

***Blommer* CHOCOLATE COMPANY**
Campbellford, ON • Chicago, IL • East Greenville, PA • Union City, CA

PRODUCT SPECIFICATION
Saratoga Gold Dark Chocolate



**SIGNATURE
LINE**

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 – 45 Brookfield Reading at 20 RPM, #27 spindle at 40 C |
| 3. Color & Flavor | Dark Brown with Semi-sweet Flavor, To Match Control |

Microbiological Specifications

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|-------------------------|---|
| 1. Standard Plate Count | APC < 25,000 CFU/g (AOAC) |
| 2. Yeast and Mold | < 100 CFU/g (BAM or AOAC) |
| 3. Coliforms | 10 /g max (MPN or AOAC Petrifilm) |
| 4. E. Coli | < 3 MPN/g or Negative (MPN or AOAC Petrifilm) |
| 5. Salmonella | Negative in 2*375g (BAM, PCR or VIDAS / ELFA) |

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
FMD-SARGDRK20JM	Bars in 2000lb poly lined jumbos	730 Days
FMD-SARGDRK50CN	Bars in 50lb poly lined jumbos	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: 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: 13-Dec-24, Revision Number: 1

1-800-621-1606
www.blommer.com

CONFIDENTIAL AND PROPRIETARY INFORMATION