

J260-120 Jolly Rancher Candy Assortment



| | | | |
|-------------|-----------|-----------|---|
| Issue Date: | 11/9/2016 | Revision: | A |
|-------------|-----------|-----------|---|

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: | 12x11lb | | | | | | |
| 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 | 431.7344 |
| CALORIES FROM FAT | 93.7303 |
| TOTAL FAT (g) | 10.59 |
| SATURATED FAT (g) | 6.14 |
| TRANS FAT (g) | 0.02 |
| CHOLESTROL (mg) | 0.04 |
| SODIUM (mg) | 220.78 |
| TOTAL CARBOHYDRATE (g) | 86.37 |
| DIETARY FIBER (g) | 0.04 |
| SUGARS (g) | 71.22 |
| PROTEIN (g) | 0.02 |
| VITAMIN A (IU) | 6.56 |
| VITAMIN C (mg) | 0.02 |
| CALCIUM (mg) | 5.76 |
| IRON (mg) | 0.18 |

| | | | |
|--------------------------|--------------------|-----------------------------|-------|
| Brand Name: | Hershey | Net Weight: (Lbs.) | 12.00 |
| | | 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 |
| Country of Origin | USA | | |

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 |

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 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. |
| Alternate Condition: | N/A |

| SHIPPING CONDITIONS | |
|------------------------|---|
| Recommended Condition: | May be shipped ambient <65°F with <60% relative humidity (prevents clumping). |
| Alternate Condition: | May be shipped in refer or freezer truck. |
| Alternate Condition: | N/A |

| SHELF LIFE | |
|-------------------------|--|
| Recommended Shelf Life: | 12 months 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 | NO | NO | NO |
| SOY AND DERIVATIVES | YES | YES | YES |
| WHEAT | NO | NO | NO |
| FISH (SPECIFY SPECIES) | NO | NO | NO |
| CRUSTACEAN SHELLFISH (SPECIFY) | NO | NO | NO |
| SULFITES > 10 ppm | NO | NO | NO |
| MUSTARD | NO | NO | NO |
| SESAME | NO | NO | NO |
| GLUTEN | NO | | |
| PARTIALLY HYDROGENATED OILS | NO | | |
| FD&C ARTIFICIAL COLORS | Red 40, Yellow 5, Blue 1 | | |

CODE FORMAT

Closed Code - An alphanumeric code that represents the manufacturing date of the product. The day codes run from numeric values of 11 to 98. The higher the numeric value, the fresher the product except when the code digit pattern starts over at value 11.

- a five digit closed code shall be used on retail units. It shall contain at minimum, a three-digit day code, a one-digit line indicator, and a one-digit plant & shift designator.

Example **87M** **X** **A**
 Day Code *Line Indicator* *Plant/Shift Designator*

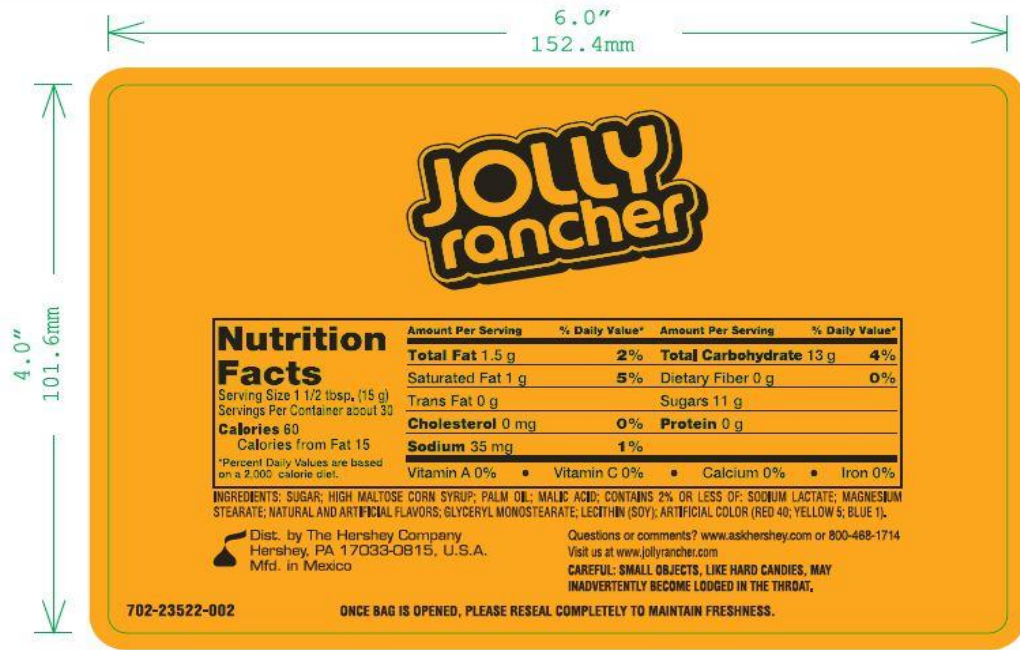
Best Before Date - A three-digit month and two-digit year designation prefaced by the words "Best Before", for example Best Before May 09.

Case Codes; including all Food Service master containers (cases and bags)

- An open date code shall be placed on two (2) long sides of all cases, along with each organization's 5-digit manufacturing date code information.

Example: **Best Before May 09 87MXA**

LABEL / CASE GRAPHICS



REVISIONS

| NO. | BY | DATE |
|-----|----|------|
| | | |

The Hershey Company

ADHESIVE LABEL
6" X 4"

0100-154

LEGEND

Cut -----
Fold -----
Duty lines - - - - -



HERSHEY
THE HERSHEY COMPANY
PHOTOPYE

DESIGNER: Prototype, Cincinnati, OH
PT CSR: Mike Osborne
Printer: Offset
Print Method: Surface
Substrate: Paper
Hershey Graphics: Beth White
Engineering: Silvia O'Connell

PCM #: 30060
Component #: 702-23522-002
Description: JR Chopped 1lb Bag Sticker
Account #:
Plant: ColMfg/CoPack-Canela/Mexico
WBS Element #: U/15-C-FDSV
RM: Spec# 44526 (Date entered 8/5/15 VSJ/ack)

PT Job #: 1100434_R2
Date: 09/04/2015
Distortion: 0.0%
Unwind
Die #: 0100-154
UPC #: n/a
BWR/Size: (%)
Software/Vers.: AI C58

Printer Notification - FINAL

Job Type: New Old Component #:
FINAL review of this job indicates the following colors are changing. This list should coincide with the Hershey Color Key Approval Form.

Colors Changed:

| | |
|---------------|---------------|
| 1. Color Name | 5. Color Name |
| 2. Color Name | 6. Color Name |
| 3. Color Name | 7. Color Name |
| 4. Color Name | 8. Color Name |

ALL COLORS

APPROVED
By Beth White at 8:20 am, Sep 08, 2015

Master Images

Ink Coverage :
Total: 112.71%
12.39 % PANTONE 2755 C
99.99 % VARNISH