

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

PRODUCT SPECIFICATION
Alpine 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 | 0.0009" maximum average particle size |
| 2. Viscosity | 41.0 - 44.0 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
FMD-ALPI14550CN	Bars in 50 lb. poly lined cartons	730 Days
FMD-ALPI14520JM	Bars in 2000 lb. poly lined 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, Cocoa Butter, Milkfat, Soy Lecithin, and Vanillin (an artificial flavoring).

Allergens: Milk and Soy

Kosher: Kosher Certified Dairy

Specification Revision Date: 13-Feb-24, **Revision Number:** 4

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