

RECIPE INFORMATION: 710011037704.000.000

MATERIAL #: 12220446

MATERIAL DESCRIPTION: HOT POCKETS Ham + Cheese 4x22.5ozUS

BRAND: Hot Pockets
COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: 5446 - Mt. Sterling

DESCRIPTION

STATEMENT OF IDENTITY: Hickory Ham & Cheddar with reduce fat cheddar cheese & sauce in a Crispy Buttery Crust

TECHNICAL DESCRIPTION: Filling consisting of distributed ham cubes and pieces with melted and dots of yellow cheese covered in a yellow cheese sauce.

Physical Specifications		
CHARACTERISTIC 1:	Appearance:	Filling consisting of distributed ham cubes and pieces with melted and dots of yellow cheese covered in a yellow cheese sauce.
CHARACTERISTIC 2:	Flavor:	Crust has a fresh, clean, baked bread flavor Yellow cheese sauce has a Colby cheese flavor Cheese has a typical mild cheddar dairy flavor Ham cubes have a smoked ham flavor
CHARACTERISTIC 3:	Texture	Crust should be crispy on surface with distinct layers. Cheese is slightly stringy; characteristic of melted cheese. Ham cubes are moist and chewy.
CHARACTERISTIC 4:	Size: 5.4" by 2.4" by 1.1"	
CHARACTERISTIC 5:	insert characteristic description (i.e., viscosity) insert characteristic para	



INGREDIENT STATEMENT AND NUTRITIONAL INFORMATION

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, FULLY COOKED HAM AND WATER PRODUCT, 25% OF WEIGHT IS ADDED INGREDIENTS, GROUND AND FORMED, NATURAL SMOKE FLAVOR ADDED (CURED WITH WATER, SUGAR, SALT, SODIUM PHOSPHATE, DEHYDRATED PORK BROTH, POTASSIUM CHLORIDE, CARRAGEENAN, NATURAL SMOKE FLAVOR, SODIUM ERYTHORBATE, SODIUM NITRITE), REDUCED FAT CHEDDAR CHEESE (PASTEURIZED PART SKIM MILK, SKIM MILK, MODIFIED FOOD STARCH*, CULTURES, SALT, FLAVORS*, POTASSIUM CHLORIDE*, ANNATTO, VITAMIN A PALMITATE, ENZYMES, *INGREDIENTS NOT IN REGULAR CHEDDAR CHEESE), 2% OR LESS OF MARGARINE (PALM OIL, WATER, SOYBEAN OIL, SUGAR, MONO & DIGLYCERIDES, SOYBEAN LECITHIN, POTASSIUM SORBATE AND CITRIC ACID [PRESERVATIVES], ANNATTO AND TURMERIC COLOR, VITAMIN A PALMITATE ADDED), MODIFIED FOOD STARCH, SALT, SUGAR, PALM OIL, VEGETABLE OIL (SOYBEAN OIL AND/OR CANOLA OIL), MALTODEXTRIN, FRACTIONATED PALM OIL, WHEY, DOUGH CONDITIONER BLEND (CALCIUM SULFATE, SALT, L-CYSTEINE HYDROCHLORIDE, GARLIC POWDER, TRICALCIUM PHOSPHATE, ENZYMES [WHEAT]), BUTTERMILK POWDER, YEAST, CORN SYRUP SOLIDS, SEASONING (DRIED WHEY, CHEDDAR CHEESE SOLIDS [CULTURED MILK, SALT, ENZYMES], MALTODEXTRIN, ENZYME MODIFIED CHEDDAR CHEESE, BUTTERMILK SOLIDS, FLAVORING, AUTOLYZED YEAST EXTRACT, SALT, DEXTRIN [CORN, TAPIOCA], 2% OR LESS OF ACETIC ACID, CALCIUM HYDROXIDE, CALCIUM LACTATE, CITRIC ACID, DISODIUM PHOSPHATE, ENZYME MODIFIED MILK FAT, LACTIC ACID, MEDIUM CHAIN TRIGLYCERIDES, MODIFIED CORN STARCH, SODIUM HYDROXIDE), BLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SOY LECITHIN, NATURAL FLAVOR, SODIUM CASEINATE, ANNATTO (COLOR), SEASONING (CORNSTARCH, PROPYLENE GLYCOL, POLYSORBATE, CANOLA OIL, TURMERIC EXTRACT [COLOR], MONO AND DIGLYCERIDES, NATURAL FLAVOR, ANNATO EXTRACT [COLOR]), MONO AND DIGLYCERIDES, LACTIC ACID BLEND (LACTIC ACID, CALCIUM LACTATE), METHYLCELLULOSE, SOY FLOUR, DRIED EGG WHITES.

ALLERGENS:

CONTAINS	MAY CONTAIN
Egg, Milk, Wheat, Soy	list cross-contact allergen(s) as on packaging

INGREDIENT COMPOSITION:

INGREDIENT	PERCENT Provide range	COUNTRY OF ORIGIN If multiple list in alphabetical order
ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID)	30-40%	USA
WATER	30-40%	USA
FULLY COOKED HAM AND WATER PRODUCT, 25% OF WEIGHT IS ADDED INGREDIENTS, GROUND AND FORMED, NATURAL SMOKE FLAVOR ADDED (CURED WITH WATER, SUGAR, SALT, SODIUM PHOSPHATE, DEHYDRATED PORK BROTH, POTASSIUM CHLORIDE, CARRAGEENAN, NATURAL SMOKE FLAVOR, SODIUM ERYTHORBATE, SODIUM NITRITE)	10-20%	USA
REDUCED FAT CHEDDAR CHEESE (PASTEURIZED PART SKIM MILK, SKIM MILK, MODIFIED FOOD STARCH*, CULTURES, SALT, FLAVORS*, POTASSIUM CHLORIDE*, ANNATTO, VITAMIN A PALMITATE, ENZYMES, *INGREDIENTS NOT IN REGULAR CHEDDAR CHEESE)	2-15%	USA
MARGARINE (PALM OIL, WATER, SOYBEAN OIL, SUGAR, MONO & DIGLYCERIDES, SOYBEAN LECITHIN, POTASSIUM SORBATE AND CITRIC ACID [PRESERVATIVES], ANNATTO AND TURMERIC COLOR, VITAMIN A PALMITATE ADDED)	2% or Less	USA
MODIFIED FOOD STARCH	2% or Less	USA
SALT	2% or Less	USA
SUGAR	2% or Less	USA

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PALM OIL	2% or Less	USA
VEGETABLE OIL (SOYBEAN OIL AND/OR CANOLA OIL)	2% or Less	USA
Processed Cheese Seasoning Blend (maltodextrin, Whey, Creamer [coconut Oil, Corn Syrup Solids, Sodium Caseinate {milk}, Mono- And Diglycerides, Dipotassium Phosphate, Soy Lecithin], Buttermilk Powder, Cheese Flavor [natural Flavoring, Cheddar Cheese {cultured Milk, Salt, Enzymes}, Whey, Corn Maltodextrin, Whey Protein Concentrate, Buttermilk, Modified Cornstarch, Salt, Garlic Powder, Potato Maltodextrin, Disodium Phosphate, Onion Powder, Citric Acid], Bleached Enriched Wheat Flour [wheat Flour, Amylase, Ascorbic Acid, Niacin, Iron, Thiamine Mononitrate, Riboflavin, Folic Acid], Salt, Sugar, 2% Or Less Of Seasoning [cornstarch, Extractives Of Turmeric And Annatto, Natural Flavor], Annatto Color, Lactic Acid, Methylcellulose)	2% or Less	USA
FRACTIONATED PALM OIL	2% or Less	USA
WHEY	2% or Less	USA
DOUGH CONDITIONER BLEND (CALCIUM SULFATE, SALT, L- CYSTEINE HYDROCHLORIDE, GARLIC POWDER, TRICALCIUM PHOSPHATE, ENZYMES [WHEAT])	2% or Less	USA
YEAST	2% or Less	USA
METHYLCELLULOSE	2% or Less	Belgium, Germany
SOY FLOUR	2% or Less	USA
DRIED EGG WHITES	2% or Less	USA
insert ingredient name	insert ingredient percent	insert country of origin
insert ingredient name	insert ingredient percent	insert country of origin

	APPLICABLE
CLAIM	Check box if applicable
Gluten-Free	
Halal	
Kosher	insert Kosher designation (e.g., OuD)
Vegan	
Vegetarian	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	

NUTRITIONAL INFORMATION

Information per: (select check box below indicating format provided) ☑ 100g □ 100mL			
NUTRIENT UOM UNROUNDED VALUE			
Total Calories	kcal	211	
Total Fat	g	7	
Saturated Fat	g	3	
Trans Fat g 0			
Monounsaturated Fat	g	1	

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Polyunsaturated Fat	g	0
Cholesterol	mg	12
Sodium	mg	545
Total Carbohydrate	g	29
Dietary Fiber	g	0
Total Sugar	g	2
Added Sugars	g	1
Protein	g	6
Vitamin D	mcg	0
Calcium	mg	125
Iron	mg	1
Potassium	mg	136

PHYSICAL SPECIFICATIONS (critical for release)

ANALYSIS/PARAMETER	METHOD	LIMIT(S)
KSA – Ham	Visual Standard	11 ham cubes and pieces distributed throughout sandwich
KSA – Filling	Visual Standard	Ham cubes and pieces, cheese, and sauce distributed throughout the sandwich with up to 1" missing from one or both ends
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)

CHEMICAL SPECIFICATIONS (critical for release)

ANALYSIS/PARAMETER	METHOD	LIMIT(S)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)

MICROBIOLOGICAL SPECIFICATIONS

FINISHED MICRO GRID

Minimum Control Criteria					
Product Type	Analysis	Analysis n c m			
Frozen Culinary	Enterobacteriaceae (EB)	1	0	10,000	0
•	Escherichia coli	1	0	100	0
	insert analysis	0	0	0	0
	insert analysis	0	0	0	0
1 st Exam	insert analysis	0	0	0	0
Detailed Exam	Enterobacteriaceae (EB)	5	3	10,000	100,000
	Escherichia coli	5	0	100	0
	Listeria Species (Lspp) /25g	5	0	0	0
	Listeria monocytogenes (Lm) /25g(4)	5	0	0	0
	insert analysis	0	0	0	0

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PACKAGING

NET CONTENT: 22.5 oz.

CODING REQUIREMENTS: Coding requires the Julian date (manufacturing date) plant code, line and the time the product was produced on, Best Before Date and Establishment number.

CODING FORMAT:

BEST BEFORE	BATCH CODE
Best Before JUL 2022	1098544618

CODING LOCATION: Coding is printed in the colored section above the QR code on the flap

SHIPPING, STORAGE & SHELF-LIFE

STORAGE CONDITIONS: Frozen insert additional information pertaining to storage conditions if applicable

TEMPERATURE CONDITIONS: Frozen insert additional information pertaining to temperature conditions if applicable

SHELF-LIFE: 14 Months

 ${\tt STORAGE/HANDLING\ STATEMENT:\ Keep\ Frozen.\ Not\ Ready\ to\ Eat.\ COOK\ THOROUGHLY.}$

REVISION HISTORY

Version	Date of Revision	Description of Change
1	9/22/2022	Initial Version: Mark Wesolowski
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document

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RECIPE INFORMATION: 710004237710.000.000

MATERIAL #: 12317249

MATERIAL DESCRIPTION: HOT POCKETS CrspyCrust PeppPz 4x54ozUS

BRAND: Hot Pockets
COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: 5446 - Mt. Sterling

DESCRIPTION

STATEMENT OF IDENTITY: Premium Pepperoni Pizza with reduced fat mozzarella cheese in a Crispy Crust.

TECHNICAL DESCRIPTION: Filling consisting of distributed pepperoni quarter coins and pieces with melted white cheese covered in a red tomato sauce.

Physical Specifications				
CHARACTERISTIC 1:	Appearance:	Filling consisting of distributed pepperoni quarter coins and pieces with melted white cheese covered in a red tomato sauce.		
CHARACTERISTIC 2:	Flavor:	Crust has a fresh, clean, baked bread flavor Sauce has a sweet Italian pizza flavor Mozzarella cheese has a mild dairy flavor Pepperoni has a cured Italian meat flavor		
CHARACTERISTIC 3:	Texture	 Crust should be crispy on surface with distinct layers. Cheese is slightly stringy; characteristic of melted cheese. Pepperoni is moist and slightly chewy 		
CHARACTERISTIC 4:	Size:	5.4" by 2.4" by 1.1"		
CHARACTERISTIC 5:	insert characteristic description (i.e., viscosity)	insert characteristic parameters		

INGREDIENT STATEMENT AND NUTRITIONAL INFORMATION

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, REDUCED FAT MOZZARELLA CHEESE (PASTEURIZED PART SKIM MILK, NONFAT MILK, MODIFIED FOOD STARCH*, CULTURES, SALT, VITAMIN A PALMITATE, ENZYMES, *INGREDIENTS NOT IN REGULAR MOZZARELLA CHEESE), PEPPERONI (PORK, BEEF, SALT, CONTAINS 2% OR LESS OF WATER, DEXTROSE, SPICES, LACTIC ACID STARTER CULTURE, OLEORESIN OF PAPRIKA, GARLIC POWDER, SODIUM NITRITE, BHA, BHT, CITRIC ACID [TO PROTECT FLAVOR]), TOMATO PASTE, PALM OIL, MARGARINE (PALM OIL, WATER, SOYBEAN OIL, SUGAR, MONO & DIGLYCERIDES, SOYBEAN LECITHIN, POTASSIUM SORBATE AND CITRIC ACID [PRESERVATIVES], ANNATTO AND TURMERIC COLOR, VITAMIN A PALMITATE ADDED), 2% OR LESS OF WHEY, SOYBEAN OIL, FRACTIONATED PALM OIL, MODIFIED FOOD STARCH, YEAST, DOUGH CONDITIONER BLEND (CALCIUM SULFATE, SALT, L-CYSTEINE HYDROCHLORIDE, GARLIC POWDER, TRICALCIUM PHOSPHATE, ENZYMES), SALT, DRIED GARLIC, SUGAR, SPICES, DRIED ONIONS, SODIUM STEAROYL LACTYLATE, MALTODEXTRIN, POTASSIUM CHLORIDE, CITRIC ACID, SOY FLOUR, EGG WHITES.

