

CONFIDENTIAL

MILK SUGAR FREE - NOT A LOW CALORIE PRODUCT

0380



Pack type
0380B50

Barcode
00071818350137

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PRODUCT INFORMATION

Form	Wafers
Cacao	39% minimum
Color	Medium, milky brown
Flavor	Mild chocolate with malt and dairy notes
Country of Origin	USA

NUTRITIONAL INFORMATION

NUTRIENT	Per 100 g
Moisture	0.7g
Calories	421.3
Total Fat	32.6 g
Saturated Fat	20.2 g
Trans Fat	0 g
Cholesterol	7.6 mg
Sodium	47.8 mg
Total Carbohydrates	55.5 g
Dietary Fiber	13.1 g
Total Sugars	0.4 g
Added Sugars	0 g
Sugar Alcohol	38.1 g
Protein	9.1 g
Vitamin D	0 mcg
Calcium	38 mg
Iron	4.4 mg
Potassium	238 mg

INGREDIENTS

Maltitol, unsweetened chocolate, cocoa butter, milk and whey proteins, inulin, polydextrose, milk fat (butter), soya lecithin, vanilla and other natural flavor, vanillin (an artificial flavor), sucralose.

Made in a peanut-free, tree nut-free, & gluten-free manufacturing facility. *This applies to sealed product in original Guittard packaging and does not automatically transfer to other product uses and labeling. Be aware these allergens may be present in your facility.*

STORAGE & SHELF LIFE

60 - 70 degrees F (less than 50% relative humidity), well ventilated with no strong odors.

Shelf Life: 18 months (549 days) in sealed, original Guittard packaging
Caution: Exposure to heat or temperature fluctuations can cause surface bloom (hazy or cloudy appearance)

LOT CODE

A-BBB-CD

where A = production shift,
 BBB = Julian calendar date,
 C = last digit of the year,
 D = production line designation (when used)

ANALYTICAL PARAMETERS

PARAMETERS	SPECIFICATIONS	METHODS
Viscosity	125 +/- 5 deg.	MacMichaels
Particle size	0.0006 - 0.0007"	Micrometer (AACT)
Alcohol Content	0	By Formulation
Fat content	33 +/- 1%	PNMR

BIOLOGICAL PARAMETERS		
PARAMETERS	SPECIFICATIONS	METHODS
Aerobic Plate Count	25,000/gm. maximum	AOAC/BAM
Coliform	Less than 3/gm. (MPN)	MPN,AOAC/BAM
<i>E. coli</i>	Less than 3/gm. (MPN)	MPN,AOAC/BAM
<i>Salmonella spp.</i>	Negative in 750 grams	AOAC/BAM
Mold Count	100/gm. maximum	AOAC/BAM
Yeast Count	100/gm. maximum	AOAC/BAM
HACCP	Verified every 2 hours	CCP 1B - Bean roasting time and temperature for effective kill of pathogens

CHEMICAL HAZARDS (THIS IS NOT A HAZARD ANALYSIS)					
ALLERGENS	DIRECTLY ADDED TO THE PRODUCT?	PRESENT ON SHARED EQUIPMENT?	PRESENT IN THE MANUFACTURING FACILITY?	PROTEIN IS PRESENT IN THE PRODUCT?	SOURCE
Tree Nuts	No	No	No	No	
Dairy Products (Milk)	Yes	Yes	Yes	Yes	Bovine
Soy	Yes	Yes	Yes	No	Lecithin
Peanuts	No	No	No	No	
Crustaceans, Shellfish	No	No	No	No	
Eggs	No	No	No	No	
Wheat	No	No	No	No	
Fish	No	No	No	No	
Sesame	No	No	No	No	
SENSITIZERS	DIRECTLY ADDED TO THE PRODUCT?	PRESENT ON SHARED EQUIPMENT?	PRESENT IN THE MANUFACTURING FACILITY?	SOURCE	
Chocolate Derivatives	Yes	Yes	Yes	Cocoa	
Artificial Sweetener	Yes	Yes	Yes	Sucralose	
Sugar Alcohols	Yes	Yes	Yes	Maltitol	
Lecithin	Yes	Yes	Yes	Soy	
	No	Yes	Yes	Sunflower	
Artificial Colors	No	No	Yes	FD&C colors	
Natural Flavors	Yes	Yes	Yes	Vanilla	
Artificial Flavors	Yes	Yes	Yes	Vanillin	
Corn	No	Yes	Yes	Corn starch	
	No	No	Yes	Corn syrup	
	Yes	Yes	Yes	Polydextrose	
Alcohol	No				
Preservatives	No				

