

Common Ingredient Questions

This document is intended to provide an overview of some of our ingredients in our products. It is not inclusive of all the ingredients used in our recipes.

Please contact our Consumer Relations team with any additional questions or for information on ingredients not listed here.

Allulose

A sugar that is commercially produced through enzymatic processes.

Why We Use it: Serves as an alternative to table sugar; it has fewer calories while offering a similar taste and texture to table sugar.

Citric Acid

An acid that is commercially produced through fermentation.

Why We Use it: It is added to foods for a variety of functions, including shelf stability.

Chocolate

Liquid that is produced when cacao (cocoa) nibs are finely ground. As defined by the U.S. Food and Drug Administration (U.S. FDA), it must contain between 50%-60% (by weight) cocoa butter (cacao fat), and may also be called unsweetened chocolate, baking chocolate, bitter chocolate, or chocolate liquor. It does not contain alcohol.

Why We Use it: Contributes to the texture and flavor of chocolate products.

Cocoa Butter

A unique vegetable fat extracted from cacao (cocoa) beans or chocolate liquor.

Why We Use it: Contributes to the texture, flavor, and melting properties of chocolate products.

Dextrose

A simple sugar obtained most often from corn, but can be obtained from other sources as well, such as wheat, sorghum, and tapioca. Also known as glucose.

Why We Use it: Contributes to the texture and sweetness of foods.

Milk Ingredients

Ingredients derived from milk, including milk fat and milk solids, such as milk, cream, butter, and skim milk, as permitted under US FDA standards of identity.

Why We Use it: Creates the creamy texture and full flavor of Hershey's Milk Chocolate.

Fun fact: In the early 1900s, Milton S. Hershey chose central Pennsylvania and its many dairy farms to supply fluid milk for his company.

Peanuts

Small legumes that can be eaten in many different ways or ground into a butter.

Why We Use it: Peanuts are roasted and ground into peanut butter and peanut cremes for our various treats.

PGPR (polyglycerol polyricinoleate)

An ingredient derived from castor bean oil, sunflower oil, or soybean oil.

Why We Use it: Used as an emulsifier to keep ingredients from separating and often used to improve processing characteristics of chocolate.

Soy Lecithin

An ingredient derived from the oil component of soybeans.

Why We Use it: Used as an emulsifier to keep ingredients from separating.

Sugar

An ingredient that is most commonly obtained from plants such as sugar cane or sugar beets. The sugar is extracted and refined to produce sucrose.

Why We Use it: Sweetens food.

Sugar Alcohol

Also known as polyols, they include erythritol, lactitol, mannitol, maltitol, sorbitol, and xylitol. These ingredients are produced from sugars through processes such as hydrogenation or fermentation.

Why We Use it: Used to provide sweetness in place of sugar in reduced sugar and sugar-free foods.

TBHQ (tertiary butylhydroquinone)

A food additive derived through synthetic processes that is used as an antioxidant and stabilizer in food products.

Why We Use it: Used to help preserve flavor.

Vanillin

A flavoring ingredient obtained through synthetic processes.

Why We Use it: Provides a vanilla-like flavor to food.

Vegetable Oil

Oils that are extracted from various plants such as soybean, canola, sunflower and safflower.

Why We Use it: Enhances texture and viscosity of foods.

Xylitol

A sugar alcohol that can be derived through industrial hydrogenation or fermentation processes.

Why We Use it: Used as a reduced calorie sweetener to replace sugars.