

## PRODUCT INFORMATION SPECIFICATIONS

**DESCRIPTION:** ALPINE WHITE WAFER

PRODUCT ID: 60364

1) PRODUCT INFORMATION:

Allergens: Milk and Soy Lecithin

Fat (Total): 29.0% ± 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: White Visual

Due to the use of natural ingredients, color variations may exist between product lots.

Flavor: Dairy / Vanilla

Melting Point: 92°F ± 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), Whey Powder, Whole Milk Powder, Nonfat Dry Milk, Soy Lecithin (an emulsifier), Salt, Artificial Flavor.

5) APPROVED BY: DATE:

Meredith Koss - Corporate Quality Manager 03/15/2023

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