# H335-501 Heath® Toffee - Medium Grind



Issue Date: 7/24/2020	Revision:	C	Manufacturer Item #	10700-60550
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	PRODUCT DESCRIPTION
Varying sizes of chopped toffee / almond flavored candy	

PHYSICAL ATTRIBUTES								
Appearance:	Varying sizes	Varying sizes of chopped toffee / almond flavored candy						
Color:	Yellowish bro	Yellowish brown						
Flavor:	Toffee/Almon	Toffee/Almond flavor						
Pack Size:	1 x 50 Lbs.	1 x 50 Lbs.						
Case Dimensions:								
L[depth]xWxH in.	13.5	11	14.125	Case Cube(ft <sup>3</sup> ):	1.2139	Pallet Conf. (TI / HI)	11	3

#### INGREDIENTS

SUGAR, VEGETABLE OIL (PALM OIL, SUNFLOWER OIL), DAIRY BUTTER, ALMONDS, SALT, SOY LECITHIN.

ALLERGENS: CONTAINS: ALMOND, MILK AND SOY.

NUTRITIONAL INFORMATION			
NUTRIENT	Per 100g		
CALORIES	559.13		
TOTAL FAT (g)	35.05		
SATURATED FAT (g)	17.15		
TRANS FAT (g)	0.55		
CHOLESTEROL (mg)	24.33		
SODIUM (mg)	505.04		
TOTAL CARBOHYDRATE (g)	60.84		
DIETARY FIBER (g)	0.79		
SUGARS (g)	60.01		
ADDED SUGARS (g)	59.74		
PROTEIN (g)	1.72		
VITAMIN D (mcg)	0.0		
CALCIUM (mg)	20.75		
IRON (mg)	0.34		
POTASSIUM (mg)	50.65		



Brand Name:	Hershey	Net Weight: (Lbs.)	50.00
Case GTIN	0 00 10700 60550 4	Net Weight: (Kg.)	22.68
Kosher	OUD	Gross Weight: (Lbs.)	52.49
Country of Origin	USA	Gross Weight: (Kg.)	23.81

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		

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

GMO STATEMENT				
	Completely Produced with Genetic Engineering.			
	Partially Produced with Genetic Engineering.			
X	May be produced with Genetic Engineering.			
	NOT Produced with Genetic Engineering.			

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

SHIPPING CONDITIONS			
Recommended Condition:	Ship <65°F and <60% RH.		

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	GLUTEN FREE		
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

