

1. Answer: None of the certificates of analysis are within specification**SPECIFICATION**

Cracked Black Pepper: 23455

Particle Size: 1.2-2 mmMoisture: 13% MaxPiperine: 7% minimumSalmonella: Non-detectedE. Coli: Non-detected**Certificate of Analysis**

Product: Black Pepper, Cracked

Lot: 4-099

Piperine: 7.2%

Particle Size: 1.2-2.8 mm

Pathogens: None detected

Certificate of Analysis

Product: Black Pepper, Cracked

Lot: TR3113

Particle Size: 1-2 mm

Moisture: 11.5%

% Piperine: 8%

Salmonella: <3/g

E.Coli: < 3/g

Certificate of Analysis

Product: Black Pepper, Cracked

Lot: 58712

Moisture: 13.1%

Piperine: 7.7%

Particle Size: 1.2-2.0mm

Salmonella: < 3/g

E. Coli: <3/g

2. Answer**SPECIFICATION**

Tomato Paste 28/30%

Ingredients: Tomato (salt)

Optical Residue: 28-30%

pH: 4.2-4.4

Bostwick: < 10 cm

Certificate of Analysis

Tomato Paste

Lot: 76514

pH: 4.2

Optical Residue:30%

Sugar Ratio: 43

Color a/b: 2.2

Certificate of Analysis

Tomato Paste

Lot: 14-132

pH: 4.2

Optical Residue: 30%

Bostwick: 10.4 cm

Certificate of Analysis

Tomato Paste

Lot: MD1477

pH: 4.5

Optical Residue: 28%

Bostwick: 9 cm

Non-Conforming Product Workshop

FOOD SAFETY AND SANITATION

Answers

Raw Material Specification	
Protein %	8.0 +/-1.0
Ash %	0.4 +/- .04
Vomitoxin	<1 ppm1001

Process Specification	
Dough Temperature	90°F Maximum
Piston PSI	20-25 bars
Oven Temperature	250°F- 300°F
Cooling Time	3 minutes minimum

Finished Product Specification	
Moisture %	12.5-14.5 %
pH	5.2-6.2
Diameter	5.5 -6.5"
Label Weight	322 grams

Check Type	Result
Ash %	0.5%
Cooling Time	200 seconds
Diameter	6.6"
Dough Temperature	88°F
Moisture	14%
Oven Temperature	288* F
pH	5.2
Piston PSI	26 bars
Protein %	10.80%
Vomitoxin	1 ppb
Weight	340 grams