SCONZA hocolates

Sconza Candy Company

1 Sconza Candy Lane, Oakdale, CA 95361 • Telephone: 209-845-3700 • Fax: 209-845-3737 Email: <u>sales@sconzacandy.com</u> • Website: <u>www.sconza.com</u>

Product Specification

Almonds, Milk Chocolate, Candy Coated, Spring Mix, Nothing Artificial

Product Number 400-92389

<u>Product Description:</u> This product is made by coating roasted almonds in milk chocolate and then coated with a colorful sugar shell, polished to a glossy finish.

Ingredient Statement: Milk Chocolate (Sugar, Cocoa Butter, Unsweetened Chocolate, Whole Milk Powder, Soy Lecithin [an emulsifier], Natural Vanilla Extract), Almonds, Sugar, Corn Syrup, Color Added (Rice Protein, Calcium Carbonate, Riboflavin, Spirulina Extract, Vegetable Juice [Red Radish]), Tapioca Dextrin, Confectioners Glaze (with Beeswax and Carnauba Wax).

Nutritional Labeling:

Nutritional Labelling.	
Nutrition Fa	cts
Serving size about 8	pieces
	(30g)
Amount per serving	4 E A
Calories	<u>150</u>
% Da	ily Value*
Total Fat 8g	10%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 5mg	0%
Total Carbohydrate 19g	7%
Dietary Fiber 1g	4%
Total Sugars 17g	
Includes 16g Added Sugars	32%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 48mg	4%
Iron 0.9mg	6%
Potassium 85mg	2%
*The % Daily Value tells you how much a nut serving of food contributes to a daily diet. 2,0 day is used for general nutrition advice.	

<u>Product Lot Coding:</u> Sconza uses an internal lot code based on pack date that says LOT and consists of a five digit number that begins with the last 2 digits of the current year and a 3 digit Julian day code. An expiration date is also included as "BEST IF USED BY" followed by a date based on the last day of the month plus product shelf life and expressed as MM/DD/YY.

Physical Characteristics:

Color: 3 color mix of pastel pink, yellow, and green with a glossy finish.

Surface: Smooth with occasional pits and fissures, and a minimum of uncoated spots.

Size/Shape: Size varies due to almond size variation. Typical almond shape.

Flavor: Sweet, milk chocolate and roasted almond.

Texture: Firm, pliable coating over a crisp roasted almond with a crunchy outer shell.

Cosmetic Defects: 20% maximum for all defects, includes clumps, doubles, coating voids, chipped or cracked.

Current Revision Date: Prior Revision: Version: Approver: 7/7/2025 NEW 1 Stephanie Florence	Page 1 of 3
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Kosher Status: OU-D GMO Free: No Organic Certified: No Country of Origin: USA

<u>Allergy Statement:</u> Contains Almonds, Milk and Soy. May contain cashews, egg, hazelnuts, macadamia nuts, peanuts, pecans, pistachios, walnuts and wheat.

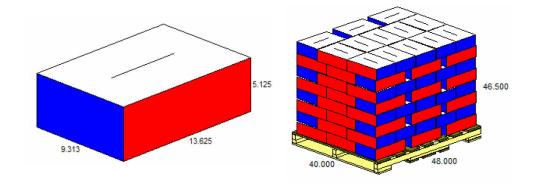
Packaging and Weight: 5 lbs in bulk laydown bags. 2 bags per case with 1 outer label (4"x4").

Net Weight: Case 10.00 pounds, Pallet 1,040 pounds Gross Weight: Case 10.72 pounds, Pallet 1,163 pounds

Pouch Dimensions: Width 9.50" X Height 13.50"



Pallet Pattern: Code B: 13 cases per layer X 8 layers per pallet = 104 cases.



<u>Carton Tape:</u> Sconza uses a color-coded tape system for operations. Colors can vary between lots and hold no meaning to the product.

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<u>Metal Detection:</u> Packaged products are run through metal detectors as part of packaging process. Challenge sizes are 2.0mm ferrous, 2.5mm non-ferrous, 3.5mm 316 Stainless steel. Some packing lines use x-ray for metal detection with a limit of 1.5mm 316 stainless steel.

Shelf Life: Typically 12 months when stored between 60°F - 70°F and at a relative humidity of 50% or less.

<u>Food Guarantee:</u> All ingredients are food grade and production is compliant with the Federal Food, Drug and Cosmetic Act of 1938, Section 404 or 405 of the Act and all subsequent amendments and regulations.