

Quality Control Records

Formula Batch Sheet

Product: Kaufi/ Kwaliti Foods

Date: 01/12/25

Lot # 01R25

Prepared by: Doxana

Supplier	Lot #	Ingredients	%	Quantity used	Batch Size Quantity x <u>+</u>			
	01/24	Fresh Whole Milk		136.0 lbs.	✓			
	01/23	Heavy Cream		280.0 lbs.	✓			
	42702A	* Sugar		100.0 lbs.	Step 5 50 lbs. ✓	Step 5 50 lbs.		
					Step 7 50 lbs. ✓	Step 7 50 lbs.		
	18734224636	* Non- Fat Dry Milk Powder		40.0 lbs.	✓			
	24207320E	Evaporated Milk		257.0 lbs.	✓			
	611	Rose Water		140 ml	✓			
	C273KUW08	Kevra Flavor		140 ml	✓			
	SS241468205	Salt		60 g	✓			
	01919c	Condensed Milk Flavor		25 ml	✓			

* weigh 50 lbs sugar into bucket/for use in step 5

* combine and blend 50 lbs. sugar and 40 lbs Non-fat dry milk powder into buckets/for use in step 7

Revised Procedures for Kulfi

Use bottom mixer and scrape surface agitator
Put fan over kettle to reduce condensation

Kwality Foods

Kulfi Base

Processing Procedure:

1. Add whole milk (136 lbs. ~17 Gal) into double jacketed kettle (capacity 80 gal).
2. Add cream (280 lbs. ~35 Gal) to kettle.
3. Turn on low pressure steam, scrape surface mixer and bottom mixer.
4. Bring temperature to 180°F to 200°F. Cook at 180°F to 200°F for ~45 min until Brix is: 12.
5. Add 50 lbs. sugar (used to control foaming).
6. Bring temperature to 180°F to 200°F. Cook at 180°F to 200°F for ~45 min until Brix is: 23.
7. Pre-mix together remaining sugar (50 lbs.) and nonfat dry milk powder (40 lbs.) and add to kettle
8. Bring temperature to 180°F to 200°F. Cook at 180°F to 200°F for ~90 minutes until Brix is: 43.
9. Add spices: Rose Water, Kevra, Salt, Condensed Milk Flavor
10. Add evaporated milk (257 lbs ~32 Gal)
11. Bring temperature to 180°F to 200°F. Cook at 180°F to 200°F until brix is between ~~40-41~~ 40-43 using **Sper Scientific refractometer** (approximately 2 hour).



12. At end of cooking, turn off steam to jacket, cover kettle with aluminum foil to maintain heat.
13. Turn off bottom mixer to prevent air from being mixed into product. Keep scrape surface agitator running.
14. Pump/Fill (minimum 6.0 lbs.) and seal pouches using impulse auto sealer. Minimum fill temperature is 165° F. If product temperature drops below 165°, product will be returned to kettle and reheated to a minimum of 180° F.
15. Cool on racks on plant floor, freeze.

Quality Control Records

~~Pure Indian Foods~~ Quality Foods

Packing Record

Product:

Kulfi Base

Lot #	011225	
Total # of pouches	21 x 32 + 1 x 18	
Number of cases packed	21 x 32 + 1 x 18	
*# cases labeled properly	21 x 32 + 1 x 18	
Initials	MS	
Verifier initials	MS	

*# Cases labeled properly – correct primary label for product to include allergen statement.

Kulfi Base
Lot 022511

Kwality Foods
3910 Park Ave, Unit #1 Edison, NJ 08820
KEEP FROZEN (-10°F) Net
WT. 24 LBS. (10.886 Kg)
(4 BAGS X 6 LBS)