

TECHNICAL DATA



<b>PRODUCT NAME:</b>	White Chocolate ShellBe
<b>ICON FOODS PRODUCT CODE NUMBER:</b>	6205
<b>DESCRIPTION:</b>	SweetBitz White Chocolate ShellBe Candies are zero sugar added, candy-coated white chocolate morsels formulated with erythritol, stevia extract, tapioca fiber, and natural colors. The combination of erythritol and stevia gives these indulgent treats a neutral and balanced sweetness while the tapioca fiber improves texture and mouthfeel. Rounding out the formula are natural colors—turmeric, spirulina extract, vegetable juice—that give the candies their purple, orange, green, and blue hues. White Chocolate ShellBe Candies make ideal inclusions for low carb trail mixes, frozen confections, fudge, truffles, edible cookie dough, bars, and more. Because our candies are derived without the use of chemicals, they can be used to support a clean label claim.
<b>COMPOSITION:</b>	White Coating (Cocoa Butter, Tapioca Fiber, Whole Milk, Erythritol, Cream with Natural Flavor, Sunflower Lecithin, Stevia Extract), Erythritol, Maltodextrin, Contains Less Than 2% of Gum Acacia, Shellac, Turmeric Oleoresin (Color), Spirulina Extract (Color), Titanium Dioxide (Color), Vegetable Juice (Color), Carnauba Wax.
<b>COUNTRY OF ORIGIN:</b>	United States
<b>ALLERGENS:</b>	Contains Milk. May contain Peanuts, Soy, Tree Nuts Wheat.
<b>KOSHER:</b>	cRc Dairy
<b>BSE:</b>	No animal derived ingredients are used in the production of White Chocolate ShellBe.
<b>LABELING:</b>	White Chocolate ShellBe complies with limits established for residual pesticides as per USP <561>.
<b>PACKAGING &amp; RECOMMENDATIONS</b>	White Chocolate ShellBe comes in a 30 lb box with poly inner bag. White Chocolate ShellBe should be stored at 65 – 75°F at ≤50% relative humidity in unopened containers in a dry, clean, odor free warehouse. Shelf life is 540 days when stored under recommended conditions.
<b>STORAGE CONDITIONS:</b>	
<b>REMARKS:</b>	This item is a raw material for commercial use only.

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TECHNICAL DATA (CONT.)

PRODUCT NAME: White Chocolate ShellBe

PARAMETERS	SPECIFICATIONS
Appearance	Matches Standard
Taste	Matches Standard
Aroma	Matches Standard
APC	< 10,000/g
Coliform	< 3 MPN/g
<i>E. coli</i>	< 3 MPN/g
Yeast	< 100/g
Mold	< 100/g
Salmonella	Negative/2 x 375g



  
 Thomas J. King  
 Icon Foods, Inc.

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## ALLERGEN STATEMENT

PRODUCT NAME: White Chocolate ShellBe

PRODUCT NUMBER: 6205

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	Yes	Yes
TREE NUTS (AND DERIVATIVES)	No	Yes	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	No	Yes	Yes
WHEAT	No	Yes	Yes
SULPHITES	No	Yes	Yes
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:** White Chocolate ShellBe



**LOT CODE:**

**MANUFACTURE DATE:**

**BEST BY:**

**INGREDIENTS:** White Coating (Cocoa Butter, Tapioca Fiber, Whole Milk, Erythritol, Cream with Natural Flavor, Sunflower Lecithin, Stevia Extract), Erythritol, Maltodextrin, Contains Less Than 2% of Gum Acacia, Shellac, Turmeric Oleoresin (Color), Spirulina Extract (Color), Titanium Dioxide (Color), Vegetable Juice (Color), Carnauba Wax.

ITEMS	STANDARD	RESULTS
Appearance	Matches Standard	Complies
Taste	Matches Standard	Complies
Aroma	Matches Standard	Complies
APC	< 10,000/g	Complies
Coliform	< 3 MPN/g	Complies
<i>E. coli</i>	< 3 MPN/g	Complies
Yeast	< 100/g	Complies
Mold	< 100/g	Complies
Salmonella	Negative/2 x 375g	Complies

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 at 65 – 75°F at ≤50% relative humidity in unopened containers in a dry, clean, odor free warehouse.

**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 White Chocolate ShellBe sold by Icon Foods, Inc. at the Portland, Oregon, USA facility, is manufactured in the following countries: United States of America.

