

CONFIDENTIAL

EXTRA DARK CHOCOLATE BAKING CHIPS

63% CACAO 11.5 OZ BAG

0248

Pack types

0248C26

0248C9

0248

Barcode

40071818024807

20071818024803

071818024809



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PRODUCT INFORMATION

Form	Drops
Cacao	63% minimum
Color	Dark brown
Flavor	Intense dark chocolate, fruity notes with mild bitterness
Count	900 +/- 90 pieces per pound
Country of Origin	USA

NUTRITIONAL INFORMATION

Serving Size	30 pieces (15 g)	%DV
Servings Per Container	22	
Calories	80	
Total Fat	5 g	6
Saturated Fat	3 g	15
Trans Fat	0 g	
Cholesterol	0 mg	0
Sodium	0 mg	0
Total Carbohydrates	8 g	3
Dietary Fiber	3 g	9
Total Sugars	6 g	
Added Sugars	5 g	11
Protein	1 g	
Vitamin D	0 mcg	0
Calcium	10 mg	0
Iron	2 mg	10
Potassium	84 mg	0

INGREDIENTS

Cacao beans†, cane sugar, sunflower lecithin, and vanilla
Made on equipment also used to make milk chocolate; not suitable for individuals with milk allergies.
†Fair Trade Certified™ by Fair Trade USA®;
63% 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: 24 months (730 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	450 +/- 25 deg.	MacMichaels
Particle size	0.0006 - 0.0007"	Micrometer (AACT)
Alcohol Content	0	By Formulation
Fat content	32 +/- 1%	PNMR

Spec Issue Date 09/24/2021

Formula Issue Date 09/09/2021

Supersedes Date 08/17/2021

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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)	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	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				

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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		

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)

EXTRANEIOUS 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	No
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

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PACKAGING

Pack types	0248C26	0248C9	0248
Pack	36/11.5 oz packages 36 count display case	12/11.5 oz packages	11.5 oz package
Closure type	Tape	Tape	
Net weight	26 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	40071818024807	20071818024803	071818024809