

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

#### SPECIFICATION

Cracked Black Pepper: 23455

Particle Size: 1.2-2 mm

Moisture: 13% Max

Piperine: 7% minimum

Salmonella: Non-detected

E. 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		Process Specification	
Protein %	8.0 +/-1.0	Dough Temperature	90°F Maximum
Ash %	0.4 +/- .04	Piston PSI	20-25 bars
Vomitoxin	<1 ppm1001	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