ACES in the Hole Foods is a student-run food manufacturing company in the Department of Family and Consumer Sciences, in the College of Agricultural, Consumer and Environmental Sciences at New Mexico State University. It provides students with hands-on opportunities to apply the principles of food science and technology to the production of new food products.

PROCESSED IN A FACILITY THAT HANDLES EGGS, WHEAT, AND PEANUTS

ACES in the Hole Foods
3005 Knox St.
Tejada Building EA 102
Las Cruces, NM 88003

Ingredients: Half and half milk (ultrapasteurized milk, cream), whole milk (milk, vitamin D₃), dark chocolate (sugar, chocolate, cocoa butter, cocoa processed with alkali, milk fat, lactose (milk), soy lecithin, PGPR, emulsifier, vanillin, artificial flavor, milk), sugar, chopped pecans, caramel sauce (corn syrup, sugar, high fructose corn syrup, heavy cream, water, butter, nonfat milk, natural flavor, salt, soy lecithin, mono- and diglycerides, sodium bicarbonate, contains milk and soy), nonfat dry milk (nonfat dry milk, vitamin A palmitate, vitamin D₃), vanilla extract (water, alcohol (35%), extractive of Madagascar bourbon vanilla beans, corn syrup).