

CONFIDENTIAL

# MILK CHOCOLATE BAKING CHIPS 31% CACAO 11.5 OZ BAG

0295

## Pack types

0295C26

0295C9

0295

## Barcode

40071818029505

20071818029501

071818029507



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## PRODUCT INFORMATION

Form	Drops
Cacao	31% minimum
Color	Medium brown
Flavor	Mild chocolate with sweet and creamy milk and caramel notes
Count	350 +/- 35
Country of Origin	USA

## NUTRITIONAL INFORMATION

Serving Size	12 pieces (15 g)	% DV
Servings Per Container	22	
<b>Calories</b>	80	
<b>Total Fat</b>	4.5 g	6
Saturated Fat	2.5 g	13
Trans Fat	0 g	
<b>Cholesterol</b>	Less than 5 mg	2
<b>Sodium</b>	10 mg	0
<b>Total Carbohydrates</b>	9 g	3
Dietary Fiber	Less than 1 g	0
Total Sugars	8 g	
Added Sugars	7 g	15
<b>Protein</b>	Less than 1 g	
Vitamin D	0 mcg	0
Calcium	25 mg	2
Iron	0 mg	0
Potassium	50 mg	2

## INGREDIENTS

Cane sugar, milk, cocoa butter‡, cacao beans‡, sunflower lecithin and vanilla

‡Fair Trade Certified™ by Fair Trade USA®;

31% 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 & SHELF LIFE

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

Shelf Life: 18 months (549 days) in sealed, original Guittard packaging

*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	400 +/- 50 deg.	MacMichaels
Particle size	0.0006 - 0.0007"	Micrometer (AACT)
Alcohol Content	0	By Formulation
Fat content	30 +/- 1%	PNMR

Spec Issue Date 01/30/2023

Formula Issue Date 12/22/2022

Supersedes Date

07/14/2021

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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)	Yes	Yes	Yes	Yes	Bovine
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				

## ITEMS NOT HANDLED IN GUITTARD PRODUCT/LINE/PLANT

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

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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 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 Project Verified	Yes <a href="https://www.nongmoproject.org/find-non-gmo/verified-products/?brand_id=4045">https://www.nongmoproject.org/find-non-gmo/verified-products/?brand_id=4045</a>
Halal certification	No
RSPO certification	No
Fair Trade certification	Yes

## PACKAGING

Pack types	0295C26	0295C9	0295
Pack	36/11.5 oz packages, 36 count display case	12/11.5 oz packages	11.5 oz (326g) package
Closure type	Tape	Tape	Tape
Net weight	26.25 lb	8.6 lb	11.5 oz
Gross weight	27.5 lb	9.2 lbs	
Outer Case Dimensions (LxWxH)		13.05 x 8.32 x 5.82"	
Cube of Outer Case		0.365 cu. ft.	
Inner Case Dimensions (LxWxH)		12.79 x 8.07 x 5.32"	
Pallet Pattern (TlxHl)		15 x 9	
Cases per Pallet		135	
Cube of Inner Case		0.318 cu. ft.	
Unit UPC Code	40071818029505	20071818029501	071818029507

SAMPLE LABEL

# 0295C26

## MILK CHOCOLATE BAKING CHIPS

### 31% CACAO

Ingredients: Cane sugar, milk, cocoa butter†, cacao beans†, sunflower lecithin and vanilla

†Fair Trade Certified™ by Fair Trade USA®

**Made in a peanut-free, tree nut-free, & gluten-free manufacturing facility.**

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**Non GMO**

**BEST BEFORE 08/01/2024**

## 5-555-5



31% Fair Trade  
Certified™ Ingredients



40071818029505

GUITTARD CHOCOLATE COMPANY  
Burlingame, CA 94010 • [www.guittard.com](http://www.guittard.com)

12222022

**Made in the USA**

**36 / 11.5 ounce bags**

**Net Wt 25.9 lb (11.7 kg)**

**Gross Wt 27.5 lb**