



Specification Sheet

AMORETTI PRODUCT CODE:	SAU #11
DESCRIPTION:	DARK CHOCOLATE SAUCE
INGREDIENTS:	CANE SUGAR, GLUCOSE SYRUP, DEXTROSE, FRUCTOSE, COCOA PROCESSED WITH POTASSIUM CARBONATE, UNSWEETENED CHOCOLATE, COCOA BUTTER, NATURAL FLAVOR, SUNFLOWER LECITHIN, VANILLA. PRODUCED ON EQUIPMENT ALSO USED TO MAKE PRODUCTS THAT CONTAIN MILK.
USE LEVEL:	STRAIGHT USE
STORAGE:	ROOM TEMP. 65 °F. 50% R.H.
COLOR:	BROWN
TEXTURE:	THICK HONEY LIKE LIQUID
AROMA:	TYPICAL OF DARK CHOCOLATE
KOSHER:	DAIRY*
	*PRODUCT IS CLASSIFIED AS KOSHER DAIRY HOWEVER NO DAIRY ALLERGENS ARE PRESENT IN THE FINAL PRODUCT.
ALLERGEN:	PRODUCED ON EQUIPMENT ALSO USED TO MAKE PRODUCTS THAT CONTAIN MILK.
PH:	6.65 +/-1
BRIX:	78.3 +/-3
PACKAGING:	63 FL. OZ. CONTAINERS
PROP 65 STATUS:	NO PROP 65 WARNING REQUIRED.
GMO STATUS:	GMO FREE
GLUTEN STATUS:	GLUTEN FREE
VEGAN STATUS:	NOT SUITABLE FOR VEGAN
ADDITIONAL INSTRUCTIONS:	MIX WELL BEFORE USE

PRODUCED IN A FACILITY THAT USES MILK, TREE NUTS, PEANUTS, SOY, EGGS, WHEAT & SESAME.