

T705-154 Hershey Fudge Topping



Issue Date:	4/22/2021	Revision:	A	Manufacturer Item #	35193
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PRODUCT DESCRIPTION

48 OZ. OF HERSHEY'S FUDGE TOPPING PACKAGED IN A POUCH

PHYSICAL ATTRIBUTES							
Appearance:	Hershey's Fudge Topping.						
Color:	Dark brown color with a reddish tint and a shiny surface.						
Flavor:	Milk Chocolate.						
Pack Size:	4 x 48 fl oz						
Case Dimensions:							
L[depth]xWxH in.	9.813	9.313	6.125	Case Cube(ft ³):	0.3239	Pallet Conf. (TI / HI)	20 6

INGREDIENTS	
INVERT SYRUP; SWEETENED CONDENSED SKIM MILK [SKIM MILK; SUGAR]; CORN SYRUP; WATER; HYDROGENATED COCONUT OIL; COCOA; SKIM MILK; CONTAINS 2% OR LESS OF: MONO- AND DIGLYCERIDES; SALT; POTASSIUM SORBATE, TO MAINTAIN FRESHNESS; ARTIFICIAL FLAVOR; SODIUM CITRATE; DISODIUM PHOSPHATE.	
ALLERGENS:	CONTAINS: MILK.

NUTRITIONAL INFORMATION	
NUTRIENT	Per 100g
CALORIES	307.16
TOTAL FAT (g)	10.78
SATURATED FAT (g)	10.40
TRANS FAT (g)	0.02
CHOLESTROL (mg)	1.31
SODIUM (mg)	155.08
TOTAL CARBOHYDRATE (g)	51.21
DIETARY FIBER (g)	2.05
TOTAL SUGARS (g)	44.82
ADDED SUGARS (g)	42.02
PROTEIN (g)	4.47
VITAMIN D (mcg)	0.36
CALCIUM (mg)	112.72
IRON (mg)	2.65
POTASSIUM (mg)	268.93



Brand Name:	Hershey	Net Weight: (Lbs.)	15.42
Country of Origin	USA	Net Weight: (Kg.)	6.99
Case GTIN	0 00 34000 35193 0	Gross Weight: (Lbs.)	16.24
Kosher	OU-D	Gross Weight: (Kg.)	7.37

MICROBIOLOGICAL ATTRIBUTES*	
Attributes	Limits
Total Aerobic Plate Count (cfu/g)	1,000
E. coli (MPN/g)	Negative
Coliforms (MPN/g)	10
Yeast and Mold (cfu/g)	10
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	
	Produced with Genetic Engineering.
	Partially Produced with Genetic Engineering.
	May be produced with Genetic Engineering.
X	NOT Produced with Genetic Engineering.

STORAGE CONDITIONS

Recommended Condition: Best kept ambient <65° F with <60% relative humidity.

SHIPPING CONDITIONS

Recommended Condition: Best shipped at <65° F

SHELF LIFE

Recommended Shelf Life: 365 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	NO	YES
TREE NUTS AND DERIVATIVES	NO	NO	YES
EGG AND DERIVATIVES	NO	NO	YES
MILK AND DERIVATIVES	YES	YES	YES
SOY AND DERIVATIVES	NO	NO	YES
WHEAT	NO	NO	NO
FISH	NO	NO	YES
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	VANILLIN		
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