

PEANUT BUTTER BAKING CHIPS

PRODUCT SKU

inv-DAXA16

INGREDIENTS

SUGAR, HYDROGENATED PALM KERNEL OIL, PARTIALLY DEFATTED PEANUT FLOUR, NONFAT MILK POWDER, DRY WHEY (MILK), DARK ROAST PEANUT BUTTER (ROASTED PEANUTS, HYDROGENATED RAPESEED AND COTTONSEED OILS), DEXTROSE, SALT, SOY LECITHIN (AN EMULSIFIER).

"Allergy Information: Products have been manufactured on shared equipment that processes peanuts, tree nuts, milk, and soybean products."

SHELF-LIFE

THE PRODUCT SHELF-LIFE IS TWELVE MONTHS WHEN STORED UNDER RECOMMENDED STORAGE CONDITIONS. PRODUCT CAN BE USED UP TO TWENTY-FOUR MONTHS FROM MANUFACTURED DATE IF PRODUCT IS STORED UNDER FROZEN CONDITIONS.

STORAGE/SHIPPING CONDITIONS

PRODUCT SHOULD BE STORED BETWEEN 60 TO 70 DEGREES FAHRENHEIT WITH RELATIVE HUMIDITY BETWEEN 55 TO 60 PERCENT. DO NOT STORE NEAR HEAT. AVOID TEMPERATURE CYCLING.

PACKAGING/CARTON

PRODUCT IS PACKED IN A THIRTY POUND CORRUGATED BOX WITH AN INNER POLY LINER.

KOSHER CERTIFICATION

KOSHER DAIRY

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ALLERGEN INFORMATION SHEET

Allergens	In the formula.		Produced on the same line.		Produced in the same plant.	
	Yes	No	Yes	No	Yes	No
Crustaceans		X		X		X
Egg Products		X		X		X
Fish		X		X		X
Dairy Products	X		X		X	
Peanut Products	X		X		X	
Soy Products	X		X		X	
Wheat Products		X		X	X	
Tree Nut Products		X		X	X	
Gluten Products		X		X	X	
Sulfites		X	X		X	

Ingredient Statement: SUGAR, HYDROGENATED PALM KERNEL OIL, PARTIALLY DEFATTED PEANUT FLOUR, NONFAT MILK POWDER, DRY WHEY (MILK), DARK ROAST PEANUT BUTTER (ROASTED PEANUTS, HYDROGENATED RAPESEED AND COTTONSEED OILS), DEXTROSE, SALT, SOY LECITHIN (AN EMULSIFIER).

Allergy Information: Products have been manufactured on shared equipment that processes peanuts, tree nuts, milk, wheat, and soybean products.

Tree nut products include almonds, cashews, coconut, hazelnuts, macadamia nuts, pecans, pistachios, and walnuts.
Gluten products include wheat and barley.

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DESCRIPTION

PEANUT FLAVORED CONFECTIONERY CHIPS FOR BAKING APPLICATION.

NUTRITIONAL INFORMATION

SIZE (g)	100
TOTAL CALORIES (cal)	544
CALORIES FROM FAT (cal)	279
TOTAL FAT (g)	31.1
SATURATED FAT (g)	26.4
MONOUNSATURATED FAT (g)	3.10
POLYUNSATURATED FAT (g)	1.32
TRANS FATTY ACID (g)	0.45
CHOLESTEROL (mg)	1.24
SODIUM (mg)	321
TOTAL CARBOHYDRATE (g)	60.2
DIETARY FIBER (g)	1.13
SUGAR (g)	58.5
PROTEIN (g)	51.8
VITAMIN A (IU)	6.56
VITAMIN C (mg)	0.41
VITAMIN D (IU)	15.4
VITAMIN D (mcg)	0.39
CALCIUM (mg)	101
IRON (mg)	0.39
POTASSIUM (mg)	284

MICROBIOLOGICAL SPECIFICATIONS AND PHYSICAL PROPERTIES

STANDARD PLATE COUNT	25,000/g Maximum
YEAST AND MOLD	100/g Maximum
COLIFORM	10/g Maximum
E. COLI	Negative
SALMONELLA	Negative
PIECE PER POUND	4,000 ± 400
COLOR	Light Brown
ASH	<1.0%
MOISTURE	<1.0%
VISCOSITY	15,000 – 35,000 cps @ 37°C Brookfield DV – II + Pro Spindle # 06 @ 10 rpm 1 min