ALLERGENS:

CONTAINS	MAY CONTAIN
Egg, Milk, Wheat, Soy	list cross-contact allergen(s) as on packaging

INGREDIENT COMPOSITION:

	PERCENT	COUNTRY OF ORIGIN
INGREDIENT	Provide range	If multiple list in alphabetical order

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ENRICHED FLOUR (WHEAT FLOUR,		
MALTED BARLEY FLOUR, NIACIN,	20-30%	USA
IRON, THIAMINE MONONITRATE,	20 30 / 0	007
RIBOFLAVIN, FOLIC ACID)		
WATER	20-30%	USA
REDUCED FAT MOZZARELLA		
CHEESE (PASTEURIZED PART SKIM		
MILK, NONFAT MILK, MODIFIED		
FOOD STARCH*, CULTURES, SALT,	10-20%	USA
VITAMIN A PALMITATE, ENZYMES,		
*INGREDIENTS NOT IN REGULAR		
MOZZARELLA CHEESE)		
PEPPERONI (PORK, BEEF, SALT,		
CONTAINS 2% OR LESS OF WATER,		
DEXTROSE, SPICES, LACTIC ACID		
STARTER CULTURE, OLEORESIN OF	5-15%	USA
PAPRIKA, GARLIC POWDER, SODIUM		
NITRITE, BHA, BHT, CITRIC ACID [TO		
PROTECT FLAVORI)		
TOMATO PASTE	5-15%	USA, Mexico
PALM OIL	2-5%	USA
MARGARINE (PALM OIL, WATER,		
SOYBEAN OIL, SUGAR, MONO &		
DIGLYCERIDES, SOYBEAN LECITHIN,		
POTASSIUM SORBATE AND CITRIC	2-5%	USA
ACID [PRESERVATIVES], ANNATTO		
AND TURMERIC COLOR, VITAMIN A		
PALMITATE ADDED)		
WHEY	2% Or Less	USA
SOYBEAN OIL	2% Or Less	USA
FRACTIONATED PALM OIL	2% Or Less	USA
MODIFIED FOOD STARCH	2% Or Less	USA
YEAST	2% Or Less	USA
DOUGH CONDITIONER BLEND		
(CALCIUM SULFATE, SALT, L-		
CYSTEINE HYDROCHLORIDE,	2% Or Less	USA
GARLIC POWDER, TRICALCIUM		
PHOSPHATE, ENZYMES)		
SALT	2% Or Less	USA
Seasoning Blend: DEHYDRATED		
GARLIC, SUGAR, SALT, SPICES,		
DEHYDRATED ONIONS,	2% Or Less	USA
MALTODEXTRIN, POTASSIUM	2 /0 OI Less	03A
CHLORIDE, 2% OR LESS OF CITRIC		
ACID, SOYBEAN OIL		
SUGAR	2% Or Less	USA
SOY FLOUR	2% Or Less	USA
DRIED EGG WHITES	2% Or Less	USA
SODIUM STEAROYL LACTYLATE	2% Or Less	USA
insert ingredient name	insert ingredient percent	insert country of origin
moen myredieni name	insert ingrealent percent	insert country or origin

	APPLICABLE
CLAIM	Check box if applicable
Gluten-Free	
Halal	
Kosher	insert Kosher designation (e.g., OuD)
Vegan	
Vegetarian	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	

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NUTRITIONAL INFORMATION

Information per: (select check box below indicating format provided) ☑ 100g □ 100mL			
NUTRIENT	UoM	UNROUNDED VALUE	
Total Calories	kcal	247	
Total Fat	g	11	
Saturated Fat	g	5	
Trans Fat	g	2	
Monounsaturated Fat	g	1	
Polyunsaturated Fat	g	1	
Cholesterol	mg	19	
Sodium	mg	512	
Total Carbohydrate	g	27	
Dietary Fiber	g	1	
Total Sugar	g	3	
Added Sugars	g	1	
Protein	g	8	
Vitamin D	mcg	0	
Calcium	mg	161	
Iron	mg	1	
Potassium	mg	211	

PHYSICAL SPECIFICATIONS (critical for release)

	1 ,	
ANALYSIS/PARAMETER	METHOD	LIMIT(S)
KSA – Pepperoni	Visual Standard	1 quarter coin and pieces distributed throughout sandwich
KSA – Filling	Visual Standard	Pepperoni quarter coins and pieces, cheese, and sauce distributed throughout the sandwich with up to 1" of filling missing from one or both ends of the sandwich
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)

CHEMICAL SPECIFICATIONS (critical for release)

ANALYSIS/PARAMETER	METHOD	LIMIT(S)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)

MICROBIOLOGICAL SPECIFICATIONS

FINISHED MICRO GRID

Minimum Control Criteria					
Product Type Analysis n c m M				М	
Frozen Culinary	Enterobacteriaceae (EB)	1	0	10,000	0
	Escherichia coli	1	0	100	0
	insert analysis	0	0	0	0

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	insert analysis	0	0	0	0
1 st Exam	insert analysis	0	0	0	0
Detailed Exam	Enterobacteriaceae (EB)	5	3	10,000	100,000
	Escherichia coli	5	0	100	0
	Listeria Species (Lspp) /25g	5	0	0	0
	Listeria monocytogenes (Lm) /25g(4)	5	0	0	0
	insert analysis	0	0	0	0

PACKAGING

NET CONTENT: 54 oz.

CODING REQUIREMENTS: Coding requires the Julian date (manufacturing date) plant code, line and the time the product was produced on, Best Before Date and Establishment number.

CODING FORMAT:

BEST BEFORE	BATCH CODE	
Best Before JUL 2022	1098544618	

CODING LOCATION: Coding is printed in the colored section above the QR code on the flap

SHIPPING, STORAGE & SHELF-LIFE

STORAGE CONDITIONS: Frozen insert additional information pertaining to storage conditions if applicable

TEMPERATURE CONDITIONS: Frozen insert additional information pertaining to temperature conditions if applicable

SHELF-LIFE: 14 Months

STORAGE/HANDLING STATEMENT: Keep Frozen. Not Ready to Eat. COOK THOROUGHLY.

REVISION HISTORY

Version	Date of Revision	Description of Change
1	9/22/2022	Initial Version: Mark Wesolowski
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document
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RECIPE INFORMATION: 710011037903.000.000

MATERIAL #: 12317280

MATERIAL DESCRIPTION: HOT POCKETS CrsntCrustHam&Chs 4x54ozUS

BRAND: Hot Pockets
COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: 5446 - Mt. Sterling

DESCRIPTION

STATEMENT OF IDENTITY: Hickory Ham & Cheddar with a reduced fat cheddar cheese & sauce in a Croissant Crust

TECHNICAL DESCRIPTION: Filling should have the appearance of distributed ham slices and pieces and melted yellow cheese covered in a yellow sauce.

Physical Specifications				
CHARACTERISTIC 1:	Appearance:	Filling should have the appearance of distributed ham slices and pieces and melted yellow cheese covered in a yellow sauce.		
CHARACTERISTIC 2:	Flavor:	Crust has a fresh, clean, baked bread flavor Yellow cheese sauce has a mild cheddar cheese flavor Cheese has a typical mild cheddar dairy flavor Sliced ham has a smoked ham flavor		
CHARACTERISTIC 3:	Texture	Crust should be crispy on surface with distinct layers. Cheese is slightly stringy; characteristic of melted cheese. Ham slices are moist and chewy.		
CHARACTERISTIC 4:	Size:	5.4" by 2.4" by 1.1"		
CHARACTERISTIC 5:	insert characteristic description (i.e., viscosity)	insert characteristic parameters		



INGREDIENT STATEMENT AND NUTRITIONAL INFORMATION

INGREDIENTS: WATER, ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), FULLY COOKED HAM AND WATER PRODUCT, 25% OF WEIGHT IS ADDED INGREDIENTS, GROUND AND FORMED, NATURAL SMOKE FLAVOR ADDED (CURED WITH WATER, SUGAR, SALT, SODIUM PHOSPHATE, DEHYDRATED PORK BROTH, POTASSIUM CHLORIDE, CARRAGEENAN, NATURAL SMOKE FLAVOR, SODIUM ERYTHORBATE, SODIUM NITRITE), REDUCED FAT CHEDDAR CHEESE (PASTEURIZED PART SKIM MILK, SKIM MILK, MODIFIED FOOD STARCH*, CULTURES, SALT, FLAVORS*, POTASSIUM CHLORIDE*, ANNATTO, VITAMIN A PALMITATE, ENZYMES, *INGREDIENTS NOT IN REGULAR CHEDDAR CHEESE), MARGARINE (PALM OIL, WATER, SOYBEAN OIL, SUGAR, MONO & DIGLYCERIDES, SOYBEAN LECITHIN, POTASSIUM SORBATE AND CITRIC ACID [PRESERVATIVES], ANNATTO AND TURMERIC COLOR, VITAMIN A PALMITATE ADDED), 2% OR LESS OF WHEY, VEGETABLE OIL (SOYBEAN OIL AND/OR CANOLA OIL), SUGAR, MODIFIED FOOD STARCH, MALTODEXTRIN, FRACTIONATED PALM OIL, SALT, DOUGH CONDITIONER BLEND (CALCIUM SULFATE, SALT, L-CYSTEINE HYDROCHLORIDE, GARLIC POWDER, TRICALCIUM PHOSPHATE, ENZYMES [WHEAT]), BUTTERMILK POWDER, YEAST, CORN SYRUP SOLIDS, SEASONING (DRIED WHEY, CHEDDAR CHEESE SOLIDS [CULTURED MILK, SALT, ENZYMES], MALTODEXTRIN, ENZYME MODIFIED CHEDDAR CHEESE, BUTTERMILK SOLIDS, FLAVORING, AUTOLYZED YEAST EXTRACT, SALT, DEXTRIN [CORN, TAPIOCA], 2% OR LESS OF ACETIC ACID, CALCIUM HYDROXIDE, CALCIUM LACTATE, CITRIC ACID, DISODIUM PHOSPHATE, ENZYME MODIFIED MILK FAT, LACTIC ACID, MEDIUM CHAIN TRIGLYCERIDES, MODIFIED CORN STARCH, SODIUM HYDROXIDE), BLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), NATURAL FLAVOR, SODIUM CASEINATE, ANNATTO (COLOR), SEASONING (CORNSTARCH, PROPYLENE GLYCOL, POLYSORBATE, CANOLA OIL, TURMERIC EXTRACT [COLOR], MONO AND DIGLYCERIDES, NATURAL FLAVOR, ANNATO EXTRACT [COLOR]), MONO & DIGLYCERIDES, LACTIC ACID BLEND (LACTIC ACID, CALCIUM LACTATE), METHYLCELLULOSE, SOY FLOUR, DRIED EGG WHITES.

