



**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

MILK WAFFLE CONE CARAMEL BAR - 3.5 OZ - 99 G

ITEM # 00830

DESCRIPTION

Vanilla butter caramel and milk chocolate topped with waffle cone crumbs

INGREDIENTS

INGREDIENTS: Milk Chocolate (**Fair Trade Certified™ Cane Sugar**, Milk Powder, **Fair Trade Certified™ Cocoa Butter**, **Fair Trade Certified™ Chocolate Liquor**, Soy Lecithin – an Emulsifier, Natural Flavors), Corn Syrup, **Fair Trade Certified™ Cane Sugar**, **Fair Trade Certified™ Invert Sugar**, Grade AA Butter, Fresh Whipping Cream, Fresh Whole Milk, Salt, Vanilla, Wheat Flour, Sugar, Vegetable Oil, Cornflour, Oat Fiber, Soy Lecithin (an Emulsifier), Salt

ALLERGY INFORMATION: CONTAINS: Milk, Soy, Wheat

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

ALLERGENS:	PRESENT IN PRODUCT	PRESENT IN PLANT
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	YES	YES
Egg and products thereof	NO	YES
Sesame and products thereof	NO	NO

PRODUCT SIZING	L	W	H	GROSS WT
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

PALLET CONFIGURATION	TI	HI	PALLET
	15	6	90

ITEM UPC:	0 81331 00830 9
CASE UPC:	0 81331 90730 5
MASTER CASE UPC:	0 81331 90830 2



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EMERGENCY CONTACT INFORMATION:

DAN ABEL JR.
314-338-3501 X 130
CELL: 314-853-1169

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.

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 70mg	3%
Total Carbohydrate 19g	7%
Dietary Fiber 0g	0%
Total Sugars 18g	
Includes 15g of Added Sugars	30%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 37mg	2%
Iron 1mg	2%
Potassium 15mg	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.	

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: 11/12/18 CJS