

#### **Material Specification**

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

#### 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: Formula Output - Bakery - Frozen Spec #: 5138013 Issue #: 003

Sub Category: Pudding cakes

Group: Products

Creation Date: Jan 24, 2025

Originator: Ballhaus, Robyn B Inactive:

Last Edit: Jan 24, 2025 Supercedes: 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

#### **Material Attributes**

**Description:** 

Classification: Referenced Formula Output

Country Of Origin: -Not Specified

Shipping Requirements: Frozen

Shipping Instructions: Store at  $-5.0 \pm 5.0$ °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 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	<=	

(Does not contain)

Allergens: Crustaceans, Fish, Peanut, Sesame, Tree Nut

Intolerances: (Known to Contain)

	Max / 100g	Source / Comments
Gluten	<=	

#### **Produced By**

Spec Number	Spec Name
5138012-001	94974011 - RASPBERRY WHITE CHOCOLATE CHIP BUNDT CAKE (ARTIFICIAL
	FLAVOR) - UNGLAZED - 33 OZ - DELI [Approved]



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## **Enterprise Change Log**

Event	Status	Complete Date	Comments
USDA AMS BE Regulation Evaluation	Subject to	Aug 16,	
	Reg	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	Microorganisms known to cause food intoxication or food poisoning in	
Statement	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	Input Needed	
Needed		

#### **Technologist and CSM**

	Value
Technologist Name	Jordan D Stich



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## % Breakdown - Regulatory Breakdown

Restrictions:

Formulation Classifications:

Tags: Regulatory

	rage: Regulatory				
Component	Formulation Tags	Country of Origin	Formulation	Total Solids	Critical
196031 - P -			26.58479 %		
CREME CAKE			min:		
CONCENTRATE			max:		
- LEAVENING					
OMITTED - GM 430004 - OIL -			15 02510 0/		
RBD SOYBEAN			15.03510 % min:		
- BULK			max:		
160026 -			14.11659 %		
WHOLE EGGS -			min:		
LIQUID -			max:		
FRESH			max.		
190006 - P -			12.43813 %		
CAKE FLOUR -			min:		
HIGH RATIO -			max:		
CHLORINATED					
450001 -			10.08061 %		
WATER			min:		
			max:		
550001 - P -			9.55103 %		
SUGAR - FINE			min:		
GRANULATED			max:		
- BULK					
260647 -			5.60673 %		
LEMON			min:		
FRUITONE			max:		
550017 - P -			4.00473 %		
12X SUGAR -			min:		
50# BAGS			max:		
430024 - CAKE			0.82414 %		
PAN GREASE			min:		
440004			max:		
110004 -			0.75176 %		
BAKING			min:		
POWDER - DBL ACTING			max:		
430119 - LOW			0.24028 %		
TRANS			0.24028 % min:		
SHORTENING -			max:		
ALL PURPOSE			IIIax.		
- CUBE					
560016 -			0.21025 %		
30010 -			0.2 1020 /0		



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Component	Formulation Tags	Country of Origin	Formulation	<b>Total Solids</b>	Critical
MALTODEXTRIN			min:		
			max:		
560006 - P -			0.20424 %		
CORN SYRUP -			min:		
43DE - BULK			max:		
AND DRUM					
430123 -			0.16019 %		
SHORTENING			min:		
HARD TYPE			max:		
(BISCUIT)					
FLAKE - NO					
SOY LECITHIN					
ADDED - LOW					
TRANS					
440669 -			0.10012 %		
PERMAFROST			min:		
STABILIZER -			max:		
GLAZE					
(MALLET)					
110035 - SALT -			0.07835 %		
GRANULATED			min:		
GENERAL			max:		
PURPOSE					
170034 -			0.00801 %		
LEMON OIL -			min:		
PURE			max:		
171632 -			0.00400 %		
FRENCH			min:		
VANILLA			max:		
FLAVOR -					
NATURAL &					
ARTIFICIAL					
130103 -			0.00096 %		
COLOR -			min:		
YELLOW #5 -			max:		
FD&C					
GRANULAR					



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## **Nutrient Composition**

Nutrient	100 g	Source	Comments
Calories	kcal		
Total Fat	g		
Saturated Fat	g		
Trans Fat	g		
Polyunsaturated	g		
Fat			
Monounsaturated	g		
Fat			
Cholesterol	mg		
Sodium	mg		
Total	g		
Carbohydrate			
Dietary Fiber	g		
Total Sugars	g		
Protein	g		
Calcium	mg		
Iron	mg		
Potassium	mg		
Vitamin A - Retinol	IU		
Vitamin A - IU	IU		
Vitamin A -	IU		
Carotenoid			
Vitamin C	mg		
Vitamin E	IU		
Thiamin (vitamin	mg		
B1)			
Riboflavin (vitamin	mg		
B2)			
Niacin (vitamin B3)	mg		
Folate DFE - Total	g		
Phosphorus	mg		
Magnesium	mg		
Chloride	mg		
Moisture	g		
Ash	g		
Calories from Fat	kcal		