**PRODUCT SPECIFICATIONS**

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| **Created on: xx-xx-xxxx****Version: x****THIS SECTION IS FOR KRINOS ONLY.**  | **Reviewed: xx-xx-xxxx** |
|
| **GENERAL INFORMATION** |
| BRAND (AS SHOWN ON THE LABEL/PACKAGE) :  |
| MANUFACTURER NAME:  |
| PRODUCT NAME:  |
| PRODUCT DESCRIPTION/PHYSICAL CHARACTERISTIC:  |
|
|
| PACK SIZE:  |
| ITEM UPC:  | CASE UPC: |
| NET WEIGHT - METRIC UNIT (in gram/kilogram/milliliter/liter):  |
| NET WEIGHT - US CUSTOMARY UNIT (in ounce/pound/fluid ounce/gallon):  |
| DRAIN WEIGHT - METRIC UNIT (in gram/kilogram/milliliter/liter):  |
| DRAIN WEIGHT - US CUSTOMARY UNIT (in ounce/pound/fluid ounce/gallon):  |
| COUNTRY OF ORIGIN:  |
| INGREDIENTS: If rennet or gelatin is an ingredient, please identify source – animal, microbial, plant. |
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|
| ALLERGENS:  |
| DOES THE PRODUCT CONTAIN SULFITE? [ ] YES [ ] NO | IF “YES” PLEASE INDICATE AMOUNT (ppm):  |
| SHELF LIFE: | SHELF LIFE AFTER OPENING:  |
| STORAGE CONDITION: |
| STORAGE CONDITION AFTER OPENING:  |
| IS THE PRODUCT CERTIFIED FOR THE FOLLOWING CERTIFICATES? Please check all that is applied. |
| KOSHER: [ ] YES [ ] NO | HALAL: [ ] YES [ ] NO | ORGANIC: [ ] YES [ ] NO |
| DOES THE PRODUCT CONTAIN GENETICALLY MODIFIED ORGANISMS (GMO)? [ ] YES [ ] NO |
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|  **CHEMICAL CHARACTERISTICS** |
| **Chemical analysis report can be attached as appropriate.** |
| pH range:  | % Salt range:  |
| Water activity (aw) range:  | % Moisture range:  |
| **Please indicate other specific chemical characteristics for this product (E.g. °brix, % soluble solid, %milk fat, etc.)**  |
| 1)  |
| 2) |
| 3) |
| 4) |
| 5) |
| **MICROBIOLOGICAL CHARACTERISTICS/LIMITS** |
| TOTAL PLATE COUNT (cfu/g):  | Bacillus cereus (cfu/g):  |
| YEAST (cfu/g):  | Clostridium botulinum:  |
| MOLD (cfu/g):  | Clostridium perfringen:  |
| COLIFORM (cfu/g):  | Escherichia coli (cfu/g):  |
| OTHERS - Please specify: | Listeria monocytogenes:  |
| 1)  | Salmonella ssp.:  |
| 2) | Staphylococcus aureus (cfu/g):  |
|  |
| **NUTRITIONAL INFORMATION (ANSWER BELOW or CHECK HERE** [ ]  **IF SENDING ANALYSIS REPORT)** |
| **SERVING SIZE:** |  |
| **SERVING PER CONTAINER:** |  |
| **CALORIES:** |  |
|  | **AMOUNT/SERVING** | **%DV** |
| **TOTAL FAT (g):** |  |  |
|  **SATURATED FAT (g):** |  |  |
|  **TRANS FAT (g):** |  |  |
| **CHOLESTEROL (mg):** |  |  |
| **SODIUM (mg):** |  |  |
| **TOTAL CARBOHYDRATE (g):** |  |  |
|  **DIETATY FIBER (g):** |  |  |
| **TOTAL SUGAR (g):** |  |  |
|  **ADDED SUGARS (g):** |  |  |
| **PROTEIN (g):** |  |  |
| **VITAMIN D (mcg):** |  |  |
| **CALCIUM (mg):** |  |  |
| **IRON (mg):** |  |  |
| **POTASSIUM (mg):** |  |  |
|  |
| **PACKAGING CHARACTERISTICS (PLEASE DESCRIBE or CHECK HERE** [ ]  **IF SENDING PICTURES OR FILES)** |
| **PRIMARY PACKAGING (DIRECTLY IN CONTACT WITH FOOD)** |
| MATERIAL:  |
| DIMENSIONS (W x L x H):  | UNIT OF MEASUREMENT: [ ] INCH [ ] CM [ ] MM |
| COLOR:  |
| LABEL:  |
| **SECONDARY PACKAGING (HOLD THE PRODUCT THAT IS IN THE PRIMARY PACKAGING)**  |
| MATERIAL:  |
| DIMENSIONS (W x L x H):  | UNIT OF MEASUREMENT: [ ] INCH [ ] CM [ ] MM |
| COLOR:  |
| LABEL:  |
| **TERTIARY PACKAGING (HOLD THE PRODUCT THAT IS IN THE SECONDARY PACKAGING)** |
| MATERIAL:  |
| DIMENSIONS (W x L x H):  | UNIT OF MEASUREMENT: [ ] INCH [ ] CM [ ] MM |
| COLOR:  |
| LABEL:  |
| **PALLET CONFIGURATIONS** |
| CASE/LAYER (TI):  | LAYER/PALLET (HI):  |
| PALLET DIMENSIONS (W x L x H):  | UNIT OF MEASUREMENT: [ ] INCH [ ] CM [ ] MM |
| TOTAL PALLET WEIGHT:  | UNIT OF MEASUREMENT: [ ] LB [ ] KG [ ] TON |
|  |
| **LOT/BATCH IDENTIFICATION** |
| **Please check all that is applied. If a calendar date is used please identify its format, for example MM/DD/YYYY** |
| [ ]  LOT OR BATCH NUMBER | FORMAT: |
| [ ]  JULIAN DATE | FORMAT:  |
| [ ] PRODUCTION DATE/MFD. | FORMAT: |
| [ ] BEST BEFORE DATE/BEST BY  | FORMAT: |
| [ ] EXPIRATION DATE/EXP | FORMAT: |
| [ ] USE BEFORE/USE BY DATE | FORMAT: |
|  |