

**R450-000 Hershey®
Reese's® Peanut Butter Cups**



Issue Date:	6/11/2020	Revision:	F	Manufacturer Item #	34000-40001
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PRODUCT DESCRIPTION	
Whole Pieces of Reese's Peanut Butter Cup candy	

PHYSICAL ATTRIBUTES								
Appearance:	Typical peanut butter cup							
Color:	Brown with light brown centers							
Flavor:	Chocolate and peanut butter							
Pack Size:	4 x 5 Lbs.							
Case Dimensions: L[depth]xWxH in.	14.2	10.9	7.4	Case Cube(ft ³):	0.6628	Pallet Conf. (TI / HI)	11	5

INGREDIENTS	
MILK CHOCOLATE (SUGAR, COCOA BUTTER, CHOCOLATE, SKIM MILK, MILK FAT, LACTOSE, SOY LECITHIN, PGPR), PEANUTS, SUGAR, DEXTROSE, SALT, TBHQ AND CITRIC ACID, TO MAINTAIN FRESHNESS.	
ALLERGENS:	CONTAINS: MILK, SOY AND PEANUT. MAY ALSO CONTAIN TRACES OF: TREE NUTS, EGG AND WHEAT.

NUTRITIONAL INFORMATION	
NUTRIENT	Per 100g
CALORIES	527.52
TOTAL FAT (g)	29.24
SATURATED FAT (g)	10.46
TRANS FAT (g)	0.12
CHOLESTEROL (mg)	7.37
SODIUM (mg)	351.45
TOTAL CARBOHYDRATE (g)	55.54
DIETARY FIBER (g)	3.74
TOTAL SUGARS (g)	51.09
ADDED SUGARS (g)	47.38
PROTEIN (g)	10.88
VITAMIN D (mcg)	0.38
CALCIUM (mg)	92.24
IRON (mg)	2.85
POTASSIUM (mg)	360.29



Brand Name:	Hershey®	Net Weight: (Lbs.)	20.00
Country of Origin	Mexico	Net Weight: (Kg.)	9.07
Case GTIN	00034000400010	Gross Weight: (Lbs.)	21.20
Kosher	OU	Gross Weight: (Kg.)	9.62

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

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

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 ambient ($\leq 65^{\circ}\text{F}$).
Alternate Condition:	May be refrigerated ($\leq 40^{\circ}\text{F}$).

SHIPPING CONDITIONS

Recommended Condition:	Best shipped ambient ($\leq 65^{\circ}\text{F}$).
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SHELF LIFE

Recommended Shelf Life:	300 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	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	NO
CRUSTACEAN SHELLFISH	NO	NO	NO
SULFITES > 10 ppm	NO	YES	YES
MUSTARD	NO	NO	NO
SESAME	NO	NO	NO
GLUTEN	NO	CLAIM: NO GLUTEN FREE CLAIM	
ARTIFICIAL FLAVOR SOURCE	NONE		
FD&C ARTIFICIAL COLORS	NONE		

CODE FORMAT**Expiration Code Date:**

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