PRODUCT SPECIFICATION Lafayette Gold 145 Dark Chocolate



The ingredients for this product will be of food grade and, in all respects, in compliance with the Federal Food, Drug and Cosmetic Act of 1938 and all subsequent amendments, regulations and decisions.

Physical Characteristics

1. Fineness 0.0007" maximum average particle size

2. Viscosity 41 – 44 Brookfield Reading at 20 RPM, #27 spindle at 40°C

3. Color & Flavor Match standard control sample

Microbiological Specifications

Standard Plate Count
 Yeast and Mold
 Coliforms
 APC < 25,000 CFU/g (AOAC)
 100 CFU/g (BAM or AOAC)
 MPN or AOAC Petrifilm)

4. E. Coli
 5. Salmonella
 4. Salmonella
 5. Salmonella
 6. Salmonella
 7. Salmonella
 8. Salmonel

Extraneous Matter

This product shall meet all FDA requirements for extraneous matter and shall be produced under good manufacturing practices.

Packaging and Storage Information

Product SKU	Packaging	Shelf Life
FDD-LAFV14540CN	Discs in 40lb polylined cartons	730 Days
FMD-LAFV14550CN	Bars in 50lb polylined cartons	730 Days
FMD-LAFV14520JM	Bars in 2000lb polylined jumbo cartons	730 Days

1. Storage Store free of foreign odors

Liquid: 115 – 120°F, agitation for 5 to 10 minutes per hour.

Solid: 60 - 70° F

2. Relative Humidity 60% Max.

Ingredient Labeling

Sugar, Chocolate Liquor (processed with alkali), Cocoa Butter, Milkfat, Soy Lecithin, and Vanilla

Allergens: Contains Milk and Soy

Kosher: Kosher Certified Dairy

Genetic Modification Ingredient Statement: This product contains ingredients not derived from genetic modification. This product is produced on a line with GM- containing ingredients.

Specification Revision Date: 25-Oct-24, Revision Number: 11

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