 <p>GHIRARDELLI CHOCOLATE MOMENTS OF TIMELESS PLEASURE®</p>	R&D	Specification	Document # SPEC-00948	Version # 10.0
	Semi-Sweet Chocolate Chips			

PRODUCT: Semi-Sweet Chocolate Chips

UPC:

63116	1000 Count	25 lb. Box
64250	4000 Count	25 lb. Box
64117	2000 Count	25 lb. Box

DESCRIPTION: Chocolate chips with a pronounced chocolate flavor profile. Excellent in cookies, brownies, and ice cream. Also great for toppings.

INGREDIENTS: Semi-Sweet Chocolate (sugar, unsweetened chocolate, cocoa butter, whole **milk** powder, **soy** lecithin- an emulsifier, vanilla)

ALLERGEN: Contains soy and milk.

KOSHER: 

TARGET COCOA SOLIDS: 45%


COUNT PER POUND:

1000 ± 100
2000 ± 200
4000 ± 400

GRIND: 29 ± 3 Microns

Created\Revised by: Jen Nicosia, Quality Systems Engineer	Effective date: 02/19/2016
Approved by: Kevin Tamaki, Senior Manager Research and Development	Page 1 of 3

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MICROBIOLOGICAL:

	Max	Unit	Test Method
APC	20,000	cfu/gram	AOAC 966.23
Mold	100	cfu/gram	FDA-BAM 8 th ed.
Yeast	100	cfu/gram	FDA-BAM 8 th ed.
Coliform	100	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 - 100 grams	Negative	-	AOAC RI100201 AOAC 2004.03

RECOMMENDED STORAGE: Chocolate products should be stored in a well-ventilated area that is free from strong odors. The temperature should be between 55°- 65°F, with relative humidity below 50%.

SHELF LIFE: 24 months from date of manufacture.

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R&D

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Semi-Sweet Chocolate Chips

NUTRITIONALS:

Nutrition Facts	
Serving Size 33 chips (15g)	
Amount Per Serving	
Calories 70	Calories from Fat 35
	% Daily Value*
Total Fat 4g	6%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 10g	3%
Dietary Fiber 1g	4%
Sugars 8g	
Protein 1g	
Vitamin A 0%	• Vitamin C 0%
Calcium 0%	• Iron 4%
*Percent Daily Values are based on a 2,000 calorie diet.	

100g Nutritionals			
Calories (kcal)	474.85	Vitamin B1 (mg)	0
Calories from Fat (kcal)	247.42	Vitamin B2 (mg)	0
Calories from Sat Fat (kcal)	147.63	Vitamin B3 (mg)	0
Fat (g)	27.7	Vitamin B6 (mg)	0
Saturated Fat (g)	16.4	Folate (mcg)	0
Trans Fatty Acid (g)	0.01	Vitamin B12 (mcg)	0
Poly Fat (g)	1.02	Pantothenic Acid (mg)	0
Mono Fat (g)	8.77	Minerals	
Cholesterol (mg)	0.59	Sodium (mg)	3.44
Carbohydrates (g)	66.79	Potassium (mg)	375.84
Dietary Fiber (g)	5.83	Calcium (mg)	38.02
Soluble Fiber (g)	0	Iron (mg)	4.97
Insoluble Fiber (g)	0	Phosphorus (mg)	158.91
Total Sugars (g)	55.19	Magnesium (mg)	115.33
Other Carbs (g)	0	Zinc (mg)	1.57
Protein (g)	4.11	Copper (mg)	0.87
Vitamins		Saturated Fats	
Vitamin A - IU (IU)	4.89	18:0 Stearic Acid (g)	0
Vitamin C (mg)	0.02	Other Nutrients	
Vitamin E-IU (IU)	0	Sugar Alcohol (9g)	0

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