

CONFIDENTIAL

ORGANIQUE 74% CACAO BITTERSWEET CHOCOLATE WAFERS – CA OPFR 2089 & 22764

5740FT



Pack types	Barcode
5740C25FT	00071818574052
5740C26FT	20071818574032
5740FT	071818574038

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PRODUCT INFORMATION

Form	Wafers
Cacao	74% minimum
Color	Intense dark brown
Flavor	Bold chocolate with lingering dried fruit and balanced sour and tannin undertones.
Country of Origin	USA

NUTRITIONAL INFORMATION

NUTRIENT	Per 100 g
(Moisture)	0.7 g
Calories	520.6
Total Fat	48.0 g
Saturated Fat	28.8 g
Trans Fat	0 g
Cholesterol	0 mg
Sodium	10.7 mg
Total Carbohydrates	39.6 g
Dietary Fiber	11.6 g
Total Sugars	18.7 g
Added Sugars	18.2 g
Protein	7.7 g
Vitamin D	0 mcg
Calcium	59 mg
Iron	12.3 mg
Potassium	632 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®; 74% Fair Trade Certified™ Ingredients

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	90-100 deg.	MacMichael's
Particle size	0.0006 - 0.0007"	Micrometer (AACT)
Alcohol Content	0	By Formulation
Fat content	42 +/- 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	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	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		

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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 certification by FDA Voluntary Labeling Guidelines	Yes
Halal certification	No
RSPO certification	No
Fair Trade certification	Yes

PACKAGING

Pack types	5740C25FT	5740C26FT	5740FT
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 lbs	26.4 lbs	
Gross weight	26.2 lbs	27.8 lbs	
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 11.250 x 5.750"	
Pallet Pattern (TlxHl)	10 x 6	10 x 6	
Cases per Pallet	60	60	
Cube of Inner Case	0.566	0.566	
Unit UPC Code	00071818574052	20071818574032	071818574038

SAMPLE LABEL

5740C25FT

ORGANIQUE 74% CACAO

BITTERSWEET CHOCOLATE WAFERS



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Non GMO



00071818574052



74% Fair Trade
Certified™ Ingredients



BEST BEFORE 10/24/2024

5-555-5



Certified Organic by Organic Certifiers
GUITTARD CHOCOLATE COMPANY
Burlingame, CA 94010 • www.guittard.com
10212022

Made in the USA

Net Wt 25 lb (11.34 kg)

5740C26FT

ORGANIQUE 74% CACAO

BITTERSWEET CHOCOLATE WAFERS



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Burlingame, CA 94010 • www.guittard.com
Certified Organic by Organic Certifiers
10212022

Made in the USA

Net Wt 26.45 lb (12 kg)