

BRAZILIAN RAINFOREST DARK CONFECTION

Product specification according to the legislation of USA

Specification

Dark compound coating, without hydrogenated oils or TFA's, with a typical and well balanced chocolate flavor.

Ingredients

Sugar, fractionated palm kernel oil, cocoa (processed with alkali), lactose (milk), palm oil and emulsifiers: soy lecithin and

vanilla (milk).

Contains: Milk and Soy

May contain traces: Milk, soy and any of their derivatives

Chemical and physical characteristics

Water content: < 1.0%

Fineness: 18 – 22 Microns

Viscosity: $40 \pm 5^{\circ}$ MacMichael (viscosity after production)

Microbiological characteristics (to § 64 LFGB)

 $\begin{array}{lll} APC & < 20,000 \ cfu/g \\ Yeast \& \ Mold: & < 100 \ cfu/g \\ Coliforms: & < 10.0 \ /g \ MPN \\ E. \ coli & < 0.3/g \ MPN \\ Salmonella & Neg./375g \\ \end{array}$

Recommended storing conditions

55 - 75 °F; relative humidity < 65%, in odor free atmosphere.

Self Life

4 weeks.

Item: BRAZILIAN RAIFOREST DARK CONFECTION

Santa Barbara Chocolate - 2112 Eastman Ave. Suite 113

VENTURA CA 93003 - UNITED STATES

Telephone: +1 (888) 812-6262 Fax: +1 (805) 477-7684



Nutritional information per 100g

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Calories	535 kcal	Mono Fat	3g
Calories from fat	305 kcal	Poly Fat	1g
Calories from saturated fat	272 kcal	Trans Fatty Acid	0.0g
Protein	3g	Cholesterol	0mg
Carbohydrates	60g	Water	0.7g
Dietary Fiber	5g	Vitamin A – IU	3 IU
Soluble Fiber	1σ	Vitamin C	Oma

Soluble Fiber Vitamin C 0mg 53g 0 IU **Total Sugars** Vitamin D – IU 0g Sugar Alcohol Calcium 23mg Other Carbs 2g Iron 7mg Fat 34g Sodium 2mg 30g Saturated Fat Caffeine 0mg

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^{*}All values shown in this report were obtained by compositional calculation based on published data or nutritional data furnished. The numbers reflect what we believe is, to the best of our knowledge, a typical representation of the product.