

## PRODUCT SPECIFICATION Valley Forge Sugar Free 120 Milk 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 0.0010" 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**

Standard Plate Count
 Yeast and Mold
 Coliforms
 APC < 25,000 CFU/g (AOAC)</li>
 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

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Product SKU	Packaging	Shelf Life
FMU-VFSFSCL20JM	Bars in 2000 lb poly lined jumbo cartons	365 days
FMU-VFSFSCL50CN	Bars in 50 lb poly line cartons	365 davs

1. Storage Store free of foreign odors

Solid: 60 - 70° F

2. Relative Humidity 60% Max.

**Ingredient Labeling:** Maltitol, Chocolate Liquor, Cocoa Butter, Sodium Caseinate (milk), Milkfat, Soy Lecithin, Vanillin (an artificial flavoring), Vanilla, Salt, and Sucralose.

Allergy Information: Contains Soy and Milk.

**Kosher:** Kosher Certified Dairy

**Sugar Information:** Manufactured on shared equipment with sucrose-containing products.

**NOTE:** NOT A LOW CALORIE FOOD

Specification Revision Date: 28-Jul-25, Revision Number: 10

1-800-621-1606

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