

P424-100 Peanuts



Issue Date:	10/17/2016	Revision:	A
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PRODUCT DESCRIPTION	
Dry roasted and blanched peanuts.	

PHYSICAL ATTRIBUTES							
Appearance:	Granulated dry roasted and blanched peanuts.						
Color:	Brown						
Flavor:	Typical dry roasted peanuts.						
Pack Size:	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.

NUTRIENT	Per 100g
CALORIES	586
CALORIES FROM FAT	416
TOTAL FAT (g)	49.66
SATURATED FAT (g)	6.89
TRANS FAT (g)	0
CHOLESTROL (mg)	0
SODIUM (mg)	6
TOTAL CARBOHYDRATE (g)	21.36
DIETARY FIBER (g)	9.3
SUGARS (g)	4.2
PROTEIN (g)	23.68
VITAMIN A (IU)	0
VITAMIN C (mg)	0
CALCIUM (mg)	54
IRON (mg)	2.26



Brand Name:	TR Toppers	Net Weight: (Lbs.)	10.00
		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
Country of Origin	USA		

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

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 (<10°.)
Alternate Condition:	May be refrigerated (<45°F.)
Alternate Condition:	May be kept ambient (<70°F).

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

SHELF LIFE	
Recommended Shelf Life:	12 months at recommended storage conditions.
Alternate Shelf Life:	9 months refrigerated.
Alternate Shelf Life:	6 months 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 (SPECIFY SPECIES)	NO	NO	NO
CRUSTACEAN SHELLFISH (SPECIFY	NO	NO	NO
SULFITES > 10 ppm	NO	NO	NO
MUSTARD	NO	NO	NO
SESAME	NO	YES	YES
GLUTEN	NO		
PARTIALLY HYDROGENATED OILS	NO		
ARTIFICIAL FLAVOR SOURCE	NO		
FD&C ARTIFICIAL COLORS	NO		

CODE FORMAT	
Case Code - Left Side: JJYL, Time, Product Code, BB MM-YYYY	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)
Case Code - Right Side: JJYL, Time, Product Code, BB MM-YYYY	
Pallet Markings: JJY, Pallet #, Product Code	

LABEL / CASE GRAPHICS