P423-100 Flat Pie Chips



	Issue Date:	8/19/2025	Revision:	A	Manufacturer Item #	11-936-10
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	PRODUCT DESCRIPTION	
Flat, baked pie chips.		

PHYSICAL ATTRIBUTES								
Appearance:	Flat, baked pi	e chips.						
Color:	Light brown /	Light brown / Tan.						
Flavor:	Pastry type fla	Pastry type flavor.						
Pack Size:	1x10lb poly-li	1x10lb poly-lined corrugated case.						
Case Dimensions:								
L[depth]xWxH in.	12.813	11.688	8.75	Case Cube(ft ³):	0.7583	Pallet Conf. (TI / HI)	12	6

INGREDIENTS

Unenriched Wheat Flour, Sugar, Palm Oil, Butter (Cream, Salt), Water, Salt.

ALLERGENS:

CONTAINS: WHEAT AND MILK.

Manufactured in a plant that processes or uses peanuts, tree nuts, eggs, soy, wheat, and milk.

NUTRITIONAL INFORMATION				
NUTRIENT	Per 100g			
CALORIES	511.09			
TOTAL FAT (g)	25.48			
SATURATED FAT (g)	12.98			
TRANS FAT (g)	0.54			
CHOLESTROL (mg)	12.71			
SODIUM (mg)	120.74			
TOTAL CARBOHYDRATE (g)	67.69			
DIETARY FIBER (g)	1.60			
TOTAL SUGARS (g)	19.80			
ADDED SUGARS (g)	19.68			
PROTEIN (g)	4.90			
VITAMIN D (mcg)	0.09			
CALCIUM (mg)	9.94			
IRON (mg)	2.75			
POTASSIUM (mg)	64.72			



Brand Name:	TR Toppers	Net Weight: (Lbs.)	10.00
Case GTIN	0 06 51844 10281 0	Net Weight: (Kg.)	4.54
Kosher	OUD	Gross Weight: (Lbs.)	11.00
Country of Origin	USA	Gross Weight: (Kg.)	4.99
		Density (lb/gal)	7.5 <u>+</u> 0.5

MICROBIOLOGICAL ATTRIBUTES*				
Attributes	Limits			
Total Aerobic Plate Count (cfu/g)	<20,000			
Yeast and Mold (cfu/g)	<100			
Coliforms (MPN/g)	<10			
E. coli (/g)	Negative			
Salmonella (/375g)	Negative			
Listeria (/100g)	Negative			

^{*}The above attributes are provided by the product manufacturer. Parameters are guaranteed attributes.

GMO STATEMENT				
	Completely Produced with Genetic Engineering.			
	Partially Produced with Genetic Engineering.			
X	May be produced with Genetic Engineering.			
	NOT Produced with Genetic Engineering.			

STORAGE CONDITIONS				
Recommended Condition:	Best kept frozen (<0°F).			
Alternate Condition:	Refrigerated (<40°F)			

SHIPPING CONDITIONS				
Recommended Condition:	Ship frozen (<20°F).			

ALLERGEN / SENSATIZER TABLE						
COMPONENT	PRESENT IN PRODUCT	PRESENT IN PRODUCTS MANUFACTURED ON THE SAME LINE	PRESENT IN THE SAME MANUFACTURING PLANT			
PEANUTS AND DERIVATIVES	NO	NO	YES			
TREE NUTS AND DERIVATIVES	NO	NO	YES			
EGG AND DERIVATIVES	NO	YES	YES			
MILK AND DERIVATIVES	YES	YES	YES			
SOY AND DERIVATIVES	NO	YES	YES			
WHEAT	YES	YES	YES			
FISH	NO	NO	NO			
CRUSTACEAN SHELLFISH	NO	NO	NO			
SULFITES > 10 ppm	NO	NO	NO			
MUSTARD	NO	NO	NO			
SESAME	NO	NO	YES			
GLUTEN	YES	SOURCE	E: WHEAT			
ARTIFICIAL FLAVOR SOURCE	NO					
FD&C ARTIFICIAL COLORS	NO					

CODE FORMAT

CODE DATE: YYJJJN

YY= TWO DIGIT YEAR, JJJ= JULIAN DATE, N= SHIFT

EXAMPLE: 140131 = Produced on January 14, 2014 during the first shift.

LABEL / CASE GRAPHICS