ALLERGENS:

CONTAINS	MAY CONTAIN
Egg, Milk, Wheat, Soy	list cross-contact allergen(s) as on packaging

INGREDIENT COMPOSITION:

INCOEDIENT	PERCENT	COUNTRY OF ORIGIN
INGREDIENT	Provide range	If multiple list in alphabetical order
WATER	30-40%	USA
ENRICHED FLOUR (WHEAT FLOUR,		
MALTED BARLEY FLOUR, NIACIN,	30-40%	USA
IRON, THIAMINE MONONITRATE,	30 40 /0	OOA
RIBOFLAVIN, FOLIC ACID)		
FULLY COOKED HAM AND WATER		
PRODUCT, 25% OF WEIGHT IS		
ADDED INGREDIENTS, GROUND AND		
FORMED, NATURAL SMOKE FLAVOR		
ADDED (CURED WITH WATER,		
SUGAR, SALT, SODIUM PHOSPHATE,	10-20%	USA
DEHYDRATED PORK BROTH,		
POTASSIUM CHLORIDE,		
CARRAGEENAN, NATURAL SMOKE		
FLAVOR, SODIUM ERYTHORBATE,		
SODIUM NITRITE)		
REDUCED FAT CHEDDAR CHEESE		
(PASTEURIZED PART SKIM MILK,		
SKIM MILK, MODIFIED FOOD		
STARCH*, CULTURES, SALT, FLAVORS*, POTASSIUM CHLORIDE*,	5-15%	USA
ANNATTO, VITAMIN A PALMITATE,		
ENZYMES, *INGREDIENTS NOT IN		
REGULAR CHEDDAR CHEESE)		
MARGARINE (PALM OIL, WATER.		
SOYBEAN OIL, SUGAR, MONO &		
DIGLYCERIDES, SOYBEAN LECITHIN,		
POTASSIUM SORBATE AND CITRIC	2-5%	USA
ACID [PRESERVATIVES], ANNATTO	2 0 / 0	
AND TURMERIC COLOR, VITAMIN A		
PALMITATE ADDED)		
WHEY	2% Or Less	USA
FRACTIONATED PALM OIL	2% or Less	USA
SALT	2% or Less	USA

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DOUGH CONDITIONER BLEND (CALCIUM SULFATE, SALT, L- CYSTEINE HYDROCHLORIDE, GARLIC POWDER, TRICALCIUM PHOSPHATE, ENZYMES [WHEAT])	2% or Less	USA
Seasoning Blend:MALTODEXTRIN, WHEY, NONDAIRY CREAMER (COCONUT OIL, CORN SYRUP SOLIDS, SODIUM CASEINATE, MONO- & DIGYLCERIDES, POTASSIUM PHOSPHATE, SILICON DIOXIDE, SOY LECITHIN), BUTTERMILK POWDER, CHEESE FLAVOR (NATURAL FLAVOR, CHEDDAR CHEESE [CULTURED MILK, SALT, ENZYMES], WHEY, MALTODEXTRIN, WHEY PROTEIN CONCENTRATE, BUTTERMILK, MODIFIED CORNSTARCH, SALT, GARLIC POWDER, POTATO MALTODEXTRIN, DISODIUM PHOSPHATE, ONION POWDER, CITRIC ACID), BLEACHED ENRICHED WHEAT FLOUR (WHEAT FLOUR, BENZOYL PEROXIDE, AMYLASE, ASCORBIC ACID, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SALT, SUGAR, SEASONING (CORNSTARCH, PROPYLENE GLYCOL, EXTRACTIVES OF TURMERIC AND ANNATTO, POLYSORBATE 80, NATURAL FLAVOR), ANNATTO COLOR, METHYLCELLULOSE, LACTIC ACID, CALCIUM LACTATE.	2% or Less	USA
YEAST	2% or Less	USA
METHYL CELLULOSE	2% or Less	Belgium & Germany USA
SOY FLOUR	2% or Less	
DRIED EGG WHITES	2% or Less	USA
insert ingredient name		insert country of origin
insert ingredient name		insert country of origin
insert ingredient name		insert country of origin
insert ingredient name		insert country of origin
insert ingredient name		insert country of origin
insert ingredient name		insert country of origin

	APPLICABLE
CLAIM	Check box if applicable
Gluten-Free	
Halal	
Kosher	insert Kosher designation (e.g., OuD)
Vegan	
Vegetarian	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	

NUTRITIONAL INFORMATION

Information per: (select check box below indicating format provided)	
⊠ 100g	
□ 100mL	

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NUTRIENT	UoM	UNROUNDED VALUE	
Total Calories	kcal	219	
Total Fat	g	7	
Saturated Fat	g	3	
Trans Fat	g	0	
Monounsaturated Fat	g	2	
Polyunsaturated Fat	g	1	
Cholesterol	mg	13	
Sodium	mg	412	
Total Carbohydrate	g	29	
Dietary Fiber	g	0	
Total Sugar	g	3	
Added Sugars	g	1	
Protein	g	7	
Vitamin D	mcg	117	
Calcium	mg	0	
Iron	mg	1	
Potassium	mg	158	

PHYSICAL SPECIFICATIONS (critical for release)

ANALYSIS/PARAMETER	METHOD	LIMIT(S)
KSA – Ham	Visual Standard	3 ham slices and pieces distributed
KSA – Filling	Visual Standard	throughout sandwich Distributed ham slices and pieces, cheddar cheese, and yellow cheese sauce not distributed throughout
<u> </u>		sandwich with up to 1"filling missing from one or both ends of the sandwich
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)

CHEMICAL SPECIFICATIONS (critical for release)

ANALYSIS/PARAMETER	METHOD	LIMIT(S)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)

MICROBIOLOGICAL SPECIFICATIONS

FINISHED MICRO GRID

Minimum Control Criteria					
Product Type	Analysis	n	С	m	М
Frozen Culinary	Enterobacteriaceae (EB)	1	0	10,000	0
,	Escherichia coli	1	0	100	0
	insert analysis	0	0	0	0
	insert analysis	0	0	0	0
1 st Exam	insert analysis	0	0	0	0
Detailed Exam	Enterobacteriaceae (EB)	5	3	10,000	100,000
	Escherichia coli	5	0	100	0
	Listeria Species (Lspp) /25g	5	0	0	0

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Listeria monocytogenes (Lm) /25g(4)	5	0	0	0
insert analysis	0	0	0	0

PACKAGING

NET CONTENT: 54 oz

CODING REQUIREMENTS: Coding requires the Julian date (manufacturing date) plant code, line and the time the product was produced on, Best Before Date and Establishment number.

CODING FORMAT:

BEST BEFORE	BATCH CODE
Best Before JUL 2022	1098544618

CODING LOCATION: Coding is printed in the colored section above the QR code on the flap

SHIPPING, STORAGE & SHELF-LIFE

STORAGE CONDITIONS: Frozen insert additional information pertaining to storage conditions if applicable

TEMPERATURE CONDITIONS: Frozen insert additional information pertaining to temperature conditions if applicable

SHELF-LIFE: 14 Months

STORAGE/HANDLING STATEMENT: Keep Frozen. Not Ready to Eat. COOK THOROUGHLY.

REVISION HISTORY

Version	Date of Revision	Description of Change
1	9/22/2022	Initial Version: Mark Wesolowski
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document

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RECIPE INFORMATION: 710010595003.000.000

MATERIAL #: 12405538

MATERIAL DESCRIPTION: HOT POCKETS 4 Cheese Pizza 4x51ozN19US

BRAND: Hot Pockets
COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: 5446 - Mt. Sterling

DESCRIPTION

STATEMENT OF IDENTITY: Four Cheese Pizza with parmesan, cheddar, reduced fat provolone, & mozzarella cheese in a garlic buttery crust.

TECHNICAL DESCRIPTION: Filling should have the appearance of distributed yellow and white melted cheese covered in a red sauce.

Physical Specifications			
CHARACTERISTIC 1:	Appearance:	Filling should have the appearance of distributed yellow and white melted cheese covered in a red sauce.	
CHARACTERISTIC 2:	Flavor:	Crust has a fresh garlic butter flavor and aroma Sauce has a sweet Italian pizza flavor Cheeses have a mild dairy flavor	
CHARACTERISTIC 3:	Texture	Crust should be crispy on surface with distinct layers Cheese is slightly stringy; characteristic of melted cheese	
CHARACTERISTIC 4:	Size:	5.4" by 2.4" by 1.1"	
CHARACTERISTIC 5:	insert characteristic description (i.e., viscosity)	insert characteristic parameters	

INGREDIENT STATEMENT AND NUTRITIONAL INFORMATION

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, REDUCED FAT MOZZARELLA CHEESE (PASTEURIZED PART SKIM MILK, NONFAT MILK, MODIFIED FOOD STARCH*, CULTURES, SALT, VITAMIN A PALMITATE, ENZYMES, *INGREDIENTS NOT IN REGULAR MOZZARELLA CHEESE), TOMATO PASTE, CHEDDAR CHEESE (CULTURED PASTEURIZED MILK, SALT, ENZYMES, ANNATTO [COLOR]), SOYBEAN OIL, 2% OR LESS OF REDUCED FAT PROVOLONE CHEESE (PASTEURIZED PART SKIM MILK, NONFAT MILK, CULTURES, SALT, MODIFIED FOOD STARCH*, VITAMIN A PALMITATE, ENZYMES, *INGREDIENTS NOT IN REGULAR PROVOLONE CHEESE), SUGAR, MODIFIED FOOD STARCH, SALT, SEASONING (BREAD CRUMB [BLEACHED WHEAT FLOUR, DEXTROSE, YEAST, SALT], DRIED GARLIC, TOMATO POWDER, SPICE, SALT, DEXTROSE, DRIED ONION, MALTODEXTRIN, CITRIC ACID, NATURAL FLAVOR), FRACTIONATED PALM OIL, YEAST, PARMESAN CHEESE (PASTEURIZED MILK, CHEESE CULTURES, SALT, ENZYMES), DOUGH CONDITIONER BLEND (CALCIUM SULFATE, SALT, L-CYSTEINE HYDROCHLORIDE, GARLIC POWDER, TRICALCIUM PHOSPHATE, ENZYMES), SOY LECITHIN, SODIUM STEAROYL LACTYLATE, DRIED ONIONS, METHYLCELLULOSE, FLAVOR (MALTODEXTRIN, MODIFIED CORN STARCH, NATURAL FLAVORS, DATEM, MEDIUM CHAIN TRIGLYCERIDES), SEASONING (MALTODEXTRIN, MODIFIED CORN STARCH, BUTTER FLAVOR), DRIED GARLIC, SPICES, WHEY, MALTODEXTRIN, POTASSIUM CHLORIDE, CITRIC ACID, SOY FLOUR, EGG WHITES.

ALLERGENS:

CONTAINS	MAY CONTAIN
Egg, Milk, Wheat, Soy	list cross-contact allergen(s) as on packaging

INGREDIENT COMPOSITION:

	PERCENT	COUNTRY OF ORIGIN
INGREDIENT	Provide range	If multiple list in alphabetical order

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ENRICHED FLOUR (WHEAT FLOUR,		
MALTED BARLEY FLOUR, NIACIN,	20.400/	USA
IRON, THIAMINE MONONITRATE,	30-40%	USA
RIBOFLAVIN, FOLIC ACID)		
WATER	20-30%	USA
	20-30 /6	03A
REDUCED FAT MOZZARELLA		
CHEESE (PASTEURIZED PART SKIM		
MILK, NONFAT MILK, MODIFIED		
FOOD STARCH*, CULTURES, SALT,	10-20%	USA
VITAMIN A PALMITATE, ENZYMES,	.0 =0 /0	
*INGREDIENTS NOT IN REGULAR		
MOZZARELLA CHEESE)		
TOMATO PASTE	5-10%	USA, Mexico
CHEDDAR CHEESE (CULTURED		
PASTEURIZED MILK, SALT,	2-10%	USA
ENZYMES, ANNATTO [COLOR])	,	
	2-10%	USA
SOYBEAN OIL	2-10%	USA
REDUCED FAT PROVOLONE CHEESE		
(PASTEURIZED PART SKIM MILK,		
NONFAT MILK, CULTURES, SALT,		
MODIFIED FOOD STARCH*, VITAMIN	2% or Less	USA
A PALMITATE, ENZYMES,	2,0 31 2000	
*INGREDIENTS NOT IN REGULAR		
PROVOLONE CHEESE)		
SUGAR	2% or Less	USA
MODIFIED FOOD STARCH	2% or Less	USA
SALT	2% or Less	USA
EASONING (BREAD CRUMB	270 01 2000	00/1
`		
[BLEACHED WHEAT FLOUR,		
DEXTROSE, YEAST, SALT], DRIED		
GARLIC, TOMATO POWDER, SPICE,	2% or Less	USA
SALT, DEXTROSE, DRIED ONION,		
MALTODEXTRIN, CITRIC ACID,		
NATURAL FLAVOR)		
	00/ 1	1104
FRACTIONATED PALM OIL	2% or Less	USA
YEAST	2% or Less	USA
PARMESAN CHEESE (PASTEURIZED		
MILK, CHEESE CULTURES, SALT,	2% or Less	USA
ENZYMES)	270 0. 2000	
DOUGH CONDITIONER BLEND		
(CALCIUM SULFATE, SALT, L-		
CYSTEINE HYDROCHLORIDE,	2% or Less	USA
GARLIC POWDER, TRICALCIUM		
PHOSPHATE, ENZYMES)		
SOY LECITHIN	2% or Less	USA
SODIUM STEAROYL LACTYLATE	2% or Less	USA
Seasoning: DEHYDRATED GARLIC,		
SUGAR, SALT, SPICES,		
DEHYDRATED ONIONS,	00/ - 1	110.4
MALTODEXTRIN, POTASSIUM	2% or Less	USA
CHLORIDE, 2% OR LESS OF CITRIC		
· ·		
ACID, SOYBEAN OIL.		
METHYLCELLULOSE	2% or Less	Belgium, Germany
FLAVOR (MALTODEXTRIN, MODIFIED		
CORN STARCH, NATURAL FLAVORS,		
DATEM, MEDIUM CHAIN		
	20/ 05/ 000	1167
TRIGLYCERIDES), SEASONING	2% or Less	USA
(MALTODEXTRIN, MODIFIED CORN		
STARCH, BUTTER FLAVOR), WHEY,		
SOY FLOUR, EGG WHITES		
		1

