

CONFIDENTIAL

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

8722

Pack types
8722C12CBC
8722C25CBC

Barcode
00071818872257
00071818872288



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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	565.2
Total Fat	43.4 g
Saturated Fat	26.5 g
Trans Fat	0 g
Cholesterol	0 mg
Sodium	28 mg
Total Carbohydrates	43.2 g
Dietary Fiber	30.0 g
Total Sugars	11.7 g
Added Sugars	11.3 g
Protein	8.5 g
Vitamin D	0 mcg
Calcium	90 mg
Iron	10 mg
Potassium	496 mg

INGREDIENTS

Cacao beans, organic coconut sugar (from the nectar of coconut trees), inulin, cocoa butter, and vanilla beans
Coconut Sugar is from the nectar of coconut trees. It does not contain any tree nuts or tree nut derivatives.
Non-GMO Project Verified
A vegan-friendly designation indicates that the product does not contain animal ingredients nor animal-derived ingredients but may contain traces of animal products due to shared equipment.
Made in a peanut-free, tree nut-free, & gluten-free manufacturing facility; free from 14 major allergens & sensitizers.
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.
A Cultivate Better™ Cocoa product.
Cultivate Better Cocoa is a premium-based program traceable to the farm level and designed to empower prospering farmers, inspire thriving communities, and encourage environmental preservation.

STORAGE & SHELF LIFE

60 – 70 degrees F (less than 50% relative humidity), well-ventilated with no strong odors.
Shelf Life: 18 months (549 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	100 +/- 10 deg.	MacMichaels
Particle size	0.0004 - 0.0005"	Micrometer (AACT)
Alcohol Content	0	By Formulation
Fat content	43 +/- 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	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	Yes	Yes	Yes	Cacao	
Artificial Sweetener	No	Yes	Yes	Sucralose	
Sugar Alcohols	No	Yes	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

<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>Coconut</i>	<i>Rubber</i>	<i>Chili</i>	<i>MSG</i>
<i>Garlic</i>	<i>Quinine</i>	<i>Gelatin</i>	<i>Honey & its derivatives</i>

Spec Issue Date 9/16/2024

Formula Issue Date 9/16/2024

Supersedes Date New

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<i>Sulphites</i>	<i>Maize</i>	<i>Royal Jelly</i>	<i>Phytosterols or their esters</i>
<i>Oats</i>	<i>Tocopherols</i>	<i>Celery</i>	<i>Barley</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.

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)

EXTRANEIOUS 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	No
Cultivate Better™ Cocoa	Yes
Vegan Friendly	Yes

PACKAGING

Pack types	8722C12CBC	8722C25CBC
Pack	12 lb. carton Polyethylene liner inside corrugated carton	Polyethylene liner inside corrugated carton
Closure type	Tape	Tape

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Net weight		25 lbs
Gross weight		26.2 lbs
Outer Case Dimensions (LxWxH)	n/a	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	00071818872257	000718188720288

SAMPLE LABEL

8722C12CBC

DAIRY-FREE SANTE' 72% CACAO MADE WITH COCONUT SUGAR - 1700 COUNT

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BEST BEFORE 03/22/2026

09162024



LOT: 1-234-5

Non-GMO Project Verified



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Made in the USA
Net Wt 12lb (5.4kg)

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DAIRY-FREE SANTE 72% CACAO MADE WITH COCONUT SUGAR - 1700 COUNT

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LOT: 1-234-5

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