



**CHOCOLATE CHOCOLATE  
CHOCOLATE  
C O M P A N Y**  
- Since 1981 -

**Chocolate Chocolate Chocolate Company**

5025 Pattison Ave

Saint Louis, Missouri 63110

1-888-222-7710

## **DARK CHOCOLATE SEA SALT CARAMEL BAR - 3.5 OZ - 99 G**

ITEM # 00805

### **DESCRIPTION**

Our signature soft sea salt caramel, made with fresh whipping cream, butter, and Madagascar Vanilla is slowly cooked in copper kettles and topped with Mediterranean Sea Salt.

### **INGREDIENTS**

Dark Chocolate (**Fair Trade Certified™ Cane Sugar**, **Fair Trade Certified™ Chocolate Liquor** - Processed with Alkali, **Fair Trade Certified™ Cocoa Butter**, Milk Fat, Soy Lecithin – an Emulsifier, Natural Flavor), Corn Syrup, **Fair Trade Certified™ Cane Sugar**, **Fair Trade Certified™ Invert Sugar**, Grade AA Butter, Fresh Whipping Cream, Fresh Whole Milk, Salt, Vanilla, Mediterranean Sea Salt

### **ALLERGY INFORMATION: CONTAINS: Milk, Soy**

Products have been manufactured on shared equipment that processes Peanuts, Tree Nuts, Milk, Soy, Eggs and Wheat.

<b>ALLERGENS:</b>	<b>PRESENT IN PRODUCT</b>	<b>PRESENT IN PLANT</b>
Peanuts and products thereof	NO	YES
Tree Nuts and products thereof	NO	YES
Soybeans and products thereof	YES	YES
Milk and products thereof	YES	YES
Wheat and products thereof	NO	YES
Egg and products thereof	NO	YES
Sesame and products thereof	NO	NO

<b>PRODUCT SIZING</b>	<b>L</b>	<b>W</b>	<b>H</b>	<b>GROSS WT</b>
PRODUCT DIMENSIONS (IN)	3.37	0.5	7.68	4.5 OZ
CASE DIMENSIONS (IN)	3.81	6.94	7.75	3.5 LBS
MASTER CASE DIMENSIONS (IN)	16	7.44	8.5	14 LBS

<b>PALLET CONFIGURATION</b>	<b>TI</b>	<b>HI</b>	<b>PALLET</b>
	15	6	90

<b>ITEM UPC:</b>	0 81331 00805 7
<b>CASE UPC:</b>	0 81331 90705 3
<b>MASTER CASE UPC:</b>	0 81331 90805 0



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KOSHER CERTIFIED: NO

FAIR TRADE CERTIFIED TM COCOA AND CANE SUGAR: YES

**SHELF LIFE:**

12 MONTHS

**LOT TRACEABILITY:**

Julian Date + Batch/Shift Number + Year

EXAMPLE: JANUARY 1, 2013 = 001113

COUNTRY OF ORIGIN: USA

**RECOMMENDED STORAGE CONDITIONS:**

Store in a cool, dry place away from foreign odors. It is important to maintain a low, relative humidity of 55% or less. Room temperature is OK. Ideal storage temperature is anywhere between 68-70 degrees. Chocolates must be kept at least 6" off the ground and 18" off the walls. Proper ventilation in storage room is important. Chocolates MUST be kept away from foreign odors such as: coffee, cheese, flowers, tobacco, perfumes, soaps, disinfectants, etc. Rapid change in temperature (hot or cold) can result in fat or sugar bloom (chocolate turning white). Direct light can also accelerate fat bloom.

**MICROBIOLOGICAL TESTING:**

Test	Units	Method	Reference
APC	<10,000 cfu/g	FDA BAM	AOAC 966.23
Coliform	<10 MPN/g	FDA BAM	AOAC 966.24
E. Coli	<1 MPN/g	FDA BAM	AOAC 966.24
S. aureus (CPS)	<10 cfu/g	FDA BAM	8th ed Ch 12
Enterococci (KF Strep)	<1,000 cfu/g	KF Agar	CMMEF 4th ed Ch 9
Yeast & Mold	<10 cfu/g	FDA BAM	FDA BAM 7ed 21992
Mold	<100 cfu/g	FDA BAM	FDA BAM 7ed 21992
Salmonella	Neg/375g	FDA BAM	8th ed Ch 5
Aw	<.85 Aw	Dew Point-Chilled Mirror	AOAC 978.18

MODIFIED: 2/5/19

**EMERGENCY CONTACT INFORMATION:**

DAN ABEL JR.

314-338-3501 X 130

CELL: 314-853-1169

**Nutrition Facts**

3 servings per container

**Serving size** 1/3 Bar (33g)

**Amount per serving**

**Calories** 130

% Daily Value\*

**Total Fat** 7g 9%

Saturated Fat 4g 20%

Trans Fat 0g

**Cholesterol** 10mg 3%

**Sodium** 170mg 7%

**Total Carbohydrate** 17g 6%

Dietary Fiber <1g 4%

Total Sugars 15g

Includes 14g of Added Sugars 28%

**Protein** 1g

Vitamin D 0mcg 0%

Calcium 19mg 0%

Iron 1mg 6%

Potassium 20mg 0%

\*The % Daily Values (DV) tells you how much a nutrient in a serving contributes to a daily diet. 2000 calories a day is used for general nutrition advice