CLAIM	APPLICABLE Check box if applicable
Gluten-Free	
Halal	

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Kosher	insert Kosher designation (e.g., OuD)
Vegan	
Vegetarian	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	

NUTRITIONAL INFORMATION

Information per: (select check box below indicating format provided)				
	⊠ 100g			
□ 100mL				
NUTRIENT	UoM	UNROUNDED VALUE		
Total Calories	kcal	224		
Total Fat	g	8		
Saturated Fat	g	3		
Trans Fat	g	0		
Monounsaturated Fat	g	1		
Polyunsaturated Fat	g	1		
Cholesterol	mg	13		
Sodium	mg	586		
Total Carbohydrate	g	29		
Dietary Fiber	g	1		
Total Sugar	g	3		
Added Sugars	g	1		
Protein	g	7		
Vitamin D	mcg	0		
Calcium	mg	217		
Iron	mg	1		
Potassium	mg	153		

PHYSICAL SPECIFICATIONS (critical for release)

ANALYSIS/PARAMETER	METHOD	LIMIT(S)
KSA – Cheese	Visual Standard	Cheese distributed throughout the filling
KSA – Filling	Visual Standard	Cheddar, mozzarella, provolone, and parmesan cheeses, and red pizza sauce distributed throughout the sandwich with up to 1" filling missing from one or both ends of sandwich
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)

CHEMICAL SPECIFICATIONS (critical for release)

ANALYSIS/PARAMETER	METHOD	LIMIT(S)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)

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MICROBIOLOGICAL SPECIFICATIONS

FINISHED MICRO GRID

Minimum Control Criteria					
Product Type	Analysis	n	С	m	М
Frozen Culinary	Enterobacteriaceae (EB)	1	0	10,000	0
,	Escherichia coli	1	0	100	0
	insert analysis	0	0	0	0
	insert analysis	0	0	0	0
1 st Exam	insert analysis	0	0	0	0
Detailed Exam	Enterobacteriaceae (EB)	5	3	10,000	100,000
	Escherichia coli	5	0	100	0
	Listeria Species (Lspp) /25g	5	0	0	0
	Listeria monocytogenes (Lm) /25g(4)	5	0	0	0
	insert analysis	0	0	0	0

PACKAGING

NET CONTENT: 51 oz.

CODING REQUIREMENTS: Coding requires the Julian date (manufacturing date) plant code, line and the time the product was produced on, Best Before Date and Establishment number.

CODING FORMAT:

BEST BEFORE	BATCH CODE		
Best Before JUL 2022	1098544618		

CODING LOCATION: Coding is printed in the colored section above the QR code on the flap

SHIPPING, STORAGE & SHELF-LIFE

STORAGE CONDITIONS: Frozen insert additional information pertaining to storage conditions if applicable

TEMPERATURE CONDITIONS: Frozen insert additional information pertaining to temperature conditions if applicable

SHELF-LIFE: 14 Months

STORAGE/HANDLING STATEMENT: Keep Frozen. Not Ready to Eat. COOK THOROUGHLY.

REVISION HISTORY

Version	Date of Revision	Description of Change
1	9/22/2022	Initial Version: Mark Wesolowski
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document

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RECIPE INFORMATION: 710010595003.000.000

MATERIAL #: 12405539

MATERIAL DESCRIPTION: HOT POCKETS 4Cheese Pizza 8x8.5ozN19US

BRAND: Hot Pockets
COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: 5446 - Mt. Sterling

DESCRIPTION

STATEMENT OF IDENTITY: Four Cheese Pizza with parmesan, cheddar, reduced fat provolone, & mozzarella cheese in a garlic buttery crust.

TECHNICAL DESCRIPTION: Filling should have the appearance of distributed yellow and white melted cheese covered in a red sauce.

Physical Specifications				
CHARACTERISTIC 1:	Appearance:	Filling should have the appearance of distributed yellow and white melted cheese covered in a red sauce.		
CHARACTERISTIC 2:	Flavor:	 Crust has a fresh garlic butter flavor and aroma Sauce has a sweet Italian pizza flavor Cheeses have a mild dairy flavor 		
CHARACTERISTIC 3:	Texture	Crust should be crispy on surface with distinct layers Cheese is slightly stringy; characteristic of melted cheese		
CHARACTERISTIC 4:	Size:	5.4" by 2.4" by 1.1"		
CHARACTERISTIC 5: insert characteristic description (i.e., viscosity) insert characteristic parameter insert characteristic parameter insert characteristic parameter insert characteristic parameter insert characteristic		insert characteristic parameters		

INGREDIENT STATEMENT AND NUTRITIONAL INFORMATION

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, REDUCED FAT MOZZARELLA CHEESE (PASTEURIZED PART SKIM MILK, NONFAT MILK, MODIFIED FOOD STARCH*, CULTURES, SALT, VITAMIN A PALMITATE, ENZYMES, *INGREDIENTS NOT IN REGULAR MOZZARELLA CHEESE), TOMATO PASTE, CHEDDAR CHEESE (CULTURED PASTEURIZED MILK, SALT, ENZYMES, ANNATTO [COLOR]), SOYBEAN OIL, 2% OR LESS OF REDUCED FAT PROVOLONE CHEESE (PASTEURIZED PART SKIM MILK, NONFAT MILK, CULTURES, SALT, MODIFIED FOOD STARCH*, VITAMIN A PALMITATE, ENZYMES, *INGREDIENTS NOT IN REGULAR PROVOLONE CHEESE), SUGAR, MODIFIED FOOD STARCH, SALT, SEASONING (BREAD CRUMB [BLEACHED WHEAT FLOUR, DEXTROSE, YEAST, SALT], DRIED GARLIC, TOMATO POWDER, SPICE, SALT, DEXTROSE, DRIED ONION, MALTODEXTRIN, CITRIC ACID, NATURAL FLAVOR), FRACTIONATED PALM OIL, YEAST, PARMESAN CHEESE (PASTEURIZED MILK, CHEESE CULTURES, SALT, ENZYMES), DOUGH CONDITIONER BLEND (CALCIUM SULFATE, SALT, L-CYSTEINE HYDROCHLORIDE, GARLIC POWDER, TRICALCIUM PHOSPHATE, ENZYMES), SOY LECITHIN, SODIUM STEAROYL LACTYLATE, DRIED ONIONS, METHYLCELLULOSE, FLAVOR (MALTODEXTRIN, MODIFIED CORN STARCH, NATURAL FLAVORS, DATEM, MEDIUM CHAIN TRIGLYCERIDES), SEASONING (MALTODEXTRIN, MODIFIED CORN STARCH, BUTTER FLAVOR), DRIED GARLIC, SPICES, WHEY, MALTODEXTRIN, POTASSIUM CHLORIDE, CITRIC ACID, SOY FLOUR, EGG WHITES.

ALLERGENS:

CONTAINS	MAY CONTAIN
Egg, Milk, Wheat, Soy	list cross-contact allergen(s) as on packaging

INGREDIENT COMPOSITION:

	PERCENT	COUNTRY OF ORIGIN
INGREDIENT	Provide range	If multiple list in alphabetical order

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ENRICHED FLOUR (WHEAT FLOUR,		
MALTED BARLEY FLOUR, NIACIN,	30-40%	USA
IRON, THIAMINE MONONITRATE,	30-40%	USA
RIBOFLAVIN, FOLIC ACID)		
WATER	20-30%	USA
	20-30 //	USA
REDUCED FAT MOZZARELLA		
CHEESE (PASTEURIZED PART SKIM		
MILK, NONFAT MILK, MODIFIED		
FOOD STARCH*, CULTURES, SALT,	10-20%	USA
VITAMIN A PALMITATE, ENZYMES,		
*INGREDIENTS NOT IN REGULAR		
MOZZARELLA CHEESE)		
TOMATO PASTE	5-10%	USA, Mexico
CHEDDAR CHEESE (CULTURED		
PASTEURIZED MILK, SALT,	2-10%	USA
ENZYMES, ANNATTO [COLOR])		
SOYBEAN OIL	2-10%	USA
	2-10%	USA
REDUCED FAT PROVOLONE CHEESE		
(PASTEURIZED PART SKIM MILK,		
NONFAT MILK, CULTURES, SALT,		
MODIFIED FOOD STARCH*, VITAMIN	2% or Less	USA
A PALMITATE, ENZYMES,		
*INGREDIENTS NOT IN REGULAR		
PROVOLONE CHEESE)		
SUGAR	2% or Less	USA
MODIFIED FOOD STARCH	2% or Less	USA
SALT	2% or Less	USA
EASONING (BREAD CRUMB	270 0. 2000	00.1
IBLEACHED WHEAT FLOUR.		
- · · · · · · · · · · · · · · · · · · ·		
DEXTROSE, YEAST, SALT], DRIED		
GARLIC, TOMATO POWDER, SPICE,	2% or Less	USA
SALT, DEXTROSE, DRIED ONION,		
MALTODEXTRIN, CITRIC ACID,		
NATURAL FLAVOR)		
FRACTIONATED PALM OIL	2% or Less	USA
YEAST	2% or Less	USA
PARMESAN CHEESE (PASTEURIZED		
MILK, CHEESE CULTURES, SALT,	2% or Less	USA
ENZYMES)		
DOUGH CONDITIONER BLEND		
(CALCIUM SULFATE, SALT, L-		
CYSTEINE HYDROCHLORIDE,	2% or Less	USA
GARLIC POWDER, TRICALCIUM		
PHOSPHATE, ENZYMES)		
SOY LECITHIN	2% or Less	USA
SODIUM STEAROYL LACTYLATE		USA
	2% or Less	USA
Seasoning: DEHYDRATED GARLIC,		
SUGAR, SALT, SPICES,		
DEHYDRATED ONIONS,	20/ 05 1 000	1167
MALTODEXTRIN, POTASSIUM	2% or Less	USA
CHLORIDE, 2% OR LESS OF CITRIC		
1		
ACID, SOYBEAN OIL.	00/ - 1	Dalaina Orana
METHYLCELLULOSE	2% or Less	Belgium, Germany
FLAVOR (MALTODEXTRIN, MODIFIED		
CORN STARCH, NATURAL FLAVORS,		
DATEM, MEDIUM CHAIN		
TRIGLYCERIDES), SEASONING	2% or Less	USA
	2 /0 OI LC33	00/1
(MALTODEXTRIN, MODIFIED CORN STARCH, BUTTER FLAVOR), WHEY,		
I STARCH BULLER H AVORT WHEV		
SOY FLOUR, EGG WHITES		

CLAIM	APPLICABLE Check box if applicable
Gluten-Free	
Halal	

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Kosher	insert Kosher designation (e.g., OuD)
Vegan	
Vegetarian	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	

NUTRITIONAL INFORMATION

Information per: (select check box below indicating format provided)					
□ 100mL					
NUTRIENT	UoM	UNROUNDED VALUE			
Total Calories	kcal	224			
Total Fat	g	8			
Saturated Fat	g	3			
Trans Fat	g	0			
Monounsaturated Fat	g	1			
Polyunsaturated Fat	g	1			
Cholesterol	mg	13			
Sodium	mg	586			
Total Carbohydrate	g	29			
Dietary Fiber	g	1			
Total Sugar	g	3			
Added Sugars	g	1			
Protein	g	7			
Vitamin D	mcg	0			
Calcium	mg	217			
Iron	mg	1			
Potassium	mg	153			

PHYSICAL SPECIFICATIONS (critical for release)

ANALYSIS/PARAMETER	METHOD	LIMIT(S)
KSA – Cheese	Visual Standard	Cheese distributed throughout the filling
KSA – Filling	Visual Standard	Cheddar, mozzarella, provolone, and parmesan cheeses, and red pizza sauce distributed throughout the sandwich with up to 1" filling missing from one or both ends of sandwich
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)

CHEMICAL SPECIFICATIONS (critical for release)

ANALYSIS/PARAMETER	METHOD	LIMIT(S)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)

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MICROBIOLOGICAL SPECIFICATIONS

FINISHED MICRO GRID

Minimum Control Criteria					
Product Type	Analysis	n	С	m	М
Frozen Culinary	Enterobacteriaceae (EB)	1	0	10,000	0
	Escherichia coli	1	0	100	0
	insert analysis	0	0	0	0
	insert analysis	0	0	0	0
1 st Exam	insert analysis	0	0	0	0
Detailed Exam	Enterobacteriaceae (EB)	5	3	10,000	100,000
	Escherichia coli	5	0	100	0
	Listeria Species (Lspp) /25g	5	0	0	0
	Listeria monocytogenes (Lm) /25g(4)	5	0	0	0
	insert analysis	0	0	0	0

PACKAGING

NET CONTENT: 8.5 oz.

CODING REQUIREMENTS: Coding requires the Julian date (manufacturing date) plant code, line and the time the product was produced on, Best Before Date and Establishment number.

CODING FORMAT:

BEST BEFORE	BATCH CODE		
Best Before JUL 2022	1098544618		

CODING LOCATION: Coding is printed in the colored section above the QR code on the flap

SHIPPING, STORAGE & SHELF-LIFE

STORAGE CONDITIONS: Frozen insert additional information pertaining to storage conditions if applicable

TEMPERATURE CONDITIONS: Frozen insert additional information pertaining to temperature conditions if applicable

SHELF-LIFE: 14 Months

STORAGE/HANDLING STATEMENT: Keep Frozen. Not Ready to Eat. COOK THOROUGHLY.

