

PRODUCT INFORMATION SPECIFICATIONS

DESCRIPTION: 5M CINNAMON FLVD CONFECTIONERY DROP (MB)

PRODUCT ID: 58657

1) PRODUCT INFORMATION:

Allergens:	Milk and Soy Lecithin	
Fat (Total):	26.5% $\pm$ 2%	AOAC 920.177 or Equivalent Method
Target Color:	Tan	Visual
Due to the use of natural ingredients, color variations may exist between product lots.		
Melting Point:	91°F $\pm$ 2°F	Calculated
4M Drop Size:	5000 $\pm$ 250 per lb.	
Flavor:	Cinnamon	
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:	50 lb. poly-lined case and 2000# per pallet
Storage Conditions:	55°F - 65°F and <50% relative humidity
Shelf Life:	12 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, Palm Kernel Oil, Ground Cinnamon, Nonfat Dry Milk, Soy Lecithin (an emulsifier).

Notes:

Formulated with palm kernel compliant to RSPO's mass balance supply chain model.

5) APPROVED BY:

Meredith Koss - Corporate Quality Manager

DATE:

01/15/2024