**1.0 Product Identity**

<In depth sell unit description, including product and package type>

**2.0 Product Defining Attributes**

|  |  |
| --- | --- |
| 2.1 | Target Sell Unit Weight |
|  | <Component 1> | <serving size/wt> | <sell unit # servings, total weight> |
|  | <Component 2> | <serving size/wt> | <sell unit # servings, total weight> |
|  | Package Net Weight | <net weight: lb/oz (g/kg)> |
|  |  |  |  |
| 2.2 | Target Piece Dimensions |
|  | Height | <XX> | <Unit of Measure> |
|  | Length | <XX> | <Unit of Measure> |
|  | Width | <XX> | <Unit of Measure> |
|  |  |  |  |
| 2.3 | Characterizing Ingredients |
|  | <XX> |
|  | <XX> |
|  | <XX> |
|  | <XX> |
|  |  |
|  |  |  |  |
| 2.4 | Marketing Claims |  |  |
|  | <What are you claiming on pack, i.e., Low sugar> |
|  |  |  |  |
| 2.5 | Allergen Profile |
|  | Contains <Wheat, Egg, Milk, Soy, Peanut, Tree Nut, Fish, Shellfish Ingredients> |
|  | May Contain <Wheat, Egg, Milk, Soy, Peanut, Tree Nut, Fish, Shellfish Ingredients> |
|  |  |  |  |
| 2.6 | Sensory |
|  | <Describe the characteristic sensory profile of your gold standard finished product at the time of consumption post packaging> |
|  |  |  |  |
| 2.7 | Characterizing Analytical Attributes |
|  | Moisture | <% Moist TARGET/RANGE> | <Method description> |
|  | Water Activity | <Aw TARGET/RANGE> | <Method description> |
|  | pH | <pH TARGET/RANGE> | <Method description> |
|  | Other 1 | <TARGET/RANGE> | <Method description> |
|  | Other 2 | <TARGET/RANGE> | <Method description> |

|  |  |
| --- | --- |
| 2.8 | Ingredient List(s) |
|  | <Finished Product Ingredient List> |
| 2.9 | Nutrition Information |
|  | <Insert nutrition panel> |

**3.0 Food Safety Profile**

<Description of food safety protocols built into product design, i.e., Product is a fully baked granola with water activity below 0.5>

Ingredient Pathogen Testing Expectations

|  |  |  |
| --- | --- | --- |
| Biological Hazard | Testing Requirements | Proof of testing Required |
| Salmonella | <Acceptable Limits, i.e., Negative in 375 g of product> | Yes |
| Coliform | <Acceptable Limits, i.e., Negative in 375 g of product> | Yes |
| E. Coli | <Acceptable Limits, i.e., Negative in 375 g of product> | Yes |
| L. Monocytogenes | <Acceptable Limits, i.e., Negative in 375 g of product> | Yes |

Finished Product Pathogen Testing Expectations

|  |  |  |
| --- | --- | --- |
| Biological Hazard | Testing Requirements | Proof of testing Required |
| Salmonella | <Acceptable Limits, i.e., Negative in 375 g of product> | Yes |
| Coliform | <Acceptable Limits, i.e., Negative in 375 g of product> | Yes |
| E. Coli | <Acceptable Limits, i.e., Negative in 375 g of product> | Yes |
| L. Monocytogenes | <Acceptable Limits, i.e., Negative in 375 g of product> | Yes |

**4.0 Product Recipe**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Process Step | Ingredient ID | Ingredient Descr | Batch Weight | Finished Product Wt% |
| 1.0 | XX | XX | XX lbs | XX% |
| 1.0 | XX | XX | XX lbs | XX% |
| 2.0 | XX | XX | XX lbs | XX% |
| 3.0 | XX | XX | XX lbs | XX% |
|  |  |  | Total Batch lbs | 100% |
|  |  |  |  |  |

**5.0 Process Recipe**

|  |  |  |
| --- | --- | --- |
| Process Step | Step Description | Step Parameters |
| 1.0 | <Text description of what happens in this step, including equip used> | <Characterizing parameters, I.e., temperature, mix time, etc> |
| 2.0 | <Text description of what happens in this step, including equip used> | <same as above> |
| 3.0 | <Text description of what happens in this step, including equip used> | <same as above> |
|  |  |  |
|  |  |  |
|  |  |  |

**6.0 Packaging**

|  |
| --- |
| Sell Unit |
| <Sell unit description Line 1> |
| <Sell unit description Line 2> |
|  |  |
| Pallet (\*Cube = Pallet without the actual pallet included) |
| <Sell Unit Type>/Case | XX | <case weight> |
| <Sell Unit Type>/Cube | XX |  |
| Cases/Layer | XX | <layer weight> |
| Layers/Cube | XX |  |
| Cases/Cube | XX | <cube weight with pallet><cube weight w/o pallet> |

Pallet Pattern

<Insert picture of pallet pattern, typically from a program like TOPS>

Material Details

|  |  |  |
| --- | --- | --- |
| **Package Material ID** | **Package Material description** | **Drawing** |
| XX | <Sell Unit Material 1> | <Material Drawing ID> |
| XX | <Sell Unit Material 2> | <Material Drawing ID> |
| XX | <Case Material> | <Material Drawing ID> |

**7.0 Shelf life & Code Dating**

Sell units to be code dated for a <X month (X days)> shelf life from date of manufacture.

Code date to include <Any additional information in the code date>.

**8.0 Specification Change Log**

|  |  |  |
| --- | --- | --- |
| **Version** | **Release Date** | **Description of Changes by Section** |
| 1.0 | YYYY/MM/DD | Initial spec release |
| 2.0 | YYYY/MM/DD | Sec <XX>: <Change Description>Sec <XX>: <Change Description> |
|  |  |  |
|  |  |  |