



10 Guittard Road
Burlingame, CA 94010

(650) 697-4427
(800) 468-2462

GUITTARD.COM

GUITTARD CHOCOLATE COMPANY – PRODUCT SPECIFICATION

CONFIDENTIAL

Item 0601 OBAN UNSWEETENED CHOCOLATE WAFERS

Ingredients

Unsweetened chocolate

Processed on equipment also used to make milk chocolate.

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

Physical and Chemical Properties

Color	To match standard
Flavor	To match standard
Form	Wafers
Fat Content	54 +/- 2%
Fineness	97% through 200 mesh screen using petroleum ether wash (fat free calculation basis)
Moisture	5% maximum
Cacao	100%

Bacteriological Tolerances

Aerobic Plate Count	25,000/gm. maximum
Coliform	Less than 3/gm. (MPN)
E. Coli	Less than 3/gm. (MPN)
Salmonella	Negative in 750 grams
Mold Count	100/gm. maximum
Yeast Count	100/gm. maximum

Packaging

UPC

0601C25	25 lb. carton	Polyethylene liner inside corrugated carton	00071818101302
0601C50	50 lb. carton	Polyethylene liner inside corrugated carton	00071818101319

Each unit is marked with the name of the manufacturer, item number, and production lot number. Production codes are read as follows:

X-YYYZ-LN where

- X is the production shift
- YYY is the Julian calendar date
- Z is the last digit of the year
- LN is the production line designation (when used)

Storage

Store at 60-70°F in a dry area (less than 50% relative humidity), well ventilated with no strong odors. Recommended shelf life is 18 months in original Guittard packaging.

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