C330-250 Milk Chocolate Chips



Manufacturer Item #:

Issue Date:

6/3/2020

PRODUCT DESCRIPTION

С

34000-61425

Milk chocolate flavored chips

PHYSICAL ATTRIBUTES								
Appearance:	Chip shaped c	Chip shaped chocolate						
Color:	Dark brown	Dark brown						
Flavor:	Milk chocolate							
Pack Size:	1 x 25 Lbs.							
Case Dimensions:								
L[depth]xWxH in.	15.7	11.7	5.4	Case Cube(ft ³):	0.5740	Pallet Conf. (TI / HI)	10	8

INGREDIENTS

MILK CHOCOLATE [SUGAR; CHOCOLATE; SKIM MILK; COCOA BUTTER; MILK FAT; LECITHIN (SOY); NATURAL FLAVOR]

Revision:

ALLERGENS:

CONTAINS: MILK AND SOY.

NUTRITIONAL INFORMATION			
NUTRIENT	Per 100g		
CALORIES	498.82		
TOTAL FAT (g)	29.17		
SATURATED FAT (g)	18.47		
TRANS FAT (g)	0.33		
CHOLESTEROL (mg)	20.11		
SODIUM (mg)	59.35		
TOTAL CARBOHYDRATE (g)	61.13		
DIETARY FIBER (g)	3.74		
TOTAL SUGARS (g)	55.53		
ADDED SUGARS (g)	49.82		
PROTEIN (g)	7.11		
VITAMIN D (mcg)	0.88		
CALCIUM (mg)	149.24		
IRON (mg)	5.06		
POTASSIUM (mg)	372.84		



Brand Name:	Hershey	Net Weight: (Lbs.)	25.00
Country of Origin	Canada	Net Weight: (Kg.)	11.34
Case GTIN	00034000614257	Gross Weight: (Lbs.)	26.00
Kosher	OU-D	Gross Weight: (Kg.)	11.79
		Density (lbs/gal)	6.36

MICROBIOLOGICAL ATTRIBUTES*			
Attributes	Limits		
Total Aerobic Plate Count (cfu/g)	<25,000		
Yeast and Mold (cfu/g)	<100		
Coliforms (cfu/g)	<10		
E. coli (MPN/g)	Negative		
Salmonella /375g	Negative		
*The above attributes are provided by the product manufac	U		

guaranteed attributes. It is not indicative of product testing.

GENETIC ENGINEERING STATEMENT			
Х	Produced with Genetic Engineering.		
	Partially Produced with Genetic Engineering.		
	May be produced with Genetic Engineering.		
	NOT Produced with Genetic Engineering.		

STORAGE CONDITIONS			
Recommended Condition:	Store 55°F-65°F with <60% RH.		

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

SHELF LIFE

Recommended Shelf Life: 365 days at recommended storage conditions.

ALLERGEN / SENSATIZER TABLE				
COMPONENT	PRESENT IN PRODUCT	PRESENT IN PRODUCTS MANUFACTURED ON THE SAME LINE	PRESENT IN THE SAME MANUFACTURING PLANT	
PEANUTS AND DERIVATIVES	NO	YES	YES	
TREE NUTS AND DERIVATIVES	NO	YES	YES	
EGG AND DERIVATIVES	NO	YES	YES	
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			
ARTIFICIAL FLAVOR SOURCE	NONE			
FD&C ARTIFICIAL COLORS	NONE			

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.



