Quality Control Records

Formula Batch Sheet

Product: Kaufi/ Kwality Foods

Date: 01/19/24

Lot # 011924

Prepared by: Rovana

Supplier	Lot #	Ingredients	%	Quantity used	Batch Size Quantity x 1	
	01/29	Fresh Whole Milk		136.0 lbs.	✓	
	01/30	Heavy Cream		280.0 lbs.	✓	
	42702A	*Sugar		100.0 lbs.	Step 5 50 lbs. ✓ Step 7 50 lbs. ✓	Step 5 50 lbs. Step 7 50 lbs.
	18734224636	*Non- Fat Dry Milk Powder		40.0 lbs.	✓	
	242073120E	Evaporated Milk		257.0 lbs.	✓	
	611	Rose Water		140 ml	✓	
	C27KMMV08	Kevra Flavor		140 ml	✓	
	5324146P205	Salt		60 g	✓	
	0/9/90	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: 11.
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: 24.
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.

HACCP Control Records
Kwality Foods
Cooking B1//Filling B2

Date: 01/19/24

Product: Kaufi

Lot # 011924

Processing Procedure			Batch 1	Initial
Steps 1,2,3	Start	Time	7	✓
		Temperature °F	180°	✓
Step 4	End	Time	745	✓
		Temperature °F	200°	✓
		Brix	11	✓
Step 5	Start	Time	7:50	✓
		Temperature °F	196°	✓
Step 6	End	Time	8:20	✓
		Temperature °F	200°	✓
		Brix	24	✓
Step 7	Start	Time	8:35	✓
		Temperature °F	190°	✓
Step 8	End	Time	10:00	✓
		Temperature °F	200°	✓
		Brix	43	✓

CCP B1*				Initial	Verified Direct Observation		Result of Direct Observation Acceptable Yes/No
					Time	Initial	
Steps 9,10	Start	Time	10:10	✓			
		Temperature °F	194°	✓			
Step *11*	End	Time	12:30	✓	12:30	MS	yes
		Temperature °F	200	✓	200	MS	yes
		Brix	43	✓			

* Critical Control Point (temperature must be a minimum of 165°F)

CCP B2*	Filling Temperature ° F*				Initial	Verified Direct Observation		Result of Direct Observation Acceptable Yes/No
	Time	First Bag	Time	Last Bag		Time	Initial	
	12:40	198°	1:35	190°	✓	1:35	MS	yes

* Critical Control Point (Filling temperature must be a minimum of 165°F)

Records Review	Reviewer's Signature	Date	Time	Result Acceptable Yes/No

Quality Control Records Kwality Foods
~~Pure Indian Foods~~
Packing Record

Product: Kulfi Base

Lot #	01 1924	
Total # of pouches	107	
Number of cases packed	26 + 3 bags	
***# cases labeled properly**	26 + 3 bags	
Initials	MS	
Verifier initials	MS	

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

Kulfi Base
Lot 032518

Ingredients: Fresh cream, evaporated milk, fresh milk, sugar, nonfat dry milk powder, natural flavors, salt Contains: Milk Ingredients

Kwality Foods

3910 Park Ave, Unit #1 Edison, NJ 08820

KEEP FROZEN (-10°F) Net WT. 6 LBS. (2.112 Kg)