

#### FINISHED GOODS SPECIFICATIONS

## I. PRODUCT TYPE: GFS FRENCH VANILLA CAPPUCCINO

### II. LABEL:

### III. CONTAINER INFORMATION

Case Cube:.47Case Dimensions:15.3125 X 8.125 X 6.625Pallet Layer:14Pallet Total:98

## IV. SPECIFIC PRODUCT CODE

<u>Formula #</u>	UPC Code	Pack/Size
7520	50443	6/2 lb.

<u>Description</u> French Vanilla Cappuccino

## V. **PRODUCT DESCRIPTION**

French Vanilla Cappuccino Mix

### VI. INGREDIENT STATEMENT

Sugar, Non-Dairy Creamer (corn syrup solids, coconut oil and partially hydrogenated soybean oil, sodium caseinate (milk derived), sodium citrate, dipotassium phosphate, mono and diglycerides, sodium silico aluminate) Non-Fat Dry Milk, Instant Coffee, Artificial Flavor, Salt, Cellulose Gum, Dutch-Processed Cocoa, Silicon Dioxide. OU-D CONTAINS: Milk

Products formulated with no gluten-containing ingredients

### VII. FILL WEIGHTS

Gross Weight: 13 lbs. Net Weight: 12 lbs.

#### VIII. COLOR STANDARD

Dry: Brown powder Mixed: Light brown

## IX. MICROBIOLOGICAL STANDARDS

Yeast and Mold:	<10 / gram
Coliforms:	Negative
Salmonella	negative

## X. CHEMICAL STANDARDS

Moisture:	Less than 4.0%
pH:	6.0 <u>+</u> .5

## XI. NUTRITION FACTS

Nutritic Serving Size 2 Tbsp ( Servings Per Contain	
Amount Per Serving	
Calories 90	Calories from Fat 15
	% Daily Value*
Total Fat 1.5g	3%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol Omg	0%
Sodium 110mg	5%
Total Carbohydrate	19g <b>6</b> %
Dietary Fiber 0g	0%
Sugars 13g	
Protein 1g	
Vitamin A 0%	<ul> <li>Vitamin C 0%</li> </ul>
Calcium 2%	• Iron 0%

# XII. USAGE DIRECTIONS (as per label)

Recommended gram throw: 3 - 4 grams of mix per 1 oz. of hot water. For Single Serve Cup: Add 2 Tablespoons of cappuccino mix in 8 fl. oz. of hot water. Stir until dissolved.

## XIII. HANDLING INSTRUCTION (Stored at room temperature <70 degrees F)

- A. Shipping Conditions: Transport of the product shall be under conditions that will prevent damage to the container. Each pallet of finished product will be wrapped with a minimum of 3 ml. thick protective film.
- B. Storage Conditions: Ideal storage condition is cool, dry storage. Keep product from exposure to moisture and heat.

#### XIV. PACKAGING AND LABELING REQUIREMENTS

- A. Product is packed in 6/2 lb. packages.
- B. Master carton shall be oyster white, horizontal corrugated box, staple free container possessing a 200 lb. bursting strength.
- B. Imprinted box, box label and serving pan label shall conform to standards.

#### XV. SHELF LIFE:

Room Temp – (cool dry storage, ambient temperature) 24 months.

Effective 5/13 LP

Jann Peto