

MADAGASCAR 64% CACAO BITTERSWEET CHOCOLATE

4648

Pack types
4648C12

Barcode
00071818464858



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PRODUCT INFORMATION

Form	Wafers
Cacao	64% minimum
Color	Rich, dark brown
Flavor	Made primarily from rare Criollo beans from the fertile Sambirano Valley in Madagascar, it mingles tart essences with deep, rich chocolate flavor.
Country of Origin	USA

NUTRITIONAL INFORMATION

NUTRIENT	Per 100 g
Moisture	0.7g
Calories	576.8
Calories from Fat	348.3
Total Fat	38.9 g
Saturated Fat	23.6 g
Trans Fat	0 g
Cholesterol	0 mg
Sodium	14 mg
Total Carbohydrates	49.9 g
Dietary Fiber	15.0 g
Total Sugars	34.6 g
Added Sugars	34.3 g
Protein	7.8 g
Vitamin A	56 IU
Vitamin C	0 mg
Vitamin D	0 mcg
Calcium	56 mg
Iron	9.4 mg
Potassium	463 mg

INGREDIENTS

Cacao beans†, cane sugar, cocoa butter†, sunflower lecithin

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

†Organic ingredient

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
Viscosity	70-75 deg.	MacMichaels
Particle size	0.0005-0.0006"	Micrometer (AACT)
Alcohol Content	0	By Formulation
Fat content	40 +/- 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 with 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	
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	No	Yes	Yes	Vanilla	
Artificial Flavors	No	Yes	Yes	Vanillin	
Corn	No	No	Yes	Corn starch, Corn syrup	
	No	Yes	Yes	Non-GMO dextrose	
Alcohol	No				
Preservatives	No				

ITEMS NOT HANDLED IN GUITTARD PRODUCT/LINE/PLANT

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

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

PHYSICAL HAZARDS (THIS IS NOT A HAZARD ANALYSIS)

EXTRANEIOUS OBJECTS CONTROL	USED / NOT	SPECIFICATIONS
Metal detection	Yes - every 2 hours	3 probes: Ferrous: 1.5mm Brass: 2mm Stainless: 1.5mm
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

PACKAGING

Pack types	4648C12
Pack	12 lb. carton; Polyethylene liner in corrugated carton
Closure type	Tape
Net weight	12 lbs
Unit UPC Code	00071818464858

SAMPLE LABEL

4648C12

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for individuals with milk allergies.

†Organic Ingredient

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and labeling. Be aware these allergens may be present in your facility.

Non GMO



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GUITTARD CHOCOLATE COMPANY
Burlingame, CA 94010 • www.guittard.com
12232019

**Net Wt 12 lb (5.45 kg)
Made in the USA**