	Quality Assurance	PPD Finished Product	Document # 13093	Version # 5.0
	<b>Dark Coating Wafers</b>			

**PRODUCT:** **Dark Coating Wafers**

**UPC:** 10003592 35 lb. Box

**DESCRIPTION:** Premium coating wafers are easy to melt and do not require tempering. Great for dipping, drizzling, coating, molding and creating decorations.

**INGREDIENTS:** Cane sugar, vegetable oil (hydrogenated palm kernel and palm oil, glyceryl lacto esters), nonfat dry **milk**, cocoa processed with alkali, cocoa, **soy** lecithin, salt.

**ALLERGEN:** Contains milk and soy.

**KOSHER:**




**COUNT PER POUND:** 200 ± 25

**MICROBIOLOGICAL:**

	Max	Unit	Test Method
APC	2,000	cfu/gram	AOAC 966.23
Mold	50	cfu/gram	FDA-BAM 8 <sup>th</sup> ed.
Yeast	50	cfu/gram	FDA-BAM 8 <sup>th</sup> ed.
Coliform	10	cfu/gram	MPN: AOAC 966.24 VRB: FDA-BAM 8 <sup>th</sup> ed. PETRI: AOAC991.14
E. Coli	Negative	-	MPN: AOAC 966.24 VRB: FDA-BAM 8 <sup>th</sup> ed. PETRI: AOAC991.14
Salmonella - 375 grams	Negative	-	AOAC RI100201

Created\Revised by: Anna Howard, Supply Quality Specialist	Approved Date: 8/01/2025
Approved by: Natarajan, Lakshmi, Sr Spec, R&D Regulatory	Page 1 of 2

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**RECOMMENDED STORAGE:** Chocolate products should be stored in a well-ventilated area that is free from strong odors. The temperature should be between 60°- 70°F, with relative humidity 60% max.

**RECOMMENDED HANDLING INSTRUCTIONS:** Melt wafers carefully. No tempering is required. Be sure all containers and utensils are dry. Warm wafers over double boiler or in a microwave. Stir and heat at 15 second intervals until the product is smooth and melted (120°F or 49°C). Overheating will cause wafers to burn. Ideal working temperature range is 100°F - 115°F (38°C - 46°C). Once final product is made, refrigerate immediately for 5-10 minutes so that a perfect glossy, hard coating can be achieved.

**SHELF LIFE:**

**NUTRITIONALS:**

Description	Per 100gm
Calories	539.74
Total Fat	35.06
Saturated Fat	32.08
Trans Fat	0.34
Cholesterol	1.67
Sodium	56.72
Total Carbohydrate	57.96
Dietary Fiber	3.33
Total Sugars	52.49
Added Sugars	49.14
Protein	4.63
Vitamin D	0
Calcium	98.04
Iron	3.46
Potassium	376.02

<b>Nutrition Facts</b>	
About 529 servings per container	
<b>Serving size</b>	<b>13 wafers (30g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>160</b>
% Daily Value*	
<b>Total Fat</b> 11g	<b>14%</b>
Saturated Fat 10g	<b>50%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 15mg	<b>0%</b>
<b>Total Carbohydrate</b> 17g	<b>6%</b>
Dietary Fiber < 1g	<b>4%</b>
Total Sugars 16g	
Includes 15g Added Sugars	<b>30%</b>
<b>Protein</b> 1g	
Vitamin D 0mcg	0%
Calcium 30mg	2%
Iron 1mg	6%
Potassium 115mg	2%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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