

PECAN DELUXE CANDY COMPANY

PRODUCT SPECIFICATION

Chocolate Chip Cookie Dough / 04-017-25M

DATE CREATED: July 19, 2017

DATE REVISED: February 14, 2020

APPEARANCE AND FLAVOR:

Pieces of chocolate chip cookie dough for use in frozen desserts. Distinct chocolate flavor, typical of uncooked chocolate chip cookie dough. No unusual or "off" flavors or aromas should be present. Product has been inspected through a metal detector.

PHYSICAL AND CHEMICAL SPECIFICATION:

COLOR: Mottled brown and off white.
% FAT*: 22 +/- 3
% MOISTURE*: Less Than 5
SIZE: 0% - 10% on a 5/8" (16 mm)
SIZE: 85% - 100% on a 1/8" (3.2 mm) #6
SIZE: 0% - 5% on a Pan
DENSITY: 10.4 ± 0.5 lbs per gallon.

* Values are based on calculated information from suppliers and Genesis

SHIPPING AND STORAGE:

PACKAGING: 25 lbs., blue bag in a corrugated box.
SHIPPING TEMP: Frozen, below 30°F (-1°C).
STORAGE TEMP: Frozen, below 0°F (-18°C).
SHELF LIFE: Frozen, 1 year.

INGREDIENT STATEMENT:

Unenriched Wheat Flour, Sugar, Margarine (Palm Oil, Water, Soybean Oil, Contains less than 2% of Salt, Natural Flavor, Soy Lecithin.), Chocolate Chips (Sugar, Chocolate Liquor, Cocoa Butter, Soy Lecithin [An Emulsifier], Vanilla Extract. May Contain Dairy.), Powdered Sugar (Sugar, Corn Starch), Butter (Cream, Salt), Pasteurized Eggs, Brown Sugar, Corn Starch, Natural Flavor, Salt, Artificial Flavor.

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:

<u>TEST</u>	<u>SPECIFICATION</u>	<u>PROCEDURE</u>
Standard Plate Count	< 50,000/g	Petrifilm.AOAC Method, 990.12
Coliform	< 10/g	Petrifilm.AOAC Method, 991.14
Yeast and Mold	< 500/g	Petrifilm.AOAC Method, 2014.05
Salmonella	Negative	Certified 3rd Party Lab; Done upon customer request
E. Coli	Negative	Certified 3rd Party Lab; Done upon customer request

Product was approved by: BK on 07/24/17 at 09:37 AM

CONFIDENTIAL

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