



GENERAL

SPECIFICATION

PRODUCT:	CREAM CHEESE (DEHYDRATED)	
CODE:	BDF0012	
ISSUE DATE:	11-12-99	
KOSHER STATUS:	YES, ORTHODOX UNION	
INGREDIENTS:	CREAM CHEESE (PASTEURIZED MILK, CHEESE CULTURE, SALT, CAROB BEAN GUM), SODIUM CASEINATE, DISODIUM PHOSPHATE, NATURAL FLAVORS, & BHA.	
FLAVOR AND AROMA:	TYPICAL OF CREAM CHEESE.	
COLOR:	LIGHT CREAM.	
SCORCHED PARTICLE:	ADPI (B) PAD OR BETTER.	
ANALYTICAL:	MOISTURE	3.0% MAX
	FAT	65.0 ± 2.0%
BACTERIOLOGICAL:	STANDARD PLATE COUNT/g	10,000 MAX
	COLIFORM/g	<10
	YEAST & MOLD/g	<10
	SALMONELLA (by test)	NEGATIVE
PACKAGE:	50-POUND MULTI-WALL BAG WITH 2 MIL FDA APPROVED POLY LINER.	
STORAGE:	PRODUCT STORED AT AMBIENT TEMPERATURE NOT TO EXCEED 80°F AND <70% RELATIVE HUMIDITY.	
SHELF LIFE:	ONE YEAR, MINIMUM, WHEN STORED AS RECOMMENDED.	
RECOMMENDED USAGE:	TO REPLACE CREAM CHEESE WITH CREAM CHEESE POWDER, ADD 50% POWDER TO 50% WATER. STIR.	

The information contained herein is, to the best of our knowledge, correct. No warranties, expressed or implied, are made. This information is offered solely for your investigation, verification, and consideration. It is suggested that you evaluate the product prior to use in a finished product.