

CHOCOLATE DECORATIFS®

0153

 Pack types
 Barcode

 0153C10
 00071818100459

 0153C25
 00071818100466



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PRODUCT INFORMATION		
Form	Vermicelli	
Cacao	48% minimum	
Color	Medium brown	
Flavor	Sweet chocolate	
Country of Origin	USA	

NUTRITIONAL INFORMATION

NUTRIENT	Per 100 g
(Moisture)	2.2 g
Calories	445.0
Total Fat	26.0 g
Saturated Fat	15.7 g
Trans Fat	0 g
Cholesterol	0 mg
Sodium	53.3 mg
Total Carbohydrates	62.4 g
Dietary Fiber	9.1 g
Total Sugars	45.1 g
Added Sugars	44.7 g
Protein	6.3 g
Vitamin D	0 mcg
Calcium	46 mg
Iron	11.4 mg
Potassium	643 mg

INGREDIENTS

Sugar, unsweetened chocolate, cocoa (processed with potassium carbonate), soya lecithin, confectioner's glaze, corn syrup, salt, vanillin (an artificial flavor)

Made in a peanut-free, tree nut-free, & gluten-free manufacturing facility. This applies to sealed product in original Guittard packaging and does not automatically transfer to other product uses and labeling. Be aware these allergens may be present in your facility.

STORAGE & SHELF LIFE

60 - 70 degrees F (less than 50% relative humidity), well ventilated with no strong odors.

Shelf Life: 24 months (730 days) in sealed, original Guittard packaging Caution: Exposure to heat or temperature fluctuations can cause surface bloom (hazy or cloudy appearance)

LOT CODE

A-BBB-CD

where A = production shift,

BBB = Julian calendar date,

C = last digit of the year,

D = production line designation (when used)

ANALYTICAL PARAMETERS

PARAMETERS	SPECIFICATIONS	METHODS
Alcohol Content	0	By Formulation
Fat content	24 +/- 1%	PNMR



PARAMETERS	SPECIFICATIONS	METHODS
Aerobic Plate Count	25,000/gm. maximum	AOAC/BAM
Coliform	Less than 3/gm. (MPN)	MPN,AOAC/BAM
E. coli	Less than 3/gm. (MPN)	MPN,AOAC/BAM
Salmonella spp.	Negative in 750 grams	AOAC/BAM
Mold Count	100/gm. maximum	AOAC/BAM
Yeast Count	100/gm. maximum	AOAC/BAM
HACCP	Verified every 2 hours	CCP 1B - Bean roasting time and temperature for effective kill of pathogens

CHEMICAL HA	ZARDS (THIS IS	S NOT A HAZAF	RD ANALYSIS)		
ALLERGENS	DIRECTLY ADDED TO THE PRODUCT?	PRESENT ON SHARED EQUIPMENT?	PRESENT IN THE MANUFACTURING FACILITY?	PROTEIN IS PRESENT IN THE PRODUCT?	SOURCE
Tree Nuts	No	No	No	No	
Dairy Products (Milk)	No	No	Yes	No	Bovine
Soy	Yes	Yes	Yes	No	Lecithin
Peanuts	No	No	No	No	
Crustaceans, Shellfish	No	No	No	No	
Eggs	No	No	No	No	
Wheat	No	No	No	No	
Fish	No	No	No	No	
Sesame	No	No	No	No	
SENSITIZERS	DIRECTLY ADDED TO THE PRODUCT?	PRESENT ON SHARED EQUIPMENT?	PRESENT IN THE MANUFACTURING FACILITY?	SOURCE	
Chocolate Derivatives	Yes	Yes	Yes	Cocoa	
Artificial Sweetener	No	No	Yes	Sucralose	
Sugar Alcohols	No	No	Yes	Maltitol	
Lecithin	Yes	Yes	Yes	Soy	
	No	No	Yes	Sunflower	
Artificial Colors	No	No	Yes	FD&C colors	
Natural Flavors	No	No	Yes	Vanilla	
Artificial Flavors	Yes	Yes	Yes	Vanillin	
Corn	Yes	Yes	Yes	Corn syrup	
	No	No	Yes	Non-GMO dextrose corn), Corn starch	e (derived from
Alcohol	No				
Preservatives	No				

