



**P446-101 Broken PB Cups Confectionary Pieces**

Issue Date:	3/17/2022	Revision:	B	Manufacturer Item #	IMP-OP-G300130-E14
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**PRODUCT DESCRIPTION**

Broken peanut butter cup confectionary pieces

**PHYSICAL ATTRIBUTES**

Appearance:	Peanut butter cup pieces							
Color:	Dark brown and light brown							
Flavor:	Peanut butter and chocolate							
Pack Size:	10 Lbs. Bulk							
Case Dimensions: L[depth]xWxH in.	11.1	7.7	6.9	Case Cube(ft <sup>3</sup> ):	0.3413	Pallet Conf. (TI / HI)	20	5

**INGREDIENTS**

SUGAR, PALM KERNEL OIL, PEANUTS, PARTIALLY DEFATTED PEANUT FLOUR, DEXTROSE, NONFAT DRY MILK, COCOA POWDER PROCESSED WITH ALKALI, HYDROGENATED PALM OIL, SALT, SEA SALT, HYDROGENATED VEGETABLE FAT (RAPESEED AND/OR COTTONSEED), SOY LECITHIN.

**ALLERGENS:** CONTAINS: PEANUTS, MILK AND SOY.

**NUTRITIONAL INFORMATION**

NUTRIENT	Per 100g
CALORIES	533
TOTAL FAT (g)	33.5
SATURATED FAT (g)	23.5
TRANS FAT (g)	0.0
CHOLESTEROL (mg)	0.2
SODIUM (mg)	407.3
TOTAL CARBOHYDRATE (g)	53.9
DIETARY FIBER (g)	2.7
TOTAL SUGARS (g)	48.8
ADDED SUGARS (g)	44.8
PROTEIN (g)	9.6
VITAMIN D (mcg)	0.0
CALCIUM (mg)	64.5
IRON (mg)	1.05
POTASSIUM (mg)	283.8



<b>Brand Name:</b>	Gertrude Hawk	<b>Net Weight: (Lbs.)</b>	10.00
<b>Country of Origin</b>	USA	<b>Net Weight: (Kg.)</b>	4.54
<b>Case GTIN</b>	0002084 296600 5	<b>Gross Weight: (Lbs.)</b>	11.00
<b>Kosher</b>	OK-Dairy	<b>Gross Weight: (Kg.)</b>	4.99

**MICROBIOLOGICAL ATTRIBUTES\***

Attributes	Limits
Total Aerobic Plate Count (cfu/g)	≤20,000
Coliforms (cfu/g)	≤10
Yeast and Mold (cfu/g)	≤100
E. coli (cfu/g)	<10
Salmonella (/25g)	Negative
Enterobacteriaceae (cfu/g)	≤10

\*The above attributes are provided by the product manufacturer. Parameters are guaranteed attributes.

**GMO STATEMENT**

	Completely Produced with Genetic Engineering.
X	Partially Produced with Genetic Engineering.
	May be produced with Genetic Engineering.
	<b>NOT</b> Produced with Genetic Engineering.

**STORAGE CONDITIONS**

Recommended Condition:	Best kept frozen (0°F).
Alternate Condition:	May be kept at 70°F with <70% relative humidity.
Alternate Condition:	Do not store near heat. Avoid temperature cycling.

**SHIPPING CONDITIONS**

Recommended Condition:	May be shipped frozen (0°F).
Alternate Condition:	May be shipped ambient at 70°F with <70% relative humidity.

**SHELF LIFE**

Recommended Shelf Life:	730 days when kept frozen (0°F).
Alternate Shelf Life:	150 days at ambient (<70°F).

**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	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	YES (fish gelatin)
CRUSTACEAN SHELLFISH	NO	NO	NO
SULFITES > 10 ppm	NO	NO	YES
MUSTARD	NO	NO	NO
SESAME	NO	YES	YES
GLUTEN	NO		
ARTIFICIAL FLAVOR SOURCE	NO		
FD&C ARTIFICIAL COLORS	NO		

**CODE FORMAT**

First digit/letter: Production Plant *H* = *Gertrude Hawk Ingredients*  
 Digits 2 and 3: Last 2 digits of the year  
 Digits 4 thru 6: Julian code/day of the year the item was produced  
 Last 2 Digits: Default is **01**, but may be used to code Production line and/or run sequence.


*Example: H19088-01 would indicate that material was produced at Gertrude Hawk/Dunmore on March 29, 2019.*

**LABEL / CASE GRAPHICS**




# IMP-OP-G300130-E14

OSP Shelf Chopped PB Cups



**US(EN): Peanut butter flavored confections; CA(EN): Peanut butter flavored confections; CA(FR): Coniseries à saveur de beurre d'arachides; MX(EN): Peanut butter flavored confections; MX(ES): Confiteria sabor a mantequilla de mani**

**US(EN):** Ingredients: sugar, palm kernel oil, peanuts, partially defatted peanut flour, dextrose, nonfat dry milk, cocoa powder processed with alkali, hydrogenated palm oil, salt, sea salt, hydrogenated vegetable fat (rapeseed and/or cottonseed), soy lecithin; **RSPO MB system certified, contains bioengineered food ingredient(s);** **CA(EN):** Ingredients: Sugar, Modified palm kernel oil, Peanuts, Partially defatted peanut flour, Dextrose, Skim milk powder, Cocoa powder processed with alkali, Hydrogenated vegetable fat (palm), Salt, Sea salt, Hydrogenated vegetable fat (rapeseed and/or cottonseed), Soy lecithin; **RSPO MB system certified; CA(FR):** Ingrédients: Sucre, Huile de palmeiste modifiée, Arachides, Farine d'arachide partiellement dégraissée, Dextrose, Lait écrémé en poudre, Poudre de cacao traitée avec alcali, Graisse végétale hydrogénée (palme), Sel, Sel de mer, Hydrogénée graisse végétale (huile de colza et/ou huile de coton), Lécithine de soja; **RSPO MB système certifié; MX(EN):** Ingredients: sugar, vegetable fat, peanuts, partially defatted peanut flour, dextrose, skimmed milk powder, cocoa powder processed with alkali, hydrogenated vegetable fat, salt, hydrogenated vegetable fat, sea salt, soy lecithin; **RSPO MB system certified; MX(ES):** Ingredientes: azúcar, grasa vegetal, manís, harina de mani parcialmente desgrasada, dextrosa, leche descremada en polvo, cacao en polvo procesado con álcali, grasa vegetal hidrogenada, sal, grasa vegetal hidrogenada, sal de mar, lecitina de soja; **Sistema certificado RSPO MB**



(01)00020842966005(10)H22076-01


Net Weight - Poids Net - Peso Neto :  
**4.54 KG - 10 LBS**

**LOT#: H22076-01**

Prod.Date - Date de prod. - Fecha de prod. : **03.17.2022**

SHELF STABLE

10:28 AM



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**BARRY CALLEBAUT USA LLC ; DUNMORE, PA 18512**  
**USA PRODUCT OF UNITED STATES**