

C325-250 Hershey Semi-sweet Baking Chips



Issue Date:	6/29/2023	Revision:	В	Manufacturer Item #	34000-61225
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PRODUCT DESCRIPTION
Hershey semi-sweet mini chips

PHYSICAL ATTRIBUTES								
Appearance:	Small chip sha	Small chip shaped chocolate						
Color:	Dark brown	Dark brown						
Flavor:	Semi-sweet ch	Semi-sweet chocolate						
Pack Size:	1 x 25 Lbs.	1 x 25 Lbs.						
Case Dimensions:								
L[depth]xWxH in.	15.813	11.813	5.625	Case Cube(ft ³):	0.6081	Pallet Conf. (TI / HI)	10	8

INGREDIENTS

SEMI-SWEET CHOCOLATE (SUGAR; CHOCOLATE; COCOA BUTTER; MILK FAT; SOY LECITHIN; NATURAL FLAVOR).

ALLERGENS: CONTAINS: MILK AND SOY.

NUTRITIONAL INFORMATION				
NUTRIENT	Per 100g			
CALORIES	467.99			
TOTAL FAT (g)	27.16			
SATURATED FAT (g)	16.65			
TRANS FAT (g)	0.11			
CHOLESTEROL (mg)	5.12			
SODIUM (mg)	4.39			
TOTAL CARBOHYDRATE (g)	66.25			
DIETARY FIBER (g)	5.75			
TOTAL SUGARS (g)	57.61			
ADDED SUGARS (g)	57.26			
PROTEIN (g)	4.17			
VITAMIN D (mcg)	0			
CALCIUM (mg)	25.37			
IRON (mg)	7.73			
POTASSIUM (mg)	282.20			



About 472 servings per con	
Serving size 2 Tbs	p (24g
Amount per serving	
Calories '	110
% Dai	ly Value
Total Fat 6g	89
Saturated Fat 4g	209
Trans Fat 0g	
Cholesterol 0mg	09
Sodium 0mg	09
Total Carbohydrate 16g	69
Dietary Fiber 1g	49
Total Sugars 14g	
Includes 14g Added Sugars	289
Protein 1g	
Vitamin D 0mcg	09
Calcium 6mg	09
Iron 2mg	109
Potassium 68mg	20

Brand Name:	Hershey	Net Weight: (Lbs.)	25.00
Country of Origin	USA	Net Weight: (Kg.)	11.34
Case GTIN	0 00 34000 61225 3	Gross Weight: (Lbs.)	26.06
Kosher	OUD	Gross Weight: (Kg.)	11.82

MICROBIOLOGICAL ATTRIBUTES*			
Attributes	Limits		
Total Aerobic Plate Count (cfu/g)	10,000		
Yeast and Mold (cfu/g)	100		
Coliforms (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				
X	Produced with Genetic Engineering.			
	Partially Produced with Genetic Engineering.			
	May be produced with Genetic Engineering.			
	NOT Produced with Genetic Engineering.			

	STORAGE CONDITIONS
Recommended Condition:	Best kept ambient (55-65°F) with <60% RH.

SHIPPING CONDITIONS			
Recommended Condition:	Best shipped ambient (<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	NO		
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				
ARTIFICIAL FLAVOR SOURCE	NONE				
FD&C ARTIFICIAL COLORS	NONE				

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

