## R452-270 Reese's® Peanut Butter Sauce



PRODUCT DESCRIPTION
Reese's® Pourable Peanut Butter Sauce (contains a stabilizer to reduce the separation of solids and oil.)

PHYSICAL ATTRIBUTES								
Appearance:	Peanut butter	Peanut butter sauce						
Color:	Light brown	Light brown						
Flavor:	Peanut butter	Peanut butter						
Pack Size:	6 x 4.5 Lbs. ja	6 x 4.5 Lbs. jars per corrugated case.						
Case Dimensions:								
L[depth]xWxH in.	17.3	11.4	6.3	Case Cube(ft <sup>3</sup> ):	0.7190	Pallet Conf. (TI / HI)	9	7

## INGREDIENTS

PEANUTS, PEANUT OIL, SUGAR, CONTAINS 2% OR LESS OF: SALT, AND HYDROGENATED VEGETABLE OIL (RAPESEED OIL; COTTONSEED OIL; SOYBEAN OIL); CORNSTARCH.

ALLERGENS: CONTAINS: PEANUTS AND SOY.

NUTRITIONAL INFORMATION			
NUTRIENT	Per 100g		
CALORIES	645.09		
TOTAL FAT (g)	58.98		
SATURATED FAT (g)	9.79		
TRANS FAT (g)	0		
CHOLESTROL (mg)	0		
SODIUM (mg)	436.95		
TOTAL CARBOHYDRATE (g)	18.42		
DIETARY FIBER (g)	6.4		
TOTAL SUGARS (g)	9.26		
ADDED SUGARS (g)	6.27		
PROTEIN (g)	19.43		
VITAMIN D (mcg)	0		
CALCIUM (mg)	69.93		
IRON (mg)	3.45		
POTASSIUM (mg)	530.98		





Brand Name: Her	hey® Net Weight: (Lbs.) 27.00	
Country of Origin U	SA <b>Net Weight: (Kg.)</b> 12.25	
Case GTIN 1 00 3400	0 35031 2 Gross Weight: (Lbs.) 29.50	
Kosher O	JD Gross Weight: (Kg.) 13.38	

MICROBIOLOGICAL ATTRIBUTES*			
Attributes	Limits		
Total Aerobic Plate Count (cfu/g)	< 5000		
Yeast and Mold (cfu/g)	<100		
Coliforms (MPN/g)	<10		
E. coli (MPN/g)	Negative		
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					
Best stored ambient (≤65°F) with <50% relative humidity. Some oil/water separation naturally occurs, mix prior					
Recommended Condition:	use.				

SHIPPING CONDITIONS				
Recommended Condition:	Best sipped ambient (≤65°F) with <50% relative humidity.			
Alternate Condition:	May be shipped in refer or freezer truck at 0°F for less than 7 days.			

	SHELF LIFE
Recommended Shelf Life:	270 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	NO	
EGG AND DERIVATIVES	NO	NO	NO	
MILK AND DERIVATIVES	NO	NO	NO	
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	NO			
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

