

Sunbutter GRAPE Sandwich w/ no HFCS

CASE PACK: 96-2.8 oz. I.W. NET WEIGHT (Ibs.): 16.8 GROSS WEIGHT (Ibs.): 17.8

SHELF LIFE (Thaw & Serve): 24 HOURS

FREEZER LIFE: 365 DAYS

CASE UPC (GTIN-14): 1003354712228 4

Oz. GRAIN EQUIVALENT: 1.5 GE Whole Grain Flour (g): 12.9, 51.4% Enriched Flour (g): 12.3

Combined Flour (g): 25.2

MEAT/MEAT ALTERNATIVE: 1M/MA

SHIPPING INFORMATION:

CASE CUBE: 1.17

CASE DIMENSION (L"xW"xH"): 22 x 16 x 5.75

PALLET CT (Trucking 95"): 5 x 12 = 60

INGREDIENT STATEMENT

INGREDIENTS: Bread (water, whole wheat flour, unbleached enriched wheat flour [wheat flour, malted barley flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid], sugar, yeast, wheat gluten, soybean and/or canola oil, contains 2% or less of the following: salt, cultured wheat flour, dough conditioners [monoglycerides, ethoxylated mono & diglycerides, mono & diglycerides, ascorbic acid, enzymes], corn starch, soy lecithin, calcium propionate [preservative], yeast nutrients [monocalcium phosphate, calcium sulfate, ammonium sulfate]), Sunflower Seed Butter (roasted sunflower seed, sugar, mono & diglycerides, salt) Grape Jelly w/ no HFCS (corn syrup, water, concord grape juice concentrate, contains 2% or less of each of the following: pectin, cirtic acid, potassium sorbate as preservative, sodium citrate, vegetable fiber).

CONTACT US

1/03/2025

Nutrition F	acts
	oz (79g)
Amount per serving Calories	310
% [Daily Value*
Total Fat 15g	19%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 300mg	13%
Total Carbohydrate 33g	12%
Dietary Fiber 4g	14%
Total Sugars 11g	
Includes 11g Added Sugar	s 22%
Protein 9g	
Vitamin D 0mcg	0%
Calcium 27mg	2%
Iron 5mg	30%
Potassium 30mg	0%

"The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.

Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4 Parve

Melissa Langone R&D/QA Regulatory Compliance Manager

**Note: Made in a Peanut Free and Tree Nut Free Facility
Handling Instructions- Thaw 60 minutes prior to serving