

## PRODUCT INFORMATION SPECIFICATIONS

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

### 1) PRODUCT INFORMATION:

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

### 2) MICROBIAL SPECIFICATIONS:

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

### 3) PACKAGING, STORAGE CONDITIONS & SHELF LIFE:

<b>Drop Packaging:</b>	50 lb. poly-lined case and 2000# per pallet
<b>Chunk Packaging:</b>	40 lb. poly-lined case and 2000# per pallet
<b>Storage Conditions:</b>	55°F - 65°F and <50% relative humidity
<b>Shelf Life:</b>	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