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RICH & CREAMY CARAMEL FLAVORED SYRUP

7098

Pack types	Barcode
7098	071818709805
7098C31	20071818709809
7098	071818709829



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PRODUCT INFORMATION

Form	Syrup
Color	Caramel, light to medium red brown
Flavor	Sweet, creamy caramel with butter and vanilla
Country of Origin	USA

NUTRITIONAL INFORMATION

NUTRIENT	Per 30mL	% DV
Serving Size	2 Tbsp (30mL)	
(Moisture)	15 g	
Calories	110	
Total Fat	2 g	3
Saturated Fat	1 g	5
Trans Fat	0 g	
Cholesterol	5 mg	2
Sodium	200 mg	9
Total carbohydrates	22 g	8
Dietary Fiber	0 g	0
Total Sugars	22 g	
Added Sugars	14 g	28
Protein	0 g	
Vitamin D	0 mcg	0
Calcium	27 mg	2
Iron	0 mg	0
Potassium	35 mg	0

INGREDIENTS

Milk, sugar, corn syrup, invert sugar, brown sugar, butter, disodium phosphate (preservative), natural flavor, potassium sorbate (preservative) and vanilla

Potassium sorbate 0.20% maximum.

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

60 - 70 degrees F (less than 50% relative humidity), well ventilated with no strong odors.

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)

ANALYTICAL PARAMETERS

PARAMETERS	SPECIFICATIONS	METHODS
Viscosity	1700 +/- 500 cp deg.	MacMichaels
pH	6.5 - 6.8	pH meter
Alcohol Content	0	By Formulation
Fat content	5 +/- 0.5%	PNMR

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BIOLOGICAL PARAMETERS

PARAMETERS	SPECIFICATIONS	METHODS
Aerobic Plate Count	10,000/gm. maximum	AOAC/BAM
Coliform	Less than 3/gm. (MPN)	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	Less than 10/gm. maximum	AOAC/BAM
Yeast Count	Less than 10/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)	Yes	Yes	Yes	Yes	Bovine
Soy	No	Yes	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	No	Yes	Yes	Cocoa	
Artificial Sweetener	No	No	Yes	Sucralose	
Sugar Alcohols	No	No	Yes	Maltitol	
Lecithin	No	Yes	Yes	Soy	
	No	Yes	Yes	Sunflower	
Artificial Colors	No	No	Yes	FD&C colors	
Natural Flavors	Yes	Yes	Yes	Vanilla	
Artificial Flavors	No	Yes	Yes	Vanillin	
Corn	Yes	Yes	Yes	Corn syrup	
	No	No	Yes	Non-GMO dextrose, Corn starch	
Alcohol	No				
Preservatives	Yes, Potassium Sorbate				

ITEMS NOT HANDLED IN GUITTARD PRODUCT/LINE/PLANT

<i>BHA</i>	<i>Onion</i>	<i>Yeast</i>	<i>Wheat</i>
<i>Licorice</i>	<i>Mustard</i>	<i>Latex</i>	<i>Enzymes</i>
<i>Bee pollen</i>	<i>Rubber</i>	<i>Chili</i>	<i>MSG</i>
<i>Coconut</i>	<i>Quinine</i>	<i>Gelatin</i>	<i>Honey & its derivatives</i>
<i>Garlic</i>	<i>Maize</i>	<i>Royal Jelly</i>	<i>Phytosterols or their esters</i>
<i>Sulphites</i>	<i>Tocopherols</i>	<i>Celery</i>	<i>Barley</i>
<i>Oats</i>	<i>Rye</i>		

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.
Method used for verification - Neo-gen rapid test, every change over.

HEAVY METALS

Please see separate document.

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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	No	n/a
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	Dairy
Organic certification	No
Non-GMO certification by FDA voluntary labeling guidelines	No
Halal certification	No
RSPO certification	No
Fair Trade certification	No

PACKAGING

Pack types	7098	7098C31	7098
Pack	7 lb 13 oz bottle	4, 7 lb 13 oz bottles per case	5 lb 8 oz bottle
Closure type	Seal, cap	Seal, Tape	Seal, cap
Net weight			
Gross weight			
Outer Case Dimensions (LxWxH)	n/a	n/a	n/a
Cube of Outer Case			
Inner Case Dimensions (LxWxH)			
Pallet Pattern (TlxHl)			
Cases per Pallet			
Cube of Inner Case			
Unit UPC Code	071818709805	20071818709809	071818709829