

## Product Information Sheet

### PFI-102 14# Chocolate Dairy Powder

**Product Application:**

A blend of cocoas, stabilizers and natural flavor for use in chocolate milk.

**Product Description:**

Physical Form            Powdered material  
 Color                        Brown (Typical for Cocoa)

**Microbiological Specification:**

Aerobic Plate Count    10,000 cfu/g maximum  
 Coliform                    100 cfu/g maximum

**Ingredient Declaration:**

Cocoa (processed with alkali), Cocoa, Salt, Carrageenan, Natural Flavor, Sodium Silicoaluminate (anticaking agent), Standardized with Sugar.

**Allergen Information:**

This blend does not contain allergenic ingredients.

**Regulatory Status:**

Used at the levels recommended in the intended products, this blend complies with the Federal Food, Drug, and Cosmetic Act. Consult local regulations when using this product outside the United States.

**Kosher Status:**

Chicago Rabbinical Council (cRc).

**Packaging:**

42 pounds net weight in a sealed multi-wall paper bag with a polyethylene inner liner.

**Shelf Life and Storage:**

12 months in the original sealed container stored in a cool, dry location. Store opened bag in sealed container. Recommended storage conditions are <70°F and <65% RH. Avoid having the container open in humid environments.

**Nutritional Information per 100 grams**

Calories	261	Dietary Fiber	19 grams
Total Fat	7 grams	Sugars	35 grams
Saturated Fat	4 grams	Added Sugars	34 grams
Trans Fat	0 grams	Protein	11 grams
Potassium	2335 milligrams	Vitamin C	0 milligrams
Cholesterol	0 milligrams	Vitamin D	0 micrograms
Sodium	1946 milligrams	Calcium	152 milligrams
Total Carbohydrate	67 grams	Iron	15 milligrams

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**Recommended Formulas and Processing:**

**Use Level:** 1.59% (*14 pounds per 100 gallons*)

Incorporate at a point of good agitation. Minimize air incorporation.

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