

CONFIDENTIAL

MOLDING HERITAGE MILK CHOCOLATE

0354X

 Pack type
 Barcode

 0354C50X
 00071818035492

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PRODUCT INFO	PRODUCT INFORMATION		
Form	10 lb. bar		
Cacao	34% minimum		
Color	Light brown		
Flavor	Medium strength milk chocolate		
Country of Origin	USA		

NUTRITIONAL INFORMATION

NUTRIENT	Per 100 g		
Moisture	0.7g		
Calories	549.1		
Calories from Fat	301.0		
Total Fat	33.9 g		
Saturated Fat	19.7 g		
<i>Tran</i> s Fat	0 g		
Cholesterol	19.7 mg		
Sodium	66 mg		
Total Carbohydrates	56.3 g		
Dietary Fiber	3.6 g		
Total Sugars	52.4 g		
Added Sugars	45.0 g		
Protein	7.1 g		
Vitamin A	256 IU		
Vitamin C	0 mg		
Vitamin D	0 mcg		
Calcium	173 mg		
Iron	2.3 mg		
Potassium	383 mg		

INGREDIENTS

Milk chocolate (sugar, cocoa butter, milk, unsweetened chocolate), sunflower lecithin and vanilla

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.

LOT CODE

A-BBB-C

A=tank designation BBB=Julian day C=Last digit of calendar year

ANALYTICAL PARAMETERS

PARAMETERS	SPECIFICATIONS	METHODS
Viscosity	100 +/- 5 deg.	MacMichaels
Particle size	0.0005 - 0.0006"	Micrometer (AACT)
Alcohol Content	0	By Formulation
Fat content	34 +/- 1%	PNMR

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PARAMETERS	SPECIFICATIONS	METHODS		
Aerobic Plate Count	25,000/gm. maximum	AOAC/BAM		
Coliform	Less than 3/gm. (MPN)	MPN,AOAC/BAM		
E. coli	Less than 3/gm. (MPN)	MPN,AOAC/BAM		
Salmonella spp.	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 HA	ZARDS (THIS IS	NOT A HAZAF	RD 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		
SENSITIZERS	DIRECTLY ADDED TO THE PRODUCT?	PRESENT ON SHARED EQUIPMENT?	PRESENT IN THE MANUFACTURING FACILITY?	SOURCE		
Chocolate Derivatives	Yes	Yes	Yes	Cocoa	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, Corn s		
	No	Yes	Yes	Non-GMO dextrose (derived from corn)		
Alcohol	No					
Preservatives	No					

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	Sesame	Barley	
Oats	Rye	Celery		



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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)

EXTRANEOUS OBJECTS CONTROL	USED / NOT	SPECIFICATIONS		
Metal detection	No	3 probes:Ferrous:2.0mm Brass:1.5mm Stainless: 1.5mm		
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 certification by FDA Voluntary Labeling Guidelines	Yes
Halal certification	No
RSPO certification	No
Fair Trade certification	No

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0354C50X		
50 lb. carton; Each 10 lb bar in sleeve		
Tape		
50 lb		
51.78 lb		
16.96 x 13 x 11.23"		
1.26 cu. ft.		
16.625 x 12.625 x 10"		
8 x 5		
40		
1.215 cu. ft.		
00071818035492		

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SAMPLE LABEL

0354C50XMOLDING HERITAGE MILK CHOCOLATE

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wittard.

BEST BEFORE 11/07/2018

Non GMO





GUITTARD CHOCOLATE COMPANY
Burlingame, CA 94010 • www.guittard.com

03272017

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

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