

Powers Inc.

6061 N Freya St. ♦ PO Box 6525 ♦ Spokane, WA 99217 ♦ (800) 727-9121 ♦ (509) 489-1955



Greek Style Yogurt Raisins Specifications



PRODUCT SPECIFICATIONS

PACKAGING:

Item # 05260 7 oz. (8) Form and Fill Bags

Code Date (Lot Number) printed on each bag and on cartons.
(Bulk Code Date on carton only)

Atmospheric oxygen level = <5%. (Nitrogen Flushed)
(Bulk not Nitrogen Flushed)

Bags packaged in corrugated double wall cartons with taped seals and glued joints.

SHELF LIFE: Sealed Bags 12 Months
Bulk Bags 6 Months

HANDLING & STORAGE:

For maximum freshness and quality store in a cool, dry, odor-free area away from heat and sunlight. Temperature of storage should be 60°F to 70°F and a relative humidity of 50% or less.

Country of Origin: USA

Nutrition Facts

About 7 servings per container

Serving size about 1/4 cup (30g)

Amount per serving

Calories **140**

% Daily Value*

Total Fat 6g 8%

Saturated Fat 5g 25%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 15mg 1%

Total Carbohydrate 21g 8%

Dietary Fiber 1g 4%

Total Sugars 20g

Includes 11g Added Sugars 22%

Protein 1g

Vitamin D 0mcg 0%

Calcium 38mg 2%

Iron 0mg 0%

Potassium 21mg 0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



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PRODUCT DESCRIPTION:

Raisins, Greek Style Yogurt Flavored are made by coating low moisture raisins with a creamy Greek style yogurt flavored coating. The resulting product is polished to a high gloss.

GENERAL SPECIFICATION:

The product must have the aroma and flavor characteristics of yogurt covered raisins. All deliveries shall conform in every respect to the provisions of the Federal Food, Drug & Cosmetic Act and regulations promulgated thereunder. The product shall be prepared, processed and packaged meeting the requirements of 21 CFR, Part 110, "Current Good Manufacturing Practice." There will be a HACCP program in place to eliminate physical, chemical and microbiological hazards. Transporting vehicles, packaging materials or containers shall neither impart off odors or off flavors nor expose product to adulteration, infestation or unsanitary conditions.

PHYSICAL & CHEMICAL SPEC:

1. <u>ORGANOLEPTIC</u>	Odor:	Characteristic aroma with no foreign odors.
	Color:	Creamy White to off white.
	Flavor:	Sweet, tart Greek style yogurt flavored coating and sweet raisin.
	Texture:	Smooth with occasional pits and fissures, and a minimum of uncoated spots.
2. <u>CHEMICAL</u>	Moisture:	8% (max)
3. <u>DEFECTS</u>	Damage:	20% (max)

MICROBIOLOGICAL SPECIFICATIONS:

Standard Plate Count:	<100,000 CFU/gram
Coliform:	<300 CFU/gram
E. coli:	<10 CFU/gram
Salmonella:	Negative
Listeria:	Negative
Yeast & Molds	<5000 CFU/gram

INGREDIENT DECLARATION: Greek Style Yogurt Flavored Coating (Sugar, Palm Kernel Oil, Nonfat Dry Milk, Greek Yogurt Powder [Nonfat Milk Solids, Culture, Lactic Acid, Natural Flavor], Lactic Acid, Soy Lecithin - an emulsifier, Natural Flavor), Raisins, Tapioca Dextrin, Confectioners Glaze.

ALLERGENS STATEMENT: Milk and Soy.
Manufactured and packaged in a facility that also processes Peanuts, Tree nuts, Wheat, Soy and Dairy on shared equipment.