

PRODUCT INFORMATION SPECIFICATIONS

DESCRIPTION: GENEVA DARK CHOCOLATE
PRODUCT ID: 21015 - 1M DROP / 21016 - 4M DROP / 21017 - CHUNK

1) PRODUCT INFORMATION:

Allergens:	Milk and Soy	
Fat (Total):	30% \pm 2%	AOAC 989.05
Target Color Range:	Consistent with Standard	L-Value - Hunter Colorimeter
Due to the use of natural ingredients, color variations may exist between product lots.		
Melting Point:	86.0°F \pm 2°F	Calculated
Drop Sizes:	21015 - 1,000 \pm 50 per lb. / 21016 - 4,000 \pm 200 per lb.	
Chunk Dimensions:	3/8" x 3/8" x 3/16" Dimension are +/- 1/16".	
Flavor:	Dark Chocolate	
Kosher:	Certified Kosher Dairy by Orthodox Union	

2) MICROBIAL SPECIFICATIONS:

Aerobic Plate Count:	Less than 10,000 CFU/g	AOAC 966.23
Coliform:	Less than 10 MPN/g	AOAC 966.24
Coagulase Positive Staph:	Less than 10 CFU/g	AOAC 975.55
Yeast and Mold	Less than 100 CFU/g	AOAC Method 2002.11
E. Coli:	Less than 3 MPN/g	AOAC 996.23
Salmonella:	Negative (375g x 2)	AOAC 996.08

3) PACKAGING, STORAGE CONDITIONS & SHELF LIFE:

Drop Packaging:	50 lb. poly-lined case and 2000# per pallet
Chunk Packaging:	40 lb. poly-lined case and 2000# per pallet
Storage Conditions:	55°F - 65°F and <50% relative humidity
Shelf Life:	24 months when properly stored.

Storage Conditions and Shelf Life are listed for optimal product functionality, not food safety.

Due to the low water activity of this product, it is shelf-stable, with no food safety related expiration date.

5) INGREDIENT STATEMENT:

Sugar, Chocolate Liquor, Anhydrous Milk Fat, Cocoa Butter, Soy Lecithin (an emulsifier), Salt, and Vanilla Extract.

6) APPROVED BY:

Steve Hudson - Vice President of Quality

DATE:

12/15/15