



P.O. Box 229, Belfast Maine 04915 Tel. 207-338-4360 Fax 207-338-5742

<b>Product Name: Cheese Flavored Twice Baked Potato</b>	<b>Date: August 10,2011</b>
<b>Product Code Number: 11204-00017</b>	<b>Revision Date:</b>
<b>14 Digit GTIN Number: 00011204000178</b>	<b>Revision #:</b>

**Product Description:**

Is this product Proprietary to anyone? \_\_\_\_\_ Yes  No

If Yes, to whom? \_\_\_\_\_

**Product Category:** Ready to Cook

**Ingredient Statement:** POTATO, MARGARINE (LIQUID AND HYDROGENATED SOYBEAN OIL, WATER, SALT, VEGETABKE MONOGLYCERIDES, SOY LECITHIN, SODIUM BENZOATE (A PRESERVATIVE), NATURAL AND ARTIFICIAL FLAVOR, CALCIUM DISODIUM EDTA ADDED TO PROTECT FLAVOR, VITAMIN A PALMITATE ADDED), SHREDDED CHEDDAR CHEESE ( CHEDDAR CHEESE( CULTURED PASTEURIZED MILK, SALT AND ENZYMES) AND ANTICAKING AGENT),WHITE POWDERED CHEESE ( A DEHYDRATED BLEND OF CHEESE( GRANULAR AND BLUE( MILK, CHEESE CULTURE, SALT, ENZYMES), WHEY, PARTIALLY HYDROGENATED SOYBEAN OIL, WHEY PROTEIN CONCENTRATE, LACTOSE, MALTODEXTRIN,SALT,SODIUM PHOSPHATE,CITRIC ACID, LACTIC ACID), YELLOW POWDERED CHEESE ( A DEHYDRATED BLEND OF CHEESE (GRANULAR AND BLUE ,MILK CHEESE CULTURE , SALT, ENZYMES ) WHEY, PARTIALLY HYDROGENATED SOYBEAN OIL, WHEY PROTEIN CONCENTRATE, LACTOSE, MALTODEXTRIN, SALT, SODIUM PHOSPHATE, CITRIC ACID, LACTIC ACID, YELLOW 5 , YELLOW 6. CREAM CHEESE (PASTEURIZED MILK AND CREAM), CHEESE CULTURE, SALT, STABILIZERS (CAROB BEAN AND OR XANTHAN AND OR GUAR GUMS), CHEDDAR SEASONING (SALT, DEHYDRATED GARLIC, SPICE, WITH LESS THAN 2% TRICALCIUM PHOSPHATE ADDED TO PREVENT CAKING, SOYBEAN OIL), MILK 1% LOWFAT, BLACK PEPPER.

**Please list all Allergens:** Milk, Soy

Does the ingredient contain any of the following material(s) or their derivatives? Please indicate YES/NO

	Is this allergen contained in ingredient?	Specific name of material component or derivative.	Is protein present?	Is this allergen manufactured or used on same production line?	Is this allergen manufactured or used in same plant?
Materials	Yes or No	Materials(s)	Yes or No	Yes or No	Yes or No
<b>ALLERGENS</b>					
<b>Milk</b>	<b>Yes</b>	<b>Yellow powdered cheese, white powdered cheese, shredded cheese, cream cheese, 1% milk</b>	<b>Yes</b>	<b>Yes</b>	<b>Yes</b>
<b>Egg</b>	<b>No</b>		<b>No</b>	<b>No</b>	<b>Yes</b>
<b>Fish</b>	<b>No</b>		<b>No</b>	<b>No</b>	<b>No</b>
<b>Crustacean</b>	<b>No</b>		<b>No</b>	<b>No</b>	<b>No</b>
<b>Mollusks</b>	<b>No</b>		<b>No</b>	<b>No</b>	<b>No</b>
<b>Tree Nuts</b>	<b>No</b>		<b>No</b>	<b>No</b>	<b>No</b>
<b>Legumes</b>	<b>No</b>		<b>No</b>	<b>No</b>	<b>No</b>
<b>Peanuts</b>	<b>No</b>		<b>No</b>	<b>No</b>	<b>No</b>
<b>Soybeans</b>	<b>No</b>	<b>Uncolored liquid margarine</b>	<b>Yes</b>	<b>Yes</b>	<b>Yes</b>
<b>Wheat</b>	<b>No</b>		<b>No</b>	<b>No</b>	<b>Yes</b>
<b>Unrefined Oil</b>	<b>No</b>		<b>No</b>	<b>No</b>	<b>No</b>
<b>Grains</b>	<b>No</b>		<b>No</b>	<b>No</b>	<b>No</b>
<b>Seeds</b>	<b>No</b>		<b>No</b>	<b>No</b>	<b>No</b>
<b>SENSITIVITIES/ OTHER INFORMATION FOR LABELING</b>					
<b>PURPOSES</b>					
<b>Gluten</b>	<b>No</b>		<b>No</b>	<b>No</b>	<b>Yes</b>
<b>Sulfites</b>	<b>No</b>		<b>No</b>	<b>No</b>	<b>No</b>
<b>MSG</b>	<b>No</b>		<b>No</b>	<b>No</b>	<b>No</b>
<b>HVP</b>	<b>No</b>		<b>No</b>	<b>No</b>	<b>No</b>
<b>Colorings</b>	<b>No</b>		<b>No</b>	<b>No</b>	<b>No</b>
<b>Caffeine</b>	<b>No</b>		<b>No</b>	<b>No</b>	<b>No</b>
<b>Other</b>	<b>No</b>		<b>No</b>	<b>No</b>	<b>No</b>

