



Concord Foods LLC, 10 Minuteman Way, Brockton, MA 02301 508-580-1700 [www.concordfoods.com](http://www.concordfoods.com)

### **FINISHED PRODUCT SPECIFICATION**

Brownie Batter Base  
40529

**Product Description:** A deep, rich chocolate ice cream base with strong flavor characteristics of fresh baked brownies.

**Usage:** 3 quarts to 5 gallons ice cream mix.

**Ingredient Statement:** Sugar, water, wheat flour, glycerin, cocoa processed with alkali, natural and artificial flavors, high fructose corn syrup, wheat starch, soybean oil, salt, dextrose, sodium bicarbonate, potassium sorbate and benzoic acid as preservatives, carrageenan.

| <b><u>Physical and Chemical Attributes:</u></b> | <b><u>Units</u></b>           | <b><u>Test Method</u></b> |
|-------------------------------------------------|-------------------------------|---------------------------|
| Density                                         | ~10.7                         | lb/Gallon @ 70°F          |
| % Solids                                        | 62-64                         | Refractometer H-93 Master |
| pH                                              | 6.5-7.0                       | pH Meter                  |
| Viscosity                                       | 12.5-15.5                     | Bostwick Consistometer    |
| Water Activity                                  | ≤0.85                         | AquaLab 4-TE @ 25°C       |
|                                                 | Equilibrium Relative Humidity |                           |

| <b><u>Microbiological Standards:</u></b> | <b><u>Methodology</u></b> |
|------------------------------------------|---------------------------|
| APC                                      | <10,000/gram              |
| Salmonella                               | Negative                  |
| Coliform                                 | <10/gram                  |
| Yeast and Mold                           | <100/gram                 |
| E.Coli                                   | <3/gram                   |

### **Methodology**

AOAC 966.23

AOAC 2004.03

AOAC 966.24

FDA-BAM 8<sup>th</sup> ed

AOAC 966.24

### **Nutritional Information: Based on calculation (100g)**

| Nutrients            | Per 100g | Nutrients                | Per 100g | Nutrients             | Per 100g |
|----------------------|----------|--------------------------|----------|-----------------------|----------|
| Basic Components     |          | Total Dietary Fiber (g)  | 2.29     | Vitamin D - mcg (mcg) | 0        |
| Gram Weight (g)      | 100.00   | Dietary Fiber (2016) (g) | 2.26     | Vitamin A - RAE (mcg) | 0.10     |
| Calories (kcal)      | 261.29   | Total Sugars (g)         | 38.89    | Minerals              |          |
| Kilojoules (kj)      | 1093.26  | Added Sugar (g)          | 38.17    | Calcium (mg)          | 14.76    |
| Fat (g)              | 1.99     | Protein (g)              | 2.51     | Iron (mg)             | 3.07     |
| Saturated Fat (g)    | 0.60     | Water (g)                | 32.78    | Potassium (mg)        | 253.28   |
| Trans Fatty Acid (g) | 0.03     | Ash (g)                  | 1.86     | Sodium (mg)           | 464.73   |
| Cholesterol (mg)     | 0.02     | Vitamins                 |          |                       |          |
| Carbohydrates (g)    | 59.78    | Vitamin C (mg)           | 0.01     |                       |          |

### **Packaging:**

3/#10 cans per case. Net Weight per can: 7 lb 12 oz (3.52 kg). Wrap label. Outside labels are printed with product name, product number, ingredient statement. Julian date batch number is embossed on bottom lid of cans. Lot code consists of 6 characters. The first 4 are a modified Julian date (dddy) and the last two are the batch # if applicable.

### **Shipping and Storage Requirements:**

Product to be transported under clean/dry conditions.

Product must be stored under Ambient (45-75°F) conditions.

**Country of Origin:** USA      **Kosher Status:** OU-D

**Issue Date:** 5/13/2020 (Supersedes: 3/24/17, 6/22/11, 11/25/09, 6/2/09, 8/14/07, 3/16/07, 3/28/05)

