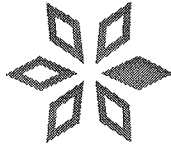


19126



DIAMOND CRYSTAL BRANDS

FINISHED GOODS SPECIFICATIONS

- I. **PRODUCT TYPE:** STRAWBERRY GELATIN
- II. **SPECIFIC PRODUCT CODE**
- | <u>Formula #</u> | <u>UPC Code</u> | <u>Pack/Size</u> | <u>Description</u> |
|------------------|-----------------|------------------|--------------------|
| 8440 | 53709 | 6/4.5 lb. . | Strawberry Gelatin |
- III. **PRODUCT DESCRIPTION**
Strawberry Gelatin Dessert Mix
- IV. **INGREDIENT STATEMENT**
Sugar, corn sugar, gelatin, adipic acid, sodium phosphate, sodium citrate, natural and artificial flavor, ascorbic acid (Vitamin C), red 40, red 40 lake.
Gluten Free
- V. **FILL WEIGHTS**
Net Weight – 27 lbs.(12.3kg)
Gross Weight – 28 lbs.(12.7kg)
- VI. **COLOR STANDARD**
Dry – Pale pink
Mixed – Bright red
- 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

Serving Size ½ c. (19 grams)

Servings per container: 105

Amount

Per Serving

Mix

Calories

70

Calories from fat

0

% Daily Value

Total Fat 0g

0

Saturated Fat 0g

0

Trans Fat 0g

Cholesterol 0mg

0

Sodium 85 mg

4%

Total Carbohydrate 17 g

6%

Sugars 17 g

Protein 1 g

Vitamin C 15 mg

25%

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 8/05