



10 Guittard Road
Burlingame, CA 94010

(650) 697-4427
(800) 468-2462

GUITTARD.COM

CONFIDENTIAL

COUCHER DU SOLEIL 72% CACAO BITTERSWEET CHOCOLATE WAFERS

3720



Pack types	Barcode
3720C25CBC	00071818372085
3720C26CBC	20071818372003
3720	071818372030

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PRODUCT INFORMATION

Form	Boutons (Wafers)
Cacao	72% minimum
Color	Deep, dark brown
Flavor	Dark, rich chocolate. Smooth, creamy mouthfeel. Full-bodied chocolate with clean, fresh finish.
Country of Origin	USA

NUTRITIONAL INFORMATION

NUTRIENT	Per 100 g
Moisture	0.7g
Calories	518.1
Total Fat	43.8 g
Saturated Fat	23.2 g
Trans Fat	0 g
Cholesterol	0 mg
Sodium	9 mg
Total Carbohydrates	45.7 g
Dietary Fiber	9.8 g
Total Sugars	27.9 g
Added Sugars	27.5 g
Protein	6.6 g
Vitamin D	0 mcg
Calcium	52 mg
Iron	10.4 mg
Potassium	540 mg

INGREDIENTS

Cacao beans, cane sugar, cocoa butter, sunflower lecithin and vanilla beans

Made on equipment also used to make milk chocolate; not suitable for individuals with milk allergies.

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.*

A Cultivate Better™ Cocoa product. *Cultivate Better Cocoa is a premium-based program traceable to the farm level and designed to empower prospering farmers, inspire thriving communities, and encourage environmental preservation.*

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)

Spec Issue Date 12/22/2022
Formula Issue Date 12/07/2022

Supersedes Date 08/11/2021

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ANALYTICAL PARAMETERS

PARAMETERS	SPECIFICATIONS	METHODS
Viscosity	60-65 deg.	MacMichaels
Particle size	0.0005 - 0.0006"	Micrometer (AACT)
Alcohol Content	0	Formulation
Fat content	44 +/- 1%	PNMR

BIOLOGICAL PARAMETERS

PARAMETERS	SPECIFICATIONS	METHODS
Aerobic Plate Count	25,000/gm. maximum	AOAC/BAM
Coliform	Less than 3/gm. (MPN)	MPN, AOAC/BAM
<i>E. coli</i>	Less than 3/gm. (MPN)	MPN, AOAC/BAM
<i>Salmonella spp.</i>	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 HAZARDS (THIS IS NOT A HAZARD 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	Yes	Yes	Yes	Bovine; Made on equipment also used to make milk chocolate; not suitable for individuals with milk allergies.
Soy	No	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	

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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	Yes	Yes	Sucralose
Sugar Alcohols	No	Yes	Yes	Maltitol
Lecithin	No	Yes	Yes	Soy
	Yes	Yes	Yes	Sunflower
Artificial Colors	No	No	Yes	FD&C colors
Natural Flavors	Yes	Yes	Yes	Vanilla
Artificial Flavors	No	Yes	Yes	Vanillin
Corn	No	No	Yes	Corn syrup
	No	Yes	Yes	Non-GMO dextrose, Corn starch
Alcohol	No			
Preservatives	No			

ITEMS NOT HANDLED IN GUITTARD PRODUCT/LINE/PLANT

<i>BHA</i>	<i>Onion</i>	<i>Yeast</i>	<i>Wheat</i>
<i>Licorice</i>	<i>Mustard</i>	<i>Latex</i>	<i>Enzymes</i>
<i>Bee pollen</i>	<i>Rubber</i>	<i>Chili</i>	<i>MSG</i>
<i>Coconut</i>	<i>Quinine</i>	<i>Gelatin</i>	<i>Honey & its derivatives</i>
<i>Garlic</i>	<i>Maize</i>	<i>Royal Jelly</i>	<i>Phytosterols or their esters</i>
<i>Sulphites</i>	<i>Tocopherols</i>	<i>Celery</i>	<i>Barley</i>
<i>Oats</i>	<i>Rye</i>		

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.

HEAVY METALS

Please see separate document.

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



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PHYSICAL HAZARDS (THIS IS NOT A HAZARD ANALYSIS)

EXTRANEEOUS OBJECTS CONTROL	USED / NOT	SPECIFICATIONS
Metal detection	Yes - every 2 hours	3 probes: Ferrous: 1.5 mm Brass: 2.0 mm Stainless: 2.0 mm
Magnet detection	Yes - every change over	After sieving 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	Dairy
Organic certification	No
Non-GMO Project certification	Yes https://www.nongmoproject.org/find-non-gmo/verified-products/?brand_id=4045
Halal certification	No
RSPO certification	No
Fair Trade certification	No
Cultivate Better™ Cocoa	Yes

PACKAGING

Pack types	3720C25CBC	3720C26CBC	3720
Pack	25 lb. carton Polyethylene liner inside corrugated carton	26.45 lb carton 4/3 kg resealable bags inside corrugated carton	3 kg resealable bag
Closure type	Tape	Tape	Tape
Net weight	25 lb	26.45 lb	6.60 lb
Gross weight	26.20 lb	27.8 lb	
Outer Case Dimensions (LxWxH)	15.38 x 11.5 x 6.25"	15.38 x 11.5 x 6.25"	
Cube of Outer Case	0.64 cu. ft.	0.64 cu. ft.	
Inner Case Dimensions (LxWxH)	15.125 x 11.25 x 5.75"	15.125 x 11.25 x 5.75"	
Pallet Pattern (TlxHl)	10 x 6	10 x 6	
Cases per Pallet	60	60	
Cube of Inner Case	0.566 cu. ft.	0.566 cu. ft.	
Unit UPC Code	00071818372085	20071818372003	071818372030

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SAMPLE LABEL

3720C25CBC
COUCHER DU SOLEIL 72% CACAO
BITTERSWEET CHOCOLATE WAFERS

CULTIVATE
BETTER™
COCOA



Ingredients: Cacao beans, cane sugar, cocoa butter, sunflower lecithin and vanilla beans

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BEST BEFORE 12/21/2024

5-555-5



Non-GMO



00071818372085

GUITTARD CHOCOLATE COMPANY
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12072022

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

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Non-GMO



20071818372003

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12072022

4/3kg resealable bags
Made in the USA
Net Wt 26.45 lb (12 kg)