

P446-101 Broken PB Cups Confectionary Pieces



Issue Date:	3/17/2022	Revision:	B	Manufacturer Item #	IMP-OP-G300130-E14
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PRODUCT DESCRIPTION	
Broken peanut butter cup confectionary pieces	

PHYSICAL ATTRIBUTES								
Appearance:	Peanut butter cup pieces							
Color:	Dark brown and light brown							
Flavor:	Peanut butter and chocolate							
Pack Size:	10 Lbs. Bulk							
Case Dimensions: L[depth]xWxH in.	11.1	7.7	6.9	Case Cube(ft ³):	0.3413	Pallet Conf. (TI / HI)	20	5

INGREDIENTS	
SUGAR, PALM KERNEL OIL, PEANUTS, PARTIALLY DEFATTED PEANUT FLOUR, DEXTROSE, NONFAT DRY MILK, COCOA POWDER PROCESSED WITH ALKALI, HYDROGENATED PALM OIL, SALT, SEA SALT, HYDROGENATED VEGETABLE FAT (RAPESEED AND/OR COTTONSEED), SOY LECITHIN.	
ALLERGENS:	CONTAINS: PEANUTS, MILK AND SOY.

NUTRITIONAL INFORMATION	
NUTRIENT	Per 100g
CALORIES	533
TOTAL FAT (g)	33.5
SATURATED FAT (g)	23.5
TRANS FAT (g)	0.0
CHOLESTEROL (mg)	0.2
SODIUM (mg)	407.3
TOTAL CARBOHYDRATE (g)	53.9
DIETARY FIBER (g)	2.7
TOTAL SUGARS (g)	48.8
ADDED SUGARS (g)	44.8
PROTEIN (g)	9.6
VITAMIN D (mcg)	0.0
CALCIUM (mg)	64.5
IRON (mg)	1.05
POTASSIUM (mg)	283.8



Brand Name:	Gertrude Hawk	Net Weight: (Lbs.)	10.00
Country of Origin	USA	Net Weight: (Kg.)	4.54
Case GTIN	0002084 296600 5	Gross Weight: (Lbs.)	11.00
Kosher	OK-Dairy	Gross Weight: (Kg.)	4.99

MICROBIOLOGICAL ATTRIBUTES*	
Attributes	Limits
Total Aerobic Plate Count (cfu/g)	≤20,000
Coliforms (cfu/g)	≤10
Yeast and Mold (cfu/g)	≤100
E. coli (cfu/g)	<10
Salmonella (/25g)	Negative
Enterobacteriaceae (cfu/g)	≤10

*The above attributes are provided by the product manufacturer. Parameters are guaranteed attributes.

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

STORAGE CONDITIONS

Recommended Condition:	Best kept frozen (0°F).
Alternate Condition:	May be kept at 70°F with <70% relative humidity.
Alternate Condition:	Do not store near heat. Avoid temperature cycling.

SHIPPING CONDITIONS

Recommended Condition:	May be shipped frozen (0°F).
Alternate Condition:	May be shipped ambient at 70°F with <70% relative humidity.

SHELF LIFE

Recommended Shelf Life:	730 days when kept frozen (0°F).
Alternate Shelf Life:	150 days at ambient (<70°F).

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	YES
EGG AND DERIVATIVES	NO	NO	YES
MILK AND DERIVATIVES	YES	YES	YES
SOY AND DERIVATIVES	YES	YES	YES
WHEAT	NO	NO	YES
FISH	NO	NO	YES (fish gelatin)
CRUSTACEAN SHELLFISH	NO	NO	NO
SULFITES > 10 ppm	NO	NO	YES
MUSTARD	NO	NO	NO
SESAME	NO	YES	YES
GLUTEN	NO		
ARTIFICIAL FLAVOR SOURCE	NO		
FD&C ARTIFICIAL COLORS	NO		

CODE FORMAT

First digit/letter: Production Plant *H = Gertrude Hawk Ingredients*
 Digits 2 and 3: Last 2 digits of the year
 Digits 4 thru 6: Julian code/day of the year the item was produced
 Last 2 Digits: Default is **01**, but may be used to code Production line and/or run sequence.


Example: H19088-01 would indicate that material was produced at Gertrude Hawk/Dunmore on March 29, 2019.

LABEL / CASE GRAPHICS




IMP-OP-G300130-E14

OSP Shelf Chopped PB Cups



US(EN): Peanut butter flavored confections; CA(EN): Peanut butter flavored confections; CA(FR): Coniseries à saveur de beurre d'arachides; MX(EN): Peanut butter flavored confections; MX(ES): Confiteria sabor a mantequilla de mani

US(EN): Ingredients: sugar, palm kernel oil, peanuts, partially defatted peanut flour, dextrose, nonfat dry milk, cocoa powder processed with alkali, hydrogenated palm oil, salt, sea salt, hydrogenated vegetable fat (rapeseed and/or cottonseed), soy lecithin; RSP0 MB system certified, **contains bioengineered food ingredient(s)**; **CA(EN):** Ingredients: Sugar, Modified palm kernel oil, Peanuts, Partially defatted peanut flour, Dextrose, Skim milk powder, Cocoa powder processed with alkali, Hydrogenated vegetable fat (palm), Salt, Sea salt, Hydrogenated vegetable fat (rapeseed and/or cottonseed), Soy lecithin; RSP0 MB system certified; **CA(FR):** Ingrédients: Sucre, Huile de palmeiste modifiée, Arachides, Farine d'arachide partiellement dégraissée, Dextrose, Lait écrémé en poudre, Poudre de cacao traitée avec alcali, Graisse végétale hydrogénée (palme), Sel, Sel de mer, Hydrogénée graisse végétale (huile de colza et/ou huile de coton), Lécithine de soja; RSP0 MB système certifié; **MX(EN):** Ingredients: sugar, vegetable fat, peanuts, partially defatted peanut flour, dextrose, skimmed milk powder, cocoa powder processed with alkali, hydrogenated vegetable fat, salt, hydrogenated vegetable fat, sea salt, soy lecithin; RSP0 MB system certified; **MX(ES):** Ingredientes: azúcar, grasa vegetal, manís, harina de mani parcialmente desgrasada, dextrosa, leche descremada en polvo, cacao en polvo procesado con álcali, grasa vegetal hidrogenada, sal, grasa vegetal hidrogenada, sal de mar, lecitina de soja; Sistema certificado RSP0 MB



(01)00020842966005(10)H22076-01


Net Weight - Poids Net - Peso Neto :
4.54 KG - 10 LBS

LOT#: H22076-01

Prod.Date - Date de prod. - Fecha de prod. : **03.17.2022**

SHELF STABLE

10:28 AM



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 USA PRODUCT OF UNITED STATES