ITEMS NOT HANDLED IN GUITTARD PRODUCT/LINE/PLANT			
<i>BHA</i>	<i>Onion</i>	<i>Yeast</i>	<i>Wheat</i>
<i>Licorice</i>	<i>Mustard</i>	<i>Latex</i>	<i>Enzymes</i>
<i>Bee pollen</i>	<i>Rubber</i>	<i>Chili</i>	<i>MSG</i>
<i>Coconut</i>	<i>Quinine</i>	<i>Gelatin</i>	<i>Honey & its derivatives</i>
<i>Garlic</i>	<i>Maize</i>	<i>Royal Jelly</i>	<i>Phytosterols or their esters</i>
<i>Sulphites</i>	<i>Tocopherols</i>	<i>Celery</i>	<i>Barley</i>
<i>Oats</i>	<i>Rye</i>		

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Guittard has procedures to avoid cross-contamination of the product with the allergens not present in the product, but noted in Line and Plant - Please see attached Allergen Policy.
 Method used for verification - Neo-gen rapid test, every change over.

HEAVY METALS	Please see separate document.
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PESTICIDE CONTROL

Pesticide storage	Pesticides, fumigants and insecticides are stored separately and accessed by trained personnel.
Type of pesticides / quantity used	Used outside facility. Occasional indoor fogging with Evergreen.
Applicator License / Certification	Alvin Oey. QAC License# 85361

PHYSICAL HAZARDS (THIS IS NOT A HAZARD ANALYSIS)

EXTRANEIOUS OBJECTS CONTROL	USED / NOT	SPECIFICATIONS
Metal detection	Yes - every 2 hours	3 probes: Ferrous:1.5 mm Brass: 2.0 mm Stainless: 2.0 mm
Magnet detection	Yes - every change over	After sieving before bagging
Sifter Dry systems	Yes - every 8 hours	Stainless steel, Screen size - 100 mesh
Screen	Yes - every 8 hours	Screen size - 100 Unit Screens used for bulk fats/oils, dry sugar, before depositing liquid chocolate
Filter	Yes - every 8 hours	100 mesh at bag filling (liquid & tank loading)
Extraneous materials	Yes	Bean cleaning and shell removal
Irradiation, X-ray	No	
Glass	No	No glass permitted in production areas; Fluorescent lamps have safety sleeves to retain any breakage; Incandescent lamps have shatter resistant bulbs.

CERTIFICATES

SQF Level 2 Certification	Yes
Allergen Policy	Yes
Kosher certification	Dairy
Organic certification	No
Non-GMO certification by FDA voluntary labeling guidelines	No
Halal certification	No
RSPO certification	No
Fair Trade certification	No

PACKAGING

Pack type	0380B50
Pack	50 lb. bag; Multiwall kraft paper bag
Closure type	Tape
Net weight	50 lb
Gross weight	50.7 lb
Outer Case Dimensions (LxWxH)	34 x 17 x 3"
Cube of Outer Case	1.0 cu. ft.
Inner Case Dimensions (LxWxH)	34 x 17 x 3"
Cube of Inner Case	1.0 cu. ft.
Pallet Pattern (TlxHI)	8 x 5
Cases per Pallet	40
Unit UPC Code	00071818350137

SAMPLE LABEL

0380B50 MILK SUGAR FREE NOT A LOW CALORIE PRODUCT

Ingredients: Maltitol, unsweetened chocolate, cocoa butter, milk and whey proteins, inulin, polydextrose, milk fat (butter), soya lecithin, vanilla and other natural flavor, vanillin (an artificial flavor), sucralose.

Excess consumption may have a laxative effect.

BEST BEFORE 01/05/2024

Made in a peanut-free, tree nut-free, & gluten-free manufacturing facility.

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5-555-5



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GUITTARD CHOCOLATE COMPANY
Burlingame, CA 94010 • www.guittard.com
06062022

Made in the USA
Net Wt 50 lb (22.7 kg)