



Allen

104218 - Taffy Apple Dip

JWA TAFFY APPLE DIP

Caramel dip perfect for apples with excellent coverage, shine and flavor. Each case contains (2) 11# pails & (12) dozen skewer sticks.



* Benefits

JWA TAFFY APPLE DIP
JWA Taffy Apple Dip is a caramel dip perfect for dipping apples with outstanding taste, just the right level of chewiness, excellent coverage without sacrificing good yield economics, attractive shine and good release from parchment. The formulation is a rich blend of milk, corn sweeteners and caramelized sugar. Each case contains (2) 11# pails & (12) dozen skewer sticks.

Nutrition Facts

Servings per Container 131
Serving size 38g (2G24)

Amount per serving
Calories 170

% Daily Value*

Total Fat 6g 7%
Saturated Fat 4.5g 22%
Trans Fat 0g

Cholesterol 5mg 0%

Sodium 60mg 3%

Total Carbohydrate 28g 10%

Dietary Fiber 0g 0%

Total Sugars 25g
Includes 24g Added Sugar 47%

Protein 1g

Vitamin D 0.3mcg 2%

Calcium 40mg 2%

Iron 0mg 0%

Potassium 50mg 2%

* The % Daily Value (DV) 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.

Ingredients

Sugar, Evaporated Milk (Milk, Dipotassium Phosphate, Carrageenan, Vitamin D3), Corn Syrup], Hydrogenated Coconut Oil, Water, Vegetable Shortening (Palm Oil, Mono and Diglycerides, Polysorbate 60), Contains Less Than 2% of the following: Artificial Flavor, Soy Lecithin, Disodium Phosphate. To Preserve Freshness (Potassium Sorbate & Sulfiting Agents) Salt.

⚠ Allergens

Contains:



Free From:



Handling Suggestions

BEST WHEN STORED BELOW 80F (27C).

Serving Suggestions

1-RINSE ROOM TEMP APPLES IN WATER, DRY THOROUGHLY. INSERT WOODEN SKEWER INTO STEM END OF EACH APPLE. 2-HEAT TAFFY APPLE DIP TO 170F (HIGHER TEMPERATURES CAUSE DARKENING), STIRRING OCCASIONALLY TO PREVENT BURNING. OVER STIRRING WILL CAUSE BUBBLES. 3-DIP APPLES IN TAFFY. SCRAPE EXCESS TAFFY FROM BOTTOM OF APPLES. 4-PLACE APPLES ON PARCHMENT PAPER-LINED TRAY OR INTO PAPER CUPCAKE LINERS. ALLOW TAFFY TO SET.

Prep & Cooking Suggestions

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Product Specifications

Brand	Manufacturer
Allen	Rich Products

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	04218	104218	00750903042187		2/11 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
24.33lb	22lb	United States	Yes	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
16.19in	8.19in	8.38in	0.64ft3	10x4	90days	60°F / 77°F



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Nutrition Analysis - By Measure

Calories	170	Total Fat	6g	Sodium	60mg
Protein	1	Trans Fats	0g	Calcium	40mg
Total Carbohydrates...	28g	Saturated Fat	4.5g	Iron	0mg
Sugars	25g	Added Sugars	24g	Potassium	50mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	5mg		
Vitamin A(U)		Vitamin D	0.3mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