**Formulation (what is the % breakdown for each ingredient)**

Ingredients	%	Supplier
Potato	84.372%	County Super Spud
Uncolored Liquid Margarine	5.695%	Ventura Foods
Shredded Cheddar Cheese	1.603%	Dairy Farmer's Of America
Sequoia 2 Uncolored	1.582%	Kraft
Sequoia 2 Type 722 Cheese Flavored Colored	1.582%	Kraft
Cream Cheese	4.219%	Crowley
Cheddar's Burger And Fry Seasoning	0.559%	Elite
1% Milk	0.352%	Oakhurst
Black Pepper	0.036%	Elite

**Cooking and Handling Instructions**

Keep Frozen @ 0° F. (-18°C.) Or Below Until Ready To Use .Cook According To Instructions Or Until Product Reaches 170°F-180°F., (77°C-82°C).

Conventional Oven: 1. Preheat Oven. 2. Remove potato from wrapper and place in a shallow pan. 3. Bake According To Chart below, Or Until Lightly Browned.

350°F--- 40 – 45 Minutes  
 375°F--- 35 – 40 Minutes  
 400°F--- 30 – 35 Minutes

Microwave Oven: (Based On 1000 Watt Oven) 1. Remove Potato From Wrapper And Place In Microwave-Safe Dish. 2. Rotate, Halfway Through Cooking Time. 3. Allow To Stand 1 Minute Before Serving.

1 Portion-----4-5 Minutes  
 2 Portions-----6-7 Minutes  
 3 Portions-----8-9 Minutes  
 4 Portions-----10- 12 Minutes

NOTE: COOKING TIME MAY VARY WITH EITHER METHOD, BE CAREFUL NOT TO OVERCOOK.

**Nutritional Information**

**Amount of Serving 1 Piece (142g) (5 oz)**

**Servings per Container 50 per case**

<b>Nutritional Data</b>	<b>Per serving</b>	<b>Unit measure</b>	<b>% DV</b>
<b>Calories</b>	<b>240</b>		
<b>Calories from Fat</b>	<b>70</b>		
<b>Total Fat</b>	<b>8</b>	<b>g</b>	<b>12%</b>
<b>Saturated Fat</b>	<b>2.5</b>	<b>g</b>	<b>12%</b>
<b>Trans Fat</b>	<b>0</b>	<b>g</b>	
<b>Cholesterol</b>	<b>10</b>	<b>mg</b>	<b>3%</b>
<b>Sodium</b>	<b>350</b>	<b>mg</b>	<b>15%</b>
<b>Total Carbohydrates</b>	<b>39</b>	<b>g</b>	<b>13%</b>
<b>Dietary Fiber</b>	<b>5</b>	<b>g</b>	<b>19%</b>
<b>Sugars</b>	<b>3</b>	<b>g</b>	
<b>Protein</b>	<b>5</b>	<b>g</b>	
<b>Vitamin A</b>	<b>0%</b>	<b>Vitamin C</b>	<b>30%</b>
<b>Calcium</b>	<b>4%</b>	<b>Iron</b>	<b>20%</b>

**Coding**

	<b>Location</b>	<b>Example</b>	<b>Interpretation</b>
Interior Pack Code Date Expiration	Back Corner Of Box	080512	08=month 05=day 12=year
Exterior Pack Code Date Expiration	Side of box	0805121	08=month 05=day 12=year 1=Shift

**Storage**

**Plant Storage: Store at 0°F (-18°C) ±15°F (±9.5 °C)**

**Distribution: 0°F (-18°C) ±25°F (±3, 9 °C)**

**Transportation**

**All raw ingredients and finished product shall be transported in carriers/vehicles, which are clean, free of debris, liquid, contaminants, off odors, and insects and rodents.**

**Maximum temperature at receipt: 25 °F (-3.9 °C)**

**Shelf Life:**

- Frozen= 365 days @ 0 ± 10° F
- Opened Frozen= \_\_\_\_\_ days@ \_\_\_\_\_ °F
- Thawed Refrigerated \_\_\_\_\_ days@\_\_\_\_\_ °F

