BeneFIT Bars Oatmeal Chocolate Chip 2.5 oz

Manufacturer's Product Code 40401

Nutrition Facts

Serving Size: 1 bar (71 G) Serving Per Container:

Calories	290	
Calories from Fat	80	
The state of the s	Per Serving	% Daily Value*
Total Fat	9g	14%
Saturated Fat	3 g	15%
Trans Fat	0g	
Cholesterol	20mg	6%
Sodium	240mg	10%
Total Carbohydrate	479	16%
Dietary Fiber	3g	14%
Sugars	22g	
Protein	5g	
Vitamin A (% Vit	amin C 0%
Calcium 2	2% Iro	n 10%

Ingredients:

Whole wheat flour, sugar, enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), oats, chocolate chips (sugar, unsweetened chocolate, cocoa butter, soy lecithin [an emulsifier], vanilla), eggs, interesterified soybean oil, invert syrup, canola oil, molasses, whey, leavening (baking soda, sodium acid pyrophosphate, corn starch), natural flavors, inulin, xanthan gum, salt.

Allergen Information:

Contains: Eggs, Milk, Soy Beans, Wheat

Kosher Type:

OU - DAIRY

Child Nutrition Statement:

The listed serving size contains 35.93g creditable grains of which 23.95g are whole grains. This provides 2 servings of breads/grains under the Child Nutrition Program using the 16g calculator.

Storage/ Handling:

Keep Frozen (0° F or below). Shelf life up to eighteen months when unopened and stored properly. When thawed at ambient temperature, shelf life is one week. When stored in refrigerated temperature, shelf life is 6 weeks.

Preparation Instruction:

 Thaw and serve. 2.Place wrapped frozen product into a heated holding cabinet at approximately 150-160 degrees F. Frozen product will need 1 hour to become fully heated in the heating unit. Product will stay fresh 3 hours in the unit.

Product Specifications:

UPC	SCC/GTIN	Case	Pack
073321404017	10073321404014	1	48

Case Dimensions					
Case Length	Case Width	Case Height	Case Cube	Net Weight (Lbs)	Gross Weight (Lbs)
12.6875	7.3125	9.125	0.49	7.5	9

Pallet Dimensions			
Pallet Tier	Pallet High	Pallet Count	
20	7	140	

I certify that the nutritional information contained on this page is true and correct to the best of my knowledge.

Kirsten Leo Research and Development Manager