

Food Science CDE Contest 2015 - Product Development Portion
Nutritional Information (per 100g)

Ingredients	Calories	Total Fat (g)	Sat. Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carbs (g)	Fiber (g)	Sugars (g)	Protein (g)
<i>Flour Sources</i>										
All Natural Pastry Flour	364.0	1	0	0	0	2	78	3	0	9
Barley Flour	395.0	7	2	0	0	12	64	31	0	20
Cassava Flour	377.0	1	0	0	0	0	93	7	1	1
Rice Flour, Brown	363.0	3	1	0	0	8	76	5	1	7
Rice Flour, White	366.0	1	0	0	0	0	80	2	0	6
Rye Flour	357.0	1	0	0	0	2	77	8	1	10
Sorghum Flour	361.0	3	0	0	0	4	77	7	2	8
Tapioca Flour	333.0	0	0	0	0	4	87	0	0	1
<i>Other Ingredients</i>										
Baking Powder	51.0	0	0	0	0	7893	24	0	0	0
Baking Soda	0.0	0	0	0	0	27360	0	0	0	0
Whole Eggs	143.0	10	3	0	372	142	1	0	0	13
Peanut Butter A	594.0	50	9	0	0	469	22	6	9	25
Peanut Butter B	554.0	51	11	0	0	474	20	7	9	23
Salt	0.0	0	0	0	0	38758	0	0	0	0
Sugar, Brown	380.0	0	0	0	0	28	98	0	97	0
Sugar, White	387.0	0	0	0	0	1	100	0	100	0
Unsalted Butter	714.0	79	50	0	214	0	0	0	0	0
<i>Ingredient Statements:</i>										
All Natural Pastry Flour: Wheat Flour										
Baking Powder: Calcium Acid Phosphate, Bicarbonate of soda, Corn Starch.										
Peanut Butter A: Roasted Peanuts and Sugar, Contains 2% of Less of: Molasses, Fully Hydrogenated Vegetable Oil (Rapeseed and Soybean), Mono Diglycerides, Salt.										
Peanut Butter B: Roasted Peanuts, Sugar, Palm Oil, Salt.										