

MOLDING SOLITAIRE SEMISWEET CHOCOLATE

0412X

Pack type	Barcode
0412C50X	00071818041295
0412C50WX	00071818141292



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PRODUCT INFORMATION

Form	10 lb. bar, Wafers
Cacao	54% minimum
Color	Deep, dark brown
Flavor	Dutched dark chocolate
Country of Origin	USA

NUTRITIONAL INFORMATION

NUTRIENT	Per 100 g
Moisture	0.7g
Calories	512.6
Total Fat	36.3 g
Saturated Fat	22.3 g
Trans Fat	0 g
Cholesterol	0 mg
Sodium	25 mg
Total Carbohydrates	55.9 g
Dietary Fiber	6.7 g
Total Sugars	43.7 g
Added Sugars	43.4 g
Protein	4.4 g
Vitamin D	0 mcg
Calcium	42 mg
Iron	23.1 mg
Potassium	452 mg

INGREDIENTS

Semisweet chocolate (sugar, unsweetened chocolate processed with potassium carbonate, cocoa butter), sunflower lecithin and vanilla

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

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.

LOT CODE

10 lb bar: **A-BBB-C**

where A = tank designation,
BBB = Julian calendar date,
C = last digit of the year

Wafers: **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	100 +/- 5 deg.	MacMichaels
Particle size	0.0006 - 0.0007"	Micrometer (AACT)
Alcohol Content	0	By Formulation
Fat content	35 +/- 1%	PNMR

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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	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	No	Yes	Corn syrup	
	No	Yes	Yes	Non-GMO dextrose (derived from corn), 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
Bee pollen	Rubber	Chili	MSG
Coconut	Quinine	Gelatin	Honey & its derivatives
Garlic	Maize	Royal Jelly	Phytosterols or their esters
Sulphites	Tocopherols	Celery	Barley
Oats	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.
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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 for Wafers No for 10 lb. bar	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

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PACKAGING

Pack type	0412C50X	0412C50WX
Pack	50 lb. carton; Each 10 lb bar in sleeve	50 lb. carton
Closure type	Tape	Tape
Net weight	50 lb	50 lb
Gross weight	51.78 lb	51.78 lb
Outer Case Dimensions (LxWxH)	16.96 x 13 x 11.23"	16.96 x 13 x 11.23"
Cube of Outer Case	1.26 cu. ft.	1.26 cu. ft.
Inner Case Dimensions (LxWxH)	16.625 x 12.625 x 10"	16.625 x 12.625 x 10"
Cube of Inner Case	1.215 cu. ft.	1.215 cu. ft.
Cases per Pallet	40	40
Pallet Pattern (TlxHI)	8 x 5	8 x 5
Unit UPC Code	00071818041295	00071818141292

SAMPLE LABEL

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Non GMO



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GUITTARD CHOCOLATE COMPANY
Burlingame, CA 94010 • www.guittard.com
11032022

BEST BEFORE 11/13/2024

5-555-5



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

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