



P335-250 REESE'S Peanut Butter Baking Chips

Issue Date:	2/22/2022	Revision:	A	Manufacturer Item #	34000-61625
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PRODUCT DESCRIPTION	
Chips, Peanut Butter (Penuche), 25 lb., US	

PHYSICAL ATTRIBUTES								
Appearance:	Small bite-sized peanut butter chips used primarily for baking							
Color:	Light brown							
Flavor:	Peanut Butter							
Pack Size:	1 x 25 Lbs.							
Case Dimensions:								
L[depth]xWxH in.	13.25	8.688	8.875	Case Cube(ft ³):	0.5912	Pallet Conf. (TI / HI)	16	4

INGREDIENTS	
PARTIALLY DEFATTED PEANUTS; SUGAR; HYDROGENATED VEGETABLE OIL [PALM KERNEL OIL; SOYBEAN OIL]; CORN SYRUP SOLIDS; DEXTROSE; REDUCED PROTEIN WHEY (MILK); CONTAINS 2% OR LESS OF: PALM KERNEL OIL; SALT; VANILLIN, ARTIFICIAL FLAVOR; LECITHIN (SOY)	
ALLERGENS:	CONTAINS: PEANUTS, MILK AND SOY.

NUTRITIONAL INFORMATION	
NUTRIENT	Per 100g
CALORIES	523.08
TOTAL FAT (g)	28.79
SATURATED FAT (g)	24.02
TRANS FAT (g)	0.48
CHOLESTROL (mg)	0.02
SODIUM (mg)	192.84
TOTAL CARBOHYDRATE (g)	50.26
DIETARY FIBER (g)	5.78
TOTAL SUGARS (g)	36.90
ADDED SUGARS (g)	35.15
PROTEIN (g)	17.62
VITAMIN D (mcg)	0
CALCIUM (mg)	71.67
IRON (mg)	3.15
POTASSIUM (mg)	524.17



Brand Name:	Hershey	Net Weight: (Lbs.)	25.00
Country of Origin	USA	Net Weight: (Kg.)	11.34
Case GTIN	0 00 34000 61625 1	Gross Weight: (Lbs.)	26.08
Kosher	OU-D	Gross Weight: (Kg.)	11.83

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

GMO STATEMENT	
	Produced with Genetic Engineering.
	Partially Produced with Genetic Engineering.
	May be produced with Genetic Engineering.
X	NOT Produced with Genetic Engineering.

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

STORAGE CONDITIONS

Recommended Condition:	Store in odor free conditioned area at 65°F or less.
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SHIPPING CONDITIONS

Recommended Condition:	Best shipped at <65°F.
Alternate Condition:	May be shipped in freezer or refer truck at 0°F for less than 7 days.

SHELF LIFE

Recommended Shelf Life:	365 days at recommended storage conditions.
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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	NO	YES
MUSTARD	NO	NO	NO
SESAME	NO	NO	NO
GLUTEN	NO	GLUTEN FREE	
ARTIFICIAL FLAVOR SOURCE	VANILLIN		
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