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:** White Chocolate ShellBe**PRODUCT NUMBER:** 6205**INGREDIENTS**

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White Coating (Cocoa Butter, Tapioca Fiber, Whole Milk, Erythritol, Cream with Natural Flavor, Sunflower Lecithin, Stevia Extract)

Erythritol

Maltodextrin

Gum Acacia

Shellac

Turmeric Oleoresin (Color)

Spirulina Extract (Color)

Titanium Oxide (Color)

Vegetable Juice (Color)

Carnauba Wax (Color)

**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: White Chocolate ShellBe

### NUTRITIONAL FACTS

Calories	300	kcal
Total Fat	24 g	31%
Saturated Fat	15 g	75%
Trans Fat	0 g	
Cholesterol	15 mg	5%
Sodium	65 mg	3%
Total Carbohydrate	67 g	24%
Dietary Fiber	21 g	75%
Total Sugars	6 g	
Includes 6g Added Sugars		6%
Protein	4 g	
Vitamin D	0 mcg	0%
Calcium	147 mg	10%
Iron	0 mg	0%
Potassium	206 mg	4%

\*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	66.67 g
Dietary Fiber	20.51 g
Starch	0.0 g
Sugars	5.90 g
Sugar Alcohols	- g

### FATS & FATTY ACIDS

### AMOUNTS PER 100G

Total Fat	24.29 g
Saturated Fat	15.40 g
Monounsaturated Fat	- g
Polyunsaturated Fat	- g
Total Trans Fatty Acids	0 g

### PROTEIN & AMINO ACIDS

### AMOUNTS PER 100G

Protein	4.00 g
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### VITAMINS

### AMOUNTS PER 100G

Vitamin A	- g
Vitamin C	0 mg
Vitamin D	0.06 IU
Vitamin E (Alpha Tocopherol)	- mg

### MINERALS

### AMOUNTS PER 100G

Calcium	146.78 mg
Iron	0.19 mg
Potassium	205.83 mg
Sodium	63.59 mg

### OTHER

### AMOUNTS PER 100G

Water	≤ 1.0 g
Ash	≤ 1.0 g

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**SAFETY DATA SHEET**

**PRODUCT NAME:** White Chocolate ShellBe

**ICON FOODS, INC. – USA | PRODUCT #:** 6205

**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: White Chocolate ShellBe Manufacturer: Icon Foods, Inc.
<b>COMPOSITION:</b>	White Coating (Cocoa Butter, Tapioca Fiber, Whole Milk, Erythritol, Cream with Natural Flavor, Sunflower Lecithin, Stevia Extract), Erythritol, Maltodextrin, Contains Less Than 2% of Gum Acacia, Shellac, Turmeric Oleoresin (Color), Spirulina Extract (Color), Titanium Dioxide (Color), Vegetable Juice (Color), Carnauba Wax.  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: Edible. 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 at 65 – 75°F at ≤50% relative humidity in unopened containers in a dry, clean, odor free warehouse.
<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: White Chocolate Gems      Explosive Properties: -- Color: Blend      pH (100% Concentrate): -- Odor: --      Oxidizing Properties: -- Boiling Point: --      Vapor Pressure: -- Melting Point: --      Density: -- Viscosity @ 20 degree C: --      Water Solubility: -- Flash Point: --      Other Solubility: -- Flammability Solid/Gas: --      Partition Coefficient: -- Auto Flammability: --      (Octanol/Water): -- Specific Refractive: --      Explosive Limits: --

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**STABILITY & REACTIVITY:**

**TOXICOLOGICAL DATA:**

**ECOLOGICAL INFORMATION:**

**DISPOSAL CONDITIONS:**

**TRANSPORT INFORMATION:**

**REGULATORY INFORMATION:**

**OTHER INFORMATION:**

Thermal Decomposition: Stable under normal conditions of use.

Oral: Essentially non-toxic and edible in small quantity.

Dermal: Expected to be essentially non-toxic.

Inhalation: Slight Ethanollic Sting – irritation

Toxic Effects: None

Eye: Very Mild/Minimal – Not a transient Conjunctival Irritant at 10% concentrate in water (Eyetex classification).

Biodegration: Expected to be ultimately biodegradable.

Fish Toxicity: No Data.

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

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

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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ITEM #6205	White Chocolate ShellBe	V1.0	September 13, 2023
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