REVISION HISTORY

Version	Date of Revision	Description of Change
1	9/22/2022	Initial Version: Mark Wesolowski
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document

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RECIPE INFORMATION: 710010595003.000.000

MATERIAL #: 12405540

MATERIAL DESCRIPTION: HPOCK Four Cheese Pizza 4x21.25ozN19US

BRAND: Hot Pockets
COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: 5446 - Mt. Sterling

DESCRIPTION

STATEMENT OF IDENTITY: Four Cheese Pizza with parmesan, cheddar, reduced fat provolone, & mozzarella cheese in a garlic buttery crust.

TECHNICAL DESCRIPTION: Filling should have the appearance of distributed yellow and white melted cheese covered in a red sauce.

Physical Specifications			
CHARACTERISTIC 1:	Appearance:	Filling should have the appearance of distributed yellow and white melted cheese covered in a red sauce.	
CHARACTERISTIC 2:	Flavor:	Crust has a fresh garlic butter flavor and aroma Sauce has a sweet Italian pizza flavor Cheeses have a mild dairy flavor	
CHARACTERISTIC 3:	Texture	Crust should be crispy on surface with distinct layers Cheese is slightly stringy; characteristic of melted cheese	
CHARACTERISTIC 4:	Size:	5.4" by 2.4" by 1.1"	
CHARACTERISTIC 5:	insert characteristic description (i.e., viscosity)	insert characteristic parameters	

INGREDIENT STATEMENT AND NUTRITIONAL INFORMATION

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, REDUCED FAT MOZZARELLA CHEESE (PASTEURIZED PART SKIM MILK, NONFAT MILK, MODIFIED FOOD STARCH*, CULTURES, SALT, VITAMIN A PALMITATE, ENZYMES, *INGREDIENTS NOT IN REGULAR MOZZARELLA CHEESE), TOMATO PASTE, CHEDDAR CHEESE (CULTURED PASTEURIZED MILK, SALT, ENZYMES, ANNATTO [COLOR]), SOYBEAN OIL, 2% OR LESS OF REDUCED FAT PROVOLONE CHEESE (PASTEURIZED PART SKIM MILK, NONFAT MILK, CULTURES, SALT, MODIFIED FOOD STARCH*, VITAMIN A PALMITATE, ENZYMES, *INGREDIENTS NOT IN REGULAR PROVOLONE CHEESE), SUGAR, MODIFIED FOOD STARCH, SALT, SEASONING (BREAD CRUMB [BLEACHED WHEAT FLOUR, DEXTROSE, YEAST, SALT], DRIED GARLIC, TOMATO POWDER, SPICE, SALT, DEXTROSE, DRIED ONION, MALTODEXTRIN, CITRIC ACID, NATURAL FLAVOR), FRACTIONATED PALM OIL, YEAST, PARMESAN CHEESE (PASTEURIZED MILK, CHEESE CULTURES, SALT, ENZYMES), DOUGH CONDITIONER BLEND (CALCIUM SULFATE, SALT, L-CYSTEINE HYDROCHLORIDE, GARLIC POWDER, TRICALCIUM PHOSPHATE, ENZYMES), SOY LECITHIN, SODIUM STEAROYL LACTYLATE, DRIED ONIONS, METHYLCELLULOSE, FLAVOR (MALTODEXTRIN, MODIFIED CORN STARCH, NATURAL FLAVORS, DATEM, MEDIUM CHAIN TRIGLYCERIDES), SEASONING (MALTODEXTRIN, MODIFIED CORN STARCH, BUTTER FLAVOR), DRIED GARLIC, SPICES, WHEY, MALTODEXTRIN, POTASSIUM CHLORIDE, CITRIC ACID, SOY FLOUR, EGG WHITES.

ALLERGENS:

CONTAINS	MAY CONTAIN
Egg, Milk, Wheat, Soy	list cross-contact allergen(s) as on packaging

INGREDIENT COMPOSITION:

	PERCENT	COUNTRY OF ORIGIN
INGREDIENT	Provide range	If multiple list in alphabetical order

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ENRICHED FLOUR (WHEAT FLOUR,		
MALTED BARLEY FLOUR, NIACIN,	20.400/	USA
IRON, THIAMINE MONONITRATE,	30-40%	USA
RIBOFLAVIN, FOLIC ACID)		
WATER	20-30%	USA
REDUCED FAT MOZZARELLA	20 00,0	
CHEESE (PASTEURIZED PART SKIM		
MILK, NONFAT MILK, MODIFIED	40.000/	1104
FOOD STARCH*, CULTURES, SALT,	10-20%	USA
VITAMIN A PALMITATE, ENZYMES,		
*INGREDIENTS NOT IN REGULAR		
MOZZARELLA CHEESE)		
TOMATO PASTE	5-10%	USA, Mexico
CHEDDAR CHEESE (CULTURED		
PASTEURIZED MILK, SALT,	2-10%	USA
ENZYMES, ANNATTO [COLOR])		
SOYBEAN OIL	2-10%	USA
REDUCED FAT PROVOLONE CHEESE	2 1070	0071
(PASTEURIZED PART SKIM MILK,		
NONFAT MILK, CULTURES, SALT,		
MODIFIED FOOD STARCH*, VITAMIN	2% or Less	USA
	2% Of Less	USA
A PALMITATE, ENZYMES,		
*INGREDIENTS NOT IN REGULAR		
PROVOLONE CHEESE)		
SUGAR	2% or Less	USA
MODIFIED FOOD STARCH	2% or Less	USA
SALT	2% or Less	USA
EASONING (BREAD CRUMB		
[BLEACHED WHEAT FLOUR,		
DEXTROSE, YEAST, SALT], DRIED		
GARLIC, TOMATO POWDER, SPICE,	2% or Less	USA
SALT, DEXTROSE, DRIED ONION,	270 01 2000	0071
MALTODEXTRIN, CITRIC ACID,		
NATURAL FLAVOR)		
	00/	1104
FRACTIONATED PALM OIL	2% or Less	USA
YEAST	2% or Less	USA
PARMESAN CHEESE (PASTEURIZED		
MILK, CHEESE CULTURES, SALT,	2% or Less	USA
ENZYMES)		
DOUGH CONDITIONER BLEND		
(CALCIUM SULFATE, SALT, L-		
CYSTEINE HYDROCHLORIDE,	2% or Less	USA
GARLIC POWDER, TRICALCIUM		
PHOSPHATE, ENZYMES)		
SOY LECITHIN	2% or Less	USA
SODIUM STEAROYL LACTYLATE	2% or Less	USA
Seasoning: DEHYDRATED GARLIC,		
SUGAR, SALT, SPICES,		
DEHYDRATED ONIONS,	2% or Less	USA
MALTODEXTRIN, POTASSIUM	2,0 01 2000	
CHLORIDE, 2% OR LESS OF CITRIC		
ACID, SOYBEAN OIL.		
METHYLCELLULOSE	2% or Less	Belgium, Germany
FLAVOR (MALTODEXTRIN, MODIFIED		
CORN STARCH, NATURAL FLAVORS.		
DATEM, MEDIUM CHAIN		
TRIGLYCERIDES), SEASONING	2% or Less	USA
(MALTODEXTRIN, MODIFIED CORN	270 OI 2000	
STARCH, BUTTER FLAVOR), WHEY,		
SOY FLOUR, EGG WHITES		

CLAIM	APPLICABLE Check box if applicable
Gluten-Free	
Halal	

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Kosher	insert Kosher designation (e.g., OuD)
Vegan	
Vegetarian	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	

NUTRITIONAL INFORMATION

Information per: (select check box below indicating format provided)					
NUTRIENT UOM UNROUNDED VALUE					
Total Calories	kcal	224			
Total Fat	g	8			
Saturated Fat	g	3			
Trans Fat	g	0			
Monounsaturated Fat	g	1			
Polyunsaturated Fat	g	1			
Cholesterol	mg	13			
Sodium	mg	586			
Total Carbohydrate	g	29			
Dietary Fiber	g	1			
Total Sugar	g	3			
Added Sugars	g	1			
Protein	g	7			
Vitamin D	mcg	0			
Calcium	mg	217			
Iron	mg	1			
Potassium	mg	153			

PHYSICAL SPECIFICATIONS (critical for release)

ANALYSIS/PARAMETER	METHOD	LIMIT(S)
KSA – Cheese	Visual Standard	Cheese distributed throughout the filling
KSA – Filling	Visual Standard	Cheddar, mozzarella, provolone, and parmesan cheeses, and red pizza sauce distributed throughout the sandwich with up to 1" filling missing from one or both ends of sandwich
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)

CHEMICAL SPECIFICATIONS (critical for release)

ANALYSIS/PARAMETER	METHOD	LIMIT(S)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)

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MICROBIOLOGICAL SPECIFICATIONS

FINISHED MICRO GRID

Minimum Control Criteria					
Product Type	Analysis	n	С	m	М
Frozen Culinary	Enterobacteriaceae (EB)	1	0	10,000	0
,	Escherichia coli	1	0	100	0
	insert analysis	0	0	0	0
	insert analysis	0	0	0	0
1 st Exam	insert analysis	0	0	0	0
Detailed Exam	Enterobacteriaceae (EB)	5	3	10,000	100,000
	Escherichia coli	5	0	100	0
	Listeria Species (Lspp) /25g	5	0	0	0
	Listeria monocytogenes (Lm) /25g(4)	5	0	0	0
	insert analysis	0	0	0	0

PACKAGING

NET CONTENT: 21.25 oz.

CODING REQUIREMENTS: Coding requires the Julian date (manufacturing date) plant code, line and the time the product was produced on, Best Before Date and Establishment number.

CODING FORMAT:

BEST BEFORE	BATCH CODE		
Best Before JUL 2022	1098544618		

CODING LOCATION: Coding is printed in the colored section above the QR code on the flap

SHIPPING, STORAGE & SHELF-LIFE

STORAGE CONDITIONS: Frozen insert additional information pertaining to storage conditions if applicable

TEMPERATURE CONDITIONS: Frozen insert additional information pertaining to temperature conditions if applicable

SHELF-LIFE: 14 Months

STORAGE/HANDLING STATEMENT: Keep Frozen. Not Ready to Eat. COOK THOROUGHLY.

REVISION HISTORY

Version	Date of Revision	Description of Change
1	9/22/2022	Initial Version: Mark Wesolowski
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document
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RECIPE INFORMATION: 710010695606.000.000

MATERIAL #: 12409760

MATERIAL DESCRIPTION: HOT POCKETS Bac Egg+Chse 8x8.5oz N19US

BRAND: Hot Pockets
COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: 5446 - Mt. Sterling

DESCRIPTION

STATEMENT OF IDENTITY: Applewood Bacon Egg and Cheese with reduced fat cheddar cheese and sauce in a croissant crust. TECHNICAL DESCRIPTION: Filling consisting of distributed bacon, egg, and melted yellow cheese covered in a yellow sauce.

Physical Specifications				
CHARACTERISTIC 1:	Appearance:	Product Description: Filling consisting of distributed bacon, egg, and melted yellow cheese covered in a yellow sauce.		
CHARACTERISTIC 2:	Flavor:	Crust has a fresh, clean, baked bread flavor Yellow cheese sauce has a mild cheddar flavor Yellow cheese has a mild cheddar dairy flavor Bacon pieces have a meaty and slightly smoky flavor Egg has a mild egg flavor		
CHARACTERISTIC 3:	Texture	Crust should be crispy on surface with distinct layers Bacon pieces are tender and slightly chewy Cheese is slightly stringy; and has cheese pull when hot and melted Egg is firm and moist		
CHARACTERISTIC 4:	Size:	5.4" by 2.4" by 1.1"		
CHARACTERISTIC 5:	insert characteristic description (i.e., viscosity)	insert characteristic parameters		



