



NUTRITION FACTS

Nutrition Facts

1 serving per container

Serving size 1 Sandwich (71g)

Amount per serving

Calories 160

% Daily Value*

Total Fat 4g **5%**

Saturated Fat 3g **15%**

Trans Fat 0g

Cholesterol 5mg **2%**

Sodium 115mg **5%**

Total Carbohydrate 28g **10%**

Dietary Fiber <1g **3%**

Total Sugars 15g

Includes 11g Added Sugars **22%**

Protein 2g

Vitamin D 0mcg **0%**

Calcium 70mg **6%**

Iron 0.5mg **2%**

Potassium 110mg **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.

ALLERGEN INFO

This product contains:



Milk



Soy



Wheat



Ingredients

Frozen Dairy Dessert (Buttermilk, Whey, Sugar, Corn Syrup, Cream, Coconut Oil, Milk, Skim Milk, Contains 2% or Less of Natural Flavors, Carob Bean Gum, Cellulose Gum, Tara Gum, Carrageenan, Mono & Diglycerides). Wafers (Wheat Flour, Sugar, Palm Oil, Cocoa Processed with Alkali, Dextrose, Caramel Color, Corn Flour, Corn Syrup, Food Starch-Modified, Natural & Artificial Flavor, Salt, Baking Soda, Soy Lecithin).

Note: Nutritional information and ingredients are subject to change. Please refer to product packaging for current details.

Disclaimer

Thank you for contacting Blue Bunny® Consumer Response. We truly appreciate hearing from our valued customers.

Wells Enterprises is aware of the effects of allergenic substances and therefore strives to ensure that products are properly manufactured and labeled to protect the consumer. In addition to closely adhering to specific formulas for each item, we have programs in place to help prevent cross contact. Our commitment to product safety ensures that when any of the eight most common allergens (milk, eggs, fish, wheat, tree nuts, peanuts, soybeans and crustaceans) are present in any of our products it will be clearly listed on our ingredient label on packaging.

Wells recognizes that January 1, 2023, sesame becomes a recognized allergen. The same allergen controls will be followed as with other allergens.

All Wells' manufacturing facilities are Safe Quality Foods (SQF) certified. For more information on allergens please contact Consumer Response at 1-800-331-0830.

Additional information

All production orders have to be verified by our Quality Assurance Department, which includes a weekly review of production orders to ensure non-allergenic products are manufactured first. When multiple flavors are produced, flavors are arranged in an order that prevents one flavor from being contaminated with allergens present in the preceding flavor. If the possibility exists, a complete equipment washout is performed. In the rare instance where a flavor change is made on a run during a shift, the same procedure is followed. Ordinarily, the same product is run on a line for an entire shift; the machine is then dismantled, washed and sanitized before the next shift. All Wells plants are certified at the highest level under the Safe Quality Food (SQF) certification program, a globally-recognized independent food safety and quality management certification system.

Wells does not manufacture products in plants or on production lines that are dedicated solely to allergen or non-allergen containing products. We are committed to accurately and properly labeling our products so consumers can easily determine if the product is suitable for their dietary needs. We understand the importance of allergen control and strive to ensure that we provide our consumers with a safe food product.

Jackie, Consumer Response Representative