



CONFIDENTIAL NUTRITION PROFILE

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The following nutritional information is based on a 40 g reference serving size and is being provided to you based on the NCA/RCI/CMA Nutrition Labeling Database. Values for 100 g are shown for your convenience and are derived from the 40 g reference amount columns.

Guittard Item: 9788 White Christmas Mints with Colored Nonpareils

	40 g Reference Serving Basis		Amount /100 g Based on 40 g Reference Columns	
	Amount	% DV	Amount	
Serving Size	7 pieces (40 g)			
(Water)	0.28 g		0.7 g	
Calories	200		500	
Calories from Fat	90		225	
Total Fat	10 g	15	24.5 g	
Saturated Fat	9 g	45	22.5 g	
<i>Trans</i> Fat	0 g		0 g	
Cholesterol	0 mg	0	0.0 mg	
Sodium	40 mg	2	100 mg	
Total Carbohydrates	29 g	10	72.5 g	
Dietary Fiber	0 g	0	0.0 g	
Sugars	28 g		70 g	
Protein	1 g		2.5 g	
Vitamin A		0	0.0 IU	
Vitamin C		0	0.0 mg	
Calcium		4	100 mg	
Iron		0	0.0 mg	

June 7, 2010 issued

GUITTARD CHOCOLATE COMPANY

Manufacturers of Fine Chocolate and Cocoa Products Since 1868
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 650-697-4427 • 800-468-2462 • www.guittard.com



GUITTARD CHOCOLATE COMPANY - PRODUCT SPECIFICATION

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Item 9788 WHITE CHRISTMAS MINTS WITH COLORED NONPAREILS

Ingredients

Sugar, partially hydrogenated palm kernel oil, whey, nonfat milk, mono and diglyceride and soya lecithin emulsifiers, artificial color (titanium dioxide), natural and artificial flavor. Nonpareils contain: sugar, corn starch, corn syrup and artificial color (Blue 1, Red 40, Yellow 5).

Physical and Chemical Properties

Color	To match standard
Flavor	To match standard
Form	Wafers
Fat Content	24.5 +/- 1%
Particle Size	0.0005 - 0.0006" Micrometer Method(AACT)
Count	84 - 89 pieces per pound

Bacteriological Tolerances

Total Plate Count	25,000/gm. maximum
Coliform	Less than 3/gm. (MPN)
E. Coli	Less than 3/gm. (MPN)
Salmonella	Negative
Mold Count	100/gm. maximum
Yeast Count	100/gm. maximum

Packaging

UPC

9788C25 25 lb. carton Polyethylene liner inside corrugated carton 0-71818-10255-2

Each unit is marked with the name of the manufacturer, item number, and production lot number. Production codes are read as follows:

X-YYYY-LN where

- X is the production shift
- YYY is the Julian calendar date
- Z is the last digit of the year
- LN is the production line designation (when used)

Storage

Store at 60-70°F in a dry area (less than 50% relative humidity), well ventilated with no strong odors. Recommended shelf life is 18 months in original Guittard packaging.

Issue Date 2/18/2010

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