

Product Specifications and Information

Chocolate Covered Peanuts

AASX

Ingredients:

Dark Chocolate [Sugar, Chocolate Liquor (processed with alkali), Cocoa Butter, Milk Fat, Soy Lecithin (an emulsifier), Vanilla, and Vanillin (an artificial flavor)], Roasted Salted Peanuts [Peanuts, Salt, Peanut and Vegetable Oil (Soybean)], Confectioner's Glaze.

Contains: **Peanuts, Soy and Milk.**

Manufactured in a facility that processes peanuts, tree nuts, wheat, soy, sesame, egg and milk products.

Origin:

This product is Made in the USA

BE / Bioengineered Food Labeling Disclosure

Product does not contain detectable modified genetic material and does not require a bioengineered food disclosure.

Microbiological Testing		
Test	Test Method	Acceptance Criteria
Total Aerobic Microbial Count	Modified USP-NF Ch.61	< 5000 CFU/g
Yeast	Modified USP-NF Ch.61	< 500 CFU/g
Mold	Modified USP-NF Ch.61	< 500 CFU/g
Coliform	Modified FDA-BAM Ch.4 (MPN)	< 3 MPN/g
<i>Staphylococcus aureus</i>	USP-NF Ch.62 (25g)	Negative / 25g
<i>Salmonella</i> species	USP-NF Ch.62 (25g)	Negative / 25g
<i>Escherichia coli</i>	USP-NF Ch.62 (25g)	Negative / 25g

Nutrition Facts	
Serving size	(100g)
Amount per serving	
Calories	520
% Daily Value*	
Total Fat 37g	47%
Saturated Fat 16g	80%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 180mg	8%
Total Carbohydrate 49g	18%
Dietary Fiber 7g	25%
Total Sugars 36g	
Includes 34g Added Sugars	68%
Protein 10g	
Vitamin D 0mcg	0%
Calcium 42mg	4%
Iron 6mg	35%
Potassium 630mg	15%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Product Defects

A 2% defect action level has been established for organoleptic and physical defects.

Lot Code Explanation

The product lot code is a unique identifier assigned by our ERP system and is not interpretable.

Shelf Life and Storage Conditions

The recommended shelf life is 273 days from the time of manufacture when stored in sealed containers at ambient temperatures and humidity not to exceed 85°F and less than 50 % relative humidity.