

P335-250 REESE'S Peanut Butter Baking Chips

Issue Date:	7/29/2025	Revision:	A	Manufacturer Item #	34000-61625
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PRODUCT DESCRIPTION

REESE'S Peanut Butter Baking Chips, (1,000 ct./lb.), 25 lb. case

PHYSICAL ATTRIBUTES

Appearance:	Small bite-sized peanut butter chips used primarily for baking						
Color:	Light brown						
Flavor:	Peanut Butter						
Pack Size:	1 x 25 Lbs.						
Case Dimensions: L[depth]xWxH in.	13.25	8.688	8.875	Case Cube(ft ³):	0.5912	Pallet Conf. (TI / HI)	16 4

INGREDIENTS

SUGAR, PARTIALLY DEFATTED PEANUTS, HYDROGENATED VEGETABLE OIL (PALM KERNEL OIL, SOYBEAN OIL), CORN SYRUP SOLIDS, CONTAINS 2% OR LESS OF: PALM KERNEL OIL, SALT, LECITHIN (SOY), VANILLIN (ARTIFICIAL FLAVOR).

ALLERGENS: CONTAINS: PEANUTS AND SOY.**NUTRITIONAL INFORMATION**

NUTRIENT	Per 100g
CALORIES	511.37
TOTAL FAT (g)	27.83
SATURATED FAT (g)	23.93
TRANS FAT (g)	0.24
CHOLESTEROL (mg)	0
SODIUM (mg)	197.09
TOTAL CARBOHYDRATE (g)	55.50
DIETARY FIBER (g)	4.70
TOTAL SUGARS (g)	44.87
ADDED SUGARS (g)	40.48
PROTEIN (g)	14.27
VITAMIN D (mcg)	0
CALCIUM (mg)	52.78
IRON (mg)	2.54
POTASSIUM (mg)	390.89



Brand Name:	Hershey	Net Weight: (Lbs.)	25.00
Country of Origin	USA	Net Weight: (Kg.)	11.34
Case GTIN	0 00 34000 61625 1	Gross Weight: (Lbs.)	26.08
Kosher	OU-D	Gross Weight: (Kg.)	11.83

MICROBIOLOGICAL ATTRIBUTES*

Attributes	Limits
Total Aerobic Plate Count (cfu/g)	10,000
Yeast and Mold (cfu/g)	100
EB	<10
Salmonella (/375g)	Negative

*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 stored 55-65°F with <60% relative humidity.

SHIPPING CONDITIONS	
Recommended Condition:	Best shipped <65°F with <60% relative humidity.
Alternate Condition:	May be shipped in freezer or refer truck at 0°F for less than 7 days.

SHELF LIFE	
Recommended Shelf Life:	360 days at recommended storage conditions.

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	NO	NO	NO
SOY AND DERIVATIVES	YES	YES	YES
WHEAT	NO	NO	NO
FISH	NO	NO	NO
CRUSTACEAN SHELLFISH	NO	NO	NO
MUSTARD	NO	NO	NO
SESAME	NO	NO	NO
GLUTEN	NO	GLUTEN FREE	
ARTIFICIAL FLAVOR SOURCE	VANILLIN		
FD&C ARTIFICIAL COLORS	NO		

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

