

PRODUCT INFORMATION SPECIFICATIONS

DESCRIPTION: ALPINE DARK WAFER
PRODUCT ID: 10345 - 50# Case / 11938 - 25# Case

1) PRODUCT INFORMATION:

Allergens:	Milk and Soy	
Fat (Total):	30.0% \pm 2%	AOAC 989.05
Viscosity:	23.5 – 26.5	Brookfield Viscometer
Method: 50°C / #27 Spindle / 3 min @ 50 RPM / 15 sec @ 20 RPM		
Target Color Range:	19.0 – 23.0 L-Value	Hunter Colorimeter
Due to the use of natural ingredients, color variations may exist between product lots.		
Melting Point:	92°F \pm 2°F	Calculated
Flavor:	Cocoa	
Kosher:	Certified Kosher Dairy by Orthodox Union	

2) MICROBIAL SPECIFICATIONS:

Aerobic Plate Count:	Less than 10,000 CFU/g	AOAC 966.23
Coliform:	Less than 10 MPN/g	AOAC 966.24
Coagulase Positive Staph:	Less than 10 CFU/g	AOAC 975.55
Yeast and Mold	Less than 100 CFU/g	AOAC Method 2002.11
E. Coli:	Less than 3 MPN/g	AOAC 996.23
Salmonella:	Negative (375g x 2)	AOAC 996.08

3) PACKAGING, STORAGE CONDITIONS, & SHELF LIFE:

Packaging:	50 lb. or 25 lb. poly-lined case / 2000# per pallet
Storage Conditions:	55°F - 65°F and <50% Relative Humidity
Shelf Life:	24 months when properly stored.

Storage Conditions and Shelf Life are listed for optimal product functionality, not food safety.

Due to the low water activity of this product, it is shelf-stable, with no food safety related expiration date.

4) INGREDIENT STATEMENT:

Sugar, Vegetable Oil (Palm Kernel Oil and Hydrogenated Palm Kernel Oil), Cocoa Powder (processed with alkali), Soy Lecithin (an emulsifier), Whey Powder (Milk), and Salt.

6) APPROVED BY:

Steve Hudson - Vice President of Quality

DATE:

04/17/15