

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	
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

Answers

- What corrections would you make or what additional information would you include on this batch sheet?
 - Include the ingredient specification number
 - Correct the allergen information (butter contains milk, need to review the chocolate chip ingredient declaration/allergen matrix)
 - Add column for documenting the lot numbers of the materials
 - Add column for the actual amounts of a material added (such as fluctuating water or flour use).
 - Specify the amount of rework that can be added per batch
 - Space for documenting the quantity, type, and generation date of rework added

Ingredient name	Allergen	Standard size	1	2	3	4	5
Chocolate chip or sugar cookie dough rework can be added.							
Place following ingredients in mixer and blend on speed #1 until all lumps are broken down							
Sugar, Brown	None	185.75					
Sugar, White, Superfine	None	212.69					
Add the following and mix until the mixture is smooth							
Butter, Unsalted	None	320.45					
Add the following while the mixer is on Speed #1 (do not go faster!) for one minute.							
Eggs, Whole, Liquid	Eggs	141.79					
Vanilla Extract	None	14.18					
Scrap the sides of the bowl (from the top of the blender to the bottom) Add the following while the mixer is on Speed #1 (do not go faster!) until blended.							
Flour, Pastry	Wheat	540.94					
Baking soda	None	8.51					
Salt	None	8.51					
Add the following while the mixer is on Speed #1 (do not go faster!) until blended, then increase to Speed #2 for 5 minutes							
Chocolate chips	Don't know	567.17					