



Cotton Candy Bar

Artificially flavored cotton candy swirled frozen confection.

Tags: [Exclusives](#), [Bars & Tubes](#)

Nutritional Info

Nutrition Facts

1 serving per container

Serving size 1 Bar (67g)

Amount per serving

Calories 60

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 5mg 0%

Total Carbohydrate 14g 5%

Dietary Fiber 0g 0%

Total Sugars 10g

Includes 10g Added Sugars 20%

Protein 0g

Ingredients

Water, Sugar, Corn Syrup, High Fructose Corn Syrup, Contains less than 1% of Artificial Flavor, Guar Gum, Cellulose Gum, Xanthan Gum, Cellulose Gel, Tara Gum, Carrageenan, Carob Bean Gum, Yellow 5, Red 40, Annatto Extract for Color.

Allergens

This product, when extremely cold, may stick to warm lips or tongue. Allow to warm slightly before eating.

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.

Khris, Consumer Response Representative