

Code Number: 12085

**Product Name:** 



# **CONFETTI CHICKPEA SALAD KIT**

Item Description: Hearty Chickpeas Blended with Fresh Bell Peppers, Green Onions, Tomatoes, and Ripe Olives in Cilantro Lime Vinaigrette.

Master Case UPC - 14 Digit #: 10 0 32345 12085 0

Case Pack: 1 Size per Unit: 8.656 lb. Gross Wt.: 9.233 lbs. Net Wt. per Case: 8 lbs. 10 oz.

Shelf Life from Date of Manufacture: **14 Days**Minimum Number of Days into Warehouse: **8 Days** 

Shelf Life after Opening: 3 Days

**Ingredients:** Chickpeas (chickpeas, water, salt, calcium chloride, disodium EDTA [to preserve color]), All Natural Dressing (soybean oil, water, sugar, vinegar, salt, onion, garlic, xanthan gum, spices), Tomatoes, Bell Peppers, Ripe Olives (ripe olives, water, salt, ferrous gluconate [to stabilize color]), Green Onions.

Major Allergens: None

#### **Nutrition Facts** 39 servings per container Serving size 1/2 Cup (100g) 170 **Calories** % Daily Value\* Total Fat 14g 18% Saturated Fat 2g 10% Trans Fat 0g Cholesterol 10mg Sodium 320mg 14% Total Carbohydrate 9g 3% Dietary Fiber 3g 11% Total Sugars 2g Includes 0g Added Sugars 0% Protein 3a Vitamin D 0mcg Calcium 22mg 2% Iron 1mg 6% Potassium 117mg 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.

# 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.)

### Confetti Chickpea Salad Kit Mixing Instructions:

Step #1 Clean and sanitize hands, mixing bowl and utensils.

Step #2 Open chickpeas, rinse with cold water until foam disappears and drain well.

Step #3 Open black olives and drain well.

Step #2 In mixing bowl blend rinsed & drained chickpeas, drained ripe olives, and dressing.

Step #3 Add tomatoes, green & red bell peppers and green onion and blend.

Step #4 Place in desired serving dish and garnish as needed.

Created: July 24, 2017 Revised: Supersedes: None RWC

