

TECHNICAL DATA

# SweetBitz

<b>PRODUCT NAME:</b>	Marquam Milk Chocolate Flavored Coating
<b>ICON FOODS PRODUCT CODE NUMBER:</b>	8718
<b>DESCRIPTION:</b>	NSA High Fiber Milk Confectionery Coating.
<b>COMPOSITION:</b>	Erythritol, Palm Kernel and Palm Oil, Cocoa Powder, Fructooligosaccharides, Whole Milk Powder, Nonfat Milk Powder, Soy Lecithin, Chocolate Liquor, Natural Flavors, Stevia Extract.
<b>COUNTRY OF ORIGIN:</b>	United States
<b>ALLERGENS:</b>	Contains Milk and Soy.
<b>KOSHER:</b>	Kosher – Orthodox Union.
<b>LABELING:</b>	Marquam Milk Chocolate Flavored Coating complies with limits established for residual pesticides as per USP <561>.
<b>PACKAGING &amp; RECOMMENDED STORAGE CONDITIONS:</b>	Marquam Milk Chocolate Flavored Coating comes in a 25 lb box with poly inner bag. Marquam Milk Chocolate Flavored Coating should be stored in a cool & dry location in ambient conditions, (55 – 75°F, RH ≤65%). Shelf life is 12 months from date of manufacture when stored under recommended conditions.
<b>REMARKS:</b>	This item is a raw material for commercial use only.

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TECHNICAL DATA (CONT.)

PRODUCT NAME: Marquam Milk Chocolate Flavored Coating



PARAMETERS	SPECIFICATIONS	METHODS
VISCOSITY	20.0 – 25.0%	HA Brookfield at 20 RPM, #27 Spindle at 50°C
MOISTURE	< 2.0%	Moisture Balance
COLOR	Brown	Visual Inspection
FLAVOR	Milk Chocolate	Tasting
AEROBIC PLATE COUNT	< 20,000 cfu/g	US Pharmacopeia Chapter 60
YEAST & MOLD	< 100 cfu/g	US Pharmacopeia Chapter 60
COLIFORMS	≤ 10 cfu/g	US Pharmacopeia Chapter 60
<i>E. COLI</i>	< 10 cfu/g	US Pharmacopeia Chapter 60
SALMONELLA	Negative/25g	US Pharmacopeia Chapter 60



  
 Thomas J. King  
 Icon Foods, Inc.

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**ALLERGEN STATEMENT**

**PRODUCT NAME:** Marquam Milk Chocolate Flavored Coating

**PRODUCT NUMBER:** 8718

COMPONENT	PRESENT IN PRODUCT	PRESENT IN OTHER PRODUCTS MANUFACTURED ON THE SAME LINE	PRESENT IN THE SAME MANUFACTURING PLANT
PEANUTS (AND DERIVATIVES I.E. PEANUT OIL)	No	No	Yes
TREE NUTS (AND DERIVATIVES)	No	No	Yes
SESAME SEEDS (AND DERIVATIVES)	No	No	No
DAIRY PRODUCTS (I.E. MILK, LACTOSE, CASEINATES, WHEY)	Yes	Yes	Yes
EGGS	No	No	No
FISH	No	No	No
SHELLFISH	No	No	No
SOY PRODUCTS	Yes	Yes	Yes
WHEAT	No	No	No
SULPHITES	No	No	No
MUSTARD	No	No	No

Oregon Department of Agriculture, Food Safety Division est. #88294  
 FDA Food Manufacturing Facility # xxxxxxx6608

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**CERTIFICATE OF ANALYSIS**

**PRODUCT NAME:** Marquam Milk Chocolate Flavored Coating



**LOT CODE:** 8718 UU YY MM DD BB    **MANUFACTURE DATE:** MM/DD/YYYY    **BEST BY:** MM/DD/YYYY

**INGREDIENTS:** Palm Kernel and Palm Oil, Erythritol, Cocoa Powder, Fructooligosaccharides, Whole Milk Powder, Nonfat Milk Powder, Soy Lecithin, Chocolate Liquor, Natural Flavors, Stevia Extract.

