

Blommer **CHOCOLATE COMPANY**
Campbellford, ON • Chicago, IL • East Greenville, PA • Union City, CA

PRODUCT SPECIFICATION
ROYAL COCOA DROPS – MB

The ingredients for this product will be of food grade and, in all respects, in compliance with the Federal Food, Drug and Cosmetic Act of 1938 and all subsequent amendments, regulations and decisions.

Description

A Confectionery Drop made from a blend of Sugar, Hydrogenated Vegetable Oils (RSPO Palm Kernel, Coconut, RSPO Palm), Cocoa Processed with Alkali, Dextrose, Cocoa Powder, Whey Powder, Soy Lecithin (an emulsifier), and Vanillin (an artificial flavoring). This product is refined and standardized to the desired flavor, color and texture.

Physical Characteristics

1. Fineness	0.0013-15" average particle size
2. Moisture	Less than 1.0%
4. Color & Flavor	Match standard control sample
4. Melt Point Range	105 – 111°F
5. Count/pound	1,000 ± 100; 2,000 ± 200; 4,000 ± 400; 5,000 ± 500; 10,000 ± 500

Microbiological Specifications

1. Standard Plate Count	APC <25,000/g
2. Yeast and Mold	<100/g
3. Coliforms	10 MPN/g max
4. E. Coli	<3 MPN/g
5. Salmonella	Negative in 2*375g (PCR or VIDAS/ELFA)

Extraneous Matter

This product shall meet all FDA requirements for extraneous matter and shall be produced under good manufacturing practices.

Packaging and Storage Information

1. Packaging	25 or 50 pound net poly-lined cartons.
2. Storage	Store in odor free area at 60 to 70° F.
3. Relative Humidity	60% Max.
4. Shelf Life	12 months (under recommended conditions)

Ingredient Labeling

Sugar, Hydrogenated Vegetable Oil (Palm Kernel, Coconut, Palm), Cocoa Processed with Alkali, Dextrose, Cocoa Powder, Whey Powder (Milk), Soy Lecithin (an emulsifier), and Vanillin (an artificial flavoring).

Kosher Requirements

1. cRc Dairy

600 West Kinzie • Chicago, IL • 60654 • 312-226-7700

REVISION DATE: 14-Jun-16, REVISION NUMBER: 3