



CARGILL COCOA & CHOCOLATE,INC

12500 WEST CARMEN AVENUE
MILWAUKEE WI 53225-6100
USA

KOKO CONF HC-1154 BITS 1M 50LB CS

MATERIAL NUMBER:	100107245	VALIDITY DATE (MM/DD/YYYY):	07/31/2025
MATERIAL UPC CODE:	00039669853160	DATE REVISED (MM/DD/YYYY):	07/31/2025
STATUS:	Current		
MATERIAL DESCRIPTION:	KOKO CONF HC-1154 BITS 1M 50LB CS		

ANALYTICAL SPECIFICATIONS

CHEMICAL	MIN	TARGET	MAX	UOM	METHOD
Total Fat	23.5		25.5	%	AOAC 18TH ED. 963.15

PHYSICAL	MIN	TARGET	MAX	UOM	METHOD
Color 'L' Value	17		20		COLOR DETERMINATION - HUNTER COLORIMETER
FINENESS (INCHES)			0.0016	in	MICROMETER
Item Count Per Lb	900		1,100		

MICRO	MIN	TARGET	MAX	UOM	METHOD
E Coli		<0.3 MPN/g <3 MPN/g <1 MPN/g			FDA BAM, CHPT 4, 8TH EDT.
Salmonella/(2 X 375 grams)		NEGATIVE			FDA BAM, CHPT 5, 8TH EDT.
Coliforms			10	MPN/g	FDA BAM, CHPT 4, 8TH EDT.
Mold			100	CFU/g	FDA BAM, CHPT 18, 8TH EDT.
Aerobic Plate Count			20,000	CFU/g	FDA BAM, CHPT 3, 8TH EDT.
Yeast			100	CFU/g	FDA BAM, CHPT 18, 8TH EDT.
Yeast & Mold			100	CFU/g	FDA BAM, CHPT 18, 8TH EDT.

MATERIAL STATEMENTS:
Microbiological testing performed at Merieux NutriSciences, 6660 Campobell Road, Mississauga Ontario, L5N 2L9 unless otherwise specified.

INGREDIENT STATEMENTS:

- CONFIDENTIAL -

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STATEMENTS (continued...)

Sugar, Hydrogenated Palm Kernel Oil, Cocoa, Dextrose, Cocoa (processed with alkali), Soy Lecithin.

Contains: Soy

May Contain: Milk

DIET STATEMENTS:

0 Absence & no risk of cross contamination.

1 Present in product.

2 Present in products manufactured on same line.

3 Present in same manufacturing plant.

Eggs or Egg Derivative: 0

Dairy or Dairy Derivative: 2/3

Soybean Lecithin: 1/2/3

Gluten (wheat, rye, oats, barley): 0

Sesame, Celery Seeds: 0

Shellfish/Fish: 0

Peanuts: 0

Tree Nuts(walnut, hazelnut, pecan, cashew, almond, pistachio, macadamia, filbert, brazil nut, coconut): 0----

OU-D (Dairy)

HANDLING STATEMENTS:

Storage: Product should be stored in a cool dry area which is free of any foreign odors. Ideal storage conditions are 63 to 68 degrees F with less than 60% relative humidity.

Packaging: Product is packaged in poly lined 50 lb. net weight corrugated cartons. Cartons are taped closed (no glue or staples used).

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