

PRODUCT INFORMATION SPECIFICATIONS

DESCRIPTION: ALPINE MILK WAFER 25#

PRODUCT ID: 60363

1) PRODUCT INFORMATION:

Allergens:	Milk and Soy Lecithin	
Fat (Total):	31.0% \pm 2%	AOAC 920.177
Viscosity:	23.5 – 26.5	Brookfield Viscometer
Method: 50°C / #27 Spindle / 3 min @ 50 RPM / 15 sec @ 20 RPM		
Target Color:	Brown	Hunter Colorimeter
Due to the use of natural ingredients, color variations may exist between product lots.		
Flavor:	Cocoa	
Melting Point:	92°F \pm 2°F	Calculated
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 2004.03
Listeria:	Negative (25g)	AOAC RI# 041101

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), Cocoa Powder, Nonfat Dry Milk, Whole Milk Powder, Whey Powder, Soy Lecithin (an emulsifier), Salt, Artificial Flavor.

5) APPROVED BY:

Meredith Koss - Corporate Quality Manager

DATE:

03/22/2023