

PRODUCT INFORMATION



15139

Superior on Main Eclair Mini Cinnamon
Bun No Label 12/10.25oz



French pastries with creamy cinnamon caramel filling,
vanilla icing and cinnamon streusel

FEATURES & BENEFITS

- Shelf stable
- Can be merchandised at room temperature
- No high fructose corn syrup
- Made in a peanut and tree nut free facility

SPECIFICATIONS

Outer Case:		Inner Package:	
GTIN:	10810006151395	UPC:	N/A
Net Weight:	7.68	Dimensions:	11"x5.02"x2.09"
Gross Weight:	9.46	Shelf Life:	
Dimensions:	11.25"x7"x19.56"	Frozen Shelf Life (In Days):	365
Case Cube:	0.89	Refrigerated Shelf Life (In Days):	7
Cases/Pallet:	80	Thawed Shelf Life (In Days):	5
Pallet Cases/Layer:	8	Kosher:	OU-D
Pallet Layers:	10		
Pallet Height:	75.56		

ALLERGENS



Nutrition Facts		Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
5 servings per Container Serving Size 1 ECLAIR (58g) Calories per serving <					

Disclaimer: Nutritional information is subject to change. See product label to verify ingredients and allergens.
CONTAINS BIOENGINEERED FOOD INGREDIENTS

INGREDIENTS: WATER, SUGAR, EGGS, ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE OIL (PALM, SOYBEAN), MODIFIED FOOD STARCH, POLYDEXTROSE, CORN SYRUP, CONTAINS 2% OR LESS: WHEY, SWEETENED CONDENSED SKIM MILK (SKIM MILK, SUGAR), CINNAMON, TEA EXTRACT, DEGERMED CORN GRITS, CALCIUM CARBONATE, TITANIUM DIOXIDE, DEXTROSE, POTASSIUM SORBATE (TO MAINTAIN FRESHNESS), SALT, NATURAL AND ARTIFICIAL FLAVOR, SODIUM ACID PYROPHOSPHATE, BAKING SODA, MONO- AND DIGLYCERIDES, LACTIC ACID, HEAVY CREAM, XANTHAN GUM, SOY LECITHIN, CALCIUM LACTATE, CITRIC ACID, AGAR-AGAR, CALCIUM SULFATE, DISODIUM PHOSPHATE, SKIM MILK, PECTIN, PROPYLENE GLYCOL ALGINATE, MONOCALCIUM PHOSPHATE, MONOSODIUM PHOSPHATE, LOCUST BEAN GUM, GLUCONO DELTA-LACTONE, SODIUM ALGINATE, SODIUM BENZOATE (PRESERVATIVE), SODIUM STEAROYL LACTYLATE, WHEAT STARCH, YELLOW 5, YELLOW 6, CAROB BEAN GUM.