

DARK CHOCOLATE NON PAREILS

BFAC



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PRODUCT INFORMATION

Form	Wafers
Cacao	54% minimum
Color	Dark brown with white nonpareils
Flavor	Robust chocolate flavor with distinct vanilla and crunchy nonpareils
Country of Origin	USA

NUTRITIONAL INFORMATION

NUTRIENT	Per 30 g, About 5 pieces	%DV
(Water)	0.28 g	
Calories	160	
Calories from Fat	80	
Total Fat	9 g	12
Saturated Fat	5 g	27
Trans Fat	0 g	
Cholesterol	0 mg	0
Sodium	11 mg	0
Total Carbohydrates	19 g	7
Dietary Fiber	3 g	12
Total Sugars	15 g	
Added Sugars	15 g	30
Protein	2 g	
Vitamin D	0 mcg	0
Calcium	41 mg	0
Iron	6.8 mg	12
Potassium	102 mg	2

INGREDIENTS

Semisweet chocolate (unsweetened chocolate, sugar, cocoa butter), Nonpareils (sugar, corn starch, carnauba wax), sunflower lecithin, and vanilla.

Made on equipment also used to make milk chocolate.

Not suitable for individuals with milk allergies.

Made in a peanut-free, tree nut-free, & gluten-free facility.

This applies to sealed product in original OliveNation 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

Caution: Exposure to heat or temperature fluctuations can cause surface bloom (hazy or cloudy appearance)

LOT CODE

Lot number is a record which corresponds to a manufactured batch. This code cannot be deciphered.

ANALYTICAL PARAMETERS

PARAMETERS	SPECIFICATIONS	METHODS
Viscosity	110 +/- 5 deg.	MacMichaels
Particle size	0.0005 - 0.0006"	Micrometer (AACT)
Alcohol Content	0	By Formulation
Fat content	31 +/- 1%	PNMR

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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	CCP 1B - 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	Yes	Yes	Yes	Bovine; Molded on equipment also used with milk chocolate; Not suitable for individuals with milk allergies
Soy	No	Yes	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	
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	Yes	Yes	Yes	Vanilla	
Artificial Flavors	No	Yes	Yes	Vanillin	
Corn	No	No	Yes	Corn syrup	
	No	Yes	Yes	Non-GMO dextrose (derived from corn)	
	Yes	Yes	Yes	Corn starch	
Alcohol	No				
Preservatives	No				

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ITEMS NOT HANDLED IN 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>Celery</i>	<i>Barley</i>
<i>Oats</i>	<i>Rye</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.

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: 2.0 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 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

Kosher certification	Dairy
Organic certification	No
Non-GMO certification by FDA Voluntary Labeling Guidelines	Yes
Halal certification	No
RSPO certification	No
Fair Trade certification	No