

CONFIDENTIAL

ORGANIQUE 66% CACAO BITTERSWEET CHOCOLATE WAFERS – CA OPPr 2089 & 22764

5660FT



Pack types	Barcode
5660C25FT	00071818566057
5660C26FT	20071818566037
5660	071818566033

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	Wafers
Cacao	66% minimum
Color	Intense dark brown
Flavor	Fresh berries and wine like tannins in a base of bold deep chocolate. Floral accent of jasmine and citrus linger on the pallet.
Country of Origin	USA

NUTRITIONAL INFORMATION

NUTRIENT	Per 100 g
(Moisture)	0.7 g
Calories	575.4
Calories from Fat	348.2
Total Fat	38.9 g
Saturated Fat	23.6 g
Trans Fat	0 g
Cholesterol	0 mg
Sodium	99.6 mg
Total carbohydrates	49.3 g
Dietary Fiber	15.4 g
Total Sugars	33.6 g
Added Sugars	33.3 g
Protein	8.0 g
Vitamin A	58 IU
Vitamin C	0 mg
Vitamin D	0 mcg
Calcium	58 mg
Iron	9.6 mg
Potassium	476 mg

INGREDIENTS

Cacao beans†‡, evaporated cane sugar†‡, cocoa butter†‡, sunflower lecithin†

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

†Organic ingredient

‡Fair Trade Certified™ by Fair Trade USA®

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

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

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	90-95 deg.	MacMichaels
Particle size	0.0006-0.0007"	Micrometer (AACT)
Alcohol Content	0	By Formulation
Fat content	38 +/- 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)	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	No	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				

ITEMS NOT HANDLED IN GUITTARD PRODUCT/LINE/PLANT

BHA	Onion	Yeast	Enzymes
Licorice	Mustard	Latex	MSG
Bee pollen	Rubber	Chili	Honey & its derivatives
Coconut	Quinine	Gelatin	Phytosterols or their esters
Garlic	Maize	Royal Jelly	Barley
Sulphites	Tocopherols	Celery	
Oats	Rye	Wheat	

Spec Issue Date 08/23/2021

Formula Issue Date 08/11/2021

Supersedes Date 01/08/2021

5660FT

Page 2

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 (THIS IS NOT A HAZARD ANALYSIS)

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	Yes
Non-GMO Project certification	Yes https://www.nongmoproject.org/find-non-gmo/verified-products/?brand_id=4045
Halal certification	No
RSPO certification	No
Fair Trade certification	Yes

PACKAGING

Pack types	5660C25FT	5660C26FT	5660
Pack	25 lb carton Polyethylene liner inside corrugated carton	26.45 lb carton 4/3 kg resealable bags inside corrugated carton	3 kg resealable bag
Closure type	Tape	Tape	
Net weight	25.0 lb.	26.45 lb.	
Gross weight	26.2 lb.	27.82 lb.	
Outer Case Dimensions (LxWxH)	15.380 x 11.500 x 6.250"	15.380 x 11.500 x 6.250"	n/a
Cube of Outer Case	0.64 cu. ft.	0.64 cu. ft.	
Inner Case Dimensions (LxWxH)	15.125 x 11.250 x 5.750"	15.125 x 11.25 x 5.75"	
Pallet Pattern (TlxHl)	10 x 6	10 x 6	
Cases per Pallet	60	60	
Cube of Inner Case	0.566 cu. ft.	0.566 cu. ft.	
Unit UPC Code	00071818566057	20071818566037	071818566033

Spec Issue Date 08/23/2021

Formula Issue Date 08/11/2021

Supersedes Date 01/08/2021

5660FT

SAMPLE LABEL

5660C25FT

ORGANIQUE 66% CACAO

BITTERSWEET CHOCOLATE WAFERS



Ingredients: Cacao beans†‡, evaporated cane sugar†‡, cocoa butter†‡, sunflower lecithin†
Made on equipment also used to make milk chocolate; not suitable for individuals with milk allergies.

†Organic ingredient

‡Fair Trade Certified™ by Fair Trade USA®

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



BEST BEFORE 08/23/2023

1-235-1



Made in the USA

Net Wt 25 lb (11.34kg)



00071818566057

GUITTARD CHOCOLATE COMPANY
Burlingame, CA 94010 • www.guittard.com
Certified Organic by Organic Certifiers

08112021

5660C26FT

ORGANIQUE 66% CACAO

BITTERSWEET CHOCOLATE WAFERS



Ingredients: Cacao beans†‡, evaporated cane sugar†‡, cocoa butter†‡, sunflower lecithin†
Made on equipment also used to make milk chocolate; not suitable for individuals with milk allergies.

†Organic ingredient

‡Fair Trade Certified™ by Fair Trade USA®

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



BEST BEFORE 08/23/2023

1-235-1



Made in the USA

Net Wt 26.45 lb (12kg)



20071818566037

GUITTARD CHOCOLATE COMPANY
Burlingame, CA 94010 • www.guittard.com
Certified Organic by Organic Certifiers

08112021