



FINISHED PRODUCT SPECIFICATION

RECIPE INFORMATION: Refer to Site Recipe of SFG #: 7100095594*

MATERIAL #: 12357543

MATERIAL DESCRIPTION: Allergen Free Dark Chocolate Morsel

BRAND: Toll House

COUNTRY OF ORIGIN: Peru

MANUFACTURING LOCATION: T239

DESCRIPTION

STATEMENT OF IDENTITY: Allergen Free Dark Chocolate

TECHNICAL DESCRIPTION: Dark Chocolate Morsels

Physical Specifications		
CHARACTERISTIC 1:	Appearance	Dark brown deposited morsels morsels (drops) uniform in size
CHARACTERISTIC 2:	Flavor and Aroma	Typical dark chocolate with characteristic bean notes
CHARACTERISTIC 3:	Color	Typical dark brown
CHARACTERISTIC 4:	Texture	Melts in mouth, smooth, not gritty or gummy.
CHARACTERISTIC 5:	Count	200 +/- 10 per 100g

INGREDIENT STATEMENT AND NUTRITIONAL INFORMATION

INGREDIENTS: Cocoa Mass, Sugar Cane, Cocoa Butter

ALLERGENS: NONE

CONTAINS	MAY CONTAIN
None	None

INGREDIENT COMPOSITION:

INGREDIENT	PERCENT Provide range	COUNTRY OF ORIGIN If multiple list in alphabetical order
Cocoa Mass	40-60	
Sugar Cane	30-40	
Cocoa Butter	10-20	
Insert ingredient name	insert ingredient percent	insert country of origin
insert ingredient name	insert ingredient percent	insert country of origin

DIETARY CLAIMS

CLAIM	APPLICABLE Check box if applicable
Gluten-Free	☒
Halal	☐
Kosher	☒ OuD
Vegan	☒
Vegetarian	☒
USDA Organic certified	☒
Non GMO	☒
insert dietary claim if not listed above	☐
insert dietary claim if not listed above	☐
insert dietary claim if not listed above	☐

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NUTRITIONAL INFORMATION

Information per: (select check box below indicating format provided)		
☒ 100g		
☐ 100mL		
NUTRIENT	UoM	UNROUNDED VALUE
Total Calories	kcal	584
Total Fat	g	42
Saturated Fat	g	25
Trans Fat	g	0
Cholesterol	mg	0
Sodium	mg	26
Total Carbohydrate	g	43
Dietary Fiber	g	6
Total Sugar	g	34
Added Sugars	g	33
Protein	g	8
Vitamin D	mcg	0.7
Calcium	mg	73
Iron	mg	3.8
Potassium	mg	534

MICROBIOLOGICAL SPECIFICATIONS

FINISHED MICRO GRID

Minimum Control Criteria					
Product Type	Analysis	n	c	m	M
Confections Products	Aerobic Plate Count/g	5	0	25,000	--
	Enterobacteriaceae/g	5	0	50	--
	Salmonella/ 25g	10	0	0	0
	insert analysis	0	0	0	0
	insert analysis	0	0	0	0

NOTE: Verification testing against this standard will vary site to site based on confidence rating and compliance to hygiene/food safety programs. High confidence producers may test APC/EB n=1 (Salmonella remains n=10 in all cases). Violation of a norm at n=1 will engage retesting of the batch against the full specification

PACKAGING

NET CONTENT: 9 oz

CODING REQUIREMENTS: Best by in primary and secondary packaging

PALLET CONFIGURATION:

Cases/Layer	17
Layers/Pallet	7
Cases/Pallet	119
Case Size	11.5" x 8.7" x 5.8"
Stacking Requirements	Single or Double Only

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CODING FORMAT:

BEST BEFORE	BATCH CODE
Bagging Primary	BEST Before MMMYYYY YJJ FFFFX TT:TT MMM = Best by month YYYY = Best buy year Y = year of production JJJ = Julian date of production FFFF = factory code XX= factory discretion TT:TT = Military time stamp
Case = Primary (bulk) or Secondary (case with bags)	BEST Before MMMYYYY YJJFFFFX Y= Last number of the year of manufacture. JJJ= 3-digit Julian date of manufacture. FFFF= factory code. XX= factory discretion

CODING LOCATION: Primary Packaging: Inkjet in each bag

Secondary Packaging: 15 bags loose packed in a master carton. A manufacturing code should be placed externally.

SHIPPING, STORAGE

STORAGE CONDITIONS: Temp Controlled 60-70F, 50-60% RH

TEMPERATURE CONDITIONS: Temp Controlled 60-70F, 50-60% RH

STORAGE/HANDLING STATEMENT: This condition must be complied with at all times: in the factories, at our DC's, in the warehouses of our customers and during transportation, as well as in the selling areas in order to ensure our products have the best organoleptic properties when they are bought and eaten by our customers.

REVISION HISTORY

Version	Date of Revision	Description of Change
2	8/15/2024	Change to a new format
0	click or tap to enter a date	insert description of changes made to document
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