

FINISHED GOODS SPECIFICATIONS

I. PRODUCT TYPE: COMPOUND CHOCOLATE DROPS

II. **LABEL:** D8050

III SPECIFIC PRODUCT CODE

<u>Formula #</u>	<u>UPC Code</u>	Pack/Size	<u>Description</u>
5401	58050	12/12 oz.	Compound Chocolate Drops
5401	58056	5#	
5401	58052	25#	

IV. **PRODUCT DESCRIPTION**

Compound Chocolate Drops

V. INGREDIENT STATEMENT

Sugar, partially hydrogenated palm kernel oil, cocoa, sorbitan monostearate, soy lecithin, vanillin,

CONTAINS: Soy

VII. FILL WEIGHTS

Net Weight: 9#, 5# and 25# Gross Weight: 10#, 6# and 26#

VIII. COLOR STANDARD

Dark-Brown.

IX. MICROBIOLOGICAL STANDARDS

A. Standard and Plate Count
B. Yeast and Mold
C. E. Coli
D. Salmonella
10,000/gm Max.
50/gm Max.
Negative
Negative

X. CHEMICAL STANDARDS

A. Fat Content $26\% \pm 1.0\%$ B. Fineness $.0015 \pm .001$

C. Wiley Melting Point 102 degrees ± 1.5 Fahrenheit

XI. NUTRITION FACTS

Serving Size: 2 tsp (15g)

Yield: 12/12 oz 272 servings 5# 151 25# 756

Amount

Per Serving	<u>Mix</u>
Calories	90
Calories from Fat	45

% Daily Value

Total Fat 5g	8%
Saturated Fat 4g	20%
Cholesterol 0	0%
Sodium 0mg	0%
Total Carbohydrate 10	4%
G 10	

Sugars 10g **Protein** 0g

XII. USAGE DIRECTIONS (as per label)

(Use Per Recipe)

XIII. HANDLING INSTRUCTION Stored at room temperature (≤70 degrees F)

- A. Shipping Conditions: Transport of the product shall be under conditions that Will prevent damage to the container. Each pallet of finished product will be Wrapped with a minimum of 3 mil. Thick protective stretch film.
- B. Storage Conditions: Ideal storage condition is cool, dry storage. Keep product From exposure to moisture and heat.

XIV. PACKAGING AND LABELING REQUIREMENTS

- A. Product is packed in 12/12 oz. foil, 5# bulk or 25# bulk, poly bag in box.
- B. Master carton shall be an oyster white, horizontal Corrugated box, staple free Container possessing a 200# bursting strength.
- C. Imprinted box, box label, and serving pan label shall conform to standards.
- XV. **SHELF LIFE:** Room Temp (cool, dry storage, ambient temperature) 1 year.

Effective: 10/05