

The J.M. Smucker Company FINISHED PRODUCT SPECIFICATION

Smucker's® Peanut Butter

ITEM INFORMATION

DESCRIPTIONNET WEIGHTUNITS/CASEUPC CODESmucker's® Peanut Butter¾ oz (21g)20051500-02282

PRODUCT INFORMATION

GENERAL DESCRIPTION Conforms to 21CFR164 Subpart B--Requirements for Specific

Standardized Tree Nut and Peanut Products.

ALLERGENS Peanuts

KOSHER CERTIFICATION Orthodox Union - Pareve

LABEL CLAIMS/WARNINGS None

CHEMICAL / PHYSICAL PROPERTIES

PROPERTY SPECIFICATION

FLAVOR Slightly sweet freshly roasted and ground peanut flavor

COLOR Light brown with a slight sheen

TEXTURE Soft and spreadable with no oil separation

STORAGE & HANDLING

Ambient temperature, dry recommended.

SHELF LIFE

SHELF LIFE, AMBIENT 6 months from production date

MICROBIOLOGICAL PROPERTIES

PROPERTY
AEROBIC PLATE COUNT

S,000/g

E. coli

SALMONELLA

COLIFORMS

LISTERIA

SPECIFICATION

<5,000/g

<10/g

Negative

<50/g

Negative

AFLATOXIN 15 ppb maximum



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PRODUCTION CODE INFORMATION

CASE Y DDD PPP HH:MM L

Manufacturing date code: Y = Year, DDD = Julian day, PPP = Manufacturing location, HH:MM = Military time,

L = Manufacturing line

[Example: 9 099 425 23:23 6]

CUP YDDDS

Manufacturing date code: Y = Year, DDD = Julian day,

S = Manufacturing shift

[Example: 9099B]

NUTRITION FACTS & INGREDIENT DECLARATION

Nutrition Facts

Serving Size 1 Unit (21g)

Servings Per C	ontainer 1
Amount Per Servin	g
Calories 120	Calories from Fat 90
	% Daily Value*
Total Fat 11g	16%
Saturated Fa	nt 2g 11%
Trans Fat 0g	
Cholesterol 0n	ng 0 %
Sodium 100mg	4%
Total Carbohy	drate 5g 2%
Dietary Fiber	· 2g 6 %
Sugars 2g	
Protein 4g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	• Iron 2%
Vitamin E 8%	 Riboflavin 2%
Niacin 10%	
*Percent Daily Value diet.	es are based on a 2,000 calorie

INGREDIENTS: ROASTED **PEANUTS** AND SUGAR, CONTAINS 2% OR LESS OF: MOLASSES, FULLY HYDROGENATED VEGETABLE OIL (RAPESEED AND SOYBEAN), MONO AND DIGLYCERIDES, SALT.

CERTIFICATION STATEMENT

I certify that the above information is true and correct.

Danette Cozart, Corporate QA Manager

CERTIFICATION DATE 08/11/2009

REVISION NUMBER: 01