

C750-101 OSM Shelf MK CARM MINI

Issue Date:	6/16/2026	Revision:	E	Manufacturer Item #	IMM-OS-G30078-E14
-------------	-----------	-----------	---	---------------------	-------------------

PRODUCT DESCRIPTION

SHELF MK CARM MINI Milk confectionery with filling

PHYSICAL ATTRIBUTES

Appearance:	Molded cups, milk confectionery shell and flavored filling center						
Color:	Base color is brown						
Flavor:	Typical for a Milk confectionery						
Pack Size:	10 Lbs. Bulk						
Case Dimensions:	L[depth]xWxH in.	10.9	7.5	6.5	Case Cube(ft ³):	0.3075	Pallet Conf. (TI / HI)
L[depth]xWxH in.							
							20
							5

INGREDIENTS

SUGAR; PALM KERNEL OIL; CORN SYRUP; SWEETENED CONDENSED MILK (WHOLE MILK, SUGAR); WHOLE MILK POWDER; NONFAT DRY MILK; COCOA POWDER PROCESSED WITH ALKALI; HEAVY CREAM (MILK); BUTTER (CREAM (MILK), SALT); VEGETABLE FAT (PALM); SOY LECITHIN; SALT; NATURAL FLAVOR(S) AND ARTIFICIAL FLAVOR(S); VANILLA EXTRACT; POTASSIUM SORBATE (A PRESERVATIVE); NATURAL FLAVOR(S)

ALLERGENS:	CONTAINS: MILK AND SOY. Products have been manufactured in a facility that processes Milk, Soy, Peanuts, Tree Nuts, and Wheat products.
-------------------	--

NUTRITIONAL INFORMATION

NUTRIENT	Per 100g
CALORIES	487
TOTAL FAT (g)	27
SATURATED FAT (g)	22.8
TRANS FAT (g)	0.2
CHOLESTEROL (mg)	13.1
SODIUM (mg)	70.2
TOTAL CARBOHYDRATE (g)	61.3
DIETARY FIBER (g)	1.2
TOTAL SUGARS (g)	51.8
ADDED SUGARS (g)	47.5
PROTEIN (g)	3.8
VITAMIN D (mcg)	0.036
CALCIUM (mg)	99.7
IRON (mg)	1.58
POTASSIUM (mg)	215.9



Brand Name:	Gertrude Hawk	Net Weight: (Lbs.)	10.00
Country of Origin	USA	Net Weight: (Kg.)	4.54
Case GTIN	00020842964629	Gross Weight: (Lbs.)	10.55
Kosher	OK-Dairy	Gross Weight: (Kg.)	4.79
		Density (lbs/gal)	10.5 ± 1.0

MICROBIOLOGICAL ATTRIBUTES*

Attributes	Limits
Total Plate Count (/g)	20,000
Yeast and Mold (/g)	100
Enterobacteriaceae (/g)	10
Coliforms (/g)	10
E. Coli (/g)	Not detected
Salmonella (/375g)	Not detected

*The above attributes are provided by the product manufacturer. Parameters are guaranteed attributes.

GENETIC ENGINEERING STATEMENT

	Completely Produced with Genetic Engineering.
	Partially Produced with Genetic Engineering.
X	May be produced with Genetic Engineering.
	NOT Produced with Genetic Engineering.

Ready-To-Eat (RTE) Status:

X	RTE
	Not-RTE

STORAGE CONDITIONS	
Recommended Condition:	Best stored 0°F.
Alternate Condition:	May be kept 60°F-70°F and <70% relative humidity.
Alternate Condition:	Do not store near heat. Avoid temperature cycling.

SHIPPING CONDITIONS	
Recommended Condition:	Best shipped frozen <0°F ± 10°F.
Alternate Condition:	May be shipped <70°F and <70% relative humidity.

SHELF LIFE	
Recommended Shelf Life:	730 days from manufacture date if product is stored 0°F.
Alternate Shelf Life:	270 days at <70°F.

ALLERGEN / SENSITIZER TABLE			
COMPONENT	PRESENT IN PRODUCT	PRESENT IN PRODUCTS MANUFACTURED ON THE SAME LINE	PRESENT IN THE SAME MANUFACTURING PLANT
PEANUTS AND DERIVATIVES	MAY CONTAIN	YES	YES
TREE NUTS AND DERIVATIVES	NO	NO	YES
EGG AND DERIVATIVES	NO	NO	NO
MILK AND DERIVATIVES	YES	YES	YES
SOY AND DERIVATIVES	YES	YES	YES
WHEAT	NO	NO	YES
FISH	NO	NO	NO
CRUSTACEAN SHELLFISH	NO	NO	NO
SULFITES > 10 ppm	YES	YES	YES
MUSTARD	NO	NO	NO
SESAME	NO	NO	NO
GLUTEN	NO	NO	YES
ARTIFICIAL FLAVOR SOURCE	VANILLIN		
FD&C ARTIFICIAL COLORS	NO		

CODE FORMAT

First digit/letter: Production Plant *H* = *Gertrude Hawk Ingredients*
 Digits 2 and 3: Last 2 digits of the year
 Digits 4 thru 6: Julian code/day of the year the item was produced
 Last 2 Digits: Default is **01**, but may be used to code Production line and/or run sequence.

Example: H19088-01 would indicate that material was produced at Gertrude Hawk/Dummore on March 29, 2019.

LABEL/CASE GRAPHICS