INGREDIENT STATEMENT AND NUTRITIONAL INFORMATION

INGREDIENTS: WATER, ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), REDUCED FAT CHEDDAR CHEESE (PASTEURIZED PART SKIM MILK, SKIM MILK, MODIFIED FOOD STARCH*, CULTURES, SALT, FLAVORS*, POTASSIUM CHLORIDE*, ANNATTO, VITAMIN A PALMITATE, ENZYMES, *INGREDIENTS NOT IN REGULAR CHEDDAR CHEESE), COOKED SCRAMBLED EGGS (WHOLE EGGS, SKIM MILK, SOYBEAN OIL, CORN STARCH, SALT, XANTHAN GUM, CITRIC ACID), FULLY COOKED APPLEWOOD SMOKED BACON (CURED WITH: WATER, SALT, SUGAR, SODIUM PHOSPHATE, SODIUM ERYTHORBATE, SODIUM NITRITE), BACON (CURED WITH WATER, SALT, SUGAR, SODIUM ERYTHORBATE, SODIUM NITRITE, MAY CONTAIN POTASSIUM CHLORIDE, DEXTROSE, SMOKE FLAVORING, SODIUM PHOSPHATES, POTASSIUM LACTATE, SODIUM DIACETATE, FLAVORING), MARGARINE (PALM OIL, WATER, SOYBEAN OIL, SUGAR, MONO & DIGLYCERIDES, SOYBEAN LECITHIN, POTASSIUM SORBATE AND CITRIC ACID [PRESERVATIVES], ANNATTO AND TURMERIC COLOR, VITAMIN A PALMITATE ADDED), *HP* SEASONING (MALTODEXTRIN, WHEY, CREAMER [COCONUT OIL, CORN SYRUP SOLIDS, SODIUM CASEINATE (MILK), MONO AND DIGLYCERIDES, DIPOTASSIUM PHOSPHATE, SOY LECITHIN], BUTTERMILK POWDER, SEASONING [FLAVORING, CHEDDAR CHEESE (CULTURED MILK, SALT, ENZYMES), WHEY, MALTODEXTRIN, WHEY PROTEIN CONCENTRATE, BUTTERMILK FAT, ENZYME MODIFIED YEAST EXTRACTIVES, MODIFIED CORNSTARCH, SALT, GARLIC POWDER, 2% OR LESS OF DISODIUM PHOSPHATE, CITRIC ACID, LACTIC ACID, MIXED TRIGLYCERIDES, ONION POWDER], BLEACHED ENRICHED WHEAT FLOUR [WHEAT FLOUR, AMYLASE, ASCORBIC ACID, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], SALT, SUGAR, 2% OR LESS OF ANNATTO COLOR, SEASONING (CORNSTARCH, EXTRACTIVES OF TURMERIC AND ANNATTO, NATURAL FLAVOR), LACTIC ACID BLEND (LACTIC ACID, CALCIUM LACTATE), METHYLCELLULOSE. 2% OR LESS OF WHEY, VEGETABLE OIL (SOYBEAN OIL AND/OR CORN OIL), SUGAR, MODIFIED FOOD STARCH, FRACTIONATED PALM OIL, SALT, DOUGH CONDITIONER BLEND (CALCIUM SULFATE, SALT, L-CYSTEINE HYDROCHLORIDE, GARLIC POWDER, TRICALCIUM PHOSPHATE, ENZYMES [WHEAT]), YEAST, SEASONING (MALTODEXTRIN, MODIFIED CORN STARCH, BUTTER FLAVOR), SOY FLOUR, DRIED EGG WHITES.

ALLERGENS:

CONTAINS	MAY CONTAIN
Egg, Milk, Wheat, Soy	list cross-contact allergen(s) as on packaging

INGREDIENT COMPOSITION:

INGREDIENT	PERCENT Provide range	COUNTRY OF ORIGIN If multiple list in alphabetical order
WATER	30-40%	USA
ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID)	30-40%	USA
REDUCED FAT CHEDDAR CHEESE (PASTEURIZED PART SKIM MILK, SKIM MILK, MODIFIED FOOD STARCH*, CULTURES, SALT, FLAVORS*, POTASSIUM CHLORIDE*, ANNATTO, VITAMIN A PALMITATE, ENZYMES, *INGREDIENTS NOT IN REGULAR CHEDDAR CHEESE)	5-10%	USA
COOKED SCRAMBLED EGGS (WHOLE EGGS, SKIM MILK, SOYBEAN OIL, CORN STARCH, SALT, XANTHAN GUM, CITRIC ACID)	5-10%	USA
FULLY COOKED APPLEWOOD SMOKED BACON (CURED WITH: WATER, SALT, SUGAR, SODIUM PHOSPHATE, SODIUM ERYTHORBATE, SODIUM NITRITE)	2-10%	USA
BACON (CURED WITH WATER, SALT, SUGAR, SODIUM ERYTHORBATE, SODIUM NITRITE, MAY CONTAIN POTASSIUM CHLORIDE, DEXTROSE, SMOKE FLAVORING, SODIUM PHOSPHATES, POTASSIUM LACTATE, SODIUM DIACETATE, FLAVORING)	2-10%	USA
MARGARINE (PALM OIL, WATER, SOYBEAN OIL, SUGAR, MONO & DIGLYCERIDES, SOYBEAN LECITHIN,	2-5%	USA

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POTASSIUM SORBATE AND CITRIC		
ACID [PRESERVATIVES], ANNATTO		
AND TURMERIC COLOR, VITAMIN A		
PALMITATE ADDED)		
HP SEASONING (MALTODEXTRIN,		
WHEY, CREAMER [COCONUT OIL,		
CORN SYRUP SOLIDS, SODIUM		
CASEINATE (MILK), MONO AND		
DIGLYCERIDES, DIPOTASSIUM		
PHOSPHATE, SOY LECITHIN], BUTTERMILK POWDER, SEASONING		
[FLAVORING, CHEDDAR CHEESE		
{CULTURED MILK, SALT, ENZYMES},		
WHEY, MALTODEXTRIN, WHEY		
PROTEIN CONCENTRATE,		
BUTTERMILK FAT, ENZYME		
MODIFIED YEAST EXTRACTIVES,		
MODIFIED CORNSTARCH, SALT,		
GARLIC POWDER, 2% OR LESS OF	2-5%	USA
DISODIUM PHOSPHATE, CITRIC		
ACID, LACTIC ACID, MIXED		
TRIGLYCERIDES, ONION POWDER],		
BLEACHED ENRICHED WHEAT		
FLOUR [WHEAT FLOUR, AMYLASE,		
ASCORBIC ACID, NIACIN, IRON,		
THIAMINE MONONITRATE,		
RIBOFLAVIN, FOLIC ACID], SALT,		
SUGAR, 2% OR LESS OF ANNATTO		
COLOR, SEASONING (CORNSTARCH,		
EXTRACTIVES OF TURMERIC AND		
ANNATTO, NATURAL FLAVOR),		
LACTIC ACID BLEND (LACTIC ACID,		
CALCIUM LACTATE)	0.50/	Deleium Commonu
METHYLCELLULOSE	2-5%	Belgium, Germany
WHEY	2% or Less	USA
VEGETABLE OIL (SOYBEAN OIL	2% or Less	USA
AND/OR CORN OIL) SUGAR	2% or Less	USA
MODIFIED FOOD STARCH	2% or Less	USA
FRACTIONATED PALM OIL	2% or Less	USA
SALT	2% or Less	USA
DOUGH CONDITIONER BLEND	2 /0 OI Less	OSA
(CALCIUM SULFATE, SALT, L-		
CYSTEINE HYDROCHLORIDE,	2% or Less	USA
GARLIC POWDER, TRICALCIUM	270 OI Less	00A
PHOSPHATE, ENZYMES [WHEAT])		
YEAST	2% or Less	USA
SEASONING (MALTODEXTRIN,	270 01 2000	
MODIFIED CORN STARCH, BUTTER	2% or Less	USA
FLAVOR)	_,: ;: ;:	
SOY FLOUR	2% or Less	USA
DRIED EGG WHITES	2% or Less	USA

CLAIM	APPLICABLE Check box if applicable
Gluten-Free	
Halal	
Kosher	insert Kosher designation (e.g., OuD)
Vegan	
Vegetarian	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	

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insert dietary claim if not listed above	

NUTRITIONAL INFORMATION

Information per: (select check box below indicating format provided)						
✓ 100g✓ 100mL						
Total Calories	kcal	241				
Total Fat	g	9				
Saturated Fat	g	3				
Trans Fat	g	0				
Monounsaturated Fat	g	2				
Polyunsaturated Fat	g	1				
Cholesterol	mg	37				
Sodium	mg	497				
Total Carbohydrate	g	30				
Dietary Fiber	g	0				
Total Sugar	g	3				
Added Sugars	g	1				
Protein	g	8				
Vitamin D	mcg	0				
Calcium	mg	127				
Iron	mg	1				
Potassium	mg	112				

PHYSICAL SPECIFICATIONS (critical for release)

ANALYSIS/PARAMETER	METHOD	LIMIT(S)
KSA – Bacon	Visual Standard	3 pieces of bacon & crumbles are distributed throughout the sandwich
KSA – Filling	Visual Standard	Bacon, diced egg, cheddar cheese, and yellow cheese sauce is distributed throughout the sandwich with up to 1" filling missing from one or both ends of sandwich
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)

CHEMICAL SPECIFICATIONS (critical for release)

ANALYSIS/PARAMETER	METHOD	LIMIT(S)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)

MICROBIOLOGICAL SPECIFICATIONS

FINISHED MICRO GRID

Minimum Control Criteria					
Product Type Analysis n c m M				М	
Frozen Culinary	Enterobacteriaceae (EB)	1	0	10,000	0
	Escherichia coli	1	0	100	0

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	insert analysis	0	0	0	0
	insert analysis	0	0	0	0
1 st Exam	insert analysis	0	0	0	0
Detailed Exam	Enterobacteriaceae (EB)	5	3	10,000	100,000
	Escherichia coli	5	0	100	0
	Listeria Species (Lspp) /25g	5	0	0	0
	Listeria monocytogenes (Lm) /25g(4)	5	0	0	0
	insert analysis	0	0	0	0

PACKAGING

NET CONTENT: 8.5 oz

CODING REQUIREMENTS: Coding requires the Julian date (manufacturing date) plant code, line and the time the product was produced on, Best Before Date and Establishment number.

CODING FORMAT:

BEST BEFORE	BATCH CODE
Best Before JUL 2022	1098544618

CODING LOCATION: Coding is printed in the colored section above the QR code on the flap

SHIPPING, STORAGE & SHELF-LIFE

STORAGE CONDITIONS: Frozen insert additional information pertaining to storage conditions if applicable

TEMPERATURE CONDITIONS: Frozen insert additional information pertaining to temperature conditions if applicable

SHELF-LIFE: 14 Months

STORAGE/HANDLING STATEMENT: Keep Frozen. Not Ready to Eat. COOK THOROUGHLY.

REVISION HISTORY

Version	Date of Revision	Description of Change
1	9/22/2022	Initial Version: Mark Wesolowski
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document

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RECIPE INFORMATION: 710010695705.000.000

MATERIAL #: 12409762

MATERIAL DESCRIPTION: 12409762 HOT POCKET Saus EggChse 4x21.25ozN19US

BRAND: Hot Pockets
COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: 5446 - Mt. Sterling

DESCRIPTION

STATEMENT OF IDENTITY: Hot Pockets Sausage, Egg and Cheese Croissant Crust Frozen Breakfast Sandwiches
TECHNICAL DESCRIPTION: Hot Pockets Sausage, Egg and Cheese Croissant Crust Frozen Breakfast Sandwiches

Physical Specifications		
CHARACTERISTIC 1:	Appearance:	Filling consisting of distributed sausage chunks and pieces, egg, and melted yellow cheese in a yellow sauce.
CHARACTERISTIC 2:	Flavor:	Crust has a fresh, clean, baked bread flavor typical of a croissant. Yellow cheese sauce has a mild cheddar flavor Yellow cheese has a typical mild dairy flavor Sausage pieces have a meaty and slightly smoky flavor Egg has a mild egg flavor
CHARACTERISTIC 3:	Texture	Crust should be crispy with distinct layers. Sausage pcs. are tender, moist, and slightly chewy Cheese has slight pull when hot and melted Egg is firm and moist
CHARACTERISTIC 4:	Size: 4.25 oz.	5.4" by 2.4" by 1.1"
CHARACTERISTIC 5:	insert characteristic description (i.e., viscosity)	insert characteristic parameters

INGREDIENT STATEMENT AND NUTRITIONAL INFORMATION

INGREDIENTS: Enriched Flour (wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Cooked Sausage (pork, Water, Spices, Less Than 2% Of Salt, Sugar, Pork Flavor, Yeast Extract, Potassium Chloride, Natural Flavors [contains Milk], Modified Corn Starch, Maltodextrin), Cooked Scrambled Eggs (whole Eggs, Skim Milk, Soybean Oil, Corn Starch, Salt, Xanthan Gum, Citric Acid), Palm Oil, Margarine (palm Oil, Water, Soybean Oil, Sugar, Mono & Diglycerides, Soybean Lecithin, Potassium Sorbate And Citric Acid [preservatives], Annatto And Turmeric Color, Vitamin A Palmitate Added), Reduced Fat Cheddar Cheese (pasteurized Part Skim Milk, Skim Milk, Modified Food Starch*, Cultures, Salt, Flavors*, Potassium Chloride*, Annatto, Vitamin A Palmitate, Enzymes, *ingredients Not In Regular Cheddar Cheese), 2% Or Less Of Processed Cheese Seasoning Blend (maltodextrin, Whey, Creamer [coconut Oil, Corn Syrup Solids, Sodium Caseinate {milk}, Mono- And Diglycerides, Dipotassium Phosphate, Soy Lecithin], Buttermilk Powder, Cheese Flavor [natural Flavoring, Cheddar Cheese {cultured Milk, Salt, Enzymes}, Whey, Corn Maltodextrin, Whey Protein Concentrate, Buttermilk, Modified Cornstarch, Salt, Garlic Powder, Potato Maltodextrin, Disodium Phosphate, Onion Powder, Citric Acid], Bleached Enriched Wheat Flour [wheat Flour, Amylase, Ascorbic Acid, Niacin, Iron, Thiamine Mononitrate, Riboflavin, Folic Acid], Salt, Sugar, 2% Or Less Of Seasoning [cornstarch, Extractives Of Turmeric And Annatto, Natural Flavor], Annatto Color, Lactic Acid, Methylcellulose), Whey, Modified Food Starch, Soybean Oil, Fractionated Palm Oil, Yeast, Dough Conditioner Blend (calcium Sulfate, Salt, L-cysteine Hydrochloride, Garlic Powder, Tricalcium Phosphate, Enzymes [wheat]), Salt, Sodium Stearoyl Lactylate, Soy Flour, Dried Egg Whites.

