

94974011 - RASPBERRY WHITE CHOCOLATE CHIP BUNDT C... (5138012-001)**Formulation Specification**

Status:	Approved
Creation Date:	Jun 17, 2020
Prepared By:	Stich, Jordan

CONFIDENTIAL – Kroger Information – For Internal Use Only**Summary Information**

Spec Name: 94974011 - RASPBERRY WHITE CHOCOLATE CHIP BUNDT CAKE (ARTIFICIAL FLAVOR) - UNGLAZED - 33 OZ - DELI

Short Name: N/A

Spec Status: Approved - Spec is in Approved status

Category: Bakery - Frozen

Sub Category: Pudding Cakes

Group: Products

Spec #: 5138012

Issue #: 001

Creation Date: Jun 17, 2020

Inactive:

Originator: Stich, Jordan

Last Edit: Jan 28, 2025

Supercedes:

Reason for Change/Issue: IN 06/17/2020: Initial for unglazed bundt cake for decorating in store. 2025 01-28 RBB: connected updated FO.

Approved for Use In

Business Unit(s): KMP » Deli/Bakery

Facility Information

Facility Name	Company Name
102 - Country Oven Bakery	102 - COUNTRY OVEN BAKERY

94974011 - RASPBERRY WHITE CHOCOLATE CHIP BUNDT C... (5138012-001)



Formulation Specification

Status:	Approved
Creation Date:	Jun 17, 2020
Prepared By:	Stich, Jordan

Material Inputs

Material	Context	Annotation	Quantity	Yield	Batch
431030 - THRIFTEE EZ PAN RELEASE (5034762-002) [Approved]			5.0000 g	5.0000 g	0.5175 %
94974001 - RASPBERRY WHITE CHOCOLATE CHIP BUNDT CAKE BATTER (ARTIFICI... (5132330-003) [Approved]			1020.7740 g	961.1199 g	99.4824 %

Outputs

Material	Type	Quantity	Yield
94974011 - RASPBERRY WHITE CHOCOLATE CHIP BUNDT CAKE (ARTIFICIAL FLAV... (5138013-003) [Approved]	Referenced - Product (Standard)	966.1199 g	966.1199 g

94974011 - RASPBERRY WHITE CHOCOLATE CHIP BUNDT C... (5138012-001)**Formulation Specification**

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Expanded Bill of Materials

	Quantity	Status
431030 - THRIFTEE EZ PAN RELEASE (5034762-002)	5.0000 g	Approved
94974001 - RASPBERRY WHITE CHOCOLATE CHIP BUNDT CAKE BATTER (ARTIFICI... (5132330-003)	1020.7740 g	Approved



Formulation Specification

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1 Step 1 - Make-up Process

Instructions:

DEPOSIT batter into bundt cake tube pan

Confirm bake and cool settings during plant trials

BAKE using temperature, time and oven setup chart in 94960010.??

COOL cakes to 100 - 80°F (~50 - 60 minutes)

DEPAN

GLAZE ICE

PACK cakes onto base, cover with clear plastic dome.

CASE PACK @6 cakes/ case.

Material Inputs

Material	Context	Annotation	Quantity	Yield	%Step
431030 - THRIFTEE EZ PAN RELEASE (5034762-002) [Approved]			5.0000 g	5.0000 g	0.5175 %
94974001 - RASPBERRY WHITE CHOCOLATE CHIP BUNDT CAKE BATTER (ARTIFICI... (5132330-003) [Approved]			1020.7740 g	961.1199 g	99.4824 %
Total				966.1199 g	

Outputs

Material	Type	Quantity	Process Gain/Loss	Water Gain/Loss	Yield	%Step
94974011 - RASPBERRY WHITE CHOCOLATE CHIP BUNDT CAKE (ARTIFICIAL FLAV... (5138013-003)	Referenced - Product (Standard)	966.1199 g	1.0000	1.0000	966.1199 g	100 %

94974011 - RASPBERRY WHITE CHOCOLATE CHIP BUNDT C... (5138012-001)**Material Summary**

Status:	Approved
Creation Date:	Jun 17, 2020
Prepared By:	Stich, Jordan

Summary Information

Spec Name: 94974011 - RASPBERRY WHITE CHOCOLATE CHIP BUNDT CAKE (ARTIFICIAL FLAVOR) - UNGLAZED - 33 OZ - DELI

Short Name: N/A

Spec Status: Approved - Spec is in Approved status

Category: Bakery - Frozen

Sub Category: Pudding Cakes

Group: Products

Spec #: 5138012

Issue #: 001

Creation Date: Jun 17, 2020

Inactive:

Last Edit: Jan 28, 2025

Originator: Stich, Jordan

Supercedes:

Reason for Change/Issue: IN 06/17/2020: Initial for unglazed bundt cake for decorating in store. 2025 01-28 RBB: connected updated FO.

431030 - THRIFTEE EZ PAN RELEASE(5034762-002)

Specification Name: 431030 - THRIFTEE EZ PAN RELEASE

Status: Approved

Description: An opaque light yellow liquid release compound that contains no cereal starch solids.

Ingredient Statement: Canola oil and/or soybean oil, soy lecithin, hydrogenated canola oil and/or hydrogenated cottonseed oil, (TBHQ and citric acid in ; propylene glycol.)

