



COCOA NIBS



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PRODUCT INFORMATION

Form	Nibs
Cacao	100%
Color	Darkest brown
Flavor	Roasted chocolate with mild bitterness
Country of Origin	USA

NUTRITIONAL INFORMATION

NUTRIENT	Per 100 g
(Moisture)	0.7 g
Calories	640.0
Calories from Fat	468.0
Total Fat	52.0
Saturated Fat	32.0
Trans Fat	0 g
Cholesterol	0 mg
Sodium	25 mg
Total carbohydrates	28.0 g
Dietary Fiber	27.0 g
Total Sugars	0.6 g
Added Sugars	0 g
Protein	14.0 g
Vitamin A	101 IU
Vitamin C	0 mg
Vitamin D	0 mcg
Calcium	101 mg
Iron	16.8 mg
Potassium	830 mg

INGREDIENTS

May contain cocoa shell, plant material or other material from the growing process. Inspect or re-clean as needed.

Made in a peanut-free & gluten-free facility.

STORAGE & SHELF LIFE

60 - 70 degree F (less than 50% relative humidity), well ventilated with no strong odors.

Shelf Life: 24.0 months (730 days)

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
Alcohol Content	0	Formulation
Fat content	54 +/- 1%	PNMR



BIOLOGICAL HAZARDS

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	CCP 1B - Bean roasting time and temperature for effective kill of pathogens

CHEMICAL HAZARDS

ALLERGENS	PRODUCT	LINE	PLANT	SPECIFY
Tree Nuts	No	No	Yes	Almonds
Dairy Products (Milk)	No	No	Yes	Bovine
Soy	No	No	Yes	Lecithin
Peanuts	No	No	No	
Crustaceans, Shellfish	No	No	No	
Eggs	No	No	No	
Wheat	No	No	No	
Fish	No	No	No	

SENSITIZERS	PRODUCT	LINE	PLANT	SPECIFY
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	Yellow 5&6 Lakes, Blue 1&2 Lakes, Red 40 Lake, Red 3
Natural Flavors	No	Yes	Yes	Vanilla
Artificial Flavors	No	No	Yes	Vanillin
Corn	No	No	Yes	Corn starch
	No	No	Yes	Corn syrup
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 & 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>	

There are procedures to avoid cross-contamination of the product with the allergens not present in the product, but noted in Line and Plant. Method used for verification - Neo-gen rapid test, every change over.

