

Hersheys Cookies 'n' Creme Bar - Information

TFS Product Code: 022568
Suppliers Product Code:
Information Last Updated:
Date Produced: 22/01/2025



Allergy Information

Key: **Contains** **May Contain**



Nutritional Information

Serving Unit:

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Dietary Information

Key: **Suitable for**



Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

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Ingredients

White Chocolate Flavour Candy (85%) [Sugar, Cocoa Butter, Skimmed MILK Powder, Corn Syrup Solids, Lactose (MILK), Vegetable Oil (Palm Oil and/or Shea Oil and/or Sunflower Oil), MILK Fat, Emulsifiers (SOYA Lecithin (E322), Polyglycerol Polyricinoleate (E476) from Castor Bean Oil); Artificial Flavour (Vanillin)], Cookies (15%) [WHEAT Flour (GLUTEN), Sugar, Low Erucic Rapeseed Oil, Cocoa Powder, Emulsifier (SOYA Lecithin (E322)), Whole MILK Powder, Raising Agent (Sodium Bicarbonate (E500ii)), Cocoa Mass, Artificial Flavour (Vanillin)].

Handling Information

Directions for Use

No usage information

Storage Instructions

No storage information

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