Combined Statement:

Allergens: Soy

Additives:

94974001 - RASPBERRY WHITE CHOCOLATE CHIP BUNDT CAKE BATTER (ARTIFICIAL FLAVOR) - FOR FLAT TOP - DELI(5132330-003)

Specification Name: 94974001 - RASPBERRY WHITE CHOCOLATE CHIP BUNDT CAKE BATTER (ARTIFICIAL FLAVOR) - FOR FLAT TOP - DELI

Status: Approved

Description:

Ingredient Statement:

Combined Statement:

Allergens: EggMilkSoyWheat

Additives:

Intolerances: GlutenSulfites



Material Specification

Status:	Approved
Creation Date:	Jan 24, 2025
Prepared By:	Ballhaus, Robyn B

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Summary Information

Spec Name: 94974011 - RASPBERRY WHITE CHOCOLATE CHIP BUNDT CAKE (ARTIFICIAL FLAVOR) - UNGLAZED - 33 OZ - DELI

Short Name: N/A

Spec Status: Approved - Spec is in Approved status

Category: Formula Output - Bakery - Frozen

Sub Category: Pudding cakes

Group: Products

Spec #: 5138013

Issue #: 003

Creation Date: Jan 24, 2025

Inactive:

Last Edit: Jan 24, 2025

Originator: Ballhaus, Robyn B

Supersedes: 5138013-001 - 94974011 - RASPBERRY WHITE CHOCOLATE CHIP BUNDT CAKE (ARTIFICIAL FLAVOR) - UNGLAZED - 33 OZ - DELI

Reason for Change/Issue: VERS 003 2025-01-24: CAKE LINE 2 at COB has developed enhanced allergen cleaning capability, so we are eliminating the MAY CONTAINS: (NUTS) LINE from the INGREDIENT statement.

Approved for Use In

Business Unit(s): KMP » Deli/Bakery

Cross References

System Name	System ID	Equivalent
Formula Management - Formula Output	CFT-FORMULA-OUTPUT	94974011

Material Attributes

Description:

Classification: Referenced Formula Output

Country Of Origin: -Not Specified

Shipping Requirements: Frozen

Shipping Instructions: Store at -5.0± 5.0°F.

Shelf Life

Storage Requirements	Shelf Life	Min Days Remaining upon Receipt	Use Within	Storage Instructions	Relative Humidity
Ambient Shelf Life	7 days			In package; 'Sell by' dated from date product is pulled from freezer	
Frozen Shelf Life	182 days	120 days		Temperature: ≤-10°F 'Min Days...' = days guaranteed	

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Shelf Life

				warehouse 'Use Within' = days guaranteed store	
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Design Attributes

Density: =
Total Solids:

Ingredient Statements

Ingredient Statement:

Compliance Information

Allergens: (Known to Contain)	Max / 100g		Source / Comments
	Egg	<=	
	Milk	<=	
	Soy	<=	
	Wheat	<=	
Allergens: (Does not contain)	Crustaceans, Fish, Peanut, Sesame, Tree Nut		
Intolerances: (Known to Contain)	Max / 100g		Source / Comments
	Gluten	<=	



Material Specification

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Enterprise Change Log

Event	Status	Complete Date	Comments
USDA AMS BE Regulation Evaluation	Subject to Reg	Aug 16, 2021	

Quality Information

	Value
UPC-Brand-Size	
eQuestionnaire #	
Quality Level	First
Quality Benchmark	Nothing Bundt Cake
Quality Statement	
Sensory Results	
Comments	

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Physical & Chemical Specifications - Formulations

Value		Method	Method Details	Plant QC Test Frequency	Plant QC Test Location	Comments
Weight 1	See Formula, Final Output	Scale	Expected weight	As Batched	From Processing Line	To determine during line trials
Dimensions	Height ??± 0.125 in	Measurement	After Cooling; Height: Center peak	As Batched	From Processing Line	To determine during line trials



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General Microbiological Statement

Value	
General Microbiological Statement	Microorganisms known to cause food intoxication or food poisoning in humans shall be absent from the raw material/finished product.

Certifications & Standards

	Value	Comments
Kosher Status	N/A-- not Kosher eligible	
Organic Status	No	
RTE Compliant	Ready to Eat	
BE Disclosure Required	Yes	
'non-GMO' Compliant	No	
Peanut Free Facility Compliant	Certification NOT Required	
Proposition 65 Eligible	Input Needed	
Proposition 65 Warning Label Needed	Input Needed	

Technologist and CSM

Value	
Technologist Name	Jordan D Stich



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Nutrient Composition

Nutrient	Source	Comments
Calories		
Total Fat		
Saturated Fat		
Trans Fat		
Polyunsaturated Fat		
Monounsaturated Fat		
Cholesterol		
Sodium		
Total Carbohydrate		
Dietary Fiber		
Total Sugars		
Protein		
Calcium		
Iron		
Potassium		
Vitamin A - Retinol		
Vitamin A - IU		
Vitamin A - Carotenoid		
Vitamin C		
Vitamin E		
Thiamin (vitamin B1)		
Riboflavin (vitamin B2)		
Niacin (vitamin B3)		
Folate DFE - Total		
Phosphorus		
Magnesium		
Chloride		
Moisture		
Ash		
Calories from Fat		