



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 CHOCOLATE PECAN CARAMEL BAR - 3.5 OZ - 99 G

ITEM # 00802

DESCRIPTION

Vanilla caramel layered in milk chocolate and topped with candied pecan pieces.

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**, Fresh Whipping Cream, Fresh Whole Milk, Grade AA Butter, Salt, Vanilla, Pecans, Sugar

ALLERGY INFORMATION: CONTAINS: Milk, Soy, Tree Nuts {Pecans}

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

ALLERGENS:	PRESENT IN PRODUCT	PRESENT IN PLANT
Peanuts and products thereof	NO	YES
Tree Nuts and products thereof	YES	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

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 00802 6
CASE UPC:	0 81331 90765 7
MASTER CASE UPC:	0 81331 90865 4



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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, 2020 = 001120

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