

P330-250 Hershey's® Peanut Butter Mini Chips



Issue Date:	3/10/2021	Revision:	A	Manufacturer Item #	34000-61725
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PRODUCT DESCRIPTION

Small bite-sized peanut butter chips used primarily for baking

PHYSICAL ATTRIBUTES

Appearance:	Small bite-size chips							
Color:	Tan / beige							
Flavor:	Peanut butter							
Pack Size:	1 x 25 Lbs.							
Case Dimensions: L[depth]xWxH in.	13.1	8.7	9.2	Case Cube(ft ³):	0.6068	Pallet Conf. (TI / HI)	16	5

INGREDIENTS

PARTIALLY DEFATTED PEANUTS; SUGAR; HYDROGENATED VEGETABLE OIL [PALM KERNEL OIL; SOYBEAN OIL]; CORN SYRUP SOLIDS; DEXTROSE; REDUCED PROTEIN WHEY (MILK); CONTAINS 2% OR LESS OF: PALM KERNEL OIL; SALT; VANILLIN, ARTIFICIAL FLAVOR; LECITHIN (SOY).

ALLERGENS: CONTAINS: PEANUTS, MILK, AND SOY.

NUTRITIONAL INFORMATION

NUTRIENT	Per 100g
CALORIES	523.08
TOTAL FAT (g)	28.79
SATURATED FAT (g)	24.02
TRANS FAT (g)	0.48
CHOLESTEROL (mg)	0.02
SODIUM (mg)	192.84
TOTAL CARBOHYDRATE (g)	50.26
DIETARY FIBER (g)	5.78
TOTAL SUGARS (g)	36.91
ADDED SUGARS (g)	35.15
PROTEIN (g)	17.62
VITAMIN D (mcg)	0
CALCIUM (mg)	71.67
IRON (mg)	3.15
POTASSIUM (mg)	524.17



Brand Name:	Hershey	Net Weight: (Lbs.)	25.00
Country of Origin	USA	Net Weight: (Kg.)	11.34
Case GTIN	0 00 34000 61725 8	Gross Weight: (Lbs.)	26.00
Kosher	OUD	Gross Weight: (Kg.)	11.79

MICROBIOLOGICAL ATTRIBUTES*

Attributes	Limits
Total Aerobic Plate Count (cfu/g)	<25,000
Yeast and Mold (cfu/g)	<100
Coliforms (MPN/g)	<10
E. coli (MPN/g)	Negative
Salmonella (/375g)	Negative
Listeria (/100g)	Negative

*The above attributes are provided by the product manufacturer. Parameters are guaranteed attributes. It is not indicative of product testing.

GMO STATEMENT

X	Completely Produced with Genetic Engineering.
	Partially Produced with Genetic Engineering.
	May be produced with Genetic Engineering.
	NOT Produced with Genetic Engineering.

STORAGE CONDITIONS

Recommended Condition:	Best kept ambient between 60°F and 65°F.
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SHIPPING CONDITIONS

Recommended Condition:	Best shipped ambient <65°F.
Alternate Condition:	May be shipped in refer or freezer truck at 0°F for less than 7 days.

SHELF LIFE

Recommended Shelf Life:	365 days at recommended storage conditions.
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ALLERGEN / SENSATIZER TABLE

COMPONENT	PRESENT IN PRODUCT	PRESENT IN PRODUCTS MANUFACTURED ON THE SAME LINE	PRESENT IN THE SAME MANUFACTURING PLANT
PEANUTS AND DERIVATIVES	YES	YES	YES
TREE NUTS AND DERIVATIVES	NO	NO	NO
EGG AND DERIVATIVES	NO	NO	NO
MILK AND DERIVATIVES	YES	YES	YES
SOY AND DERIVATIVES	YES	YES	YES
WHEAT	NO	NO	NO
FISH	NO	NO	NO
CRUSTACEAN SHELLFISH	NO	NO	NO
SULFITES > 10 ppm	NO	NO	NO
MUSTARD	NO	NO	NO
SESAME	NO	NO	NO
GLUTEN	NO		
ARTIFICIAL FLAVOR SOURCE	Vanillin		
FD&C ARTIFICIAL COLORS	NO		

CODE FORMAT

The code is proprietary, but can be used for rotation purposes. The first two characters represent the age, and the lower the number, the older the product. The only exception is when the cycle reaches 98, it reverts back to 11. Open Date Best By code ex. Best By 05 2017.

LABEL / CASE GRAPHICS

