

SEMISWEET CHOCOLATE BATONS

0167X



Pack type 0167C10X
Barcode 00071818016705

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	Batons
Cacao	43% minimum
Color	Dark brown
Flavor	Smooth chocolate with slight sweetness and vanilla flavor
Count	60 +/- 10 per pound
Country of Origin	USA

NUTRITIONAL INFORMATION

NUTRIENT	Per 100 g
Moisture	0.7 g
Calories	526.1
Calories from Fat	254.4
Total Fat	28.5 g
Saturated Fat	17.2 g
Trans Fat	0 g
Cholesterol	1.3 mg
Sodium	9 mg
Total carbohydrates	64.5 g
Dietary Fiber	9.3 g
Sugars	55.0 g
Added Sugars	54.8 g
Protein	4.8 g
Vitamin A	54 IU
Vitamin C	0 mg
Vitamin D	0 mcg
Calcium	35 mg
Iron	5.8 mg
Potassium	288 mg

INGREDIENTS

Semisweet chocolate (sugar, unsweetened chocolate, cocoa butter, dextrose, milk fat (butter)) and sunflower lecithin

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	300 +/- 25 deg.	MacMichaels
Particle size	0.0011 - 0.0013"	Micrometer (AACT)
Alcohol Content	0	By Formulation
Fat content	29 +/- 1%	PNMR

CONFIDENTIAL

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	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	

SENSITIZERS	DIRECTLY ADDED TO THE PRODUCT?	PRESENT ON SHARED EQUIPMENT?	PRESENT IN THE MANUFACTURING FACILITY?	SOURCE
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	No	Yes	Yes	Vanilla
Artificial Flavors	No	Yes	Yes	Vanillin
Corn	No	No	Yes	Corn syrup
	Yes	Yes	Yes	Non-GMO dextrose (derived from corn)
	No	Yes	Yes	Corn starch
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 seeds</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>	

CONFIDENTIAL

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

EXTRANEEOUS 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	Yes
Halal certification	No
RSPO certification	No
Fair Trade certification	No

PACKAGING

Pack type	0167C10X
Pack	10 lb. carton Polyethylene liner inside corrugated carton
Closure type	Tape
Net weight	10 lb
Gross weight	10.7 lb
Outer Case Dimensions (LxHxW)	11.88 x 7.5 x 6.75"
Cube of Outer Case	0.35 cu. ft.
Inner Pack Dimensions	11.625 x 7.25 x 6.25"
Pallet Pattern (TlxHl)	20 x 5
Cases per Pallet	100
Cube of Inner Case	0.305 cu. ft.
Unit UPC Code	00071818016705

SAMPLE LABEL

0167C10X SEMISWEET CHOCOLATE BATONS

Ingredients: Semisweet chocolate (sugar, unsweetened chocolate, cocoa butter, dextrose, milk fat (butter)) and sunflower lecithin

BEST BEFORE 05/09/2022

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.

Non GMO



00071818016705

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

10272020

5-555-5



Made in the USA
Net Wt 10 lb (4.54 kg)