



CARGILL COCOA & CHOCOLATE,INC

12500 WEST CARMEN AVENUE
MILWAUKEE WI 53225-6100
USA

LNDMK CF-1046 CONF WFR 50LB CS

MATERIAL NUMBER:	110031762	VALIDITY DATE (MM/DD/YYYY):	07/28/2025
MATERIAL UPC CODE:	10030001317620	DATE REVISED (MM/DD/YYYY):	07/28/2025
STATUS:	Current		
MATERIAL DESCRIPTION:	LNDMK CF-1046 CONF WFR 50LB CS		

ANALYTICAL SPECIFICATIONS

CHEMICAL	MIN	TARGET	MAX	UOM	METHOD
Total Fat	27.50		29.50	%	AOAC 18TH ED. 963.15

PHYSICAL	MIN	TARGET	MAX	UOM	METHOD
Color 'L' Value	31.00		33.00		COLOR DETERMINATION - HUNTER COLORIMETER
FINENESS (INCHES)			0.0012	in	MICROMETER
Viscosity @ Speed 20 rpm	26.5		29.0	°BF	BROOKFIELD HA

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, Palm Kernel Oil, Hydrogenated Palm Kernel and Palm Oil, Nonfat Milk, Cocoa, Soy Lecithin, Salt, Artificial Flavor.

Contains: Milk, Soy

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: 1/2/3

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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