B150-100 Chopped Butterfinger® Candy



Issue Date:

4/21/2025

Revision: O
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:	2 x 5 Lbs.	2 x 5 Lbs.								
Case Dimensions:	imensions:									
L[depth]xWxH in.	7 14.5 5.9 Case Cube(ft ³): 0.3466 Pallet Conf. (TI / HI) 15 10									

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. NUTRITIONAL INFORMATION

NUTKITIONAL INFORMA	
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



Nutrition Facts

About 206 servings p Serving size	2 Tbsp (22g)
	1 . Sop (119)
Amount per serving Calories	100
	% Daily Value*
Total Fat 4g	5%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 60mg	3%
Total Carbohydrate 15g	5%
Dietary Fiber 1g	4%
Total Sugars 9g	
Includes 7g Added S	ugars 14%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 25mg	2%
Iron Omg	0%
Potassium 60mg	2%
*The % Daily Value tells you how n serving of food contributes to a dai day is used for general nutrition ad	ly diet. 2,000 calories a

Brand Name:	TR Toppers	Net Weight: (Lbs.)	10.00	
Country of Origin	USA	Net Weight: (Kg.)	4.54	
Case GTIN	0 06 51844 10004 5	Gross Weight: (Lbs.)	11.00	
Kosher	Star-D	Gross Weight: (Kg.)	4.99	
Metal Detection	1.5mm Ferrous	1.8mm Non-Ferrous	2.0mm SS316	
		Density (lbs/gal)	6.08	

MICROBIOLOGICAL ATTRIBUTES*						
Attributes	Limits					
Total Aerobic Plate Count (cfu/g)	<10,000					
Yeast and Mold (cfu/g)	<50					
Coliforms (MPN/g)	<10					
E. coli (MPN/g)	Negative					
Salmonella (/25g)	Negative					
*The above attributes are provided by the product manufacture	cturer. Parameters are					

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	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.					

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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								
FD&C ARTIFICIAL COLORS	NO								

GRANULATION										
Sieve Size	1/2"	1/4"	#8	#12	Pan					
Range (%)	<40	25-50	13-40	<10	<20					

CODE FORMAT	EXAMPLE: 25811 15:32 B150-100 BB MM-YYYY
Case Code - Left Side: JJJYL, Time, B150-100, PCO BB MM-YYYY	JJJ = Production Julian Date $258 =$ September 15; Y = Last Digit of Year 1 = 2011; L =
Case Code - Right Side: JJJYL, Time, B150-100, PCO,	Line (Numeric) 1 = Line 1; Time: HH:MM 15:32 = 3:32 p.m. Product Code = (e.g. B150-100)
BB MM-YYYY Pallet Markings: JJJY, Pallet #, B150-100	

Recommended storage and shipping condition: Best Kept Refrigerated ($\leq 40^{\circ}$ F) May be stored at ambient temperature. ($\leq 65^{\circ}$ F, 50% RH)

