

W542-009 Hershey® Whoppers®



Issue Date:	1/29/2019	Revision:	A
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PRODUCT DESCRIPTION	
Malted milk balls with a chocolatey coating.	

PHYSICAL ATTRIBUTES							
Appearance:	Typical malted milk balls.						
Color:	Medium to dark brown.						
Flavor:	Malted milk and chocolate.						
Pack Size:	12x12oz cartons per corrugated case						
Case Dimensions: L[depth]xWxH in.	13.25	9.25	10	Case Cube(ft ³):	0.7093	Pallet Conf. (TI / HI)	14 5

INGREDIENTS	
SUGAR, CORN SYRUP SOLIDS, WHEY, HYDROGENATED PALM KERNEL OIL, PALM KERNEL OIL, CORN SYRUP, COCOA; MALTED MILK [BARLEY MALT, WHEAT FLOUR, MILK, SALT, BAKING SODA], SORBITAN TRISTEARATE, SOY LECITHIN, CONFECTIONER'S GLAZE, SALT, ARTIFICIAL FLAVOR, TAPIOCA DEXTRIN, CALCIUM CARBONATE.	
ALLERGENS:	CONTAINS: MILK, SOY AND WHEAT.

NUTRITIONAL INFORMATION	
NUTRIENT	Per 100g
CALORIES	465.01
TOTAL FAT (g)	17.40
SATURATED FAT (g)	16.39
TRANS FAT (g)	0.17
CHOLESTROL (mg)	3.74
SODIUM (mg)	235.89
TOTAL CARBOHYDRATE (g)	76.38
DIETARY FIBER (g)	1.14
TOTAL SUGARS (g)	57.78
ADDED SUGARS (g)	46.85
PROTEIN (g)	2.29
VITAMIN D (mcg)	0
CALCIUM (mg)	152.57
IRON (mg)	1.58
POTASSIUM (mg)	336.42

Brand Name:	Hershey	Net Weight: (Lbs.)	9.00
Carton GTIN	0 10700 50180 6	Net Weight: (Kg.)	4.08
Case GTIN	1 00 10700 50181 0	Gross Weight: (Lbs.)	10.53
Kosher	OU	Gross Weight: (Kg.)	4.78
Country of Origin	USA		

MICROBIOLOGICAL ATTRIBUTES*	
Attributes	Limits
Total Aerobic Plate Count (cfu/g)	<25,000
Yeast and Mold (cfu/g)	<100
Coliforms (/g)	<10
E. coli (MPN/g)	Negative
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	Completely 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 (<65°F).
Alternate Condition:	N/A
Alternate Condition:	N/A

SHIPPING CONDITIONS

Recommended Condition:	May be shipped ambient (<65°F).
Alternate Condition:	May be shipped in refer or freezer truck at 0°F for less than seven days.
Alternate Condition:	N/A

SHELF LIFE

Recommended Shelf Life:	270 days at recommended storage conditions.
Alternate Shelf Life:	N/A
Alternate Shelf Life:	N/A

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	YES	YES	YES
FISH	NO	NO	NO
CRUSTACEAN SHELLFISH	NO	NO	NO
SULFITES > 10 ppm	NO	NO	NO
MUSTARD	NO	NO	NO
SESAME	NO	NO	NO
GLUTEN	YES	Barley, Wheat	
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

