

# C326-250 Special Dark Chocolate Chips



Issue Date:	1/22/2021	Revision:	C	Manufacturer Item #	34000-14122
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PRODUCT DESCRIPTION	
Special dark chocolate in a chip shape.	

PHYSICAL ATTRIBUTES							
Appearance:	Chip shaped dark chocolate						
Color:	Dark Brown						
Flavor:	Dark Chocolate						
Pack Size:	1 x 25 Lbs.						
Case Dimensions:							
L[depth]xWxH in.	15.313	11.313	5.875	Case Cube(ft <sup>3</sup> ):	0.5890	Pallet Conf. (TI / HI)	10 8

INGREDIENTS	
SUGAR; CHOCOLATE; COCOA BUTTER; COCOA PROCESSED WITH ALKALI; MILK FAT; CONTAINS 2% OR LESS OF: LECITHIN (SOY); NATURAL FLAVOR; MILK.	
<b>ALLERGENS:</b>	CONTAINS: MILK AND SOY.

NUTRITIONAL INFORMATION	
NUTRIENT	Per 100g
CALORIES	484.33
TOTAL FAT (g)	29.41
SATURATED FAT (g)	18.42
TRANS FAT (g)	0.11
CHOLESTROL (mg)	5.55
SODIUM (mg)	5.64
TOTAL CARBOHYDRATE (g)	62.33
DIETARY FIBER (g)	6.58
TOTAL SUGARS (g)	52.40
ADDED SUGARS (g)	52.05
PROTEIN (g)	5.54
VITAMIN D (mcg)	0
CALCIUM (mg)	29.21
IRON (mg)	8.81
POTASSIUM (mg)	352.82



<b>Brand Name:</b>	Hershey	<b>Net Weight: (Lbs.)</b>	25.00
<b>Country of Origin</b>	USA	<b>Net Weight: (Kg.)</b>	11.34
<b>Case GTIN</b>	0 00 34000 14122 7	<b>Gross Weight: (Lbs.)</b>	25.80
<b>Kosher</b>	OU-D	<b>Gross Weight: (Kg.)</b>	11.70

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	<b>NOT</b> 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 zero degrees for less than 7 days.

**SHELF LIFE**

Recommended Shelf Life:	365 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	NO
MILK AND DERIVATIVES	YES	YES	YES
SOY AND DERIVATIVES	YES	YES	YES
WHEAT	NO	NO	NO
FISH	NO	NO	NO
CRUSTACEAN SHELLFISH	NO	NO	NO
SULFITES > 10 ppm	NO	NO	NO
MUSTARD	NO	NO	NO
SESAME	NO	NO	NO
GLUTEN	NO	NO CLAIM BY SUPPLIER	
ARTIFICIAL FLAVOR SOURCE	NO		
FD&C ARTIFICIAL COLORS	NO		

**CODE FORMAT**

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**