	Quality Assurance	Specification	Document # 13084	Version # 1.0
	<b>60% Cacao Chocolate Chips</b>			

**PRODUCT:** 60% Cacao Chocolate Chips

**UPC:** 61672 500 Count 10 lb. Box  
64116 500 Count 25 lb. Box

**DESCRIPTION:** A 60% cacao content dark chocolate chip with a robust full roasted flavor profile with subtle red fruit and smoky notes. Perfect for creating dark chocolate baked goods, confections and desserts. Excellent for moulding, enrobing as well as panning.

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

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

**KOSHER:** 

**TARGET COCOA SOLIDS:** 60%

**COUNT PER POUND:** 500  $\pm$  50


**GRIND:** 19  $\pm$  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
Salmonella - 375 grams	Negative	-	AOAC RI 100201 AOAC 2004.03

Created\Revised by: Christine Gee, Documentation Specialist	Approved Date: 12/14/2018 2:36:57 PM
Approved by: Heckel, Brittany, Regulatory Compliance Specialist	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 55°-65°F, with relative humidity below 50%

**SHELF LIFE:**

24 months from the date of manufacture

**NUTRITIONAL INFORMATION:**

<b>Nutrition Facts</b>	
<b>Serving size</b>	<b>15g</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>80</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 6g	<b>8%</b>
Saturated Fat 3.5g	<b>18%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 8g	<b>3%</b>
Dietary Fiber 1g	<b>4%</b>
Total Sugars 6g	
Includes 6g Added Sugars	<b>12%</b>
<b>Protein</b> < 1g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0.5mg	2%
Potassium 80mg	0%

\* 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>		
<b>Description</b>	<b>Quantity</b>	<b>Qty Um</b>
Calories	503.884	kcal
Fat	37.731	g
Saturated Fat	23.043	g
Trans Fat	0.035	g
Cholesterol	2.586	mg
Total Carbohydrate	54.621	g
Total Sugars	37.793	g
Added Sugars	37.424	g
Fiber, Total Dietary	8.914	g
Protein	5.788	g
Vitamin D	0.000	µg
Sodium	4.773	mg
Calcium	47.036	mg
Iron	3.205	mg
Potassium	539.866	mg

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