S461-100 Chopped Snickers® Bar



Issue Date: 8/6/2020

	PRODUCT DESCRIPTION	
Varying sized pieces of chopped Snickers bar candy		

PHYSICAL ATTRIBUTES										
Appearance:	Irregular piece	rregular pieces of chopped Snickers varying in size and shape								
Color:	Brown with lig	Brown with light brown centers and peanuts on top								
Flavor:	Chocolate, car	Chocolate, caramel, nougat, and peanuts								
Pack Size:	2 x 5 Lbs.	2 x 5 Lbs.								
Case Dimensions:										
L[depth]xWxH in.	6.9	14.7	5.9	Case Cube(ft ³):	0.3463	Pallet Conf. (TI / HI)	15	10		

INGREDIENTS

MILK CHOCOLATE (SUGAR, COCOA BUTTER, CHOCOLATE, SKIM MILK, LACTOSE, MILKFAT, SOY LECITHIN), PEANUTS, CORN SYRUP, SUGAR, PALM OIL, SKIM MILK, LACTOSE, SALT, EGG WHITES, ARTIFICIAL FLAVOR.

ALLERGENS: CONTAINS: PEANUTS, MILK, EGG AND SOY. MAY ALSO CONTAIN TRACES OF: TREE NUTS AND WHEAT.

Cornstarch is used as a processing aid.

g 67
67
0,
24
5
9
4
19
27
1
80
81
8
0
30
0
63
5



Nutrition Fa About 216 servings per cc Serving size 2 Tb	
Amount per serving Calories	100
% Da	aily Value
Total Fat 4.5g	69
Saturated Fat 1.5g	89
Trans Fat 0g	
Cholesterol 0mg	09
Sodium 50mg	29
Total Carbohydrate 13g	5
Dietary Fiber 0g	09
Total Sugars 11g	
Includes 10g Added Sugars	209
Protein 2g	
Vitamin D 0mcg	09
Calcium 20mg	29
Iron 0mg	09
Potassium 61mg	20

Brand Name:	TR Toppers	Net Weight: (Lbs.)	10.00
Country of Origin	USA	Net Weight: (Kg.)	4.54
Case GTIN	00651844100021	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

MICROBIOLOGICAL ATTRI	BUTES*
Attributes	Limits
Total Aerobic Plate Count (cfu/g)	<30,000
Yeast and Mold (cfu/g)	<100
Coliforms (cfu/g)	<10
E. coli (cfu/g)	<10
Salmonella (/25g)	Negative
Listeria (/25g)	Negative

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

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

STORAGE CONDITIONS					
Recommended Condition:	Best kept frozen (≤10°F).				
	Temper in Refrigeration temperature for 36 to 48 hours. Do not temper in ambient condition. Do not store at ambient conditions. Seal container after opening. Refrigerate promptly after opening. (Product may clump up in prolonged				
Alternate Condition:	refrigeration)				

		SHIPPING CONDITIONS
Recommended Condition:	Ship frozen (≤10°F).	

	ALLERGEN / SENSATIZI	ER 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	MAY CONTAIN	YES	YES	
EGG AND DERIVATIVES	YES	YES	YES	
MILK AND DERIVATIVES	YES	YES	YES	
SOY AND DERIVATIVES	YES	YES	YES	
WHEAT	MAY CONTAIN	YES	YES	
FISH	NO	NO	NO	
CRUSTACEAN SHELLFISH	NO	NO	NO	
SULFITES > 10 ppm	NO	YES	YES	
MUSTARD	NO	NO	NO	
SESAME	NO	NO	NO	
GLUTEN	MAY CONTAIN (WHEAT)			
ARTIFICIAL FLAVOR SOURCE	VANILLIN			
FD&C ARTIFICIAL COLORS	NO			

GRANULATION											
Sieve Size 3/4" 1/4" #12 Pan											
%	<1	27 - 71	23 - 49	<26							

CODE FORMAT	EXAMPLE: 25811 15:32 S461-100
Case Code - Left Side: Julian Date, Time, S461-100 PCO, BB	LAAWIF LL. 23011 13:32 3401-100
MM-YYYY	JJJ = Production Julian Date 258 = September 15; Y = Last Digit of Year 1 = 2011; L = Line
Case Code - Right Side: Julian Date, Time, S461-100 PCO, BB	(Numeric) 1 = Line 1; Time: HH:MM 15:32 = 3:32 p.m.
20177777	Product Code = (e.g. S461-100)
Pallet Markings: JJJY, Pallet #, S461-100	

LABEL / CASE GRAPHICS





Recommended Storage and shipping condition: Best Kept Frozen (≤10°F)









NET WT. 10 lbs. (4.54 Kilograms)



INGREDIENTS: Milk Chocolate (Sugar, Cocoa Butter, Chocolate, Skim Milk, Lactose, Milkfat, Soy Lecithin, Peanuts, Corn Syrup, Sugar, Palm Oil, Skim Milk, Lactose, Salt, Egg Whites, Artificial Flavor. Corn Starch Is Used As A Processing Aidal

CONTAINS: PEANUTS, MILK, EGG AND SOY, MAY ALSO CONTAIN TRACES OF TREE NUTS AND WHEAT.

Snickers[®] is a registered trademark of Mars Chocolate North America

Processed and Distributed by TRTOPPERS, INC. Pueblo, Colorado 800-748-4635 www.trtoppers.com











CAUTION! WHEN OPENING BOX, CUT THROUGH TAPE SURFACE ONLY. DEEP PENETRATION OF THE BLADE WILL DAMAGE CONTENTS.