ITEMS	STANDARD	RESULTS	TEST METHOD
VISCOSITY	20.0 – 25.0%	Complies	HA Brookfield at 20 RPM, #27 Spindle at 50°C
MOISTURE	< 2.0%	Complies	Moisture Balance
COLOR	Brown	Complies	Visual Inspection
FLAVOR	Milk Chocolate	Complies	Tasting
AEROBIC PLATE COUNT	< 20,000 cfu/g	Complies	US Pharmacopeia Chapter 60
YEAST & MOLD	< 100 cfu/g	Complies	US Pharmacopeia Chapter 60
COLIFORMS	≤ 10 cfu/g	Complies	US Pharmacopeia Chapter 60
<i>E. COLI</i>	< 10 cfu/g	Complies	US Pharmacopeia Chapter 60
SALMONELLA	Negative/25g	Complies	US Pharmacopeia Chapter 60

*Oregon department of agriculture, food safety division establishment #88294  
 FDA food manufacturing facility #xxxxxxx6608  
 Remarks: This item is a raw material for commercial use only.  
 Storage: Store in a cool & dry location in ambient conditions, (55 – 75°F, RH ≤65%). Shelf life is 12 months from date of manufacture when stored under recommended conditions.*

**ISSUED BY:**

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## COUNTRY OF ORIGIN STATEMENT

Oregon Department of Agriculture, Food Safety Division Establishment #88294

Compliant with JECFA guidelines

This letter is to certify that Marquam Milk Chocolate Flavored Coating (8718) sold by Icon Foods, Inc. at the Portland, Oregon, USA facility, is manufactured in the United States.

If you have any questions, please contact Icon Foods Quality Assurance Division at 310-455-9876.

A handwritten signature in blue ink, appearing to read "TJ King".

Thomas J. King  
Icon Foods, Inc.

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**INGREDIENT STATEMENT**

**PRODUCT INGREDIENT LIST**

**PRODUCT NAME:** Marquam Milk Chocolate Flavored Coating

**PRODUCT NUMBER:** 8718

INGREDIENTS	% RANGE COMPOSITION
Palm Kernel and Palm Oil	30 – 40%
Erythritol	25 – 35%
Cocoa Powder	9 – 14%
Fructooligosaccharides	9 – 14%
Whole Milk Powder	5 – 10%
Nonfat Milk Powder	5 – 10%
Soy Lecithin	< 1%
Chocolate Liquor	< 1%
Natural Flavors	< 1%
Stevia Extract	< 1%

**MANUFACTURING FACILITY:**

**ICON FOODS, INC.**

**19250 NE PORTAL WAY**

**PORTLAND, OR 97230**

**P: 310.455.9876**

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## 100G NUTRITIONAL SPECIFICATIONS

PRODUCT NAME: Marquam Milk Chocolate Flavored Coating

### NUTRITIONAL FACTS

Calories	410 kcal	
Total Fat	36 g	46%
Saturated Fat	32 g	160%
Trans Fat	0 g	
Cholesterol	10 mg	3%
Sodium	70 mg	3%
Total Carbohydrate	54 g	20%
Dietary Fiber	14 g	50%
Total Sugars	7 g	
Includes 0g Added Sugars	0%	
Protein	7 g	
Vitamin D	0 mcg	0%
Calcium	167 mg	15%
Iron	2 mg	10%
Potassium	408 mg	8%

\*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.

### CARBOHYDRATES

### AMOUNTS PER 100G

Total Carbohydrate	53.79g
Dietary Fiber	13.89g
Starch	0.0g
Sugars	7.01g
Sugar Alcohols	29.93g

### FATS & FATTY ACIDS

### AMOUNTS PER 100G

Total Fat	36.03g
Saturated Fat	32.02g
Monounsaturated Fat	2.70g
Polyunsaturated Fat	0.53g
Total Trans Fatty Acids	0.0g

### PROTEIN & AMINO ACIDS

### AMOUNTS PER 100G

Protein	6.96g
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### CARBOHYDRATES

### AMOUNTS PER 100G

Vitamin A	0.0 IU
Vitamin C	1.13 mg
Vitamin D	0.0 mcg
Vitamin E (Alpha Tocopherol)	0.0 mg

