

Product Information Sheet

PFI-178 Chocolate Dairy Powder

Product Application:

A blend of cocoas, carrageenan, 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
 Coliforms 100 cfu/g maximum
 E.coli None detected
 Salmonella Negative

Ingredient Declaration:

Cocoa (processed with alkali), Cocoa, Salt, Carrageenan, Natural Flavor, Silicon Dioxide (anticaking agent).

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:

PFI-178 is certified Kosher Pareve by Vaad Hoer (OVK symbol).

Packaging:

50 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	177	Protein	15 grams
Total Fat	9 grams	Sugars	1 gram
Saturated Fat	5 grams	Added Sugar	0 grams
Trans Fat	0 grams	Potassium	3005 milligrams
Cholesterol	0 milligrams	Vitamin C	0 milligrams
Sodium	7537 milligrams	Vitamin D	0 micrograms
Total Carbohydrate	41 grams	Calcium	136 milligrams
Dietary Fiber	26 grams	Iron	20 milligrams

Recommended Formulas and Processing:

Use Level: 0.55% - 0.75% (Consult with your PFI representative for specific usage rates)
 Incorporate at a point of good agitation, minimizing air incorporation.

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