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



Issue Date: 2/20/2024	Revision:	G	Manufacturer Item #	34000-40001
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	PRODUCT DESCRIPTION		
Whole Pieces of Reese's Peanut Butter Cup candy			

PHYSICAL ATTRIBUTES								
Appearance:	Typical peanu	t butter cup						
Color:	Brown with li	Brown with light brown centers						
Flavor:	Chocolate and	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 <sup>3</sup> ):	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	501.12			
TOTAL FAT (g)	28.85			
SATURATED FAT (g)	10.65			
TRANS FAT (g)	0.11			
CHOLESTEROL (mg)	7.40			
SODIUM (mg)	308.41			
TOTAL CARBOHYDRATE (g)	57.89			
DIETARY FIBER (g)	3.64			
TOTAL SUGARS (g)	52.81			
ADDED SUGARS (g)	48.82			
PROTEIN (g)	10.54			
VITAMIN D (mcg)	0			
CALCIUM (mg)	94.03			
IRON (mg)	2.87			
POTASSIUM (mg)	354.71			



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	OUD	Gross Weight: (Kg.)	9.62

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

<sup>\*</sup>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 (≤65°F).	
Alternate Condition:	May be refrigerated ( $\leq 40^{\circ}$ F).	

SHIPPING CONDITIONS		
Recommended Condition:	Best shipped ambient ( $\leq$ 65°F).	

	SHELF LIFE	
Recommended Shelf Life:	300 days at recommended storage conditions.	

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			
MUSTARD	NO	NO	NO	
SESAME	NO	NO	NO	
GLUTEN	NO			
ARTIFICIAL FLAVOR SOURCE	NO			
FD&C ARTIFICIAL COLORS	NO			

### 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