### MINERALS

### AMOUNTS PER 100G

Calcium	166.53 mg
Iron	1.60 mg
Potassium	408.42 mg
Sodium	71.13 mg

### OTHER

### AMOUNTS PER 100G

Water	≤ 2.0 g
Ash	≤ 2.0 g

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**SAFETY DATA SHEET**

**PRODUCT NAME:** Marquam Milk Chocolate Flavored Coating 4M

**ICON FOODS, INC. – USA | PRODUCT #:** 8718

**CAS REGISTRY NUMBER:** --

**OREGON DEPARTMENT OF AGRICULTURE, FOOD & SAFETY DIVISION ESTABLISHMENT #**88294

**FDA FOOD MANUFACTURING FACILITY #**\*\*\*\*\*6608

**COMPLIANT WITH JECFA GUIDLINES**

<b>IDENTIFICATION:</b>	Commercial Name: Marquam Milk Chocolate Flavored Coating Manufacturer: Icon Foods, Inc.
<b>COMPOSITION:</b>	Palm Kernel and Palm Oil, Erythritol, Cocoa Powder, Fructooligosaccharides, Whole Milk Powder, Nonfat Milk Powder, Soy Lecithin, Chocolate Liquor, Natural Flavors, Stevia Extract. CAS# -- Risk Phrases: None Safety Phrases 25-26: Not Mandatory
<b>HAZARDS:</b>	Not classified as dangerous according to directive 67/548/EEC or its amendments.
<b>FIRST AID MEASURES:</b>	Eye Contact: Wash with water or standard eye wash solution. Seek medical advice if irritation occurs and persists. Oral Ingestion: Essentially edible in small quantity with bland to bitter sweet aftertaste. Skin Contact: Wash with water and mild soap.
<b>FIRE FIGHTING MEASURES:</b>	Non-combustible and presents no special fire hazard Extinguishing media: N/A Protective Equipment: Standard equipment
<b>ACCIDENTAL RELEASE MEASURES:</b>	Absorb into an inert material and scrape up. Remove residue by scrubbing with hot water or detergent solution.
<b>HANDLING &amp; STORAGE:</b>	Store in a cool & dry location in ambient conditions, (55 – 75°F, RH ≤65%).
<b>EXPOSURE &amp; PERSONAL PROTECTION:</b>	In accordance with good industrial practice and handling, use standard eye protection.
<b>PHYSICAL &amp; CHEMICAL PROPERTIES:</b>	Physical Form: Solid chips Color: Brown Odor: -- Boiling Point: -- Melting Point: -- Viscosity @ 20 degree C: -- Flash Point: -- Flammability Solid/Gas: -- Auto Flammability: -- Specific Refractive: -- Explosive Properties: -- pH (100% Concentrate): -- Oxidizing Properties: -- Vapor Pressure: -- Density: -- Water Solubility: -- Other Solubility: -- Partition Coefficient: -- (Octanol/Water): -- Explosive Limits: --
<b>STABILITY &amp; REACTIVITY:</b>	Thermal Decomposition: Stable under normal conditions of use.
<b>TOXICOLOGICAL DATA:</b>	Oral: Essentially non-toxic and edible in small quantity. Dermal: Expected to be essentially non-toxic.

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**ECOLOGICAL INFORMATION:**

Inhalation: Slight Ethanolic Sting – irritation  
 Toxic Effects: None  
 Eye: Very Mild/Minimal – Not a transient Conjunctival Irritant at 10% concentrate in water (Eyetex classification).

**DISPOSAL CONDITIONS:**

Biodegration: Expected to be ultimately biodegradable.  
 Fish Toxicity: No Data.

**TRANSPORT INFORMATION:**

Dispose of according to local, state, and federal regulations.

**REGULATORY INFORMATION:**

UN Number: N/A  
 UN Name: Not Assigned  
 IMDG Code/Class: Not Hazardous  
 IMDG Code Page No: N/A  
 ICAO/IATA Air Class: Non-Hazardous  
 ICAO/IATA Air Class Packing Group: N/A  
 RID/ADR Class: Non-Hazardous  
 ADNR Class: Non-Hazardous

**OTHER INFORMATION:**

Occupational Exposure Limits: N/A

Supplementary Dietary/Food Use: FDA GRAS Status within the USA

**Note:** Based on its review of information and data submitted by industry, FDA has concluded there is no basis to object to the use of certain refined Stevia preparations in food. These refined Stevia preparations may be lawfully marketed and added to food products sold in the United States.

This conclusion was drawn through a process of self-affirmation which means that the ingredient is found to be safe by an expert panel review, but a notice is not submitted to FDA. In order to obtain a no-objection letter with a GRAS notification, the stevia product must be manufactured under Good Manufacturing Practices regulations and must meet the JECFA specifications for purity, which include the requirement that 95% of the dry weight of the product must consist of the seven glycosides recognized by JECFA.

As published in the Official Journal of the EU as of November 11, 2011, steviol glycosides have been approved for use in foods sold in the European Union. The appropriate regulatory bodies—the joint FAO/WHO Expert Committee on Food Additives (JECFA) and the European Food Safety Authority (EFSA)—agree that the sweetening compound is safe for all populations to consume and is a suitable sweetening option for diabetics.

Information contained herein as well as any representations made regarding this information are believed to be accurate and reliable however no warranty or guarantee, express or implied, is made regarding information and/or product.

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**VERSION HISTORY**

VERSION #	DATE	REVISIONS	APPROVAL

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