



CONFIDENTIAL

SEMISWEET CHOCOLATE COOKIE DROPS / 4,000 COUNT PER POUND

0142



Pack types	Barcode
0142B50	00071818100343
0142L1	

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PRODUCT INFORMATION

Form	Drops
Cacao	41% minimum
Color	Dark brown
Flavor	Slightly sweet roasted chocolate with vanilla
Count	4000 +/- 200 pieces per pound
Country of Origin	USA

NUTRITIONAL INFORMATION

NUTRIENT	Per 100 g
(Moisture)	0.7 g
Calories	521.9
Calories from Fat	246.8
Total Fat	27.6 g
Saturated Fat	16.7 g
Trans Fat	0 g
Cholesterol	0 mg
Sodium	9 mg
Total Carbohydrates	65.3 g
Dietary Fiber	9.5 g
Total Sugars	55.7 g
Added Sugars	55.5 g
Protein	4.9 g
Vitamin A	35 IU
Vitamin C	0 mg
Vitamin D	0 mcg
Calcium	35 mg
Iron	5.9 mg
Potassium	292 mg

INGREDIENTS

Semisweet chocolate (sugar, unsweetened chocolate, cocoa butter, dextrose) and soya lecithin

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.

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	450 +/- 25 deg.	MacMichaels
Particle size	0.0012 - 0.0013"	Micrometer (AACT)
Alcohol Content	0	By Formulation
Fat content	28 +/- 1%	PNMR

MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY

GauchtGourmet 17401 TRITON SCHERTZ TX 78154

PHONE: 210-277- 7930 FAX: 210-497- 2364 EMAIL: INFO@GAUCHOGOURMET.COM

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	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	

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	Yes	Yes	Yes	Soy
	No	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 syrup
	Yes	Yes	Yes	Non-GMO dextrose (derived from corn)
	No	Yes	Yes	Corn starch
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.
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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	Yes - every 2 hours	3 probes: Ferrous:1.5mm Brass:2mm Stainless: 2mm
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/results/?brandId=4045
Halal certification	No
RSPO certification	No
Fair Trade certification	No

PACKAGING

Pack types	0142B50
Pack	Multiwall kraft paper bag
Closure type	Tape
Net weight	50 lbs.
Gross weight	51.78 lbs.
Outer Case Dimensions (LxWxH)	16.96 x 13 x 11.23"
Cube of Outer Case	1.26 cu. ft.
Inner Case Dimensions (LxWxH)	16.625 x 12.625 x 10"
Pallet Pattern (TlxHl)	8 x 5
Cases per Pallet	40
Cube of Inner Case	1.215 cu. ft.
Unit UPC Code	00071818100343

SAMPLE LABEL

0142B50 SEMISWEET CHOCOLATE COOKIE DROPS / 4000 COUNT PER POUND

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BEST BEFORE 01/28/2019

Non GMO



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**Made in the USA
Net Wt 50 lb (22.7 kg)**