

BUTTERSCOTCH BAKING CHIPS

AAGC

This information has been carefully compiled and provided in good faith and believed to be accurate and reliable to the best of our knowledge and belief. Since conditions of use of this information or use of the products supplied by us are not under our control, no guarantee or warranty, whether expressed or implied, is made. This information supersedes all previous versions, is subject to change without notice and valid until a new version is issued.

PRODUCT INFORMATION

Form	Drops
Color	Pale brown-orange
Flavor	To match standard
Count	1000 +/- 100
Country of Origin	USA

NUTRITIONAL INFORMATION

NUTRIENT	Per 100 g
(Moisture)	0.7 g
Calories	506.6
Calories from Fat	226.7
Total Fat	25.7 g
Saturated Fat	23.4 g
Trans Fat	0 g
Cholesterol	1.8 mg
Sodium	113 mg
Total Carbohydrates	69.1 g
Dietary Fiber	0 g
Total Sugars	68.9 g
Added Sugars	59.2 g
Protein	2.9 g
Vitamin A	0 IU
Vitamin C	0 mg
Vitamin D	0 mcg
Calcium	132 mg
Iron	0.09 mg
Potassium	101 mg

INGREDIENTS

Sugar, palm kernel and palm oils, whey, nonfat milk, natural flavor, added color, sunflower lecithin and vanilla

No synthetic colors or flavors. No hydrogenated oils.

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

This applies to sealed product in original 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: 18 months (549 days) in sealed, original packaging

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

ANALYTICAL PARAMETERS

PARAMETERS	SPECIFICATIONS	METHODS
Viscosity	165 +/- 5 deg.	MacMichaels
Particle size	0.0005 - 0.0006"	Micrometer (AACT)
Alcohol Content	0	By Formulation
Fat content	26 +/- 1%	PNMR

BUTTERSCOTCH BAKING CHIPS

AAGC

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)	Yes	Yes	Yes	Yes	Bovine
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	
SENSITIZERS	DIRECTLY ADDED TO THE PRODUCT?	PRESENT ON SHARED EQUIPMENT?	PRESENT IN THE MANUFACTURING FACILITY?	SOURCE	
Chocolate Derivatives	No	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	Yes	Yes	FD&C colors	
Natural Flavors	Yes	Yes	Yes	Vanilla, Butterscotch	
Artificial Flavors	No	Yes	Yes	Vanillin	
Corn	No	No	Yes	Corn syrup	
	No	Yes	Yes	Non-GMO dextrose, Corn starch	
Alcohol	No				
Preservatives	No				

ITEMS NOT HANDLED IN DURING MANUFACTURING

<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>	

BUTTERSCOTCH BAKING CHIPS

AAGC

PHYSICAL HAZARDS (THIS IS NOT A HAZARD ANALYSIS)

EXTRANEEOUS OBJECTS CONTROL	USED / NOT	SPECIFICATIONS
Metal detection	Yes - every 2 hours	3 probes: Ferrous:1.5mm Brass:2mm Stainless: 2mm
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 certification by FDA Voluntary Labeling Guidelines	Yes
Halal certification	No
RSPO certification	No
Fair Trade certification	No

PACKAGING

Pack types	
Pack	25 lb carton Polyethylene liner inside corrugated carton
Closure type	Tape
Net weight	25 lb