

# 104218 - Taffy Apple Dip



pails & (12) dozen skewer sticks. JWA TAFFY APPLE DIP JWA Taffy Apple Dip is a caramel dip perfect for dipping apples with outstanding taste, just the right level of chewiness, excellent coverage without sacrificing good yield economics, attractive shine and good release from parchment. The formulation is a rich blend of milk, corn sweeteners and caramelized sugar. Each case c...



## MARKETING

JWA TAFFY APPLE DIP Caramel dip perfect for apples with excellent coverage, shine and flavor. Each case contains (2) 11# pails & (12) dozen skewer sticks.

## Nutrition Facts

131 Servings per container

**Serving Size** 38g

**Amount Per Serving**

**Calories** 170

% Daily Value\*

<b>Total Fat</b> 6 g	<b>7%</b>
Saturated Fat 4.5 g	<b>22%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 5 mg	<b>0%</b>
<b>Sodium</b> 60 mg	<b>3%</b>
<b>Total Carbohydrates</b> 28 g	<b>10%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 25 g	
Includes 24 g Added Sugars	<b>47%</b>

**Protein** 1 g

Vitamin D 0.3 mcg	2%
Calcium 40 mg	2%
Iron 0 mg	0%
Potassium 50 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				
04218	00750903042187	2/11 LB				
Brand	Brand Owner	GPC Description				
Allen	Rich Products	Chocolate and Chocolate/Sugar Candy Combinations - Confectionery				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
24.33 LBR	22 LBR	No	United States	Yes	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
16.188 INH	8.188 INH	8.375 INH	0.64 FTQ	10x04	246 Days	60 FAH / 77 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

BEST WHEN STORED BELOW 80°F (27°C). -----

## ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = 'Intentionally nor Inherently Included'; 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

Sugar, Evaporated Milk (Milk, Dipotassium Phosphate, Carrageenan, Vitamin D3), Corn Syrup], Hydrogenated Coconut Oil, Water, Vegetable Shortening (Palm Oil, Mono and Diglycerides, Polysorbate 60), Contains Less Than 2% of the following: Artificial Flavor, Soy Lecithin, Disodium Phosphate. To Preserve Freshness (Potassium Sorbate & Sulfiting Agents) Salt.

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### PREPARATION & COOKING SUGGESTIONS

1-RINSE ROOM TEMP APPLES IN WATER, DRY THOROUGHLY. INSERT WOODEN SKEWER INTO STEM END OF EACH APPLE. 2-HEAT TAFFY APPLE DIP TO 170°F (HIGHER TEMPERATURES CAUSE DARKENING), STIRRING OCCASIONALLY TO PREVENT BURNING, OVER STIRRING WILL CAUSE BUBBLES. 3-DIP APPLES IN TAFFY. SCRAPE EXCESS TAFFY FROM BOTTOM OF APPLES. 4-PLACE APPLES ON PARCHMENT PAPER-LINED TRAY OR INTO PAPER CUPCAKE LINERS. ALLOW TAFFY TO SET.

### SERVING SUGGESTIONS

1-RINSE ROOM TEMP APPLES IN WATER, DRY THOROUGHLY. INSERT WOODEN SKEWER INTO STEM END OF EACH APPLE. 2-HEAT TAFFY APPLE DIP TO 170°F (HIGHER TEMPERATURES CAUSE DARKENING), STIRRING OCCASIONALLY TO PREVENT BURNING, OVER STIRRING WILL CAUSE BUBBLES. 3-DIP APPLES IN TAFFY. SCRAPE EXCESS TAFFY FROM BOTTOM OF APPLES. 4-PLACE APPLES ON PARCHMENT PAPER-LINED TRAY OR INTO PAPER CUPCAKE LINERS. ALLOW TAFFY TO SET.

### MORE INFORMATION