

**H330-000 Hershey's® Heath®**



Issue Date:	6/19/2020	Revision:	E	Manufacturer Item #	10700-60722
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PRODUCT DESCRIPTION	
Thin, rectangular shaped toffee bars enrobed in creamy milk chocolate	

PHYSICAL ATTRIBUTES								
Appearance:	Typical Heath bar							
Color:	Yellowish brown, typical Heath							
Flavor:	Milk toffee and chocolate							
Pack Size:	1 x 30 Lbs.							
Case Dimensions: L[depth]xWxH in.	13.75	11.25	10.625	Case Cube(ft <sup>3</sup> ):	0.9511	Pallet Conf. (TI / HI)	11	4

INGREDIENTS	
MILK CHOCOLATE (SUGAR, COCOA BUTTER, CHOCOLATE, SKIM MILK, MILK FAT, LACTOSE, SALT, SOY LECITHIN, NATURAL FLAVOR), SUGAR, VEGETABLE OIL (PALM OIL, SUNFLOWER OIL), DAIRY BUTTER, ALMONDS, CONTAINS 2% OR LESS OF: SALT, SOY LECITHIN, CHOCOLATE.	
<b>ALLERGENS:</b>	CONTAINS: ALMOND, SOY AND MILK.

NUTRITIONAL INFORMATION	
NUTRIENT	Per 100g
CALORIES	542.29
TOTAL FAT (g)	32.17
SATURATED FAT (g)	17.39
TRANS FAT (g)	0.42
CHOLESTEROL (mg)	15.08
SODIUM (mg)	329.21
TOTAL CARBOHYDRATE (g)	61.92
DIETARY FIBER (g)	1.33
TOTAL SUGARS (g)	60.11
ADDED SUGARS (g)	58.04
PROTEIN (g)	3.05
VITAMIN D (mcg)	0.29
CALCIUM (mg)	59.67
IRON (mg)	1.38
POTASSIUM (mg)	136.35



<b>Brand Name:</b>	Hershey	<b>Net Weight: (Lbs.)</b>	30.00
<b>Case GTIN</b>	0 00 10700 60722 5	<b>Net Weight: (Kg.)</b>	13.61
<b>Kosher</b>	OU	<b>Gross Weight: (Lbs.)</b>	31.16
<b>Country of Origin</b>	USA	<b>Gross Weight: (Kg.)</b>	14.13

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)	<0.3
Salmonella (/375g)	Negative

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

GMO STATEMENT	
X	Produced with Genetic Engineering.
	Partially Produced with Genetic Engineering.
	May be produced with Genetic Engineering.
	<b>NOT</b> Produced with Genetic Engineering.

**STORAGE CONDITIONS**

Recommended Condition: Store &lt;65°F.

**SHIPPING CONDITIONS**

Recommended Condition: Ship &lt;65°F.

**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	NO	YES
TREE NUTS AND DERIVATIVES	YES	YES	YES
EGG AND DERIVATIVES	NO	NO	YES
MILK AND DERIVATIVES	YES	YES	YES
SOY AND DERIVATIVES	YES	YES	YES
WHEAT	NO	NO	YES
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	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**