

CONFIDENTIAL

1000 CT MILK CHOCOLATE COOKIE DROP

0155X



Pack types **Barcode**
0155C25X 00071818015586

This information has been carefully compiled and provided in good faith and believed to be accurate and reliable to the best of our knowledge and belief. Since conditions of use of this information or use of the products supplied by us are not under our control, no guarantee or warranty, whether expressed or implied, is made. This information supersedes all previous versions, is subject to change without notice and valid until a new version is issued.

PRODUCT INFORMATION

Form	Drops
Cacao	30% minimum
Color	Medium, milky brown
Flavor	Strong chocolate with sweet and creamy milk and caramel notes
Count	1000 +/- 100
Country of Origin	USA

NUTRITIONAL INFORMATION

NUTRIENT	Per 100 g
(Moisture)	0.7 g
Calories	526.1
Calories from Fat	259.2
Total Fat	29.1 g
Saturated Fat	17.5 g
Trans Fat	0 g
Cholesterol	17.7 g
Sodium	60 mg
Total carbohydrates	61.9 g
Dietary Fiber	3.8 g
Total Sugars	57.6 g
Added Sugars	51.1 g
Protein	6.6 g
Vitamin A	233 IU
Vitamin C	0 mg
Vitamin D	0 mcg
Calcium	158 mg
Iron	2.4 mg
Potassium	361 mg

INGREDIENTS

Milk chocolate (sugar, milk, cocoa butter, unsweetened chocolate), sunflower lecithin and vanilla

Made in a peanut-free & gluten-free facility.

STORAGE & SHELF LIFE

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

Shelf Life: 18.0 months (549 days)

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	350 +/- 25 deg.	MacMichaels
Particle size	0.0010 - 0.0012"	Micrometer (AACT)
Alcohol Content	0	By Formulation
Fat content	29.5 +/- 1%	PNMR

CONFIDENTIAL

BIOLOGICAL HAZARDS

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

ALLERGENS	PRODUCT	LINE	PLANT	SPECIFY
Tree Nuts	No	No	Yes	Almond
Dairy Products (Milk)	Yes	Yes	Yes	Bovine
Soy	No	Yes	Yes	Lecithin
Peanuts	No	No	No	
Crustaceans, Shellfish	No	No	No	
Eggs	No	No	No	
Wheat	No	No	No	
Fish	No	No	No	

SENSITIZERS	PRODUCT	LINE	PLANT	SPECIFY
Chocolate Derivatives	Yes	Yes	Yes	Cocoa
Artificial Sweetener	No	Yes	Yes	Sucralose
Sugar Alcohols	No	Yes	Yes	Maltitol
Lecithin	No	Yes	Yes	Soy
	Yes	Yes	Yes	Sunflower
Artificial Colors	No	No	Yes	FD&C colors
Natural Flavors	Yes	Yes	Yes	Vanilla
Artificial Flavors	No	Yes	Yes	Vanillin
Corn	No	Yes	Yes	Non-GMO dextrose (derived from corn), Corn starch
	No	No	Yes	Corn syrup
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>Sesame</i>	<i>Barley</i>
<i>Oats</i>	<i>Rye</i>	<i>Celery</i>	

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 attached certificate

CONFIDENTIAL

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		
EXTRANEOUS OBJECTS CONTROL	USED / NOT	SPECIFICATIONS
Metal detection	yes - every 2 hours	3 probes: Ferrous:1.5mm Brass:2mm Stainless: 2mm
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 – OUD3-SDXAVT6
Organic certification	No
Non-GMO certification by FDA Voluntary Labeling Guidelines	Yes
Halal certification	No
RSPO certification	No
Fair Trade certification	No

PACKAGING	
Pack types	0155C25X
Pack	25 lb carton 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 (TlxHl)	10 x 6
Cases per Pallet	60
Cube of Inner Case	0.566 cu. ft.
Unit UPC Code	00071818015586

LABEL

0155C25X MILK CHOCOLATE COOKIE DROP 1000 COUNT PER POUND

Ingredients: Milk chocolate (sugar, milk, cocoa butter, unsweetened chocolate),
sunflower lecithin and vanilla

Made in a peanut-free & gluten-free facility.
Non GMO

BEST BEFORE 03/09/2018



GUITTARD CHOCOLATE COMPANY
Burlingame, CA 94010 • www.guittard.com
03092018

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