**Raw Materials (list approved raw materials)**

**All raw materials are from approved suppliers**

<b>Ingredient</b>	<b>I. D. Number</b>	<b>Approved Supplier</b>
<b>Potatoes:</b> Russet Burbank Shepody Russet Norkotah Round whites Russet Blazer Defenders	N/A	County Super Spud
<b>Uncolored Liquid Margarine</b>	<b>13418</b>	<b>Ventura Foods</b>
<b>Shredded Cheddar Cheese</b>	<b>231008</b>	<b>Dairy Farmer’s Of America</b>
<b>Sequoia 2 Uncolored</b>	<b>210007339100</b>	<b>Kraft</b>
<b>Sequoia 2 Type 722 Cheese Flavored Colored</b>	<b>210007386900</b>	<b>Kraft</b>
<b>Cream Cheese</b>	<b>53713/196000</b>	<b>Crowley</b>
<b>Cheddar ‘s Burger And Fry Seasoning</b>	<b>23527A2</b>	<b>Elite</b>
<b>1% Milk</b>		<b>Oakhurst</b>
<b>Black Pepper</b>	<b>PB9407</b>	<b>Elite</b>
<b>Raw Stock:</b>		
<b>Weight: 4.0 to 6.0 oz.</b>	<b>6 to 9 oz.</b>	
<b>Length: 2.4 to 3.4 inches</b>	<b>0 to 3.8 inches</b>	
<b>Width: 2.25 inches minimum</b>	<b>2.25 inches minimum</b>	

**Product Testing Performed on Products**

**Lab Testing**

<b>Microbiological Testing</b>	<b>Typical</b>	<b>Upper Limit</b>	<b>Test Method</b>	<b>Frequency of In House Testing</b>
<b>Total Plate Count</b>		$\leq 100000$ cfu/g	<b>AOAC 966.23</b>	<b>1 time/daily</b>
<b>Coliform</b>		$\leq 100$ cfu/g	<b>3M Coliform/E-Coli Count Plates</b>	<b>1 time/daily</b>
<b>E. Coli</b>		$< 10$ cfu/g	<b>3M Coliform/E-Coli Count Plates</b>	<b>1 time/daily</b>
<b>Yeast &amp; Mold</b>		$\leq 500$ cfu/g	<b>3M Yeast &amp; Mold Count Plates</b>	<b>1 time/daily</b>

**Total Solids (finished product)**

**Target N/A**

**Maximum**

**Minimum**

**Attribute Grading Check for Fingerprints/Filling Offset On Shells**

**Organoleptic Testing**

<b>Attribute</b>	<b>Method</b>	<b>Characteristics</b>	<b>Frequency of Check</b>
<b>Appearance/Color</b>	<b>Visual</b>	<b>Orange with fluted top</b>	<b>2 Times a shift</b>
<b>Flavor</b>	<b>Technician</b>	<b>Cheese flavor</b>	
<b>Odor</b>	<b>Technician</b>	<b>Cheese Aroma</b>	
<b>Texture/Mouth feel</b>	<b>Reconstitution</b>	<b>Smooth and Creamy</b>	<b>Once a shift</b>

**Defect Testing**

<b>Attribute</b>	<b>Test Method</b>	<b>Acceptable Range</b>	<b>Frequency of Check</b>
<b>Total Defects</b>	<b>Q.A. Check</b>	<b>7%</b>	<b>2 Times a shift</b>

**Metal Detection**

<b>Ferrous</b>	<b>Non - Ferrous</b>	<b>Stainless Steel</b>	
<b>Sensitivity</b>	<b>Sensitivity</b>	<b>Grade</b>	<b>Sensitivity</b>
<b>2.0</b>	<b>2.5</b>	<b>316</b>	<b>3.0</b>

**Finished Product Specifications (What are the standards for the finished product)**

- 1. Primary Package Container Description: Printed box**
- 2. Secondary Packaging Container Description: Printed Corrugated Box**
- 3. Units per case: 5**
- 4. Bag Net Weight:**
- 5. Case Net Weight: 17.5 Lb**
- 6. Case Dimensions: 13 9/16 X 8 1/16 X 11**
- 7. Case cube: 0.69607883**
- 8. Tie x High: 12 X 8**

**Tamper Evident Packaging:** \_\_\_\_\_ Yes      X   No

**If yes, please describe:** \_\_\_\_\_  
(Tamper proof tape, glue, etc)

**Dietary Specifications**

<b>Suitable for Vegetarians</b>	<b>Yes</b>
<b>Halal Approved</b>	<b>No</b>
<b>GM Free</b>	<b>Yes</b>
<b>Suitable for Lactose Intolerant</b>	<b>No</b>
<b>Suitable for Vegans</b>	<b>No</b>
<b>Kosher Approved</b>	<b>No</b>
<b>Suitable for Coeliacs</b>	<b>Yes</b>