ALLERGENS:

CONTAINS	MAY CONTAIN
Egg, Milk, Wheat, Soy	list cross-contact allergen(s) as on packaging

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INGREDIENT COMPOSITION:

INCOEDIENT	PERCENT	COUNTRY OF ORIGIN	
INGREDIENT	Provide range	If multiple list in alphabetical order	
Enriched Flour (wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamine Mononitrate, Riboflavin, Folic Acid)	20-40%	USA	
Water	20-40%	USA	
Cooked Sausage (pork, Water, Spices, Less Than 2% Of Salt, Sugar, Pork Flavor, Yeast Extract, Potassium Chloride, Natural Flavors [contains Milk], Modified Corn Starch, Maltodextrin)	15-30%	USA	
Cooked Scrambled Eggs (whole Eggs, Skim Milk, Soybean Oil, Corn Starch, Salt, Xanthan Gum, Citric Acid)	5-15%	USA	
Palm Oil	2-5%	USA	
Margarine (palm Oil, Water, Soybean Oil, Sugar, Mono & Diglycerides, Soybean Lecithin, Potassium Sorbate And Citric Acid [preservatives], Annatto And Turmeric Color, Vitamin A Palmitate Added)	2-5%	USA	
Reduced Fat Cheddar Cheese (pasteurized Part Skim Milk, Skim Milk, Modified Food Starch*, Cultures, Salt, Flavors*, Potassium Chloride*, Annatto, Vitamin A Palmitate, Enzymes, *ingredients Not In Regular Cheddar Cheese)	2-5%	USA	
Processed Cheese Seasoning Blend (maltodextrin, Whey, Creamer [coconut Oil, Corn Syrup Solids, Sodium Caseinate {milk}, Mono- And Diglycerides, Dipotassium Phosphate, Soy Lecithin], Buttermilk Powder, Cheese Flavor [natural Flavoring, Cheddar Cheese {cultured Milk, Salt, Enzymes}, Whey, Corn Maltodextrin, Whey Protein Concentrate, Buttermilk, Modified Cornstarch, Salt, Garlic Powder, Potato Maltodextrin, Disodium Phosphate, Onion Powder, Citric Acid], Bleached Enriched Wheat Flour [wheat Flour, Amylase, Ascorbic Acid, Niacin, Iron, Thiamine Mononitrate, Riboflavin, Folic Acid], Salt, Sugar, 2% Or Less Of Seasoning [cornstarch, Extractives Of Turmeric And Annatto, Natural Flavor], Annatto Color, Lactic Acid, Methylcellulose)	<2%	USA	
Whey	<2%	USA	
Modified Food Starch	<2%	USA	
Soybean Oil	<2%	USA	
Fractionated Palm Oil	<2%	USA	
Yeast	<2%	USA	
Dough Conditioner Blend (calcium Sulfate, Salt, L-cysteine Hydrochloride, Garlic Powder, Tricalcium Phosphate, Enzymes [wheat])	<2%	USA	
Salt	<2%	USA	
Sodium Stearoyl Lactylate	<2%	USA	
Sov Flour	<2%	USA	
Dried Egg Whites	<2%	insert country of origin	
insert ingredient name	insert ingredient percent	insert country of origin	
		, ,	
insert ingredient name	insert ingredient percent	insert country of origin	

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CLAIM	APPLICABLE Charles of a reliable
CLAIIVI	Check box if applicable
Gluten-Free	
Halal	
Kosher	insert Kosher designation (e.g., OuD)
Vegan	
Vegetarian	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	

NUTRITIONAL INFORMATION

Information per: (select check box below indicating format provided)				
□ 100g				
	□ 100mL			
NUTRIENT	UoM	UNROUNDED VALUE		
Total Calories	kcal	233		
Total Fat	g	9		
Saturated Fat	g	3		
Trans Fat	g	0		
Monounsaturated Fat	g	3		
Polyunsaturated Fat	g	1		
Cholesterol	mg	36		
Sodium	mg	360		
Total Carbohydrate	g	28		
Dietary Fiber	g	0		
Total Sugar	g	3		
Added Sugars	g	1		
Protein	g	7.03		
Vitamin D	mcg	0		
Calcium	mg	102		
Iron	mg	1		
Potassium	mg	159		

PHYSICAL SPECIFICATIONS (critical for release)

ANALYSIS/PARAMETER	METHOD	LIMIT(S)
KSA – Sausage	Visual Standard	6 pieces and crumbles distributed throughout sandwich
KSA – Fill	Visual Standard	Sausage pieces and crumbles, egg, cheese, and sauce distributed throughout the sandwich with up to 1" total missing from one or both ends of the sandwich
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)

CHEMICAL SPECIFICATIONS (critical for release)

ANALYSIS/PARAMETER	METHOD	LIMIT(S)
insert analysis/parameter	insert method	insert limit(s)

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insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)

MICROBIOLOGICAL SPECIFICATIONS

FINISHED MICRO GRID

Minimum Control Criteria					
Product Type	Analysis	n	С	m	М
Frozen Culinary	Enterobacteriaceae (EB)	1	0	10,000	0
,	Escherichia coli	1	0	100	0
	insert analysis	0	0	0	0
	insert analysis	0	0	0	0
1 st Exam	insert analysis	0	0	0	0
Detailed Exam	Enterobacteriaceae (EB)	5	3	10,000	100,000
	Escherichia coli	5	0	100	0
	Listeria Species (Lspp) /25g	5	0	0	0
	Listeria monocytogenes (Lm) /25g(4)	5	0	0	0
	insert analysis	0	0	0	0

PACKAGING

NET CONTENT: 21.25 oz.

CODING REQUIREMENTS: Coding requires the Julian date (manufacturing date) plant code, line and the time the product was produced on, Best Before Date and Establishment number.

CODING FORMAT:

BEST BEFORE	BATCH CODE
Best Before JUL 2022	1098544618

CODING LOCATION: Coding is printed in the colored section above the QR code on the flap

SHIPPING, STORAGE & SHELF-LIFE

STORAGE CONDITIONS: Frozen insert additional information pertaining to storage conditions if applicable

TEMPERATURE CONDITIONS: Frozen insert additional information pertaining to temperature conditions if applicable

SHELF-LIFE: 14 Months

STORAGE/HANDLING STATEMENT: Keep Frozen. Not Ready to Eat. COOK THOROUGHLY.

REVISION HISTORY

Version	Date of Revision	Description of Change
1	9/22/2022	Initial Version: Mark Wesolowski
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document

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RECIPE INFORMATION: 710010695705.000.000

MATERIAL #: 12409762

MATERIAL DESCRIPTION: 12409762 HOT POCKET Saus EggChse 4x21.25ozN19US

BRAND: Hot Pockets
COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: 5446 - Mt. Sterling

DESCRIPTION

STATEMENT OF IDENTITY: Hot Pockets Sausage, Egg and Cheese Croissant Crust Frozen Breakfast Sandwiches
TECHNICAL DESCRIPTION: Hot Pockets Sausage, Egg and Cheese Croissant Crust Frozen Breakfast Sandwiches

Physical Specifications			
CHARACTERISTIC 1:	Appearance:	Filling consisting of distributed sausage chunks and pieces, egg, and melted yellow cheese in a yellow sauce.	
CHARACTERISTIC 2:	Flavor:	Crust has a fresh, clean, baked bread flavor typical of a croissant. Yellow cheese sauce has a mild cheddar flavor Yellow cheese has a typical mild dairy flavor Sausage pieces have a meaty and slightly smoky flavor Egg has a mild egg flavor	
CHARACTERISTIC 3:	Texture	Crust should be crispy with distinct layers. Sausage pcs. are tender, moist, and slightly chewy Cheese has slight pull when hot and melted Egg is firm and moist	
CHARACTERISTIC 4:	Size: 4.25 oz.	5.4" by 2.4" by 1.1"	
CHARACTERISTIC 5:	insert characteristic description (i.e., viscosity)	insert characteristic parameters	

INGREDIENT STATEMENT AND NUTRITIONAL INFORMATION

INGREDIENTS: Enriched Flour (wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Cooked Sausage (pork, Water, Spices, Less Than 2% Of Salt, Sugar, Pork Flavor, Yeast Extract, Potassium Chloride, Natural Flavors [contains Milk], Modified Corn Starch, Maltodextrin), Cooked Scrambled Eggs (whole Eggs, Skim Milk, Soybean Oil, Corn Starch, Salt, Xanthan Gum, Citric Acid), Palm Oil, Margarine (palm Oil, Water, Soybean Oil, Sugar, Mono & Diglycerides, Soybean Lecithin, Potassium Sorbate And Citric Acid [preservatives], Annatto And Turmeric Color, Vitamin A Palmitate Added), Reduced Fat Cheddar Cheese (pasteurized Part Skim Milk, Skim Milk, Modified Food Starch*, Cultures, Salt, Flavors*, Potassium Chloride*, Annatto, Vitamin A Palmitate, Enzymes, *ingredients Not In Regular Cheddar Cheese), 2% Or Less Of Processed Cheese Seasoning Blend (maltodextrin, Whey, Creamer [coconut Oil, Corn Syrup Solids, Sodium Caseinate {milk}, Mono- And Diglycerides, Dipotassium Phosphate, Soy Lecithin], Buttermilk Powder, Cheese Flavor [natural Flavoring, Cheddar Cheese {cultured Milk, Salt, Enzymes}, Whey, Corn Maltodextrin, Whey Protein Concentrate, Buttermilk, Modified Cornstarch, Salt, Garlic Powder, Potato Maltodextrin, Disodium Phosphate, Onion Powder, Citric Acid], Bleached Enriched Wheat Flour [wheat Flour, Amylase, Ascorbic Acid, Niacin, Iron, Thiamine Mononitrate, Riboflavin, Folic Acid], Salt, Sugar, 2% Or Less Of Seasoning [cornstarch, Extractives Of Turmeric And Annatto, Natural Flavor], Annatto Color, Lactic Acid, Methylcellulose), Whey, Modified Food Starch, Soybean Oil, Fractionated Palm Oil, Yeast, Dough Conditioner Blend (calcium Sulfate, Salt, L-cysteine Hydrochloride, Garlic Powder, Tricalcium Phosphate, Enzymes [wheat]), Salt, Sodium Stearoyl Lactylate, Soy Flour, Dried Egg Whites.

ALLERGENS:

CONTAINS	MAY CONTAIN	
Egg, Milk, Wheat, Soy	list cross-contact allergen(s) as on packaging	

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INGREDIENT COMPOSITION:

INCOEDIENT	PERCENT	COUNTRY OF ORIGIN
INGREDIENT	Provide range	If multiple list in alphabetical order
Enriched Flour (wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamine Mononitrate, Riboflavin, Folic Acid)	20-40%	USA
Water	20-40%	USA
Cooked Sausage (pork, Water, Spices, Less Than 2% Of Salt, Sugar, Pork Flavor, Yeast Extract, Potassium Chloride, Natural Flavors [contains Milk], Modified Corn Starch, Maltodextrin)	15-30%	USA
Cooked Scrambled Eggs (whole Eggs, Skim Milk, Soybean Oil, Corn Starch, Salt, Xanthan Gum, Citric Acid)	5-15%	USA
Palm Oil	2-5%	USA
Margarine (palm Oil, Water, Soybean Oil, Sugar, Mono & Diglycerides, Soybean Lecithin, Potassium Sorbate And Citric Acid [preservatives], Annatto And Turmeric Color, Vitamin A Palmitate Added)	2-5%	USA
Reduced Fat Cheddar Cheese (pasteurized Part Skim Milk, Skim Milk, Modified Food Starch*, Cultures, Salt, Flavors*, Potassium Chloride*, Annatto, Vitamin A Palmitate, Enzymes, *ingredients Not In Regular Cheddar Cheese)	2-5%	USA
Processed Cheese Seasoning Blend (maltodextrin, Whey, Creamer [coconut Oil, Corn Syrup Solids, Sodium Caseinate {milk}, Mono- And Diglycerides, Dipotassium Phosphate, Soy Lecithin], Buttermilk Powder, Cheese Flavor [natural Flavoring, Cheddar Cheese {cultured Milk, Salt, Enzymes}, Whey, Corn Maltodextrin, Whey Protein Concentrate, Buttermilk, Modified Cornstarch, Salt, Garlic Powder, Potato Maltodextrin, Disodium Phosphate, Onion Powder, Citric Acid], Bleached Enriched Wheat Flour [wheat Flour, Amylase, Ascorbic Acid, Niacin, Iron, Thiamine Mononitrate, Riboflavin, Folic Acid], Salt, Sugar, 2% Or Less Of Seasoning [cornstarch, Extractives Of Turmeric And Annatto, Natural Flavor], Annatto Color, Lactic Acid, Methylcellulose)	<2%	USA
Whey	<2%	USA
Modified Food Starch	<2%	USA
Soybean Oil	<2%	USA
Fractionated Palm Oil	<2%	USA
Yeast	<2%	USA
Dough Conditioner Blend (calcium Sulfate, Salt, L-cysteine Hydrochloride, Garlic Powder, Tricalcium Phosphate, Enzymes [wheat])	<2%	USA
Salt	<2%	USA
Sodium Stearoyl Lactylate	<2%	USA
Sov Flour	<2%	USA
Dried Egg Whites	<2%	insert country of origin
insert ingredient name	insert ingredient percent	insert country of origin
		, ,
insert ingredient name	insert ingredient percent	insert country of origin

