	Quality Assurance	PPD Finished Product	Document # 13096	Version # 3.0
	Queen Dark Chocolate Wafers			

**PRODUCT:** Queen Dark Chocolate Wafers

**UPC:** 41963 2/5lb. Bag  
42137 35 lb. Box

**DESCRIPTION:** Well-rounded dark chocolate for confectionary, baking, and pastry applications. Excellent for ganache, molding, and enrobing. Complements wide variety of flavors including red fruit, tropical fruit, caramel, smoke, and dark liquors. Also pairs well with roasted nuts and other sweet-savory combinations.

**INGREDIENTS:** Cane sugar, unsweetened chocolate, cocoa butter, milk fat, **soy** lecithin, vanilla extract.

**ALLERGEN:** Contains soy. May contain milk.

**KOSHER:**



**TARGET COCOA SOLIDS:** 48%

**COUNT PER POUND:** 120 ± 10


**GRIND:** 19 ± 3 Microns

**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

Created\Revised by: Fabiola Contreras, Quality Systems Engineer	Approved Date: 2/1/2022 2:34:43 PM
Approved by: Natarajan, Lakshmi, Regulatory Specialist	Page 1 of 2

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Salmonella - <b>375 grams</b>	Negative	-	AOAC RI100201 AOAC 2004.03
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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 55°- 65°F, with relative humidity below 50%.

#### NUTRITIONALS:

<b>Nutrition Facts</b>	
<b>Serving size</b>	<b>30g</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>150</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 10g	<b>13%</b>
Saturated Fat 6g	<b>30%</b>
Trans Fat 0g	
<b>Cholesterol</b> < 5mg	<b>2%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 18g	<b>7%</b>
Dietary Fiber 2g	<b>7%</b>
Total Sugars 14g	
Includes 14g Added Sugars	<b>28%</b>
<b>Protein</b> 1g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0.8mg	4%
Potassium 140mg	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.

<b>100g Nutrition Report</b>		
Description	Quantity	Qty Um
Calories	486.628	kcal
Fat	31.905	g
Saturated Fat	19.451	g
Trans Fat	0.105	g
Cholesterol	7.706	mg
Total Carbohydrate	61.372	g
Total Sugars	46.794	g
Added Sugars	46.473	g
Fiber, Total Dietary	7.693	g
Protein	4.995	g
Vitamin D	0.001	µg
Sodium	4.212	mg
Calcium	40.835	mg
Iron	2.769	mg
Potassium	470.898	mg

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