

**S700-480 Hershey Chocolate Shell Topping**



Issue Date:	12/3/2021	Revision:	A	Manufacturer Item #	34000-63081
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PRODUCT DESCRIPTION	
Shell Topping, Chocolate, 48 lbs. 5 gallon pail, US.	

PHYSICAL ATTRIBUTES							
Appearance:	Smooth, flow-able liquid topping developed to harden on ice cream						
Color:	Brown						
Flavor:	Milk Chocolate						
Pack Size:	1 x 48 Lbs.						
Case Dimensions:				Case Cube(ft <sup>3</sup> ):		Pallet Conf. (TI / HI)	
L[depth]xWxH in.	12.3	12.3	15	1.3133		12	3

INGREDIENTS	
SUGAR; PALM OIL; COCONUT OIL; COCOA; CONTAINS 2% OR LESS OF: LECITHIN (SOY); SALT; NATURAL FLAVOR; MILK.	
<b>ALLERGENS:</b> CONTAINS: MILK AND SOY.	

NUTRITIONAL INFORMATION	
NUTRIENT	Per 100g
CALORIES	640.59
TOTAL FAT (g)	50.30
SATURATED FAT (g)	33.65
TRANS FAT (g)	0.05
CHOLESTROL (mg)	0
SODIUM (mg)	38.83
TOTAL CARBOHYDRATE (g)	46.09
DIETARY FIBER (g)	3.69
TOTAL SUGARS (g)	39.83
ADDED SUGARS (g)	39.64
PROTEIN (g)	2.18
VITAMIN D (mcg)	0
CALCIUM (mg)	14.81
IRON (mg)	4.75
POTASSIUM (mg)	170.12

<b>Brand Name:</b>	Hershey	<b>Net Weight: (Lbs.)</b>	48.00
<b>Country of Origin</b>	USA	<b>Net Weight: (Kg.)</b>	21.77
<b>Case GTIN</b>	1 00 34000 63081 0	<b>Gross Weight: (Lbs.)</b>	50.80
<b>Kosher</b>	OU-D	<b>Gross Weight: (Kg.)</b>	23.04

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

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

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

**STORAGE CONDITIONS**

Recommended Condition: Store in odor free conditioned area at 55-65°F with <60% relative humidity.

**SHIPPING CONDITIONS**

Recommended Condition: Best be shipped at 55-65°F with <60% relative humidity.

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

**SHELF LIFE**

Recommended Shelf Life: 450 days at recommended storage conditions.

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	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**

