

PRODUCT INFORMATION SPECIFICATIONS

DESCRIPTION: SEA SALT CARAMEL FLVD BURST WAFER

PRODUCT ID: 12172 - 50# / 12424 - 25#

1) PRODUCT INFORMATION:

Allergens:	Milk and Soy	
Fat (Total):	30.5% ± 2%	AOAC 989.05
Viscosity:	22.0 – 25.0	Brookfield Viscometer
Method: 50°C / #27 Spindle / 3 min @ 50 RPM / 15 sec @ 20 RPM		
Target Color Range:	42.0 – 46.0 L-Value	Hunter Colorimeter
Due to the use of natural ingredients, color variations may exist between product lots.		
Melting Point:	91°F ± 2°F	Calculated
Flavor:	Salty Caramel	
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:	25 lb. or 50 lb. poly-lined case and 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.

5) INGREDIENT STATEMENT:

Sugar, Palm Kernel Oil, Nonfat Dry Milk Solids, Whole Milk Solids, Salt, Artificial Color (Yellow Lake #6, Yellow Lake #5, Blue Lake #2), Soy Lecithin (an emulsifier), and Natural Flavor.

Notes: This item contains coarse sea salt. 40% of sea salt will be retained on a U.S.S 30 Mesh Screen.

6) APPROVED BY:

Steve Hudson - Vice President of Quality

DATE:

05/22/15