



T706-166 Hershey Caramel Topping

Issue Date:	1/17/2020	Revision:	A	Manufacturer Item #	34000-35194
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PRODUCT DESCRIPTION	
Topping, Caramel, Food Service, Pouch, 4 count	

PHYSICAL ATTRIBUTES							
Appearance:	Hershey's Caramel Topping						
Color:	Light brown color with a reddish tint and a shiny surface						
Flavor:	Caramel						
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	
CORN SYRUP; SWEETENED CONDENSED SKIM MILK [SKIM MILK; SUGAR]; SUGAR; DAIRY BUTTER (MILK); WATER; HIGH FRUCTOSE CORN SYRUP; CONTAINS 2% OR LESS OF: SALT; DISODIUM PHOSPHATE; MONO- AND DIGLYCERIDES; PECTIN; SODIUM CITRATE; VANILLIN, ARTIFICIAL FLAVOR	
ALLERGENS:	CONTAINS: MILK

NUTRITIONAL INFORMATION	
NUTRIENT	Per 100g
CALORIES	314.82
TOTAL FAT (g)	4.92
SATURATED FAT (g)	3.03
TRANS FAT (g)	0.17
CHOLESTROL (mg)	12.88
SODIUM (mg)	253.86
TOTAL CARBOHYDRATE (g)	65.40
DIETARY FIBER (g)	0.07
TOTAL SUGARS (g)	50.31
ADDED SUGARS (g)	49.50
PROTEIN (g)	2.47
VITAMIN D (mcg)	0.04
CALCIUM (mg)	72.00
IRON (mg)	0.06
POTASSIUM (mg)	101.54



Brand Name:	Hershey	Net Weight: (Lbs.)	16.62
Country of Origin	USA	Net Weight: (Kg.)	7.54
Case GTIN	0 00 34000 35194 7	Gross Weight: (Lbs.)	17.60
Kosher	OU-D	Gross Weight: (Kg.)	7.98

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 at ≤65° F with <60% relative humidity.
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SHIPPING CONDITIONS

Recommended Condition:	Best be shipped at <65°F.
Alternate Condition:	May be shipped in freezer or refer truck at 0°F for less than 7 days.

SHELF LIFE

Recommended Shelf Life:	540 days at recommended storage conditions.
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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	YES
EGG AND DERIVATIVES	NO	NO	YES
MILK AND DERIVATIVES	YES	YES	YES
SOY AND DERIVATIVES	NO	NO	YES
WHEAT	NO	NO	YES
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