

CONFIDENTIAL

VEGAN DAIRY-FREE SANTÉ 72% CACAO MADE WITH COCONUT SUGAR – 1700 COUNT

8723

Pack types
8723C25

Barcode
00071818872387


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PRODUCT INFORMATION

Form	Drops
Cacao	72% minimum
Color	To match standard
Flavor	Notes of roasted cocoa and deep chocolate lead to lingering dried fruit and nuttiness with endnotes of subtle coconut and lingering vanilla.
Country of Origin	USA

NUTRITIONAL INFORMATION

NUTRIENT	Per 100 g
Serving Size	
(Moisture)	0.7 g
Calories	490.9
Total Fat	39.5 g
Saturated Fat	23.4 g
Trans Fat	0 g
Cholesterol	0 mg
Sodium	22 mg
Total Carbohydrates	46.8 g
Dietary Fiber	11.4 g
Total Sugars	26.3 g
Added Sugars	22.7 g
Protein	8.2 g
Vitamin D	0 mcg
Calcium	131 mg
Iron	12.5 mg
Potassium	855 mg

INGREDIENTS

Cacao beans[‡], organic coconut sugar (from the nectar of coconut trees), and vanilla beans

Coconut Sugar is from the nectar of coconut trees. It does not contain any tree nuts or tree nut derivatives.

This product is certified vegan by vegan.org and processed on dedicated equipment that does not process dairy.

Non-GMO Project Verified

[‡]Fair Trade Certified™; 72% Fair Trade Certified™ Ingredients

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.

Shelf Life: 24 months (730 days) in sealed, original Guittard packaging
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)

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ANALYTICAL PARAMETERS

PARAMETERS	SPECIFICATIONS	METHODS
Viscosity	Minimum 300 deg.	MacMichaels
Particle size	0.0004 - 0.0005"	Micrometer (AACT)
Alcohol Content	0	By Formulation
Fat content	38 +/- 1%	PNMR

BIOLOGICAL PARAMETERS

PARAMETERS	SPECIFICATIONS	METHODS
Aerobic Plate Count	25,000/gm. maximum	AOAC/BAM
Coliform	10/gm. maximum	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	Cacao
Artificial Sweetener	No	No	Yes	Sucralose
Sugar Alcohols	No	No	Yes	Maltitol, Erythritol
Lecithin	No	Yes	Yes	Soy, 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
	No	Yes	Yes	Non-GMO dextrose, Corn starch
Alcohol	No			
Preservatives	No			

ITEMS NOT HANDLED IN GUITTARD PRODUCT/LINE/PLANT

BHA	Onion	Yeast	Wheat
Licorice	Mustard	Latex	Enzymes
Coconut	Rubber	Chili	MSG

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Formula Issue Date 03/17/2026

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Garlic	Quinine	Gelatin	Honey & its derivatives
Sulphites	Maize	Royal Jelly	Phytosterols or their esters
Oats	Tocopherols	Celery	Barley
	Rye		

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.

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)

EXTRANEEOUS OBJECTS CONTROL	USED / NOT	SPECIFICATIONS
Metal detection	Yes – every 2 hours	3 probes: Ferrous: 1.5mm Brass: 2.0 mm Stainless: 2.0 mm
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 Project Verified	Yes https://www.nongmoproject.org/find-non-gmo/
Halal certification	No
RSPO certification	No
Fair Trade certification	Yes
Cultivate Better™ Cocoa	No
Vegan Certification	Yes, this product is certified vegan by vegan.org

PACKAGING

Pack types	8723C25
Pack	Polyethylene liner inside corrugated carton
Closure type	Tape

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Net weight	25 lbs
Gross weight	26.2 lbs
Outer Case Dimensions (LxWxH)	15.38 x 11.5 x 6.25"
Cube of Outer Case	0.64 cu. ft.
Inner Case Dimensions (LxWxH)	15.125 x 11.25 x 5.75"
Pallet Pattern (TlxHl)	10 x 6
Cases per Pallet	60
Cube of Inner Case	0.566 cu. ft.
Unit UPC Code	00071818872387

SAMPLE LABEL

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BEST BEFORE 07/20/2028

03172026



LOT: 1-234-5

Non-GMO Project Verified



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Made in the USA
Net Wt 25lb (11.3kg)