

# Pecan Deluxe Candy Company

## PRODUCT SPECIFICATION

### Cheesecake Pieces / 04-1232-20

**DATE CREATED:** March 01, 2005

**DATE REVISED:** September 26, 2014

#### **APPEARANCE AND FLAVOR:**

Soft chewy pieces designed to have the consistency of oven-baked New York Cheesecake when frozen in ice cream. Typical of oven-baked cheesecake. No unusual or "off" flavors or aromas should be present. Product has been inspected through a metal detector.

#### **PHYSICAL AND CHEMICAL SPECIFICATION:**

COLOR:	Yellow.
% FAT*:	23 +/- 3
% MOISTURE*:	30 +/- 3
SPECIFIC GRAVITY:	1.4396 to 1.4996
SIZE:	42% - 72% on a 3/4" (19 mm)
SIZE:	37% - 77% on a 1/8" (3.2 mm) #6
SIZE:	0% - 2% on a Pan
DENSITY:	12.0 ± 0.5 lbs./ gal.

\* Values are based on calculated information from suppliers and Genesis

#### **SHIPPING AND STORAGE:**

PACKAGING:	20 lbs., blue bag in a corrugated box.
SHIPPING TEMP:	Frozen, below 20°F (-7°C).
STORAGE TEMP:	Frozen, below 0°F (-18°C).
SHELF LIFE:	Frozen , 6 months.

#### **INGREDIENT STATEMENT:**

Cream Cheese (Pasteurized Cream, Cheese Culture, Salt, Carob Bean Gum, Guar Gum), Graham Cracker Crumbs (Enriched Flour [Flour, Niacin, Iron, Thiamine Mononitrate, Riboflavin, Folic Acid], Graham Flour, Partially Hydrogenated Soybean and/or Cottonseed Oils, Sugar, Brown Sugar, Molasses, Salt, Natural And Artificial Flavors, Leavening Agents [Sodium Bicarbonate, Ammonium Bicarbonate]), Sugar, Eggs, Margarine (Liquid Soybean Oil, Partially Hydrogenated Soybean Oil, Water, Salt, Whey, Vegetable Mono And Diglycerides, Soy Lecithin, Sodium Benzoate [as a Preservative], Artificial Flavor, Beta Carotene, Vitamin A Palmitate Added), Cream, Powdered Sugar, Enriched Bleached Flour (Bleached Wheat Flour, [Niacin, Reduced Iron, Thiamine Mononitrate, Folic Acid, Riboflavin], Enzyme added for improved Baking), Lime Flavoring (Freeze Dried Key Lime Juice Concentrate, Maltodextrin, Silicon Dioxide [Prevents Caking]), Lemon Flavoring (Ground Lemon Peel, Sugar, Lemon Oil), Xanthan Gum, Pure Vanilla.

**ALLERGENS:** Soy, Wheat, Egg, Dairy, (Manufactured in a plant that processes or uses peanuts, treenuts, eggs, soy, wheat, and dairy. Please see allergen grid for line and facility information)

#### **MICROBIOLOGICAL SPECIFICATIONS:**

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## TEST

## SPECIFICATION

## PROCEDURE

Standard Plate Count

< 15,000/g

Petrifilm.AOAC Method, 990.12

Coliform

10/g max

Petrifilm.AOAC Method, 991.14

Yeast and Mold

100/g max

Petrifilm.AOAC Method, 997.02

Salmonella

Negative

BAM, Salmonella

E. Coli

Negative

BAM, E. coli

Product was approved by: on 07/29/05 at 08:49 AM

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