# T707-150 HERSHEY'S Special - Dark Fudge



Issue Date: 4/22/2021 Revision:	A	Manufacturer Item #	34000-35192
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	PRODUCT DESCRIPTION	
HERSHEY'S Special - Dark Fudge		

PHYSICAL ATTRIBUTES								
Appearance:	Dark fudge							
Color:	Dark brown							
Flavor:	Chocolate							
Pack Size:	4 x 48 fl oz							
Case Dimensions:								
L[depth]xWxH in.	9.813	9.313	6.125	Case Cube(ft <sup>3</sup> ):	0.3239	Pallet Conf. (TI / HI)	20	6

#### INGREDIENTS

HIGH FRUCTOSE CORN SYRUP, CORN SYRUP, SWEETENED CONDENSED SKIM MILK (SKIM MILK, SUGAR), WATER, HYDROGENATED COCONUT OIL, COCOA PROCESSED WITH ALKALI, CONTAINS 2% OR LESS OF: MODIFIED CORNSTARCH, DISODIUM PHOSPHATE, SALT, SODIUM CITRATE, MONO- AND DIGLYCERIDES, POTASSIUM SORBATE, TO MAINTAIN FRESHNESS, VANILLIN, ARTIFICIAL FLAVOR, POLYSORBATE 60, XANTHAN GUM.

ALLERGENS: CONTAINS: MILK.

NUTRITIONAL INFORMATION			
NUTRIENT	Per 100g		
CALORIES	311.40		
TOTAL FAT (g)	10.77		
SATURATED FAT (g)	10.40		
TRANS FAT (g)	0.02		
CHOLESTEROL (mg)	0.01		
SODIUM (mg)	280.73		
TOTAL CARBOHYDRATE (g)	51.81		
DIETARY FIBER (g)	1.94		
TOTAL SUGARS (g)	44.15		
ADDED SUGARS (g)	43.52		
PROTEIN (g)	3.04		
VITAMIN D (mcg)	0.03		
CALCIUM (mg)	63.80		
IRON (mg)	2.63		
POTASSIUM (mg)	367.62		



Brand Name:	Hershey	Net Weight: (Lbs.)	15.32
Country of Origin	USA	Net Weight: (Kg.)	6.95
Case GTIN	0 00 34000 35192 3	Gross Weight: (Lbs.)	16.20
Kosher	OU-D	Gross Weight: (Kg.)	7.35

MICROBIOLOGICAL ATTRIBUTES*			
Attributes	Limits		
Total Aerobic Plate Count (cfu/g)	≤1,000		
Coliforms (cfu/g)	≤10		
Yeast and Mold (cfu/g)	≤10		
E. coli (cfu/g)	<10		
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.

Ready-To-Eat (RTE) Status:			
X	RTE		
	Not-RTE		

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

SHIPPING CONDITIONS		
Recommended Condition:	Best shipped <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:	365 Days.		

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	YES	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		
FD&C ARTIFICIAL COLOR	NO		

### CODE FORMAT

#### **Expiration 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

