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# SANTÉ 72% CACAO DARK CHOCOLATE MADE WITH COCONUT SUGAR

## 8720

<b>Pack types</b>	<b>Barcode</b>
8720C25CBC	00071818872080

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### PRODUCT INFORMATION

Form	Small wafer (Button)
Cacao	72% minimum
Color	To match standard
Flavor	Notes of roasted cocoa and deep chocolate lead to lingering dried fruit and nuttiness with endnotes of subtle coconut and lingering vanilla.
Country of Origin	USA

### NUTRITIONAL INFORMATION

NUTRIENT	Per 100 g
<b>Serving Size</b>	
(Moisture)	0.7 g
Calories	566
Calories from Fat	389.3
Total Fat	43.5 g
Saturated Fat	26.5 g
Trans Fat	0 g
Cholesterol	0 mg
Sodium	28.4 mg
Total Carbohydrates	43.2 g
Dietary Fiber	30.0 g
Total Sugars	11.7 g
Added Sugars	11.3 g
Protein	8.5 g
Vitamin A	60 IU
Vitamin C	0 mg
Vitamin D	0 mcg
Calcium	90 mg
Iron	10 mg
Potassium	496 mg

### INGREDIENTS

Cacao beans, organic coconut sugar (from the nectar of coconut trees), inulin, cocoa butter, and vanilla beans

Made on equipment also used to make milk chocolate; not suitable for individuals with milk allergies.

Coconut Sugar is from the nectar of coconut trees. It does not contain any tree nuts or tree nut derivatives.

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.*

A Cultivate Better™ Cocoa product. *Cultivate Better Cocoa is a premium-based program traceable to the farm level and designed to empower prospering farmers, inspire thriving communities, and encourage environmental preservation.*

### 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)

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**ANALYTICAL PARAMETERS**

PARAMETERS	SPECIFICATIONS	METHODS
Viscosity	100 +/- 10 deg.	MacMichaels
Particle size	0.0005 - 0.0006"	Micrometer (AACT)
Alcohol Content	0	By Formulation
Fat content	43 +/- 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)	No	Yes	Yes	Yes	Bovine; Made on equipment also used to make milk chocolate; not suitable for individuals with milk allergies.
Soy	No	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	Cacao	
Artificial Sweetener	No	Yes	Yes	Sucralose	
Sugar Alcohols	No	Yes	Yes	Maltitol, Erythritol	
Lecithin	No	Yes	Yes	Soy, Sunflower	
Artificial Colors	No	No	Yes	FD&C colors	
Natural Flavors	Yes	Yes	Yes	Vanilla	
Artificial Flavors	No	Yes	Yes	Vanillin	
Corn	No	No	Yes	Corn syrup	
	No	Yes	Yes	Non-GMO dextrose, Corn starch	
Alcohol	No				
Preservatives	No				

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

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.

**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)**

EXTRANEEOUS OBJECTS CONTROL	USED / NOT	SPECIFICATIONS
Metal detection	Yes – every 2 hours	3 probes: Ferrous: 1.5mm 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 Equipment
Organic certification	No
Non-GMO Project Verified	Yes <a href="https://www.nongmoproject.org/find-non-gmo/verified-products/?brand_id=4045">https://www.nongmoproject.org/find-non-gmo/verified-products/?brand_id=4045</a>
Halal certification	No
RSPO certification	No
Fair Trade certification	No
Cultivate Better™ Cocoa	Yes

**PACKAGING**

Pack types	8720C25CBC
Pack	Polyethylene liner inside corrugated carton
Closure type	Tape
Net weight	25 lbs
Gross weight	26.2 lbs
Outer Case Dimensions (LxWxH)	15.38 x 11.5 x 6.25"
Cube of Outer Case	0.64 cu. ft.
Inner Case Dimensions (LxWxH)	15.125 x 11.25 x 5.75"
Pallet Pattern (TlxHI)	10 x 6
Cases per Pallet	60
Cube of Inner Case	0.566 cu. ft.
Unit UPC Code	00071818872080

**SAMPLE LABEL**

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**BEST BEFORE 04/02/2023**

**1-273-1**

Non-GMO



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

08112021



**Made in the USA**  
**Net Wt 25 lb (11.34kg)**