## **B150-250** Chopped Butterfinger® Candy

3/20/2024



Premium Dessert Top-Ins™

Issue Date:

Revision:

0

PRODUCT DESCRIPTION

Varying-sized pieces of chopped Butterfinger® candy

PHYSICAL ATTRIBUTES								
Appearance:	Irregular piece	Irregular pieces varying in size and shape						
Color:	Reddish orang	Reddish orange with milk chocolate						
Flavor:	Sweet, milk ch	Sweet, milk chocolate coating with peanut butter notes						
Pack Size:	1 x 25 Lbs.	1 x 25 Lbs.						
Case Dimensions: L[depth]xWxH in.	12.2	10.3	11.4	Case Cube(ft <sup>3</sup> ):	0.8290	Pallet Conf. (TI / HI)	12	5

## INGREDIENTS

CORN SYRUP, SUGAR, PEANUTS, VEGETABLE OIL (PALM KERNEL AND PALM OIL), PEANUT FLOUR, NONFAT MILK, LESS THAN 2% OF COCOA, MILK, SALT, SOY LECITHIN, NATURAL FLAVOR, ANNATTO COLOR.

ALLERGENS:

CONTAINS: PEANUT, MILK, AND SOY. MAY ALSO CONTAIN TRACES OF: TREE NUTS, EGG AND WHEAT. Cornstarch is used as a processing aid.

cornsuren is used as a processing and.					
NUTRITIONAL INFORMATION					
NUTRIENT	Per 100g				
CALORIES	470				
TOTAL FAT (g)	19.0				
SATURATED FAT (g)	8.7				
TRANS FAT (g)	0.05				
CHOLESTEROL (mg)	2.06				
SODIUM (mg)	270				
TOTAL CARBOHYDRATE (g)	67.5				
DIETARY FIBER (g)	2.62				
TOTAL SUGARS (g)	39.2				
ADDED SUGARS (g)	32.6				
PROTEIN (g)	8.56				
VITAMIN D (mcg)	0				
CALCIUM (mg)	114.9				
IRON (mg)	1.77				
POTASSIUM (mg)	272				



Brand Name: TR Toppers		Net Weight: (Lbs.)	25.00	
Country of Origin USA		Net Weight: (Kg.)	11.34	
Case GTIN	Case GTIN 0 06 51844 10011 3		26.50	
Kosher Star-D		Gross Weight: (Kg.)	12.02	
Metal Detection 1.5mm Ferrous		1.8mm Non-Ferrous	2.0mm SS316	
		Density (lb/gal)	6.20	

MICROBIOLOGICAL ATTRIBUTES*				
Attributes	Limits			
Total Aerobic Plate Count (cfu/g)	<10,000			
Yeast and Mold (cfu/g)	<100			
Coliforms (cfu/g)	<10			
E. coli (/g)	<10			
Salmonella (/375g) Negative				
*The above attributes are provided by the product manufa	cturer. Parameters are			

guaranteed attributes. It is not indicative of product testing.

GENETIC ENGINEERING STATEMENT					
	Completely Produced with Genetic Engineering.				
Х	Partially Produced with Genetic Engineering.				
	May be produced with Genetic Engineering.				
	NOT Produced with Genetic Engineering.				

Ready-To-Eat (RTE) Status:					
Х	RTE				
	Not-RTE				

STORAGE CONDITIONS				
Recommended Condition:	Best kept refrigerated ( $\leq 40^{\circ}$ F).			
Alternate Condition: May be stored at ambient temperature (≤65°F, 50% RH).				
Alternate Condition: Seal and refrigerate after opening. DO NOT store at ambient after opening.				

SHIPPING CONDITIONS				
Recommended Condition:	Best shipped refrigerated ( $\leq 40^{\circ}$ F).			
Alternate Condition: May be shipped in freezer or refer truck at 0°F for less than 7 days.				

SHELF LIFE				
Recommended Shelf Life:	390 days at recommended storage conditions.			
Alternate Shelf Life: 300 days at ambient temperature (≤65°F, 50% RH).				

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	MAY CONTAIN	YES	YES				
EGG AND DERIVATIVES	MAY CONTAIN	YES	YES				
MILK AND DERIVATIVES	YES	YES	YES				
SOY AND DERIVATIVES	YES	YES	YES				
WHEAT	MAY CONTAIN	YES	YES				
FISH	NO	NO	NO				
CRUSTACEAN SHELLFISH	NO	NO	NO				
SULFITES > 10 ppm	NO	NO	YES				
MUSTARD	NO	NO	NO				
SESAME	NO	NO	NO				
GLUTEN	MAY CONTAIN (WHEAT)						
ARTIFICIAL FLAVOR SOURCE	NO						

				GRAN	ULATION			
Sieve Size	1/2"	1/4"	#8	#12	Pan			
Range (%)	0 - 40.9	21.7 - 34.6	18.3 - 50.4	3.7 - 9	6.6 - 24.3			

CODE FORMAT	EXAMPLE: 25811 15:32 B150-250 BB MM-YYYY
Case Code - Left Side: JJJYL, Time, B150-250, PCO BB MM-Y	
Case Code - Right Side: JJJYL, Time, B150-250, PCO BB MM-	JJJ = Production Julian Date $258$ = September 15; Y = Last Digit of Year 1 = 2011; L =
	Line (Numeric) $1 = \text{Line } 1$ ; Time: HH:MM $15:32 = 3:32 \text{ p.m.}$
	Product Code = (e.g. B150-250)





2/2