

**C015-100 Dark Decor Curls**



Issue Date:	6/15/2020	Revision:	B	Manufacturer Item #	CHD-BS-90266-A99
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**PRODUCT DESCRIPTION**

Dark Décor Curls

**PHYSICAL ATTRIBUTES**

Appearance:	Shavings of semi-sweet chocolate						
Color:	Dark Brown						
Flavor:	Semi-sweet chocolate						
Pack Size:	1 x 10 Lbs.						
Case Dimensions:				Case Cube(ft <sup>3</sup> ):		Pallet Conf. (TI / HI)	
L[depth]xWxH in.	15.1875	12.6875	5	0.5576		9	12

**INGREDIENTS**

SUGAR; UNSWEETENED CHOCOLATE; COCOA BUTTER; MILKFAT; SOY LECITHIN (AN EMULSIFIER); NATURAL VANILLA EXTRACT.

**ALLERGENS:** CONTAINS: MILK AND SOY.

**NUTRITIONAL INFORMATION**

NUTRIENT	Per 100g
CALORIES	500
TOTAL FAT (g)	33.6
SATURATED FAT (g)	20.1
TRANS FAT (g)	0.1
CHOLESTROL (mg)	4.5
SODIUM (mg)	0.2
TOTAL CARBOHYDRATE (g)	60.3
DIETARY FIBER (g)	7
TOTAL SUGARS (g)	48.8
ADDED SUGARS (g)	48.8
PROTEIN (g)	4.5
VITAMIN D (mcg)	0.0132
CALCIUM (mg)	33.8
IRON (mg)	7.60
POTASSIUM (mg)	387.3



<b>Brand Name:</b>	Mona Lisa	<b>Net Weight: (Lbs.)</b>	10.00
<b>Case GTIN</b>	8 40119 10007 5	<b>Net Weight: (Kg.)</b>	4.54
<b>Kosher</b>	Circle K	<b>Gross Weight: (Lbs.)</b>	11.72
<b>Country of Origin</b>	USA	<b>Gross Weight: (Kg.)</b>	5.32

**MICROBIOLOGICAL ATTRIBUTES\***

Attributes	Limits
Total Aerobic Plate Count (cfu/g)	5,000
E. coli (MPN/g)	Negative
Coliforms (MPN/g)	10
Yeast and Mold (cfu/g)	50
Salmonella (/375g)	Negative

\*The above attributes are provided by the product manufacturer. Parameters are guaranteed attributes.

**GMO STATEMENT**

	Produced with Genetic Engineering.
	Partially Produced with Genetic Engineering.
	May be produced with Genetic Engineering.
X	<b>NOT</b> Produced with Genetic Engineering.

**STORAGE CONDITIONS**

Recommended Condition:	Best kept (<68°F) and <70% RH.
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**SHIPPING CONDITIONS**

Recommended Condition:	Best shipped (<68°F) and <70% RH.
Alternate Condition:	May be shipped in a refer or freezer truck at zero degrees for less than 7 days.

**SHELF LIFE**

Recommended Shelf Life:	24 months at recommended storage conditions.
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COMPONENT	PRESENT IN PRODUCT	PRESENT IN PRODUCTS MANUFACTURED ON THE SAME LINE	PRESENT IN THE SAME MANUFACTURING PLANT
PEANUTS AND DERIVATIVES	NO	NO	NO
TREE NUTS AND DERIVATIVES	NO	NO	NO
EGG AND DERIVATIVES	NO	NO	NO
MILK AND DERIVATIVES	YES	YES	YES
SOY AND DERIVATIVES	YES	YES	YES
WHEAT	NO	NO	NO
FISH	NO	NO	NO
CRUSTACEAN SHELLFISH	NO	NO	NO
SULFITES > 10 ppm	NO	NO	NO
MUSTARD	NO	NO	NO
SESAME	NO	NO	NO
GLUTEN	NO		
ARTIFICIAL FLAVOR SOURCE	NO		
FD&C ARTIFICIAL COLORS	NO		

**CODE FORMAT**

*You should read the production code as follows:*

- First digit/letter:** Production plant
- 1 = St-Hyacinthe, QC
  - 2 = St-Albans, VT
  - 3 = Pennsauken, NJ
  - 4 = Eddystone, PA
  - 5 = Toluca, MEX
  - 7 = American Canyon, CA
  - 8 = Robinson, IL
  - 9 = Monterrey, MEX
  - A = Extrema, BRAZIL
  - C = Chatham, ON
  - D = Hendersonville, NC (Mona Lisa)
  - F = Chicago, IL
  - G = Pennsauken, NJ (American Almonds)

- Second digit:** Last digit of the year of production plus one.
- Next 3 digits:** Julian code / day of the year the item was produced.
- Last 2 digits:** Production sequence for a same SKU within a site.

Example: (18007-01) 1 8 007 - 01 :

Production plant \_\_\_\_\_

Year \_\_\_\_\_

Day \_\_\_\_\_

Batch production sequence \_\_\_\_\_

Following the procedure above-described, the production plant would be St-Hyacinthe and the manufacturing starting date would be the 7<sup>th</sup> day of year 2017 (January 07 / 2017), first batch for a given SKU in a given site.

LABEL / CASE GRAPHICS

**MONA LISA**

CHD-BS-90266-A99

83267274 OLD / 77375 / DC-40 / 01336420 / 263369 / 073 / 100255

blossoms Dark Décor Curls

**DARK**



US(EN): Semi-sweet chocolate; CA(EN): Semi-sweet chocolate; CA(FR): Chocolat mi-sucré; MX(EN): Bitter chocolate; MX(ES): Chocolate amargo

US(EN): Ingredients: sugar, unsweetened chocolate, cocoa butter, vanilla, soy lecithin (an emulsifier), natural vanilla extract, Cocoa Hazelnut Foundation. Cocoa ingredients. CA(EN): Ingrédients: sucre, chocolat non sucré, cacao, beurre de cacao, huile de sésame (huile), extrait de vanille, extrait naturel de vanille. Cocoa Hazelnut Foundation. Cocoa ingredients. CA(FR): Ingrédients: sucre, chocolat non sucré, beurre de cacao, huile de sésame (huile), extrait de vanille, extrait naturel de vanille. Cocoa Hazelnut Foundation. Ingrédients Cacao. MX(EN): Ingredientes: azúcar, cacao negro, cacao butter, buttered (sugar), soy lecithin, natural vanilla extract, Cocoa Hazelnut Foundation. Cocoa ingredients. MX(ES): Ingredientes: azúcar, pasta de cacao, manteca de cacao, grasa botánica (soja), levadura de soja, extracto natural de vainilla. Cocoa Hazelnut Foundation. Ingredientes Cacao.

FRAGILE



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BARRY CALLEBAUT USA LLC, 51 ST. PAUL'S ROAD,  
HENDERSONVILLE, NC 28792 USA

Net Weight - Poids Net - Peso Neto:  
4.54 KG - 10 LBS

**LOT#: D8055-01B**

Prod.Date - Date de prod. - Fecha de prod.: 2017/02/24  
Best Before - Meilleur avant - Mejor antes de: 2019/02/24

PD 1