


#13236

	Title: Finished Product Specification – 7403 1.5oz Patty	
	Section: 3.6.2	
	Version: 1	Date: 4-13-15
	Authorized by: <i>Tyler Beck</i>	

Finished Product Specification – 7403 1.5oz Patty

I. PRODUCT DESCRIPTION: Beauregard or similar variety sweet potatoes that are peeled, steam cooked with ingredients, cooled and formed into patties.

II. INGREDIENT STATEMENT: Sweet potatoes, sugar, cornstarch, buttermilk, salt, natural and artificial flavoring, Yellow #6, Red #40.

III. ALLERGEN STATEMENT: CONTAINS: Milk

IV. COLOR: Munsell color chips: Minimum acceptable – 5YR 6/12 18351, Maximum acceptable – 3.75YR 6/12 16665.

V. PHYSICAL/CHEMICAL:

TARGET DIMENSION RANGES (adjust if ability to package or visual quality is affected)

Height Target: 0.5" to 0.75"

Diameter Target: 2" ± 3/16"

PROCESSING SPECIFICATIONS (adjust if out of range)

Brix: 18 – 24


Total Solids: 21 - 29%

Salt: 0.31 – 0.55%

Cookout: ≥ 0.5"

VI. DEFECTS: These limits are based on 1 sheet of 28 patties.

ATTRIBUTE	DEFINITION	MAXIMUM
Type: Hi/Low Variation	The height of one side of the patty compared to the other.	≤ 3/16"
Type: Air Holes Major: > 3/16" Minor: ≤ 3/16"	The presence of air in the puree during the forming process which cause air pockets to form.	Major: 3 Minor: 5 Total Major and Minor: 8
Type: Defects Major: > 1/8" Minor: ≤ 1/8"	Defects consist of small pieces of peel or other blemishes present on the raw sweet potato.	Major: 4 Minor: 15 Total Major and Minor: 19

	Title: Finished Product Specification – 7403 1.5oz Patty	
	Section: 3.6.2	
	Version: 1	Date: 4-19-15
	Authorized by: <i>[Signature]</i>	

VII. MICROBIOLOGICAL LIMITS: See Microbiological Policy

Test	Hazard	n	C	m (No./gm)	M (No./gm)
APC	5	4	2	50,000	100,000
Coliform	5	4	2	300	1,000
Yeast	5	4	2	100	1,000
Mold	5	4	2	100	1,000
E. coli	5	4	1	10	100
S. aureus (coagulase pos.)	5	4	0	Negative	Negative
Salmonella	10	5	0	Negative	Negative
E. coli O157:H7	10	5	0	Negative	Negative
L. monocytogenes	10	5	0	Negative	Negative

n: number of samples analyzed

C: Number of samples out of "n" which may be marginal

m: Counts that are border-line acceptable

M: The highest acceptable count allowed

VIII. NUTRITIONAL ANALYSIS (100 gms)

Calories	106.50
Calories from Fat	2.25
Total Fat (g)	0.25
Saturated Fat (g)	0.12
Trans Fat (g)	0
Cholesterol (mg)	0
Sodium (mg)	145.00
Total Carbohydrate (g)	24.90
Dietary Fiber (g)	2.03
Sugars (g)	9.18
Protein (g)	1.16
Vitamin A (IU)	1705.00
Vitamin C (mg)	3.15
Calcium (mg)	16.20
Iron (mg)	0.44

IX. KOSHER CERTIFIED: Orthodox Union

X. SENSORY: Flavor / Odor: Characteristic of fresh, ripe sweet potatoes, with no off flavors or odors.

Texture: The patty should be smooth with a firm texture and no lumps present. A "gummy" texture is unacceptable.

XI. SHELF LIFE: 24 months – Frozen; Shipping and Storage – Frozen

	Title: Finished Product Specification – 7403 1.5oz Patty	
	Section: 3.6.2	
	Version: 1	Date: 4-13-15
	Authorized by: <i>[Signature]</i>	

XII. PACKAGING:

Bulk Case Item Number: 1315014
Bulk Liner Item Number: 1309848
Film Poly Sheeting Item Number: 1315002
Case Label: 1307403

Pack Size: 8/2.63lbs sheets per case
Net Weight: 21 lbs
Code Format: 2 year "UseBy" date

XIII. BRIGHT HARVEST FORMULA NUMBER: 501

All products supplied by Bright Harvest Sweet Potato Company will meet all regulatory and customer requirements.

Country of Origin: USA