ITEMS NOT HANDLED IN GUITTARD PRODUCT/LINE/PLANT			
BHA	Onion	Yeast	Wheat
Licorice	Mustard	Latex	Enzymes
Bee pollen	Rubber	Chili	MSG
Coconut	Quinine	Gelatin	Honey & its derivatives
Garlic	Maize	Royal Jelly	Phytosterols or their esters
Sulphites	Tocopherols	Celery	Barley
Oats	Rye	-	5



CONFIDENTIAL

Guittard has procedures to avoid cross-contamination of the product with the allergens not present in the product, but noted in Line and Plant - Please see attached Allergen Policy.

Method used for verification - Neo-gen rapid test, every change over.

TILAT I WILLIALO	HEAVY METALS	Please see separate document.	
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PESTICIDE CONTROL		
Pesticide storage	Pesticides, fumigants and insecticides are stored separately and accessed by trained personnel.	
Type of pesticides / quantity used	Used outside facility. Occasional indoor fogging with Evergreen.	
Applicator License / Certification	Alvin Oey. QAC License# 85361	

PHYSICAL HAZARDS (THIS IS NOT A HAZARD ANALYSIS)				
EXTRANEOUS OBJECTS CONTROL	USED / NOT	SPECIFICATIONS		
Metal detection	No	n/a		
Magnet detection	Yes - every change over	After melanger before bagging		
Sifter Dry systems	Yes - every 8 hours	Stainless steel, Screen size - 100 mesh		
Screen	Yes - every 8 hours	Screen size - 100 Unit; Screens used for bulk fats/oils, dry sugar, before depositing liquid chocolate		
Filter	Yes - every 8 hours	100 mesh at bag filling (liquid & tank loading)		
Extraneous materials	Yes	Bean cleaning and shell removal		
Irradiation, X-ray	No	-		
Glass	No	No glass permitted in production areas; Fluorescent lamps have safety sleeves to retain any breakage, Incandescent lamps have shatter resistant bulbs.		

CERTIFICATES	
SQF Level 2 certification	Yes
Allergen Policy	Yes
Kosher certification	Pareve
Organic certification	No
Non-GMO certification by FDA Voluntary Labeling Guidelines	Yes
Halal certification	No
RSPO certification	No
Fair Trade certification	No

PACKAGING		
Pack types	0153C10	0153C25
Pack	10 lb. carton; Polyethylene liner inside corrugated carton	25 lb. carton; Polyethylene liner inside corrugated carton
Closure type	Tape	Tape
Net weight	10 lb	25 lb
Gross weight	11.00 lb	26.20
Outer Case Dimensions (LxHxW)		15.38 x 11.5 x 6.25"
Cube of Outer Case		0.64 cu.ft.
Inner Pack Dimensions	11.625 x 7.625 x 4.625"	15.125 x 11.25 x 5.75"
Pallet Pattern (TlxHI)	20 x 40	10 x 6
Cases per Pallet	80	60
Cube of Inner Case	0.237 cu. ft.	0.566 cu. ft.
Unit UPC Code	00071818100459	00071818100466

Spec Issue Date 07/08/2022



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GUITTARD CHOCOLATE COMPANY
Burlingame, CA 94010 • www.guittard.com

Made in the USA Net Wt 10 lb (4.54kg)

BEST BEFORE 07/07/2024

0153C25 CHOCOLATE DECORATIFS®

Ingredients: Sugar, unsweetened chocolate, cocoa (processed with potassium carbonate), soya lecithin, confectioner's glaze, corn syrup, salt, vanillin (an artificial flavor)

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BEST BEFORE 07/07/2024

5-555-5



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PAREVE

Made in the USA Net Wt 25 lb (11.34kg)