



DATE: 07/02/2024

CHALET FINISHED GOODS CODE: F20023

PRODUCT NAME: Topping, Cookie Dough, Ground, Brownie, Ambient

General Description: Variably ground pieces of shelf-stable brownie flavored cookie dough for topping purposes.

Ingredient Statement:

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| <p>Nutrition Facts</p> <p>1 serving per container Serving size 100 g</p> <hr/> <p>Amount per serving Calories 420</p> <hr/> <p style="text-align: right;">% Daily Value *</p> <p>Total Fat 17g 21% Saturated Fat 8g 42% <i>Trans Fat</i> 0g</p> <p>Cholesterol 0mg 0% Sodium 240mg 11% Total Carbohydrate 67g 24% Dietary Fiber 2g 7% Total Sugars 21g Includes 21g Added Sugars 42%</p> <hr/> <p>Protein 4g</p> <hr/> <p>Vitamin D 0mcg 0% Calcium 20mg 2% Iron 2.1mg 10% Potassium 200mg 4%</p> <hr/> <p><small>* The % Daily Value (DV) 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.</small></p> <hr/> <p><small>Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4</small></p> | <p>INGREDIENTS:</p> <p>WHEAT FLOUR, SUGAR, SORBITOL, GLYCERIN, PALM OIL, SEMI-SWEET CHOCOLATE CHIPS (SUGAR, UNSWEETENED CHOCOLATE, COCOA BUTTER, SOY LECITHIN, NATURAL VANILLA EXTRACT), CORNSTARCH, COCOA POWDER (PROCESSED WITH ALKALI), NATURAL FLAVOR, SALT, XANTHAN GUM, BUTTER CONCENTRATE (WHEY SOLIDS, MODIFIED BUTTER, MALTODEXTRIN, SALT, DEHYDRATED BUTTER, GUAR GUM).</p> <hr/> <p>CONTAINS: Milk, Soy, Wheat. <i>Manufactured in a facility that uses tree nut ingredients.</i></p> |
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Microbiological Data:

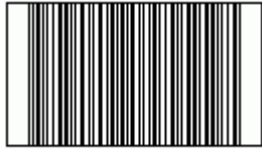
| | Specification | Tolerance |
|--------------------------|---------------|-----------|
| Aerobic Plate Count | <10,000 cfu/g | Maximum |
| Listeria Spp. | Negative | Maximum |
| Salmonella | Negative | Maximum |
| Total Coliform | < 10 cfu/g | Maximum |
| E. coli | < 10 cfu/g | Maximum |
| Mold & Yeast Count Rapid | ≤ 500 cfu/g | Maximum |

All testing is conducted through a 3rd party laboratory. Testing is performed according to CFIA, FDA (BAM), AOAC methods or their equivalents.

Physical Data:

| | Specification | Tolerance | Method |
|---------------------------|----------------------|------------------------|--------------|
| Color | Medium to Dark Brown | Comparable to standard | Organoleptic |
| Aroma | Sweet Cocoa | Comparable to standard | Organoleptic |
| Flavor | Chocolate | Comparable to standard | Organoleptic |
| Target Dimensions | TBD | +/-TBD | Ruler |
| Out of Spec (% by Weight) | TBD | TBD | Scale |

Standard Packaging:

| | |
|------------------------------|-----------------------------------------------------------------------------------------------------|
| Master Case Label Dimensions | 3" x 10" |
| Master Case UPC (14 Digits) |  10809354200237 |
| Case Pack | Single, Bulk |
| Blue Poly Bag Dimensions | 21" x 22.5" |
| Case Dimensions (L x W x H) | 15" x 12.5" x 6.5" |
| Case Net Weight | 20 lbs. |
| Case Gross Weight | 21 lbs. |
| Pallet Layer (Ti) | 8 |
| Pallet Stack (Hi) | 9 |
| Cases Per Pallet | 72 |

Handling Conditions:

| | Temperature | Range |
|---------------------|-------------|---------------|
| Shipping | Frozen | <32° F |
| Recommended Storage | Frozen | <32° F |
| Recommended Usage | Ambient | 50° F - 75° F |

Shelf Life:

| | |
|--------------------|----------------|
| Frozen Shelf Life | 12 Months |
| Ambient Shelf Life | Up to 9 Months |

Prepared By: Taylor Teel, R&D Manager

Specification Revision History:

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| 07/02/2024 Preliminary Specification Sheet Issued (F20023) |
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