



Code Number: 33480

Product Name:

DIXIE STYLE COLESLAW



Item Description: Fresh Chopped Cabbage and Carrots Blended with Creamy Coleslaw Dressing

Master Case UPC – 14 Digit #: 10 0 32345 33480 6

Case Pack: 1 **Size per Unit:** 30.00 lb. **Gross Wt.:** 30.983 lbs. **Net Wt. per Case:** 30.00 lbs.

Shelf Life from Date of Manufacture: 35 Days
Minimum Number of Days into Warehouse: 21 Days
Shelf Life after Opening: 7 Days

Ingredients: Cabbage Blend (cabbage, carrots), Dressing (soybean oil, water, high fructose corn syrup, distilled vinegar, egg yolks, modified corn starch, salt, mustard flour, onion powder, disodium EDTA [to protect flavor], natural flavor), Sugar, Distilled Vinegar, Salt, Ascorbic Acid Citric Acid, Potassium Sorbate (to maintain freshness), Xanthan Gum, White Pepper, Cellulose Gum.

Major Allergens: Eggs

Nutrition Facts	
146 servings per container	
Serving size	1/3 Cup (93g)
Amount per serving	
Calories	150
% Daily Value*	
Total Fat 9g	12%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 380mg	17%
Total Carbohydrate 18g	7%
Dietary Fiber 2g	7%
Total Sugars 15g	
Includes 10g Added Sugars	20%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 25mg	2%
Iron 0mg	0%
Potassium 136mg	2%
*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.	
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	

Microbiological:

Organism	Sample Size	Sample Type	Max (cfu/g)	Test Method
APC	100 g	Individual	< 100,000	AOAC 990.12
Coliforms	100 g	Individual	< 100	AOAC 991.14 & 998.08
Yeast	100 g	Individual	< 1000	AOAC 997.02
Mold	100 g	Individual	< 1000	AOAC 997.02

Storage & Handling:

Store at:	Refrigerated (34-40 degrees F.)
Ship at:	Refrigerated (34-40 degrees F.)
Retail at:	Refrigerated (34-40 degrees F.)

Case Cube: 0.77
Case Dimensions:

Tie & High: 20 x 3
length
10.00"

x

Pallet Quantity: 60 pails
width
10.00"

x

height
13.31"

Created: September 4, 2015
Revised: December 6, 2017
Supersedes: January 4, 2017
RWC

