PTC Foods

Product Specifications

CREAM CHEESE FOR CAKES

KOSHER

Product Number:

210006164500

Effective Date: 2018-09-19
Last Modified On:2018-04-09

Description

PTC Cream Cheese - for Cakes has a white to light cream color and a mild lactic acid flavor. It has a medium-firm to firm body and a smooth texture. This product is specially processed to produce high quality cheesecakes and other products requiring increased handling tolerance. This product conforms to the Standard of Identity for Cream Cheese as found in 21 CFR 133.133. This product is kosher.

Ingredients

MILK, CREAM, CONTAINS LESS THAN 2% OF SALT, CAROB BEAN GUM, GUAR GUM, CHEESE CULTURE.

Allergens

CONTAINS:
MILK.

Testing Data

Analytical Test Results

Analytical Test	Target	Min	Max	UOM
pH	4.80	4.60	5.00	
Moisture, %	53.50		55.00	%
Fat, total, %	35.20	33.00		%

Physical Characteristics

Physical Evaluation	Description
Color	white to light cream
Flavor	mild lactic acid flavor / diacetyl odor
Odor	no off odor
Appearance	none

Microbiological Tests

Test	Max	Reporting Units
Aerobic Plate Count	10000	/10g
Coliforms	10	/g
Mold	10	/g
Yeast	10	/g

Packaging Information

Packaging Type   Box

Packaging Features
   Easy Opening   Not Available
   Package Integrity   Taped Seal
   Reclosability   Not Available

Net Weight   30 lb

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Shipping and Storage Conditions

Shelf Life	120 days
Shipping Requirements	Refrigerated
Storage Requirements	Refrigerated

Product Handling Instructions

Safe Handling Instructions
CODE DATING:

Code date format:
MFG 08M01BD4
MFG=Manufactured 08M = Month, 01 = Day of the Month, BD = plant (Beaver Dam) 4 = Year in Decade
Example Manufactured On August 1, 2014 at "BD" (Beaver Dam) plant

Storage Instructions
FOR BEST QUALITY, DO NOT FREEZE, KEEP REFRIGERATED

Ingredient Composition

Detailed formulations are considered proprietary and confidential. However, the approximate percentage information is as follows:

Percentage %	Ingredient Name
> 50	MILK
20 - 50	CREAM
< 2	SALT
< 2	CAROB BEAN GUM
< 2	GUAR GUM
< 2	CHEESE CULTURE

These ingredients are approved for use in food products in accordance with local regulations.

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Nutrition Information

100g Information:

Nutrient	UOM	Per 100 grams
Calories	kcal	361.005
Calories from Fat	kcal	{No Data}
Protein	g	6.469
Carbohydrates	g	4.582
Carbohydrates: Others	g	{No Data}
Dietary Fiber	g	0.377
Insoluble Fiber	g	{No Data}
Total Sugar	g	3.519
Added Sugar	g	0.000
Total Fat	g	35.200
Saturated Fat	g	20.724
Monounsaturated Fat	g	{No Data}
Polyunsaturated Fat	g	{No Data}
Trans Fatty Acid	g	1.341
Cholesterol	mg	109.211
Moisture	g	53.500
Ash	g	0.249
Other Proximates	g	0.000
Vitamin C	mg	{No Data}
Vitamin D - mcg	mcg	0.059
Calcium	mg	88.180
Iron	mg	0.155
Phosphorus	mg	{No Data}
Potassium	mg	114.230
Sodium	mg	383.752

Countries of Origin

Countries of Origin (Where Manufactured): United States of America

Safety Data Sheet

This product does not require a Safety Data Sheet to be in compliance with OSHA regulations. It is a food-grade product which is intended for edible uses. It is not a health, safety or toxic hazard. In addition, it is subject to the Federal Food, Drug, Cosmetic Act.

PLEASE NOTE: This specification is provided for information purposes only and should not be relied upon as a basis for product performance. It is suggested you evaluate the product on at least a laboratory basis prior to its commercial usage. This specification may be superseded by a later issue. Please consult your sales representative to confirm you have the correct specification. NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A SPECIFIC USE OR PURPOSE, EXPRESSED OR IMPLIED, ARE MADE. These specifications are not intended to and shall not be construed to be instructions or suggestions for use which may be in violation of valid patent rights.