



P.O. BOX 350, DOYLESTOWN, PA 18901
(215) 345-6160 • (215) 345-4945 FAX
www.sommermaid.com

Butter, Cheese, Cultured Dairy Products

19032 CCHIP 47 SOMMER MAID AA SLT 17# BUTTER SPECIFICATION

- 1) **INGREDIENTS:** Pasteurized Cream, Salt
- 2) **PRODUCT DESCRIPTION:** Semi-solid, creamy texture, medium yellow color, buttery flavor
- 3) **NUTRITION FACTS:**

| | |
|-----------------------------------|-------|
| Serving Size: 1 pieces (10 grams) | |
| Servings Per Container 200 | |
| Amount Per Serving | |
| Calories | 70 |
| Calories from Fat | 70 |
| % Daily Value * | |
| Total Fat | 8 g |
| Saturated Fat | 5 g |
| Trans Fat | 0 g |
| Cholesterol | 20 mg |
| Sodium | 65 mg |
| Total Carbohydrate | 0 g |
| Protein | 0 g |
| Vitamin A | 6% |

Not a significant source of Dietary Fiber, Sugars, Vitamin C, Calcium, and Iron.

- Percent Daily Values are based on a 2,000 calorie diet.
- Actual Trans Fat is present at 0.3 g per serving, it appears as 0 g on the nutritional panel as a result of rounding rules allowing for <0.5 g per serving to be declared as 0g.

5) **COMPOSITION: RECIPE #1**

| Attribute | Guideline | Methods |
|-----------|-------------|---|
| Butterfat | ≥ 80.0 % | Modified Kohman Method, Standard Methods, 17th Ed. 15.123 Class O and Class B |
| Moisture | 16.0-18.0% | Modified Kohman Method, Standard Methods, 17th Ed. 15.123 Class O and Class B |
| Curd | 0.5 – 1.5 % | Modified Kohman Method, Standard Methods, 17th Ed. 15.123 Class O and Class B |
| Salt | 1.0 – 2.0 % | Modified Kohman Method, Standard Methods, 17th Ed. 15.123 Class O and Class B |
| pH | 6.0 - 6.8 | Potentiometric pH, Standard Methods 17th Ed. 15.022 |

5) **MICROBIOLOGICAL STANDARDS: ALLOW 1 WEEK**

| Attribute | Guideline | Methods |
|----------------------|---------------|---------------------------|
| Standard Plate Count | < 10,000/gram | Chapter 3, FDA BAM, 2001 |
| Coliform | < 10/gram | Chapter 4, FDA BAM, 2001 |
| Yeast | < 10/gram | Chapter 18, FDA BAM, 2001 |
| Mold | < 10/gram | Chapter 18, FDA BAM, 2001 |

All procedures and methods followed for the testing and examination of product are AOAC and Standard Methods approved
All physical standards and requirements thereof are defined by Chapter AG 85, "Butter Grading and Labeling". All products conform to said regulations and labeling requirements.
This applies for all grades of butter.



P.O. BOX 350, DOYLESTOWN, PA 18901
(215) 345-6160 • (215) 345-4945 FAX

www.sommermaid.com

Butter, Cheese, Cultured Dairy Products

SHELF LIFE: Refrigerated Shelf Life (32-40°F): 120 days
Must not be stored adjacent to products with odors such as
6) fish/chemicals etc.

Frozen Shelf Life(-18°C): 6 months

7) **ALLERGEN:** Contains Milk

8) **PACKAGING:**

- Corrugated Cardboard Box
 - Box Code #: 117100 Box Cont 47CT
 - GTIN #: 1 00 79176 06000 9
- Edge Crush Test: 32 pounds/inch
- Size Limit: 75 inches
- Gross Weight Limit: 65 pounds
- Case Net Weight: lbs: 17#
 - 4 - 4.25# cartons with each carton containing 200 foil wrapped chips
 - Carton Code #: 114401
 - Carton UPC #: 0 79176 00600 0
 - Foil Code #: 120300
- Pallet Dimensions 40 "x 48" x 5" (1200 x 1000 x 150 mm) four way entry passes
 - Pallet Configuration: TI 20 X HI 5 = 100 cases per pallet
 - Non-heat treated pallets: Domestic

9) **LABELING REQUIREMENTS:**

▪ **SHIPPING CASES LABEL**

- Line 1: UPC Bar Code
- Line 2: GTIN Number
- Line 2: Best By Date (MM/DD/YY)
- Line 3: Item Number
- Line 4: Product Description
- Line 5: Lot Number (Julian date + Year - WO# - Sub lot#)
- Line 6: Case Number
- Line 6: Time
- Line 7: BEST BY Date (MM/DD/YYYY)
- Line 8: USDA Certification Number
- Line 9: Alternative Item Number
- Line 10: Case ID Barcode
 - Label to the right applied automatically
 - 4" x 4" label

▪ **INDIVIDUAL CARTON CODE**

- Line 1: Julian date - Machine Number, USDA Certification Number, Work Order Number
- Line 2: Plant Number
- Ink Jet onto the bottom of each carton, example below

055-31 260325 56524
55-304

| |
|--|
| UPC BAR CODE |
| 1 00 79176 06000 9 06 23 12 |
| 6000 |
| CCHIP 47 AA SLT 17# |
| LOT: 05512-56524-01 |
| CASE: 395 TIME: 0829 |
| BEST BY: 06/23/2012 |
| CERT: |
| 6001-6006 |
| BAR CODE CONTAINS: ITEM NUMBER WO NUMBER & LOT# CASE NO. SAMPLE CASE ID |