

P330-250 Hershey's® Peanut Butter Chips



Issue Date:	10/17/2016	Revision:	A
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PRODUCT DESCRIPTION	
Small bite-sized peanut butter chips used primarily for baking.	

PHYSICAL ATTRIBUTES							
Appearance:	Small bite-size chips.						
Color:	Tan / beige.						
Flavor:	Peanut butter.						
Pack Size:	1x25lb poly-lined corrugaed case.						
Case Dimensions:							
L[depth]xWxH in.	13.25	8.688	8.875	Case Cube(ft ³):	0.5912	Pallet Conf. (TI / HI)	16 5

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

NUTRITIONAL INFORMATION	
NUTRIENT	Per 100g
CALORIES	524.2507
CALORIES FROM FAT	255.3746
TOTAL FAT (g)	28.81
SATURATED FAT (g)	24.02
TRANS FAT (g)	0.49
CHOLESTROL (mg)	0
SODIUM (mg)	186.88
TOTAL CARBOHYDRATE (g)	50.30
DIETARY FIBER (g)	5.78
SUGARS (g)	36.95
PROTEIN (g)	17.83
VITAMIN A (IU)	0.40
VITAMIN C (mg)	0.02
CALCIUM (mg)	70.76
IRON (mg)	3.16

Nutrition Facts	
Serving Size 2 Tbsp. (23.73g) Servings Per Container about 472	
Amount Per Serving	
Calories 120	Calories from Fat 60
% Daily Value*	
Total Fat 7g	11%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 45mg	2%
Total Carbohydrate 12g	4%
Dietary Fiber 1g	4%
Sugars 9g	
Protein 4g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 4%
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g

Brand Name:	Hershey	Net Weight: (Lbs.)	25.00
		Net Weight: (Kg.)	11.34
Case GTIN	0 00 34000 61725 8	Gross Weight: (Lbs.)	26.00
Kosher	OU	Gross Weight: (Kg.)	11.79
Country of Origin	USA		

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

STORAGE CONDITIONS	
Recommended Condition:	Best kept ambient between 60°F and 65°F.
Alternate Condition:	N/A
Alternate Condition:	N/A

SHIPPING CONDITIONS	
Recommended Condition:	May be shipped ambient <65°F.
Alternate Condition:	May be shipped in refer or freezer truck.
Alternate Condition:	N/A

SHELF LIFE	
Recommended Shelf Life:	12 months 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	NO
EGG AND DERIVATIVES	NO	NO	NO
MILK AND DERIVATIVES	YES	YES	YES
SOY AND DERIVATIVES	YES	YES	YES
WHEAT	NO	NO	NO
FISH (SPECIFY SPECIES)	NO	NO	NO
CRUSTACEAN SHELLFISH (SPECIFY)	NO	NO	NO
SULFITES > 10 ppm	NO	NO	NO
MUSTARD	NO	NO	NO
SESAME	NO	NO	NO
GLUTEN	NO		
PARTIALLY HYDROGENATED OILS	YES		
ARTIFICIAL FLAVOR SOURCE	Vanillin		
FD&C ARTIFICIAL COLORS	NO		

CODE FORMAT

Closed Code - An alphanumeric code that represents the manufacturing date of the product. The day codes run from numeric values of 11 to 98. The higher the numeric value, the fresher the product except when the code digit pattern starts over at value 11.

- a five digit closed code shall be used on retail units. It shall contain at minimum, a three-digit day code, a one-digit line indicator, and a one-digit plant & shift designator.

Example 87M X A
 Day Code Line Indicator Plant/Shift Designator

Best Before Date - A three-digit month and two-digit year designation prefaced by the words "Best Before", for example Best Before May 09.

Case Codes; including all Food Service master containers (cases and bags)

- An open date code shall be placed on two (2) long sides of all cases, along with each organization's 5-digit manufacturing date code information.

Example: **Best Before May 09 87MXA**

LABEL / CASE GRAPHICS

