

CONFIDENTIAL

GRAND CACAO DRINKING CHOCOLATE - 53% CACAO

3530

Pack types	Barcode
3530C14	20071818353088
3530C20	00071818103122
3530	071818353084

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PRODUCT INFORMATION

Form	Granular powder
Cacao	53% minimum
Color	Rich medium-dark brown
Flavor	Full-bodied, creamy texture and comforting pudding-like baked chocolate aromas.
Country of Origin	USA

NUTRITIONAL INFORMATION

NUTRIENT	Per 100 g
(Moisture)	5 g
Calories	403.7
Total Fat	17.5 g
Saturated Fat	9.9 g
Trans Fat	0 g
Cholesterol	0 mg
Sodium	10 mg
Total Carbohydrates	66.1 g
Dietary Fiber	13.0 g
Total Sugars	46.1 g
Added Sugars	44.8 g
Protein	8.9 g
Vitamin D	0 mcg
Calcium	62 mg
Iron	14.1 mg
Potassium	1824 mg

INGREDIENTS

Cane sugar, cocoa (processed with potassium carbonate), cacao beans, cocoa butter, vanilla beans, natural flavor

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)

ANALYTICAL PARAMETERS

PARAMETERS	SPECIFICATIONS	METHODS
pH	6.7 - 7.1	pH meter
Alcohol Content	0	By Formulation
Fat content	17-19%	PNMR

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BIOLOGICAL PARAMETERS

PARAMETERS	SPECIFICATIONS	METHODS
Aerobic Plate Count	25,000/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	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	Cocoa	
Artificial Sweetener	No	No	Yes	Sucralose	
Sugar Alcohols	No	No	Yes	Maltitol	
Lecithin	No	No	Yes	Soy	
	No	No	Yes	Sunflower	
Artificial Colors	No	No	Yes	FD&C colors	
Natural Flavors	Yes	Yes	Yes	Vanilla	
Artificial Flavors	No	No	Yes	Vanillin	
Corn	No	No	Yes	Corn syrup, Non-GMO dextrose (derived from corn), Corn starch	
Alcohol	No				
Preservatives	No				

ITEMS NOT HANDLED IN GUITTARD PRODUCT/LINE/PLANT

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

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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.

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	Pareve
Organic certification	No
Non-GMO Project certification	No
Halal certification	No
RSPO certification	No
Fair Trade certification	No

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PACKAGING

Pack types	3530C14	3530C20	3530
Pack	2/7 lb pails per carton Polyethylene liner inside corrugated carton	20 lb. carton Polyethylene liner inside corrugated carton	7 lb. pail
Closure type	Tape	Tape	Tape
Net weight	14 lb	20 lb	7 lb
Gross weight	16.02 lb	21.20 lb	
Outer Case Dimensions (LxWxH)	n/a	n/a	n/a
Cube of Outer Case			
Inner Case Dimensions (LxWxH)		15 1/8 x 11 1/4 x 5 3/4"	
Pallet Pattern (TlxHl)		10 x 6	
Cases per Pallet		60	
Cube of Inner Case		0.566 cu. ft.	
Unit UPC Code	20071818353088	00071818103122	071818353084

SAMPLE LABEL

3530C14

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20071818353088

Non-GMO



BEST BEFORE 02/15/2026

02102021



LOT: 1-234-5

Made in the USA
Net Wt 14lb (6.35kg)

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3530C20

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00071818103122

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BEST BEFORE 02/15/2026

02102021



LOT: 1-234-5

GUITTARD CHOCOLATE COMPANY • Burlingame, CA 94010 • www.guittard.com

Made in the USA
Net Wt 20lb (9.07kg)