

# JERSEY COCOA

## 0013

**Pack types**

 0013B50  
 0013D40

**Barcode**

 00071818100138  
 00071818100145


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### PRODUCT INFORMATION

Form	Powder
Cacao	100%
Color	Medium red-brown
Flavor	Standard fully alkalized cocoa
Country of Origin	USA

### NUTRITIONAL INFORMATION

NUTRIENT	Per 100 g
<b>(Moisture)</b>	5 g
<b>Calories</b>	351.7
Calories from Fat	201.1
<b>Total Fat</b>	22.7 g
Saturated Fat	13.6 g
Trans Fat	0 g
<b>Cholesterol</b>	0 mg
<b>Sodium</b>	31.6 mg
<b>Total Carbohydrates</b>	39.2 g
Dietary Fiber	26.3 g
Total Sugars	0.6 g
Added Sugars	0 g
<b>Protein</b>	19.7 g
Vitamin A	0 IU
Vitamin C	0 mg
Vitamin D	0 mcg
Calcium	137 mg
Iron	36 mg
Potassium	3395 mg

### INGREDIENTS

High fat - Dutch process cocoa processed with potassium carbonate

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
Particle size	99% through 200 mesh wash through with petroleum ether.	ASTM
pH	7.0 - 7.3	pH meter
Alcohol Content	0	By Formulation
Fat content	22-24%	PNMR

**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	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	No	Yes	No	Bovine
Soy	No	No	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	No	Yes	Sucralose
Sugar Alcohols	No	No	Yes	Maltitol
Lecithin	No	No	Yes	Soy
	No	No	Yes	Sunflower
Artificial Colors	No	No	Yes	FD&C colors
Natural Flavors	No	No	Yes	Vanilla
Artificial Flavors	No	No	Yes	Vanillin
Corn	No	No	Yes	Corn starch, Corn syrup, Non-GMO dextrose
Alcohol	No			
Preservatives	No			

**ITEMS NOT HANDLED IN GUITTARD PRODUCT/LINE/PLANT**

<i>BHA</i>	<i>Onion</i>	<i>Yeast</i>	<i>Wheat</i>
<i>Licorice</i>	<i>Mustard</i>	<i>Latex</i>	<i>Enzymes</i>
<i>Bee pollen</i>	<i>Rubber</i>	<i>Chili</i>	<i>MSG</i>
<i>Coconut</i>	<i>Quinine</i>	<i>Gelatin</i>	<i>Honey &amp; its derivatives</i>
<i>Garlic</i>	<i>Maize</i>	<i>Royal Jelly</i>	<i>Phytosterols or their esters</i>
<i>Sulphites</i>	<i>Tocopherols</i>	<i>Sesame</i>	<i>Barley</i>
<i>Oats</i>	<i>Rye</i>	<i>Celery</i>	

Guitard 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.

**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)**

EXTRANEIOUS OBJECTS CONTROL	USED / NOT	SPECIFICATIONS
Metal detection	No	3 probes: Ferrous: 1.5 mm Brass: 2.0 mm Stainless: 2.0 mm
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 Units; 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	Pareve
Organic certification	No
Non-GMO Project certification	Yes <a href="https://www.nongmoproject.org/find-non-gmo/verified-products/?brand_id=4045">https://www.nongmoproject.org/find-non-gmo/verified-products/?brand_id=4045</a>
Halal certification	No
RSPO certification	No
Fair Trade certification	No

**PACKAGING**

Pack types	0013B50	0013D40
Pack	50 lb. bag Multiwall kraft paper bag	40 lb. drum Polyethylene film lined fiber drum
Closure type	Sewn bags	Tape
Net weight	50 lb	40 lb
Gross weight	50.70 lb	43.40 lb
Outer Case Dimensions (LxWxH)	35 x 18 x 5"	25 1/4 x 12 1/2 x 12 1/2"
Cube of Outer Case	1.82 cu. ft.	2.26 cu. ft.
Inner Case Dimensions (LxWxH)	35 x 18 x 5"	25 1/2 x 12 3/4 x 0"
Pallet Pattern (TlxHl)	5 x 8	10 x 2
Cases per Pallet	40	20
Cube of Inner Case	1.82 cu. ft.	n/a
Unit UPC Code	00071818100138	00071818100145

**SAMPLE LABEL**

# 0013B50 JERSEY COCOA

Ingredients: High fat - Dutch process cocoa processed with potassium carbonate

Made in a peanut-free, tree nut-free, & gluten-free manufacturing facility.  
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BEST BEFORE 12/29/2022

**5-555-5**



00071818100138



GUITTARD CHOCOLATE COMPANY  
Burlingame, CA 94010 • www.guittard.com  
09142017



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

# 0013D40 JERSEY COCOA

Ingredients: High fat - Dutch process cocoa processed with potassium carbonate

Made in a peanut-free, tree nut-free, & gluten-free manufacturing facility.  
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BEST BEFORE 12/29/2022

**5-555-5**



00071818100145



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09142017



**Made in the USA**  
**Net Wt 40 lb (18.1 kg)**