



**FINISHED GOODS SPECIFICATIONS**

I. **PRODUCT TYPE:** ORANGE GELATIN

II. **SPECIFIC PRODUCT CODE**

<u>Formula #</u>	<u>UPC Code</u>	<u>Pack/Size</u>	<u>Description</u>
8420	53701	6/4.5 lb.	Orange Gelatin

III. **PRODUCT DESCRIPTION**

Orange Gelatin Dessert Mix

IV. **INGREDIENT STATEMENT**

Sugar, Dextrose, Gelatin, Fumaric Acid, Sodium Phosphate, Sodium Citrate, Natural Flavor, Malic Acid, Citric Acid, Ascorbic Acid (Vitamin C), Yellow 6, Yellow 6 Lake.

**Gluten Free**

V. **FILL WEIGHTS**

Net Weight – 27 lbs.(12.27 kg)

Gross Weight – 28 lbs.(12.72 kg)

VI. **COLOR STANDARD**

Dry – Pale orange

Mixed – Bright orange

VII. **MICROBIOLOGICAL STANDARDS**

A. Salmonella Negative

B. Yeast & Mold <100 cfu/g

VIII. **CHEMICAL STANDARDS**

A. pH 4.2 ±.2

B. Moisture 4.0 ± 1

C. Brix (prepared) 16.0 ± 1

**IX. NUTRITION FACTS**

<b>Nutrition Facts</b>	
Serving Size 1-1/2 Tbsp (19g) Makes 1/2 cup	
Servings Per Container 105	
Amount Per Serving	
<b>Calories 70</b>	Calories from Fat 0
% Daily Value*	
<b>Total Fat 0g</b>	0%
<b>Saturated Fat 0g</b>	0%
<b>Trans Fat 0g</b>	
<b>Cholesterol 0mg</b>	0%
<b>Sodium 85mg</b>	4%
<b>Total Carbohydrate 17g</b>	6%
<b>Dietary Fiber 0g</b>	0%
<b>Sugars 17g</b>	
<b>Protein 1g</b>	
Vitamin A 0% • Vitamin C 25%	
Calcium 0% • Iron 0%	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	

**X. USAGE DIRECTIONS**

1. Dissolve contents in 6 qts very hot\* water(160-180 F).
  2. Add 6 qts cold or iced water; stir again.
  3. Pour into individual dishes, molds, or shallow pans. Chill until firm: 4 hours or overnight.
- Serve.

TO ADD FRUIT: Chill gelatin until slightly thickened. Add drained canned or fresh fruit pieces. (Do not add fresh or frozen pineapple, papaya, figs, guava or kiwi fruit since they interfere with gel set).

\*Alternate one step recipe: Use 12 qts (or 3 gallons) very hot water ( 160-180F) in place of half hot/half cold water. Set time will be slightly longer.

**XI. HANDLING INSTRUCTION (Stored at room temperature ≤70 degrees F)**

A Shipping conditions: Transport of the product shall be under conditions that will prevent damage to the container. Each pallet of finished product will be wrapped with a minimum 3 ml. thick protective stretch film.

B. Storage conditions: Ideal storage condition is cool, dry storage. Keep product from exposure to moisture and heat.

**XII. PACKAGING AND LABELING REQUIREMENTS**

- A. Product is packed in 6/4.5 lb. pack
- B. Master carton shall be oyster white, horizontal corrugated box, staple free container possessing a 200# bursting strength.
- C. Imprinted box, case label and serving pan label shall conform to standards.

**XIII. SHELF LIFE: Room Temp – Cool dry storage, ambient temperature –24 months.**

**Effective 7/11**