P424-100 Granulated Peanuts



PRODUCT DESCRIPTION
Dry roasted and blanched peanuts

PHYSICAL ATTRIBUTES								
Appearance:	Granulated dr	Granulated dry roasted and blanched peanuts						
Color:	Brown	Brown						
Flavor:	Typical dry ro	Typical dry roasted peanuts						
Pack Size:	5x2lb	5x2lb						
Case Dimensions:								
L[depth]xWxH in.	7.3	14.6	7.6	Case Cube(ft ³):	0.4688	Pallet Conf. (TI / HI)	15	8

INGREDIENTS

ROASTED PEANUTS.

ALLERGENS: CONTAINS: PEANUTS.

NUTRITIONAL INFORMATION			
NUTRIENT	Per 100g		
CALORIES	587		
TOTAL FAT (g)	49.660		
SATURATED FAT (g)	7.723		
TRANS FAT (g)	0.027		
CHOLESTROL (mg)	0.0		
SODIUM (mg)	6.0		
TOTAL CARBOHYDRATE (g)	21.260		
DIETARY FIBER (g)	8.4		
TOTAL SUGARS (g)	4.9		
ADDED SUGARS (g)	0.0		
PROTEIN (g)	24.350		
VITAMIN D (mcg)	0.0		
CALCIUM (mg)	58.0		
IRON (mg)	1.580		
POTASSIUM (mg)	634.0		



Nutrition	Facts
About 267 servings pe Serving size 2	er container ? Tbsp (17g
Amount per serving Calories	100
	% Daily Value
Total Fat 8g	109
Saturated Fat 1.5g	89
Trans Fat 0g	
Cholesterol 0mg	0
Sodium 0mg	09
Total Carbohydrate 4g	19
Dietary Fiber 1g	49
Total Sugars 1g	
Includes 0g Added Sug	ars 0°
Protein 4g	
Vitamin D 0mcg	09
Calcium 10mg	09
Iron 0mg	09
Potassium 108mg	20

Brand Name:	TR Toppers	Net Weight: (Lbs.)	10.00
Country of Origin	USA	Net Weight: (Kg.)	4.54
Case GTIN	0 06 51844 10406 7	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)	4.84		

MICROBIOLOGICAL ATTRIBUTES*		
Attributes	Limits	
Total Aerobic Plate Count (cfu/g)	<10,000	
Yeast and Mold (cfu/g)	< 50	
Coliforms (cfu/g)	<10	
E. coli (MPN/g)	<2.5	
Salmonella (/375g)	Negative	
S. aureus (/g)	Negative	
Listeria (/25g)	Negative	
Aflatoxin	<15ppb	
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^{*}The above attributes are provided by the product manufacturer. Parameters are guaranteed attributes. It is not indicative of product testing.

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

STORAGE CONDITIONS			
Recommended Condition:	Best kept frozen at (<10°.)		
Alternate Condition:	May be refrigerated (<45°F.)		
Alternate Condition:	May be kept ambient (<70°F).		

SHIPPING CONDITIONS			
Recommended Condition:	Best shipped frozen (<10°.)		
Alternate Condition:	May be shipped refrigerated (<45°F.)		
lternate Condition: May be shipped ambient (<70°F).			

SHELF LIFE			
Recommended Shelf Life:	360 days at recommended storage conditions.		
Alternate Shelf Life:	270 days refrigerated.		
Alternate Shelf Life:	180 days ambient.		

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	YES	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	NO	NO	
SESAME	NO	YES	YES	
GLUTEN	NO			
ARTIFICIAL FLAVOR SOURCE	NO			
FD&C ARTIFICIAL COLORS	NO			

CODE FORMAT

Case Code - Left Side: JJJYL, Time, Product Code, BB MM-YYYY

Case Code - Right Side: JJJYL, Time, Product Code, BB MM-

Pallet Markings: JJJY, Pallet #, Product Code

EXAMPLE: 25811 15:32 P424-100

JJJ = Production Julian Date 258 = September 15; Y = Last Digit of Year 1 = 2011; L = Line (Numeric) 1 = Line 1; Time: HH:MM 15:32 = 3:32 p.m.

Product Code = (e.g. P424-100)

LABEL / CASE GRAPHICS

