



Product Last Saved Date: 24 December 2016

Nutrition Facts

Serving Size: 120 GRM
 Number of Servings per 22

Amount Per Serving

Calories: Calories from Fat: 0

% Daily Value*

Total Fat	g		%
Saturated Fat	0 g		0%
Trans Fat	0 g		
Cholesterol	0 mg		0%
Sodium	13 mg		1%
Total Carbohydrate	16 g		5%
Dietary Fiber	1 g		4%
Sugars	15 g		
Protein	1 g		

Vitamin A	Per Srv	Vitamin C	Per Srv
	20%		85%
Calcium	0%	Iron	0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat. Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram

Fat	9	Carbohydrate	4	Protein	4
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Product Specifications:

Man Prod Code	Dist Prod Code	GTIN	Pack	Pack Description
1080092	005894	00060243080092	1 X 1 EA	

Brand	Brand Owner	GPC Description
Sun Rich	Sun Rich	Fruit – Prepared/Processed (Perishable)

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
10 LBR	8 LBR	USA	Yes	

Shipping Information

Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
20.9 CMT	20.9 CMT	18 CMT	7862 CMQ	24x5	21 Days	33 FAH / 39 FAH

Ingredients :

Cantaloupe, Honeydew, Pineapple, Oranges, Grapes, Water, Sugar, Citric Acid, Ascorbic Acid, Sodium Benzoate and Potassium Sorbate (used to preserve freshness).

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

Eggs - N	Milk - N	Peanuts - N
Soy - N	Wheat - N	TreeNuts - NI
Fish - N	Crustacean - N	

Handling Suggestions :

Product must be kept refrigerated at temperatures between 33 - 39° F (1 - 4° C) at all times during distribution and storage.

Benefits :

Extended shelf life provides generous time to merchandise and serve products and ensure best possible flavor profile. Requires minimal storage space, eliminating waste and disposal costs. Reduces back of house prep time/labor costs including training, worker safety issues, and cleanup. Eliminates consumer wait time that occurs if in-house cut product is not prepped in advance. Eliminates the risks associated with handling fresh-cut fruit. Meets growing consumer demand for healthy, fresh menu options.

Serving Suggestions :

Serve product alone, as a side dish, or as part of a recipe. Ideal for breakfast buffets, garnishes, side dishes or as an alternative to french fries.

Prep & Cooking Suggestions :

No preparation or cooking required. Simply serve.

More Information :