

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

PRODUCT SPECIFICATION
Valley Forge Sugar Free Dark Chocolate Flavored Coating

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 | 0.0009" maximum average particle size |
| 2. Viscosity | 33 – 37 Brookfield Reading at 20 RPM, #27 spindle at 40°C |
| 3. Color & Flavor | Match standard control sample |

Microbiological Specifications

- | | |
|-------------------------|---|
| 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
FMU-VFDR00050CN	Bars in 50 lb poly lined 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

Maltitol, Chocolate Liquor (processed with alkali), Cocoa Butter, Milkfat, Soy Lecithin, Sucralose, Vanillin (an artificial flavoring), and Salt

Allergens: Milk and Soy

Kosher: Kosher Certified Dairy

Sugar Information

Manufactured on shared equipment with sucrose-containing products.

NOTE: NOT A LOW CALORIE FOOD.

Specification Revision Date: 24-Oct-24, **Revision Number:** 9

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