

Address

Date:

Supersedes:

FINISHED PRODUCT SPECIFICATION

ITEM DESCRIPTION

Spec No.

STANDARD OF IDENTITY:

GENERAL REQUIREMENTS:

INGREDIENT LEGEND:

ALLERGEN STATEMENT:

STORAGE SHIPPING & HANDLING: Items shall be stored and shipped under sanitary conditions at temperatures to adequately prevent product degradation.	
Storage & Shipping instructions	
Additional requirements	

PACKAGING REQUIREMENTS	
Primary package	
Pallet	
Labeling	

ORGANOLEPTIC & PHYSICAL CHARACTERISTICS	
Color	
Flavor/Odor	
Body/Texture	
Foreign Material	

CHEMICAL SPECIFICATIONS				
TEST /UNIT OF MEASURE (UOM)	TARGET	MIN	MAX	TEST METHODS
Moisture %				
Fat %				
Fat in Dry Matter %				
pH				
Salt %				

MICROBIOLOGICAL SPECIFICATION		
TEST / UOM	MAX	TEST FREQUENCY
Coliform		
Staph aureus		
Yeast / Mold		
Listeria/Salmonella	Negative	

DOCUMENTATION REQUIREMENTS		
A certificate of analysis (COA) shall accompany each shipment		

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COA TEST	TEST FREQUENCY
Moisture	
Fat	
pH	
Salt	
Coliform	
Yeast / Mold	
Listeria/Salmonella	
Staph aureus	

JWI

Verified by:

Date:

Artisan Dairy Producer Food Safety Initiative