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.

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