

SEMISWEET CHOCOLATE COOKIE DROPS WITH DEXTROSE - 1,000 COUNT

0138X

 Pack types
 Barcode

 0138B50X
 00071818013872

 0138C25X
 00071818013889



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PRODUCT INFORMATION		
Form	Drops	
Cacao	41% minimum	
Color	Dark brown	
Flavor	Slightly sweet, roasted chocolate with vanilla	
Count	1000 +/- 50 pieces per pound	
Country of Origin	USA	

NUTRITIONAL INFORMATION

NUTRIENT	Per 100 g
(Moisture)	0.7 g
Calories	484.7
Total Fat	28.4 g
Saturated Fat	17.3 g
<i>Trans</i> Fat	0 g
Cholesterol	0 mg
Sodium	5.0 mg
Total Carbohydrates	65.6 g
Dietary Fiber	5.5 g
Total Sugars	55.4 g
Added Sugars	52.3 g
Protein	3.7 g
Vitamin D	0 mcg
Calcium	37 mg
Iron	6.0 mg
Potassium	318 mg

INGREDIENTS

Semisweet chocolate (sugar, unsweetened chocolate, cocoa butter, dextrose) and sunflower lecithin

Made on equipment also used to make milk chocolate; not suitable for individuals with milk allergies.

Non-GMO Project Verified

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
Viscosity	450 +/- 25 deg.	MacMichaels
Particle size	0.0012 - 0.0013"	Micrometer (AACT)
Alcohol Content	0	By Formulation
Fat content	28 +/- 1%	PNMR

Spec Issue Date 02/12/2024



PARAMETERS	SPECIFICATIONS	METHODS
Aerobic Plate Count	25,000/gm. maximum	AOAC/BAM
Coliform	Less than 3/gm. (MPN)	MPN,AOAC/BAM
E. coli	Less than 3/gm. (MPN)	MPN,AOAC/BAM
Salmonella spp.	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	CCP 1B - Bean roasting time and temperature for effective kill of pathogens

	DIRECTLY	PRESENT ON	PRESENT IN THE	PROTEIN IS	
ALLERGENS	ADDED TO THE	SHARED	MANUFACTURING	PRESENT IN	SOURCE
7.222.102.110	PRODUCT?	EQUIPMENT?	FACILITY?	THE PRODUCT?	
Tree Nuts	No	No	No	No	
Dairy Products (Milk)	No	Yes	Yes	Yes	Bovine; Made on equipment also used to make milk chocolate; no suitable for individuals with milk allergies.
Soy	No	Yes	Yes	No	Lecithin
Peanuts	No	No	No	No	Loomin
Crustaceans,	No	No	No	No	
Shellfish					
Eggs	No	No	No	No	
Wheat	No	No	No	No	
Fish	No	No	No	No	
Sesame	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	Yes	Yes	Sucralose	
Sugar Alcohols	No	Yes	Yes	Maltitol	
Lecithin	No	Yes	Yes	Soy	
	Yes	Yes	Yes	Sunflower	
Artificial Colors	No	No	Yes	FD&C colors	
Natural Flavors	No	Yes	Yes	Vanilla	
Artificial Flavors	No	Yes	Yes	Vanillin	
Corn	No	No	Yes	Corn syrup	
	Yes	Yes	Yes	Non-GMO dextrose corn)	e (derived from
	No	Yes	Yes	Corn starch	
Alcohol	No				
Preservatives	No				



ITEMS NOT HANDLED IN GUITTARD PRODUCT/LINE/PLANT			
BHA	Onion	Yeast	Wheat
Licorice	Mustard	Latex	Enzymes
Bee pollen	Rubber	Chili	MSG
Coconut	Quinine	Gelatin	Honey & its derivatives
Garlic	Maize	Royal Jelly	Phytosterols or their esters
Sulphites	Tocopherols	Celery	Barley
Oats	Rye		

Guittard 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.

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)			
EXTRANEOUS OBJECTS CONTROL	USED / NOT	SPECIFICATIONS	
Metal detection	Yes - every 2 hours	3 probes: Ferrous: 1.5 mm Brass: 2.0mm 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 Unit 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	Dairy		
Organic certification	No		
Non-GMO Project Verified certification	Yes https://www.nongmoproject.org/find-non-gmo/		
Halal certification	No		
RSPO certification	No		
Fair Trade certification	No		



PACKAGING		
Pack types	0138B50X	0138C25X
Pack	50 lb. bag Multiwall kraft paper bag	25 lb carton Polyethylene liner inside corrugated carton
Closure type	Sewn bags	Tape
Net weight	50 lb	25 lb
Gross weight	50.70 lb	26.20 lb
Outer Case Dimensions (LxWxH)	34 x 17 x 3"	15.38 x 11.5 x 6.25"
Cube of Outer Case	1.003 cu. ft.	0.64 cu. ft.
Inner Case Dimensions (LxWxH)	34 x 17 x 3"	15.125 x 11.25 x 5.75"
Pallet Pattern (TlxHI)	5 x 8	10 x 6
Cases per Pallet	40	60
Cube of Inner Case	1.003 cu. ft.	0.566 cu. ft.
Unit UPC Code	00071818013872	00071818013889

SAMPLE LABEL

0138B50X

SEMISWEET CHOCOLATE COOKIE DROPS WITH **DEXTROSE - 1,000 COUNT**

Ingredients: Semisweet chocolate (sugar, unsweetened chocolate, cocoa butter, dextrose) and sunflower lecithin

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00071818013872

Non-GMO Project Verified

BEST BEFORE 02/11/2026

10312022





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

Made in the USA Net Wt 50lb (22.68kg)



0138C25X

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Made in the USA Net Wt 25lb (11.34kg)