	Quality Assurance	PPD Finished Product	Document # 16114	Version # 2.0
	White Coating Wafers			

**PRODUCT:** White Coating Wafers

**UPC:** 10002637 2/5lb. Bags

**DESCRIPTION:** Premium coating wafers are easy to melt and do not require tempering. Great for dipping, drizzling, coating, molding and creating decorations. Melt wafers to 38-43°C (100-109°F). Do not exceed 48°C (118°F).

**INGREDIENTS:** Cane sugar, vegetable oil (hydrogenated palm kernel and palm oil, glyceryl lacto esters), nonfat dry **milk**, whole milk powder, **soy** lecithin, salt, natural flavor.

**ALLERGEN:** Contains milk and soy.

**KOSHER:**



**RSPO:** RSPO-030


**COUNT PER POUND:** 175 - 300

**MICROBIOLOGICAL:**

	Max	Unit	Test Method
APC	2,000	cfu/gram	AOAC 966.23
Mold	50	cfu/gram	FDA-BAM 8 <sup>th</sup> ed.
Yeast	50	cfu/gram	FDA-BAM 8 <sup>th</sup> ed.
Coliform	10	cfu/gram	MPN: AOAC 966.24 VRB: FDA-BAM 8 <sup>th</sup> ed. PETRI: AOAC991.14
E. Coli	Negative	-	MPN: AOAC 966.24 VRB: FDA-BAM 8 <sup>th</sup> ed. PETRI: AOAC991.14
Salmonella - 375 grams	Negative	-	AOAC RI100201

Created\Revised by: Erin Choy, QA Analyst	Approved Date: 8/26/2024
Approved by: Natarajan, Lakshmi, Sr Spec, R&D Regulatory	Page 1 of 2

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**RECOMMENDED STORAGE:** Should be stored in a well-ventilated area that is free from strong odors. The temperature should be between 60°- 70°F, with relative humidity 60% max.

**RECOMMENDED HANDLING INSTRUCTIONS:** Melt wafers carefully. No tempering is required. Be sure all containers and utensils are dry. Warm wafers over double boiler or in a microwave. Stir and heat at 15 second intervals until the product is smooth and melted. Melt wafers to 38-43°C (100-109°F). Do not exceed 48°C (118°F).

#### NUTRITIONALS:

Nutrition Facts	
About 75 servings per container	
Serving size 13 wafers (30g)	
Amount per serving	
<b>Calories</b>	<b>170</b>
% Daily Value*	
<b>Total Fat</b> 10g	<b>13%</b>
Saturated Fat 9g	<b>45%</b>
Trans Fat 0g	
<b>Cholesterol</b> < 5mg	<b>2%</b>
<b>Sodium</b> 25mg	<b>1%</b>
<b>Total Carbohydrate</b> 17g	<b>6%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 17g	
Includes 15g Added Sugars	<b>30%</b>
<b>Protein</b> 2g	
Vitamin D 0.4mcg	2%
Calcium 60mg	4%
Iron 0mg	0%
Potassium 75mg	0%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Description	Per 100gm
Calories	556.35
Total Fat	34.25
Saturated Fat	31.12
Trans Fat	0.37
Cholesterol	9.58
Sodium	90.65
Total Carbohydrate	57.71
Dietary Fiber	0
Total Sugars	57.58
Added Sugars	49.1
Protein	5.7
Vitamin D	1.33
Calcium	207.66
Iron	0.07
Potassium	248.12

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