



**Code: 16701**

**Serving Size: 2.4 oz.**

**Product Name: IW WG Crustless Cocoa CPB Sandwich**

Each 2.4 oz. Crustless Cocoa CPB Sandwich provides 1.5 oz. equivalent grains and 1.0 oz meat/meat alternate based on the USDA Food Buying Guide Requirements.

## Nutrition Facts

96 servings per container	
<b>Serving size 1 Sandiwch (68g)</b>	
<b>Amount per serving</b>	
<b>Calories</b>	<b>260</b>
	<b>% Daily Value*</b>
<b>Total Fat</b> 11g	<b>14%</b>
Saturated Fat 1.5g	<b>8%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 220mg	<b>10%</b>
<b>Total Carbohydrate</b> 31g	<b>11%</b>
Dietary Fiber 4g	<b>14%</b>
Total Sugars 9g	
Includes 8g Added Sugars	<b>16%</b>
<b>Protein</b> 8g	
Vitamin D 0mcg	0%
Calcium 41mg	4%
Iron 6mg	35%
Potassium 182mg	4%

\*The % Daily Value 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.

Shelf life:	9 months frozen (-10° - 0°F) 1 day (Room Temperature 68°- 72°F)
Case count:	96
TiHi:	5 x 12
Case dimensions:	22" x 16" x 5.75"
Cases/pallet:	60
Case cube:	1.17 ft <sup>3</sup>
Net wt:	14.4 lbs
Gross wt:	16.0 lbs
Case Code:	Open date of production "MMDDYYYY"
GTIN:	10693392006933

**INGREDIENTS:** Bread (Water, Whole Wheat Flour, Unbleached Enriched Wheat Flour [Wheat Flour, Malted Barley Flour, Iron, Niacin, Thiamin Mononitrate, Riboflavin, Folic Acid], Sugar, Yeast, Soybean and/or Canola Oil, Contains 2% or Less of Wheat Gluten, Salt, Cultured Wheat Flour, Preservatives [Calcium Propionate, Propionic Acid, Phosphoric Acid], Wheat Starch, Dough Conditioners [Monoglycerides, Ethoxylated Mono and Diglycerides, Ascorbic Acid, Enzymes], Yeast Nutrients [Ammonium Sulfate, Calcium Sulfate], Soy Lecithin), Chocolate Chickpea Spread (Roasted Chickpeas, Canola Oil, Sugar [Contains Corn Starch], Pea Protein Isolate, Cocoa Powder, Palm Oil, Natural Flavor).

**Allergens: Wheat and Soy. Made In A Peanut Free And Tree Nut Free Facility.**

### HANDLING INSTRUCTIONS

**Thaw and Serve:**

To thaw at room temperature, place product on a baking tray ½ inch apart for approximately 1.5-2 hours prior to serving. It is recommended to consume the product within 24 hours of holding at room temperature. Never refreeze product once thawed.

*I certify that the above information is correct.*

*N. Castro.*  
**Natalia Castro**  
*Technical Services/QA Director*