

C012-250 Hershey's European Cocoa



Issue Date:	2/23/2024	Revision:	B	Manufacturer Item #	63025
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PRODUCT DESCRIPTION

Cocoa, Hershey's European, Bulk, 25 lb, CA.

PHYSICAL ATTRIBUTES

Appearance:	Free flowing fine powder							
Color:	Dark strong red							
Flavor:	Strong alkaline, cacao and bitter notes							
Pack Size:	1 x 25 Lbs.							
Case Dimensions: L[depth]xWxH in.	13.063	12.938	10.25	Case Cube(ft ³):	1.0025	Pallet Conf. (TI / HI)	9	4

INGREDIENTS

COCOA PROCESSED WITH ALKALI.

ALLERGENS: NONE.

NUTRITIONAL INFORMATION

NUTRIENT	Per 100g
CALORIES	384.60
TOTAL FAT (g)	11.00
SATURATED FAT (g)	6.50
TRANS FAT (g)	0
CHOLESTEROL (mg)	0
SODIUM (mg)	40.00
TOTAL CARBOHYDRATE (g)	50.90
DIETARY FIBER (g)	32.00
SUGARS (g)	0.50
ADDED SUGARS (g)	0
PROTEIN (g)	20.50
VITAMIN D (mcg)	0
CALCIUM (mg)	150.00
IRON (mg)	42.50
POTASSIUM (mg)	5000.00



Brand Name:	Hershey	Net Weight: (Lbs.)	25.00
Case GTIN	0 00 34000 63025 7	Net Weight: (Kg.)	11.34
Kosher	OU-Pareve	Gross Weight: (Lbs.)	25.90
Country of Origin	USA	Gross Weight: (Kg.)	11.75

MICROBIOLOGICAL ATTRIBUTES*

Attributes	Limits
Total Aerobic Plate Count (cfu/g)	25,000
E. coli (MPN/g)	Negative
Coliforms (MPN/g)	10
Yeast and Mold (cfu/g)	100
Salmonella (/375g)	Negative

*The above attributes are provided by the product manufacturer. Parameters are guaranteed attributes. It is not indicative of product testing.

GENETIC ENGINEERING STATEMENT

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

STORAGE CONDITIONS

Recommended Condition:	Store in odor free conditioned area at 65° F or less.
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SHIPPING CONDITIONS

Recommended Condition:	Best shipped at <65° F.
Alternate Condition:	May be shipped in freezer or refer truck at 0°F for less than 7 days.

SHELF LIFE

Recommended Shelf Life:	720 days at recommended storage conditions.
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COMPONENT	PRESENT IN PRODUCT	PRESENT IN PRODUCTS MANUFACTURED ON THE SAME LINE	PRESENT IN THE SAME MANUFACTURING PLANT
PEANUTS AND DERIVATIVES	NO	NO	NO
TREE NUTS AND DERIVATIVES	NO	NO	NO
EGG AND DERIVATIVES	NO	NO	YES
MILK AND DERIVATIVES	NO	NO	YES
SOY AND DERIVATIVES	NO	YES	YES
WHEAT	NO	NO	NO
FISH	NO	NO	NO
CRUSTACEAN SHELLFISH	NO	NO	YES
SULFITES > 10 ppm	NO	NO	NO
MUSTARD	NO	NO	NO
SESAME	NO	NO	NO
GLUTEN	NO		
ARTIFICIAL FLAVOR SOURCE	NO		
FD&C ARTIFICIAL COLORS	NO		

CODE FORMAT**Expiration Code Date:**

The code is proprietary, but can be used for rotation purposes. The first two characters represent the age, and the lower the number, the older the product. The only exception is when the cycle reaches 98, it reverts back to 11. Open Date Best By code ex. Best By 05 2017.

LABEL / CASE GRAPHICS