	Quality Assurance	PPD Finished Product	Document # 13092	Version # 4.0
	White Coating Wafers			

PRODUCT: White Coating Wafers

UPC: 62403 25lb. Box

DESCRIPTION: Premium coating wafers are easy to melt and do not require tempering. Great for dipping, drizzling, coating, molding and creating decorations.

INGREDIENTS: Cane sugar, vegetable oil (hydrogenated palm kernel and palm oil, glyceryl lacto esters), nonfat dry **milk**, whole milk powder, **soy** lecithin, salt, natural flavor.

ALLERGEN: Contains milk and soy.

KOSHER:




COUNT PER POUND: 200 ± 25

MICROBIOLOGICAL:

	Max	Unit	Test Method
APC	2,000	cfu/gram	AOAC 966.23
Mold	50	cfu/gram	FDA-BAM 8 th ed.
Yeast	50	cfu/gram	FDA-BAM 8 th ed.
Coliform	10	cfu/gram	MPN: AOAC 966.24 VRB: FDA-BAM 8 th ed. PETRI: AOAC991.14
E. Coli	Negative	-	MPN: AOAC 966.24 VRB: FDA-BAM 8 th ed. PETRI: AOAC991.14
Salmonella - 375 grams	Negative	-	AOAC RI100201

Created\Revised by: Christine Gee, Supplier Quality Specialist	Approved Date: 5/29/2020 2:07:13 PM
Approved by: Runnels, Lindsay, Regulatory Compliance Manager	Page 1 of 2

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RECOMMENDED STORAGE: Should be stored in a well-ventilated area that is free from strong odors. The temperature should be between 60°- 70°F, with relative humidity 60% max.

RECOMMENDED HANDLING INSTRUCTIONS: Melt wafers carefully. No tempering is required. Be sure all containers and utensils are dry. Warm wafers over double boiler or in a microwave. Stir and heat at 15 second intervals until the product is smooth and melted (120°F or 49°C). Overheating will cause wafers to burn. Ideal working temperature range is 100°F - 115°F (38°C - 46°C). Once final product is made, refrigerate immediately for 5-10 minutes so that a perfect glossy, hard coating can be achieved.

SHELF LIFE: 12 months from the date of manufacture

NUTRITIONALS:

Description	Per 100gm
Calories	556.35
Total Fat	34.25
Saturated Fat	31.12
Trans Fat	0.37
Cholesterol	9.58
Sodium	90.65
Total Carbohydrate	57.71
Dietary Fiber	0
Total Sugars	57.58
Added Sugars	49.1
Protein	5.7
Vitamin D	1.33
Calcium	207.66
Iron	0.07
Potassium	248.12

Nutrition Facts	
About 378 servings per container	
Serving size 13 wafers (30 g)	
Amount per serving	
Calories	170
% Daily Value*	
Total Fat 10g	13%
Saturated Fat 9g	45%
Trans Fat 0g	
Cholesterol < 5mg	2%
Sodium 25mg	1%
Total Carbohydrate 17g	6%
Dietary Fiber 0g	0%
Total Sugars 17g	
Includes 15g Added Sugars	30%
Protein 2g	
Vitamin D 0.4mcg	2%
Calcium 60mg	4%
Iron 0mg	0%
Potassium 75mg	0%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

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