

PRODUCT INFORMATION SPECIFICATIONS

DESCRIPTION: ALPINE PEANUT WAFER (MB)
PRODUCT ID: 11844

1) PRODUCT INFORMATION:

Allergens:	Peanuts, Milk, and Soy	
Fat (Total):	30.5% ± 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:	52.0 – 56.0 L-Value	Hunter Colorimeter
	Due to the use of natural ingredients, color variations may exist between product lots.	
Flavor:	Peanut	
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 966.24
Salmonella:	Negative (375g x 2)	AOAC 996.08
Listeria:	Negative (375g)	AOAC RI# 960701

3) PACKAGING, STORAGE CONDITIONS & SHELF LIFE:

Packaging:	25 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.

4) INGREDIENT STATEMENT:

Sugar, Vegetable Oil (Palm Kernel Oil and Hydrogenated Palm Kernel Oil), Partially Defatted Peanut Flour, Whey Powder (Milk), Soy Lecithin (an emulsifier), and Salt.

Notes:
 Formulated with palm kernel oil certified through RSPO's mass balance supply chain model.

5) APPROVED BY:

Stacey Stubblefield - Quality Analyst

DATE:

06/01/17