



P416-100 Dry Roasted Chopped Peanuts

Issue Date:	2/3/2022	Revision:	A	Manufacturer Item #	
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PRODUCT DESCRIPTION

Dry roasted chopped peanuts

PHYSICAL ATTRIBUTES								
Appearance:	Golden toasted peanuts							
Color:	Golden							
Flavor:	Typical of dry roasted peanuts							
Pack Size:	5 x 2 Lbs.							
Case Dimensions:								
L[depth]xWxH in.	14	9.5	6.75	Case Cube(ft ³):	0.5195	Pallet Conf. (TI / HI)	13	10

INGREDIENTS	
PEANUTS.	
ALLERGENS:	CONTAINS: PEANUTS. MAY CONTAIN: TREE NUTS.

NUTRITIONAL INFORMATION	
NUTRIENT	Per 100g
CALORIES	570
TOTAL FAT (g)	50
SATURATED FAT (g)	7
TRANS FAT (g)	0
CHOLESTEROL (mg)	0
SODIUM (mg)	5
TOTAL CARBOHYDRATE (g)	21
DIETARY FIBER (g)	7
TOTAL SUGARS (g)	3.6
ADDED SUGARS (g)	0
PROTEIN (g)	25
VITAMIN D (mcg)	0
CALCIUM (mg)	58
IRON (mg)	1.58
POTASSIUM (mg)	650



Brand Name:	TR Toppers	Net Weight: (Lbs.)	10
Country of Origin	Canada	Net Weight: (Kg.)	4.54
Case GTIN	00651844107976	Gross Weight: (Lbs.)	11
Kosher	CoR Pareve	Gross Weight: (Kg.)	4.99

MICROBIOLOGICAL ATTRIBUTES*	
Attributes	Limits
Total Aerobic Plate Count (cfu/g)	<10,000
Coliforms (cfu/g)	<100
Yeast and Mold (cfu/g)	<100
E. coli (cfu/g)	<10
Salmonella (/25g)	Negative
S. aureus (cfu/g)	Negative
Aflatoxin (ppb)	<15

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

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

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

STORAGE CONDITIONS	
Recommended Condition:	30-40°F with relative humidity <60%
Alternate Condition:	N/A
Alternate Condition:	N/A

SHIPPING CONDITIONS	
Recommended Condition:	30-40°F with relative humidity <60%
Alternate Condition:	May be shipped in freezer or refer truck at 0°F for less than 7 days.
Alternate Condition:	N/A

SHELF LIFE	
Recommended Shelf Life:	365 days frozen
Alternate Shelf Life:	180 days ambient
Alternate Shelf Life:	N/A

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	Yes	Yes
EGG AND DERIVATIVES	No	No	Yes
MILK AND DERIVATIVES	No	Yes	Yes
SOY AND DERIVATIVES	No	Yes	Yes
WHEAT	No	Yes	Yes
FISH	No	No	No
CRUSTACEAN SHELLFISH	No	No	No
SULFITES > 10 ppm	No	Yes	Yes
MUSTARD	No	Yes	Yes
SESAME	No	Yes	Yes
GLUTEN	No	Yes	Yes
FD&C ARTIFICIAL COLOR	No	Yes	Yes
NATURAL/ARTIFICIAL FLAVOR SOURCE	No		

CODE FORMAT

Location of Lot Code:

On each unit (when packed in bags) and on every carton label

Example of Lot Code:

1182

Explanation of Lot Code:

1 (Year) 18 (Week of Year) 2 (Day of Week)

LABEL / CASE GRAPHICS

