



MARKETING



PRODUCT SPECIFICATIONS



Code	Dist Prod Code	GTIN	Calculated Pack
00000000067976838	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	TlxHI	Shelf Life	Storage Temp From/To
2 INH	7.5 INH	7.25 INH	108.75 INQ	x	730 Days	50 FAH / 86 FAH

Nutrition Facts

16 Servings per container

**Serving Size** (10 g)

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**Amount Per Serving**

**Calories** **60**

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% Daily Value\*

<b>Total Fat</b> 3.5 g	<b>4%</b>
Saturated Fat 3 g	<b>15%</b>
Trans Fat	
<b>Cholesterol</b>	<b>%</b>
<b>Sodium</b> 35 mg	<b>2%</b>
<b>Total Carbohydrates</b>	<b>%</b>
Dietary Fiber	<b>%</b>
Total Sugars 5 g	
Includes Added Sugars	<b>%</b>
<b>Protein</b>	
Vitamin D	<b>%</b>
Calcium	<b>%</b>
Iron	<b>%</b>
Potassium	<b>%</b>

\* 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.

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 - NI
- Soy - NI
- Wheat - NI
- Sesame - NI
- Peanuts - NI
- Tree Nuts - NI
- Fish - NI
- Shellfish - NI

SERVING SUGGESTIONS



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

HANDLING SUGGESTIONS



Not applicable

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"

MORE INFORMATION



**NUTRITIONAL ANALYSIS**



Calories	60
Protein	
Total Carbohydrates	
Sugars	5 g
Dietary Fiber	
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	3.5 g
Trans Fat	
Saturated Fat	3 g
Added Sugars	
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	
Vitamin D	
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	35 mg
Calcium	
Iron	
Potassium	
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

**NUTRITIONAL CLAIMS**

