



Foodservice / Specialty Products / Peanut Butter Cups /

Peanut Butter Cups

Peanut Butter Cup

Item #:	Portions Per Case:	Portion Size (oz.):	Case Weight (lb.):
90011	100	1.11	6.94

Description: Creamy peanut butter in a sealed, individual serving cup. Thaw and serve. Commodity processing available.

Preparation Method: Thaw (Frozen Product): Thaw in refrigerator overnight then eat.

Ingredient Statement: PEANUT BUTTER: (PEANUTS, DEXTROSE, HYDROGENATED VEGETABLE OIL [RAPESEED, COTTONSEED, SOYBEAN], SUGAR, AND SALT). CONTAINS: PEANUTS, SOY.

Allergens: Soy, Peanuts

Nutrition Facts			
Serving Size (31g)			
Amount Per Serving			
Calories 180		Calories from Fat 130	
		% Daily Value*	
Total Fat 15g		23%	
Saturated Fat 2g		10%	
Trans Fat 0g			
Cholesterol 0mg		0%	
Sodium 160mg		7%	
Potassium 190mg		5%	
Total Carbohydrate 8g		3%	
Dietary Fiber 2g		9%	
Sugars 3g			
Protein 7g			
Vitamin A 0%		• Vitamin C 0%	
Calcium 2%		• Iron 4%	
Vitamin D --%		• Vitamin E 10%	
Thiamin --%		• Riboflavin 2%	
Niacin 20%			
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:			
		Calories:	2,000 2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Potassium		3,500 mg	3,500 mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram:			
Fat 9 • Carbohydrate 4 • Protein 4			

Food Safety Statement:

At AdvancePierre, food safety is managed using HACCP (Hazard Analysis and Critical Control Point) programs. We treat every change to ingredients or processes as a potential food safety risk and we perform a hazard analysis with each change to assure continuing safety. We verify that our actions are in alignment with our words by using outside auditing agencies (SQF 2000).

Our products meet or exceed customer expectations because they are designed with the customer in mind. Because customer requirements sometimes change, quality standards and procedures are constantly being reviewed to ensure that they are up to date. We have a company wide commitment to quality, which is integral to our business culture. Quality will remain our top priority and we will strive to provide quality in our products.

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