

**94533001 - CREAM CHEESE CAKE ICING (X69024) - DELI (5062771-001)****Material Specification**

Status:	Approved
Creation Date:	Dec 14, 2012
Prepared By:	Brown, Daryl

**CONFIDENTIAL – Kroger Information – For Internal Use Only****Summary Information****Spec Name:** 94533001 - CREAM CHEESE CAKE ICING (X69024) - DELI**Short Name:** N/A**Spec Status:** Approved - Spec is in Approved status**Category:** Formula Output - Bakery - Frozen**Sub Category:** Iced Cakes & Cupcakes, Decorated cakes**Group:** In Process**Spec #:** 5062771**Issue #:** 001**Creation Date:** Dec 14, 2012**Inactive:****Last Edit:** Nov 11, 2022**Originator:** Brown, Daryl**Supersedes:** 94533001.27

**Reason for Change/Issue:** Formula Change Chg 29 07-12-13: We need to reduce acidity as far as possible to improve icing flavor, yet stay under pH 4.40 to enable required ambient shelf stability. COB testing found that Citric Acid level could be reduced from 0.16% to 0.08% without exceeding that pH 4.40 criterion.

**Approved for Use In****Business Unit(s):** KMP » Deli/Bakery**Material Attributes****Description:****Classification:** Referenced Formula Output**Country Of Origin:** -Not Specified**Shipping Requirements:****Shipping Instructions:****Design Attributes****Density:** =**Total Solids:****Ingredient Statements****Ingredient Statement:****Compliance Information****Allergens:**  
(Known to Contain)

	Max / 100g	Source / Comments
Milk	<=	

**Allergens:**  
(Does not contain)

Crustaceans, Egg, Fish, Peanut, Sesame, Soy, Tree Nut, Wheat

**Produced By**

Spec Number	Spec Name
5062768-001	94533001 - CREAM CHEESE CAKE ICING (X69024) - DELI [Retired]
5062768-002	94533001 - CREAM CHEESE CAKE ICING (X69024) - DELI [Retired]
5062768-004	94533001 - CREAM CHEESE CAKE ICING - DELI [Retired]
5062768-005	94533001 - CREAM CHEESE CAKE ICING - DELI [Retired]
5062768-003	94533001 - CREAM CHEESE CAKE ICING - DELI [Retired]
5062768-008	94533001 - CREAM CHEESE CAKE ICING - DELI [Retired]
5062768-009	94533001 - CREAM CHEESE CAKE ICING - DELI [Approved]

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Spec Number	Spec Name
5062768-007	94533001 - CREAM CHEESE CAKE ICING - DELI [Retired]
5062768-006	94533001 - CREAM CHEESE CAKE ICING - DELI [Retired]

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**Enterprise Change Log**

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

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### Physical & Chemical Specifications - Formulations

	Value	Method	Method Details	Plant QC Test Frequency	Plant QC Test Location	Comments
<b>Flavor</b>	Cream cheese icing with a little acid note.	Organoleptic		Every Batch	Mixer	
<b>Additional Attribute 1</b>	pH - Final icing = See Formula			Every Batch	Mixer	Do not release if icing does not meet the pH range.
<b>Additional Attribute 2</b>	Appearance/ Texture = Smooth and uniformly blended: no lumps or streaks.	Visual		Every Batch	Mixer	



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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 &amp; Standards

	Value	Comments
Kosher Status	Kosher Dairy	
Organic Status	No	
RTE Compliant	Ready to Eat	
BE Disclosure Required	Yes	
'non-GMO' Compliant	No	
Peanut Free Facility Compliant	Yes	Layton Bakery only
Proposition 65 Eligible	Input Needed	
Proposition 65 Warning Label Needed	Input Needed	

## Technologist and CSM

Value	
Technologist Name	Joel Payne

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### % Breakdown - Regulatory Breakdown

Restrictions:  
Formulation Classifications:  
Tags: Regulatory

Component	Formulation Tags	Country of Origin	Formulation	Total Solids	Critical
550017 - P - 12X SUGAR - 50# BAGS			63.45339 % min: max:		
040034 - CREAM CHEESE			19.03602 % min: max:		
430118 - SHORTENING - LOW TRANS ICING - EMULSIFIED (MONO- & DI- - PS-60)			7.61441 % min: max:		
560006 - P - CORN SYRUP - 43DE - BULK AND DRUM			5.92020 % min: max:		
450001 - WATER			1.81477 % min: max:		
110466 - CAKE EMULSIFIER - PROFORM CS			0.76144 % min: max:		
440009 - CAKE EMULSIFIER - KAKE MATE 21			0.76144 % min: max:		
110035 - SALT - GRANULATED GENERAL PURPOSE			0.29189 % min: max:		
170183 - FLAVOR - BUTTER & VANILLA - N&A			0.22843 % min: max:		
440046 - XANTHAN GUM - FINE - FAST SOLUBLE			0.06345 % min: max:		
110033 - CITRIC ACID - ANHYDROUS - USP/FCC FINE			0.05076 % min: max:		

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Component	Formulation Tags	Country of Origin	Formulation	Total Solids	Critical
GRANULAR					
130397 - DRY BETA CAROTENE POWDER - 1% CWS/M			0.00381 % min: max:		



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### Nutrient Composition

Nutrient	100 g	Source	Comments
Calories	383.1271 kcal	Theoretical	
Total Fat	14.2863 g	Theoretical	
Saturated Fat	6.7964 g	Theoretical	
Trans Fat	0.5215 g	Theoretical	
Polyunsaturated Fat	3.6168 g	Theoretical	
Monounsaturated Fat	3.3503 g	Theoretical	
Cholesterol	19.0365 mg	Theoretical	
Sodium	201.5122 mg	Theoretical	
Total Carbohydrate	64.5638 g	Theoretical	
Dietary Fiber	0.0772 g	Theoretical	
Total Sugars	1.2115 g	Theoretical	
Protein	1.0285 g	Theoretical	
Calcium	19.2153 mg	Theoretical	
Iron	0.1488 mg	Theoretical	
Potassium	0.0110 mg	Theoretical	
Vitamin A - IU	225.4625 IU	Theoretical	
Vitamin C	0.2223 mg	Theoretical	
Thiamin (vitamin B1)	0.0000 mg	Theoretical	
Riboflavin (vitamin B2)	0.0000 mg	Theoretical	
Niacin (vitamin B3)	0.0000 mg	Theoretical	
Moisture	0.0002 g	Theoretical	
Ash	0.2915 g	Theoretical	
Calories from Fat	126.8537 kcal	Theoretical	