

**R450-000 Hershey®
Reese's® Peanut Butter Cups**



Issue Date:	11/6/2018	Revision:	F
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PRODUCT DESCRIPTION

Whole Pieces of Reese's Peanut Butter Cup candy

PHYSICAL ATTRIBUTES							
Appearance:	Typical peanut butter cup.						
Color:	Brown with light brown centers.						
Flavor:	Chocolate and peanut butter.						
Pack Size:	4x5lb bags						
Case Dimensions: L[depth]xWxH in.	14.2	10.9	8.7	Case Cube(ft ³):	0.7793	Pallet Conf. (TI / HI)	11 5

INGREDIENTS	
MILK CHOCOLATE (SUGAR, COCOA BUTTER, CHOCOLATE, SKIM MILK, MILK FAT, LACTOSE, SOY LECITHIN, PGPR), PEANUTS, SUGAR, DEXTROSE, SALT, TBHQ AND CITRIC ACID, TO MAINTAIN FRESHNESS.	
ALLERGENS:	CONTAINS: MILK, SOY AND PEANUT.

NUTRITIONAL INFORMATION	
NUTRIENT	Per 100g
CALORIES	527.52
TOTAL FAT (g)	29.24
SATURATED FAT (g)	10.46
TRANS FAT (g)	0.12
CHOLESTROL (mg)	7.37
SODIUM (mg)	351.45
TOTAL CARBOHYDRATE (g)	55.54
DIETARY FIBER (g)	3.74
TOTAL SUGARS (g)	51.09
ADDED SUGARS (g)	47.38
PROTEIN (g)	10.88
VITAMIN D (mcg)	0.38
CALCIUM (mg)	92.24
IRON (mg)	2.85
POTASSIUM (mg)	360.29



Brand Name:	Hershey®	Net Weight: (Lbs.)	20.00
Country of Origin	Mexico	Net Weight: (Kg.)	9.07
Case GTIN	0 00 34000 40001 0	Gross Weight: (Lbs.)	21.20
Kosher	OU	Gross Weight: (Kg.)	9.62

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

GMO STATEMENT	
	Completely Produced with Genetic Engineering.
X	Partially Produced with Genetic Engineering.
	May be produced with Genetic Engineering.
	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:	Best kept ambient (≤65°F).
Alternate Condition:	May be refrigerated (≤40°F).

Alternate Condition:	N/A
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SHIPPING CONDITIONS

Recommended Condition:	Best shipped ambient ($\leq 65^{\circ}\text{F}$).
Alternate Condition:	N/A
Alternate Condition:	N/A

SHELF LIFE

Recommended Shelf Life:	300 days at recommended storage conditions.
Alternate Shelf Life:	N/A
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	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 (SPECIFY SPECIES)	NO	NO	NO
CRUSTACEAN SHELLFISH (SPECIFY)	NO	NO	NO
SULFITES > 10 ppm	NO	YES	YES
MUSTARD	NO	NO	NO
SESAME	NO	NO	NO
GLUTEN	NO	CLAIM: NO GLUTEN FREE CLAIM	
ARTIFICIAL FLAVOR SOURCE	NONE		
FD&C ARTIFICIAL COLORS	NONE		

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

