	Quality Assurance	PPD Finished Product	Document # 13093	Version # 2.0
	Dark Coating Wafers			

PRODUCT: Dark Coating Wafers

UPC: 62404 25 lb. Box

DESCRIPTION: Premium coating wafers are easy to melt and do not require tempering. Great for dipping, drizzling, coating, molding and creating decorations.

INGREDIENTS: Sugar, palm and palm kernel oil, cocoa processed with alkali, nonfat dry milk, cocoa, sorbitan tristearate, **soy** lecithin, salt.

ALLERGEN: Contains milk and soy.

KOSHER: 


COUNT PER POUND: 200 ± 25

MICROBIOLOGICAL:

	Max	Unit	Test Method
APC	2,000	cfu/gram	AOAC 966.23
Mold	50	cfu/gram	FDA-BAM 8 th ed.
Yeast	50	cfu/gram	FDA-BAM 8 th ed.
Coliform	10	cfu/gram	MPN: AOAC 966.24 VRB: FDA-BAM 8 th ed. PETRI: AOAC991.14
E. Coli	Negative	-	MPN: AOAC 966.24 VRB: FDA-BAM 8 th ed. PETRI: AOAC991.14
Salmonella - 375 grams	Negative	-	AOAC RI100201

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RECOMMENDED STORAGE: Chocolate products should be stored in a well-ventilated area that is free from strong odors. The temperature should be between 60°- 70°F, with relative humidity 60% max.

RECOMMENDED HANDLING INSTRUCTIONS: Melt wafers carefully. No tempering is required. Be sure all containers and utensils are dry. Warm wafers over double boiler or in a microwave. Stir and heat at 15 second intervals until the product is smooth and melted (120°F or 49°C). Overheating will cause wafers to burn. Ideal working temperature range is 100°F - 115°F (38°C - 46°C). Once final product is made, refrigerate immediately for 5-10 minutes so that a perfect glossy, hard coating can be achieved.

SHELF LIFE: 12 months from the date of manufacture

NUTRITIONALS:

Nutrition Facts	
Serving size 13 wafers (30 g)	
Amount per serving	
Calories 160	
	% Daily Value*
Total Fat 11g	14%
Saturated Fat 9g	45%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 15mg	0%
Total Carbohydrate 17g	6%
Dietary Fiber 0g	0%
Total Sugars 16g	
Includes 15g Added Sugars	30%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 30mg	2%
Iron 1mg	6%
Potassium 115mg	2%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Per 100g

Nutrient Name	Amount...
Calories	539.730
Total Fat	35.050
Saturated Fat	31.600
Trans Fat	0.340
Cholesterol	1.670
Sodium	56.710
Total Carbohydrate	57.990
Dietary Fiber	0.000
Total Sugars	52.520
Added Sugars	49.170
Protein	4.630
Vitamin D	0.000
Calcium	97.920
Iron	3.460
Potassium	376.020

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