

CONFIDENTIAL

## DARK COCOA

0018



### Pack types

0018B50G

0018B50CBC

### Barcode

071818104037

00071818001824

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## PRODUCT INFORMATION

Form	Powder
Cacao	100%
Color	Black
Flavor	Highly Dutched cocoa with medium intensity salty flavor
Country of Origin	USA

## NUTRITIONAL INFORMATION

NUTRIENT	Per 100 g
(Moisture)	4 g
Calories	205.5
Calories from Fat	100.7
Total Fat	11.2 g
Saturated Fat	6.7 g
Trans Fat	0 g
Cholesterol	0 mg
Sodium	2095 mg
Total Carbohydrates	51.8 g
Dietary Fiber	28.9 g
Total Sugars	2.1 g
Added Sugars	0 g
Protein	23.5 g
Vitamin A	0 IU
Vitamin C	0 mg
Vitamin D	0 mcg
Calcium	150 mg
Iron	27.0 mg
Potassium	1882 mg

## INGREDIENTS

Medium fat - Dutch process cocoa processed with alkali  
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.

*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
Particle size	99% through 200 mesh	Wash through with petroleum ether.
pH	7.7 - 8.7	pH meter
Alcohol Content	0	By Formulation
Fat content	10-12%	PNMR

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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	No	Yes	No	Bovine
Soy	No	No	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	No	Yes	Soy	
	No	No	Yes	Sunflower	
Artificial Colors	No	No	Yes	FD&C colors	
Natural Flavors	No	No	Yes	Vanilla	
Artificial Flavors	No	No	Yes	Vanillin	
Corn	No	No	Yes	Corn starch, Corn syrup, Non-GMO dextrose	
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>		

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.

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<b>HEAVY METALS</b>	Please see separate document.
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<b>PESTICIDE CONTROL</b>	
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)

<b>EXTRANEEOUS OBJECTS CONTROL</b>	<b>USED / NOT</b>	<b>SPECIFICATIONS</b>
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	Pareve
Organic certification	No
Non-GMO certification by FDA Voluntary Labeling Guidelines	Yes
Halal certification	No
RSPO certification	No
Fair Trade certification	No

### PACKAGING

Pack types	0018B50G	0018B50CBC
Pack	50 lb. bag Multiwall kraft paper bag	50 lb. bag Multiwall kraft paper bag
Closure type	Tape	Tape
Net weight	50 lb	50 lb
Gross weight	50.7 lb	50.7 lb
Outer Case Dimensions (LxWxH)	35 x 18 x 5"	35 x 18 x 5"
Cube of Outer Case	1.82 cu. ft.	1.82 cu. ft.
Inner Case Dimensions (LxWxH)	35 x 18 x 5"	35 x 18 x 5"
Pallet Pattern (TlxHl)	5 x 8	5 x 8
Cases per Pallet	40	40
Cube of Inner Case	1.82 cu. ft.	1.82 cu. ft.
Unit UPC Code	071818104037	00071818001824

SAMPLE LABEL

# 0018B50G DARK COCOA

Ingredients: Medium fat - Dutch process cocoa processed with alkali

BEST BEFORE 06/07/2024

**5-555-5**

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

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GUITTARD CHOCOLATE COMPANY  
Burlingame, CA 94010 • [www.guittard.com](http://www.guittard.com)  
10232020

**Made in the USA**  
**Net Wt 50 lb (22.7kg)**

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**CULTIVATE**  
**BETTER™**  
**COCOA**



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