

J260-120 Jolly Rancher Candy Assortment



Issue Date:	1/22/2021	Revision:	B	Manufacturer Item #	23522
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PRODUCT DESCRIPTION	
Small brightly colored, irregularly shaped hard candy, 25% equal distribution of four traditional Jolly Rancher flavored pieces.	

PHYSICAL ATTRIBUTES							
Appearance:	Small brightly colored, irregularly shaped hard candy.						
Color:	Red, pink, yellow-green, and blue.						
Flavor:	Red - sour cherry, pink - watermelon, yellow-green - sour green apple, and blue - blue raspberry.						
Pack Size:	12 x 1 Lbs.						
Case Dimensions: L[depth]xWxH in.	16	9.563	5.375	Case Cube(ft ³):	0.4759	Pallet Conf. (TI / HI)	12 8

INGREDIENTS	
SUGAR, HIGH MALTOSE CORN SYRUP, PALM OIL, MALIC ACID, CONTAINS 2% OR LESS OF: SODIUM LACTATE, MAGNESIUM STEARATE, NATURAL AND ARTIFICIAL FLAVORS, GLYCERYL MONOSTEARATE, SOY LECITHIN, ARTIFICIAL COLOR (RED 40, YELLOW 5, BLUE 1).	
ALLERGENS:	CONTAINS: SOY.

NUTRITIONAL INFORMATION	
NUTRIENT	Per 100g
CALORIES	426.51
TOTAL FAT (g)	10.59
SATURATED FAT (g)	6.14
TRANS FAT (g)	0.02
CHOLESTEROL (mg)	0.04
SODIUM (mg)	220.78
TOTAL CARBOHYDRATE (g)	84.36
DIETARY FIBER (g)	0.04
TOTAL SUGARS (g)	71.22
ADDED SUGARS (g)	71.22
PROTEIN (g)	0.02
VITAMIN D (mcg)	0
CALCIUM (mg)	5.76
IRON (mg)	0.18
POTASSIUM (mg)	3.41



Brand Name:	Hershey	Net Weight: (Lbs.)	12.00
Country of Origin	USA	Net Weight: (Kg.)	5.44
Case GTIN	1 00 10700 23522 7	Gross Weight: (Lbs.)	15.43
Kosher	Not Kosher	Gross Weight: (Kg.)	7.00

MICROBIOLOGICAL ATTRIBUTES*	
Attributes	Limits
Total Aerobic Plate Count (cfu/g)	<1000
Yeast and Mold (cfu/g)	<100
Coliforms (/g)	<10
E. coli (MPN/g)	Negative
Salmonella (/375g)	Negative

GENETIC ENGINEERING STATEMENT	
X	Produced with Genetic Engineering.
	Partially Produced with Genetic Engineering.
	May be produced with Genetic Engineering.
	NOT Produced with Genetic Engineering.

*The above attributes are provided by the product manufacturer. Parameters are guaranteed attributes. It is not indicative of product testing.

STORAGE CONDITIONS

Recommended Condition:	Best kept ambient between 55°F and 65°F with <60% relative humidity (prevents clumping).
Alternate Condition:	Any unused material should be stored in sealed air-tight container.

SHIPPING CONDITIONS

Recommended Condition:	Best shipped ambient <65°F with <60% relative humidity (prevents clumping).
Alternate Condition:	May be shipped in refer or freezer truck at 0°F for less than 7 days.

SHELF LIFE

Recommended Shelf Life:	365 days at recommended storage conditions.
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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	NO	NO	NO
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		
FD&C ARTIFICIAL COLORS	FD&C RED 40, YELLOW 5, BLUE 1		

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 99, it reverts back to 11. Open Date Best By code ex. Best By 05 2017.

LABEL / CASE GRAPHICS