

CONFIDENTIAL

SWEET GROUND CHOCOLATE FLAVORED SYRUP

7090

Pack types

7090
7090
7090C31

Barcode

071818709003
071818709027
20071818709007

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PRODUCT INFORMATION

Form	Syrup
Color	Deep, dark chocolate brown
Flavor	Intense dark, Dutched cocoa and chocolate
Country of Origin	USA

NUTRITIONAL INFORMATION

NUTRIENT	Per 37g	% DV
Serving Size	2 Tbsp (37g)	
(Moisture)	15 g	
Calories	80	
Total Fat	1 g	1
Saturated Fat	0.5 g	3
Trans Fat	0 g	
Cholesterol	0 mg	0
Sodium	10 mg	0
Total Carbohydrates	21 g	8
Dietary Fiber	2 g	7
Total Sugars	18 g	
Added Sugars	17 g	34
Protein	1 g	
Vitamin D	0 mcg	0
Calcium	16 mg	2
Iron	5 mg	30
Potassium	247 mg	6

INGREDIENTS

Fructose, water, cocoa (processed with potassium carbonate), chocolate, vanilla, lactic acid, potassium sorbate (a preservative)

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

Potassium sorbate 0.20% maximum.

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 degree 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	SPECIFICATION	METHODS
Viscosity	1200 - 2200 cps (Spindle #3 @ 10 rpm, 24 hours after packaging)	MacMichaels at 25°C (Brookfield)
pH	5.6-6.0	pH meter
Alcohol Content	0	By Formulation
Fat content	3.5 +/- 0.5%	PNMR

Spec Issue Date 11/18/2022

Formula Issue Date 10/05/2022

Supersedes Date 03/24/2022

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BIOLOGICAL PARAMETERS

PARAMETERS	SPECIFICATIONS	METHODS
Aerobic Plate Count	10,000/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	Less than 10/gm. maximum	AOAC/BAM
Yeast Count	Less than 10/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	Bovine; Made on equipment also used to make milk chocolate; not suitable for individuals with milk allergies.	
Dairy Products (Milk)	No	Yes	Yes	Yes		
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	No	Yes	Sucralose		
Sugar Alcohols	No	No	Yes	Maltitol		
Lecithin	No	Yes	Yes	Soy		
	No	Yes	Yes	Sunflower		
Artificial Colors	No	No	Yes	FD&C colors		
Natural Flavors	Yes	Yes	Yes	Vanilla		
Artificial Flavors	No	Yes	Yes	Vanillin		
Corn	Yes	Yes	Yes	Fructose		
	No	Yes	Yes	Non-GMO dextrose, Corn starch, Corn syrup		
Alcohol	No					
Preservatives	Yes. Potassium Sorbate					

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 attached certificate

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	No	n/a
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	No
Halal certification	No
RSPO certification	No
Fair Trade certification	No

PACKAGING

Pack types	7090	7090	7090C31
Pack	7 lb 13 oz bottle	5 lb 4 oz bottle	4, 7 lb 13 oz bottles per case
Closure type	Seal	Seal	Seal, Tape
Net weight	7 lb 13 oz	5 lb 4 oz	4, 7 lb 13 oz bottles
Gross weight			
Outer Case Dimensions (LxWxH)	n/a	n/a	
Cube of Outer Case			
Inner Case Dimensions (LxWxH)	n/a	n/a	
Pallet Pattern (TixH)			
Cases per Pallet			
Cube of Inner Case			
Unit UPC Code	071818709003	071818709027	20071818709007