



2017

Dear Food Service/Licensing customer:

In regards to your request for a Certificate of Analysis for Hershey's products, I would like to submit the following. The Hershey Company has had a long standing commitment to producing safe and quality confection products for over 100 years. We've implemented key quality and food safety programs; cleaning and sanitizing schedules; GMP's ; allergen cross over control plans; raw ingredient testing; auditing ingredient vendors; environmental pathogen testing; HACCP; and finished goods testing. Historical microbiological and analytical testing data has indicated no issues. For these reasons we have discontinued our routine finished product micro testing. In lieu of a COA we can provide a Letter of Guaranty and our Certificate of Process documents which outline our quality programs in more detail.

Sincerely,

Thomas Shinn

Mgr. Licensing Quality

The Hershey Company



Carol Ardle
Director, Quality and Governance
E: cardle@hersheys.com
P: (717) 534-5706

January 31, 2017

COMPANY CONFIDENTIAL

GUARANTY UNDER FEDERAL FOOD, DRUG AND COSMETIC ACT

The articles comprising each shipment or other delivery hereafter made by The Hershey Company ("HERSHEY") to **Customer** ("CUSTOMER") are hereby guaranteed to be produced, stored and shipped in compliance with all applicable sections of Title 21 CFR Food, Drug, and Cosmetic Act, and guaranteed, as of the date of such shipment or delivery, to be, on such date, not adulterated or misbranded within the meaning the Federal Food, Drug, and Cosmetic Act, as amended, and not an article which may not, under the provisions of Section 404 and 505 of the Act, as amended, be introduced into interstate commerce. This Guaranty supersedes any Guaranty previously provided to CUSTOMER. This Guaranty is terminable upon notice to the CUSTOMER.

The Guaranty is conditioned upon CUSTOMER promptly notifying HERSHEY, in writing, of any charge, suit, action, proceeding or claim being made or brought against CUSTOMER based on or possibly involving any claim, which would constitute a violation of this Guaranty. HERSHEY shall have the right, at its own expense, to participate in the defense of any charges, action, suit, proceeding or claim.

Best Regards,

Carol Ardle

Carol Ardle

The Hershey Company

1025 Reese Avenue • Hershey • Pennsylvania 17033 • Phone: 717-534-7033



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January 31, 2017

CERTIFICATE OF PROCESS

The Hershey Company is committed to producing safe, high quality products for its customers and consumers. Hershey's Product Excellence Program is designed to ensure that incoming materials, in-process materials and finished products meet our internal standards. Hershey has an ingredient and packaging supplier approval process which enables us to select suppliers that meet our quality and safety standards. Supply chain management is verified by assessment and ingredient analysis (microbiological, analytical) procedures to ensure that materials are safe and will not jeopardize the integrity of the finished product(s) produced by a Hershey facility.

Hazard Analysis Critical Control Point (HACCP) based systems have been implemented at each production facility. Hershey's Food Safety System is also supported by prerequisite programs. Specific thermal processes used by several plants have been validated by Hershey's Microbiology Services Department to confirm that pathogens are destroyed. The Finished Product and Environmental Microbiological Monitoring Programs also provide additional assurance of the quality and safety of Hershey's products.

Hershey has established programs to control the risk of allergens in all products. These programs include specific cleaning and rework handling procedures, training and labeling requirements.

All Hershey manufacturing sites, co-manufacturers, and licensees must have effective measures to protect against cross-contamination with metal or other foreign material. Devices may include screens, magnets, metal detectors and x-ray units.

Hershey's quality control measures extend into storage, distribution, and customer quality. Within the Hershey system, finished products are stored and distributed in controlled (temperature & humidity) conditions. Sanitation, pest control, code stock rotation, and shipping protection programs are also in place. Hershey professionals work to educate our customers on how to properly store, distribute, and handle our products to reduce/eliminate heat damage, infestation, and product freshness issues at wholesale and retail.

Hershey's insistence on providing safe, high quality products is emphasized throughout the organization and will continue to be supported through our internal quality and safety programs and compliance with 21 CFR 117 Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food

Best Regards,

Carol Ardle

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The Hershey Company

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March 23, 2016

CERTIFICATE OF HEALTH & FREE SALE

THIS IS TO FURTHER CERTIFY that the following product(s):

ALL HERSHEY PRODUCTS

Are processed by, **THE HERSHEY COMPANY, 100 CRYSTAL A DRIVE, HERSHEY, PENNSYLVANIA 17033, U.S.A.**, and are in compliance with the Food Laws of Pennsylvania, and are being sold throughout Pennsylvania and the United States of America. These products are intended for human consumption.

This document may only be used in the original form. It should contain original signatures in blue ink and be notarized with a stamped seal. If you are suspicious of receiving fraudulent documents, you should notify the PENNSYLVANIA DEPARTMENT OF AGRICULTURE, Commonwealth of Pennsylvania at (717) 787-4315.

Sworn Verification

COMMONWEALTH OF PENNSYLVANIA
COUNTY OF DAUPHIN

I Sheri L. Morris, Food Program Manager, Bureau of Food Safety & Laboratory Services, swear or affirm and verify that the statements made in the foregoing Certificate of Free Sale are true and accurate to the best of my knowledge, information and belief.

3/23/16
Date

Sheri L. Morris

Sworn to and subscribed before me this

23rd day of March, 2016
Rose M. Williams
Notary Public

