



## CARGILL COCOA &amp; CHOCOLATE, INC

12500 WEST CARMEN AVENUE  
MILWAUKEE WI 53225-6100  
USA

## WILBUR H449 COCOA CONF 24 1M DP 50LB CS

MATERIAL NUMBER:	130136754	VALIDITY DATE (MM/DD/YYYY):	11/25/2025
MATERIAL UPC CODE:		DATE REVISED (MM/DD/YYYY):	11/25/2025
STATUS:	Current		
MATERIAL DESCRIPTION:	WILBUR H449 COCOA CONF 24 1M DP 50LB CS		

## ANALYTICAL SPECIFICATIONS

CHEMICAL	MIN	TARGET	MAX	UOM	METHOD
Total Fat	32.00	33.00	34.00	%	AOAC 18TH ED. 963.15
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PHYSICAL	MIN	TARGET	MAX	UOM	METHOD
Fineness (Microns)			20	µm	FINENESS - HAND HELD MICROMETER
Viscosity (Quantitative)	22.80	24.30	25.80	°BF	VISCOMETER_HA DVIII, NCA METHOD
Item Count Per Lb	900		1,100	Ea/LB	DROP COUNT PER POUND
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MICRO	MIN	TARGET	MAX	UOM	METHOD
E Coli		<3 MPN/g			COLIFORM/E-COLI, MPN, FDA/BAM, 8TH EDT.
Coliforms		<10 MPN/g			COLIFORM/E-COLI, MPN, FDA/BAM, 8TH EDT.
Salmonella/(2 X 375 grams)		NEGATIVE			FDA/BAM, ACR 3rd-Party Lab FSNS
Aerobic Plate Count			20,000	CFU/g	FDA BAM, CHPT 3, 8TH EDT.
Yeast & Mold			100	CFU/g	FDA/BAM. CHPT 18, 8TH EDT, YEAST & MOLD

## INGREDIENT STATEMENTS:

Sugar, Palm Kernel Oil, Hydrogenated Palm Oil, Nonfat Milk, Cocoa, Cocoa (processed with alkali), Soy Lecithin, Artificial Flavor.

Contains: Milk, Soy

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## STATEMENTS (continued...)

Produced in a facility that also handles Peanut, Tree Nuts and Wheat.

## DIET STATEMENTS:

OU-D (Dairy)

0 Absence & no risk of cross contamination.

1 Present in product.

2 Present in products manufactured on same line.

3 Present in same manufacturing plant.

Eggs or Egg Derivative: 3

Dairy or Dairy Derivative: 1/2/3

Soybean Lecithin: 1/2/3

Gluten (wheat, rye, oats, barley): 3

Sesame, Celery Seeds: 0

Shellfish/Fish: 0

Peanuts: 3

Tree Nuts(walnut, hazelnut, pecan, cashew, almond, pistachio, macadamia, filbert, brazil nut, coconut): 3

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## HANDLING STATEMENTS:

Packaging: Product is packaged in poly lined 50 lb. net weight corrugated cartons. Cartons are taped closed (no glue or staples used).

Storage: Product should be stored in a cool dry area which is free of any foreign odors. Ideal storage conditions are at 55 to 65 degrees F with less than 50% relative humidity.

## NUTRIENT STATEMENTS:

NOTE: All values shown in this data sheet were obtained by compositional calculations based upon data listed in the U.S.D.A. Handbook No. 8, U.S .D.A. Handbook No. 8-1, nutritional values furnished by suppliers from their databases and/or actual values obtained by analytical methods. The numbers reflect what we believe is, to the best of our knowledge and ability, a typical representation of the products nutritional composition.

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