



Food Service Product Information Bulletin

Product Name	Topping, Classic Caramel, 14 oz., US
Product Number	34000-35046
INGREDIENT LISTING:	HIGH FRUCTOSE CORN SYRUP; CORN SYRUP; SWEETENED CONDENSED SKIM MILK [SKIM MILK; SUGAR]; WATER; CONTAINS 2% OR LESS OF: MODIFIED CORNSTARCH; DISODIUM PHOSPHATE; NATURAL FLAVOR AND ARTIFICIAL FLAVOR; SODIUM CITRATE; MONOGLYCERIDES; SALT; CARRAGEENAN; CARAMEL COLOR; ARTIFICIAL COLOR [YELLOW 6; YELLOW 5]
DESCRIPTION:	This product is a smooth, thick, Caramel ice cream topping which is hot filled into a glass jar with a lid.

Microbiological Standards - Maximum Limits

APC	1,000
YEAST	100
MOLD	100
COLIFORM	10/G Max
E. COLI	Negative
SALMONELLA	Negative

Other Information

Shelf Life	12 months
Allergen Information	CONTAINS: MILK
Storage Statement	For optimum product quality and shelf life, store at 55-65 F. Store open container at refrigerate conditions
Coding Statement	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.
Kosher Status	OU-D

Nutrient Amount Per 100 Grams

Report Generation Date 11/27/2017
Validity Date 03/28/2016
Report Display/Print Date DATE 11/27/2017

Calories	273.81 kca
Total Fat	0.25 g
Saturated Fat	0.13 g
Trans Fat	0.03 g
Cholesterol	0.00 mg
Sodium	351.08 mg
Total Carbohydrate	66.08 g
Dietary Fiber	0.06 g
Total Sugars	57.48 g
Added Sugars	56.88 g
Sugar Alcohols	0.00 g
Protein	1.81 g
Vitamin D	0.03 mcg
Calcium	59.52 mg
Iron	0.07 mg
Potassium	81.80 mg

--

Revision Date	11/27/2017
----------------------	------------

Report Generation Date 11/27/2017

Validity Date 03/28/2016

Report Display/Print Date DATE 11/27/2017

ALLERGEN/FOOD SENSITIVITY LIST FOR FOOD SUPPLIERS AND MANUFACTURERS

Product Name Topping, Classic Caramel, 14 oz., US

Column I indicates allergens that are found in the product. Column II indicates the allergens present in other products that are run on the same equipment but at a different time. Column III indicates whether any allergens are present in the plant.

Component	Column I Ingredient in the product	Column II Present in other products manufactured on the same line	Column III Present in the same manufacturing plant
Peanut or its derivatives , e.g., Peanut - pieces, protein, oil, butter, flour, and mandelona nuts (an almond flavored peanut product) etc. Peanut may also be known as ground nut .	No	No	No
Tree Nuts (almonds, Brazil nuts, cashews, hazelnuts (filberts), macadamia nuts, pecans, pine nuts (pinyon, pinon), pistachios and walnuts or their derivatives, e.g. nut butters and oils etc.	No	No	No
Milk or its derivatives , e.g. milk caseinate, whey and yogurt powder etc.	Yes	Yes	Yes
Eggs or its derivatives , e.g., frozen yolk, egg white powder and egg protein isolates etc.	No	No	No
Sesame or its derivatives , e.g., paste and oil etc.	No	No	No
Wheat or its derivatives , e.g., flour, starches and brans etc.	No	No	No
Mustard or its derivatives , e.g., mustard seeds, mustard flour, ground mustard, prepared mustard etc	No	No	No
Fish or its derivatives , e.g., fish protein and extracts etc.	No	No	No
Shellfish (including crab, crayfish, lobster, prawn and shrimp) and Molluscs (including snails, clams, mussels, oysters, cockle and scallops) or their derivative, e.g., extracts etc.	No	No	No
Soy or its derivatives , e.g., lecithin, oil, tofu and protein isolates etc.	No	No	No
Food Sensitivities		N/A	N/A
Sulfites , e.g., sulphur dioxide and sodium metabisulphites etc. (> 10 ppm)	No	No	No
YELLOW #5	Yes	Yes	Yes

The Hershey Company has procedures to avoid cross-contamination of the product with the allergens not present in the product. Please see attached nutritional information statement for each product.