat		Calcium	
Total Carbohydrates		Saturated Fat	3 g	Iron	
Sugars	5 g	Added Sugars		Potassium	
Dietary Fiber		Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol			
Vitamin A (IU)		Vitamin D		Thiamin	
Vitamin A (RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

NUTRITIONAL CLAIMS