

PRODUCT SPECIFICATION

RICHMOND DARK WAFERS

I. INGREDIENTS:

Sugar, Hydrogenated Palm Kernel Oil, Cocoa Powder, Whey Powder, Powdered Whey Protein Concentrate, Chocolate Liquor, Cocoa Powder (*), Soya Lecithin, Natural Flavour. Contains milk and soy. (*) Processed with alkali

Produced in a facility which also handles peanuts and tree nuts.

II. PHYSICAL DATA:

Colour:	Dark Brown
Flavour:	Semi-Sweet Chocolate Like; No Off Flavours
	Detected
Melting Point:	$33 \pm 2 \ ^{\circ}C \ (91 \pm 3 \ ^{\circ}F)$
Particle Size:	22 ± 2 micron
Viscosity:	$17.5 \pm 12.5 \text{ dyn.sec/cm}^2$
Yield Value:	$135 \pm 85 \text{ dyn/cm}^2$

III. MICROBIOLOGICAL STANDARD:

Total Bacteria:	Less than 10,000 cfu/gram
E. Coli:	Less than 10 cfu/gram
Salmonella:	Negative in 25 grams

IV. KOSHER STATUS:

Dairy - Non Cholov Yisroel

(Kosher certification available upon request)

V. RECOMMENDED STORAGE CONDITIONS:

14 - 18 °C (57 - 64 °F), < 50 % R.H. Do not store exposed to light or near strong odor

VI. SHELF LIFE:

Optimum for 12 months under recommended storage conditions $(14 - 18 \text{ }^\circ\text{C} \& < 50 \% \text{ R.H.})$. Product should not be exposed to direct sunlight, strong odours or open air for extended periods of time. Frequent rotation of stock is recommended for freshness of product flavour

VII. PACKAGING:

Corrugated cardboard lined with polyethylene bag

VIII. COUNTRY OF ORIGIN: Processed in Canada

IX. ISSUING DATE:

FOLEY'S CANDIES IS REGISTERED AS MEETING THE REQUIREMENTS OF SQF LEVEL 3 CODE

January 11, 2016