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DIETARY CLAIMS

CLAIM	APPLICABLE Charles out for a live line
CLAIIVI	Check box if applicable
Gluten-Free	
Halal	
Kosher	insert Kosher designation (e.g., OuD)
Vegan	
Vegetarian	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	

NUTRITIONAL INFORMATION

Information per: (select check box below indicating format provided)			
□ 100g			
	□ 100mL		
NUTRIENT	UoM	UNROUNDED VALUE	
Total Calories	kcal	233	
Total Fat	g	9	
Saturated Fat	g	3	
Trans Fat	g	0	
Monounsaturated Fat	g	3	
Polyunsaturated Fat	g	1	
Cholesterol	mg	36	
Sodium	mg	360	
Total Carbohydrate	g	28	
Dietary Fiber	g	0	
Total Sugar	g	3	
Added Sugars	g	1	
Protein	g	7.03	
Vitamin D	mcg	0	
Calcium	mg	102	
Iron	mg	1	
Potassium	mg	159	

PHYSICAL SPECIFICATIONS (critical for release)

ANALYSIS/PARAMETER	METHOD	LIMIT(S)
KSA – Sausage	Visual Standard	6 pieces and crumbles distributed throughout sandwich
KSA – Fill	Visual Standard	Sausage pieces and crumbles, egg, cheese, and sauce distributed throughout the sandwich with up to 1" total missing from one or both ends of the sandwich
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)

CHEMICAL SPECIFICATIONS (critical for release)

ANALYSIS/PARAMETER	METHOD	LIMIT(S)
insert analysis/parameter	insert method	insert limit(s)

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insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)

MICROBIOLOGICAL SPECIFICATIONS

FINISHED MICRO GRID

Minimum Control Criteria					
Product Type	n	С	m	М	
Frozen Culinary	Enterobacteriaceae (EB)	1	0	10,000	0
,	Escherichia coli	1	0	100	0
	insert analysis	0	0	0	0
	insert analysis	0	0	0	0
1 st Exam	insert analysis	0	0	0	0
Detailed Exam	Enterobacteriaceae (EB)	5	3	10,000	100,000
	Escherichia coli	5	0	100	0
	Listeria Species (Lspp) /25g	5	0	0	0
	Listeria monocytogenes (Lm) /25g(4)	5	0	0	0
	insert analysis	0	0	0	0

PACKAGING

NET CONTENT: 21.25 oz.

CODING REQUIREMENTS: Coding requires the Julian date (manufacturing date) plant code, line and the time the product was produced on, Best Before Date and Establishment number.

CODING FORMAT:

BEST BEFORE	BATCH CODE
Best Before JUL 2022	1098544618

CODING LOCATION: Coding is printed in the colored section above the QR code on the flap

SHIPPING, STORAGE & SHELF-LIFE

STORAGE CONDITIONS: Frozen insert additional information pertaining to storage conditions if applicable

TEMPERATURE CONDITIONS: Frozen insert additional information pertaining to temperature conditions if applicable

SHELF-LIFE: 14 Months

STORAGE/HANDLING STATEMENT: Keep Frozen. Not Ready to Eat. COOK THOROUGHLY.

REVISION HISTORY

Version	Date of Revision	Description of Change
1	9/22/2022	Initial Version: Mark Wesolowski
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document

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FINISHED PRODUCT SPECIFICATION

RECIPE INFORMATION: 710004250812.000.000

MATERIAL #: 11007639

MATERIAL DESCRIPTION: HPOCK Philly Steak + Cheese 8x9ozUS

BRAND: Hot Pockets
COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: 5446 - Mt. Sterling

DESCRIPTION

STATEMENT OF IDENTITY: Philly Steak and Cheese with reduced fat mozzarella cheese, peppers, obions, and sauce in a seasoned crust.

TECHNICAL DESCRIPTION: Filling consisting of distributed beef slices and pieces with melted and dots of white cheese, onions, and red and green peppers covered in a white sauce.

Physical Specifications			
CHARACTERISTIC 1:	Appearance:	Filling consisting of distributed beef slices and pieces with melted and dots of white cheese, onions, and red and green peppers covered in a white sauce.	
CHARACTERISTIC 2:	Flavor:	Crust has a fresh, clean, baked bread flavor White cheese sauce has a Swiss and American cheese flavor Cheese has a mild dairy flavor Beef strips have a cooked beef flavor	
CHARACTERISTIC 3:	Texture	Crust should be crispy on surface with distinct layers. Cheese is slightly stringy; characteristic of melted cheese. Beef strips are moist and chewy. Characteristic of cooked beef. Vegetables taste fresh and are slightly crisp	
CHARACTERISTIC 4:	Size:	5.4" by 2.4" by 1.1"	
CHARACTERISTIC 5:	insert characteristic description (i.e., viscosity)	insert characteristic parameters	



INGREDIENT STATEMENT AND NUTRITIONAL INFORMATION

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, COOKED BEEF STEAK GROUND AND FORMED CARAMEL COLOR ADDED (CONTAINS UP TO 14% SOLUTION OF WATER, SALT, SEASONING [YEAST EXTRACT, MALTODEXTRIN, FLAVORS, BEEF STOCK, SUNFLOWER OIL, SALT, SODIUM PHOSPHATE, BEEF FATJ, SODIUM PHOSPHATE, POTASSIUM CHLORIDE, CARAMEL COLOR), REDUCED FAT MOZZARELLA CHEESE (PASTEURIZED PART SKIM MILK, NONFAT MILK, MODIFIED FOOD STARCH*, CULTURES, SALT, VITAMIN A PALMITATE, ENZYMES, *INGREDIENTS NOT IN REGULAR MOZZARELLA CHEESE), ONIONS, 2% OR LESS OF MARGARINE (PALM OIL, WATER, SOYBEAN OIL, SUGAR, MONO & DIGLYCERIDES, SOYBEAN LECITHIN, POTASSIUM SORBATE AND CITRIC ACID [PRESERVATIVES], ANNATTO AND TURMERIC COLOR, VITAMIN A PALMITATE ADDED), GREEN BELL PEPPERS, RED BELL PEPPERS, SEASONING (BUTTERMILK POWDER, NONFAT DRY MILK, WHEY POWDER, CHEDDAR CHEESE [CULTURED MILK, SALT, ENZYMES], PARMESAN CHEESE [CULTURED MILK, SALT, ENZYMES], SALT, SUGAR, AUTOLYZED YEAST EXTRACT, WHEY PROTEIN CONCENTRATE, GARLIC POWDER, ONION POWDER, CITRIC ACID, LACTIC ACID, BLUE CHEESE [CULTURED MILK, SALT, ENZYMES], FLAVOR, CALCIUM LACTATE, XANTHAN GUM, ANNATTO [COLOR], ANHYDROUS MILKFAT, SUCCINIC ACID), MODIFIED FOOD STARCH, PALM OIL, SUGAR, SALT, SOYBEAN OIL, FRACTIONATED PALM OIL, MALTODEXTRIN, BREAD CRUMBS (BLEACHED WHEAT FLOUR, DEXTROSE, YEAST, SALT), BLEACHED ENRICHED WHEAT FLOUR (WHEAT FLOUR, AMYLASE, ASCORBIC ACID, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), DOUGH CONDITIONER BLEND (CALCIUM SULFATE, SALT, L-CYSTEINE HYDROCHLORIDE, GARLIC POWDER, TRICALCIUM PHOSPHATE, ENZYMES), SEASONING (CHEDDAR/BLUE CHEESES [MILK, CHEESE CULTURES, SALT, ENZYMES], WHEY, SALT, DEXTROSE, DRIED ONION, NATURAL FLAVOR, SOYBEAN OIL, GARLIC POWDER, CITRIC ACID, LACTIC ACID, SPICE, EXTRACTIVES OF PAPRIKA AND ANNATTO), CREAMER (COCONUT OIL, CORN SYRUP SOLIDS, SODIUM CASEINATE [MILK], MONO AND DIGLYCERIDES, DIPOTASSIUM PHOSPHATE, SOY LECITHIN), YEAST, WHEY, POTASSIUM CHLORIDE, SOY LECITHIN, SEASONING (MALTODEXTRIN, MODIFIED CORN STARCH, BUTTER FLAVOR), DRIED ONIONS, LACTIC ACID BLEND (LACTIC ACID, CALCIUM LACTATE), SOY FLOUR, EGG WHITES.

ALLERGENS:

CONTAINS	MAY CONTAIN
Egg, Milk, Wheat, Soy	list cross-contact allergen(s) as on packaging

INGREDIENT COMPOSITION:

	PERCENT	COUNTRY OF ORIGIN
INGREDIENT	Provide range	If multiple list in alphabetical order
ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID)	30-40%	USA
WATER	30-40%	USA
COOKED BEEF STEAK GROUND AND FORMED CARAMEL COLOR ADDED (CONTAINS UP TO 14% SOLUTION OF WATER, SALT, SEASONING [YEAST EXTRACT, MALTODEXTRIN, FLAVORS, BEEF STOCK, SUNFLOWER OIL, SALT, SODIUM PHOSPHATE, BEEF FAT], SODIUM PHOSPHATE, POTASSIUM CHLORIDE, CARAMEL COLOR)	10-20%	USA
REDUCED FAT MOZZARELLA CHEESE (PASTEURIZED PART SKIM MILK, NONFAT MILK, MODIFIED FOOD STARCH*, CULTURES, SALT, VITAMIN A PALMITATE, ENZYMES, *INGREDIENTS NOT IN REGULAR MOZZARELLA CHEESE)	10-20%	USA
ONIONS	2-10%	USA
MARGARINE (PALM OIL, WATER, SOYBEAN OIL, SUGAR, MONO & DIGLYCERIDES, SOYBEAN LECITHIN, POTASSIUM SORBATE AND CITRIC ACID [PRESERVATIVES], ANNATTO AND TURMERIC COLOR, VITAMIN A PALMITATE ADDED)	2% Or Less	USA
GREEN BELL PEPPERS	2% Or Less	USA
RED BELL PEPPERS	2% Or Less	USA

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SEASONING: MALTODEXTRIN,	· · · · · · · · · · · · · · · · · · ·	
BLEACHED ENRICHED WHEAT	· · · · · · · · · · · · · · · · · · ·	
FLOUR (WHEAT FLOUR, BENZOYL		
PEROXIDE, AMYLASE, ASCORBIC	· · · · · · · · · · · · · · · · · · ·	
ACID, NIACIN, IRON, THIAMINE	l	
MONONITRATE, RIBOFLAVIN, FOLIC	l	
ACID), BUTTERMILK POWDER,	l	
WHEY, NONDAIRY CREAMER	l	
(COCONUT OIL, CORN SYRUP	l	
SOLIDS, SODIUM CASEINATE.	l	
MONO- & DIGYLCERIDES,	l	
POTASSIUM PHOSPHATE, SILICON	l	
DIOXIDE, SOY LECITHIN), NONFAT	l	
DRY MILK, CHEDDAR CHEESE (MILK,	l	
CULTURES, SALT, ENZYMES), SALT,	· · · · · · · · · · · · · · · · · · ·	
	2% Or Less	USA
PARMESAN CHEESE (MILK,	· · · · · · · · · · · · · · · · · · ·	
CULTURE, SALT, ENZYMES), 2% OR	l	
LESS OF SUGAR, AUTOLYZED	l	
YEAST EXTRACT, SILICON DIOXIDE,	l	
SOYBEAN OIL, WHEY PROTEIN	· · · · · · · · · · · · · · · · · · ·	
CONCENTRATE, DEHYDRATED	l	
ONIONS, DISODIUM PHOSPHATE,	· · · · · · · · · · · · · · · · · · ·	
GARLIC POWDER, METHYL	· · · · · · · · · · · · · · · · · · ·	
CELLULOSE, NATURAL FLAVOR,	· · · · · · · · · · · · · · · · · · ·	
ONION POWDER, ANNATTO COLOR,	· · · · · · · · · · · · · · · · · · ·	
BLUE CHEESE (MILK, CULTURES,	l	
SALT, ENZYMES), CITRIC ACID	l	
(PRESERVATIVE), XANTHAN GUM,	l	
LACTIC ACID, ANHYDROUS MILKFAT,	l	
SPICE, CALCIUM LACTATE.,		
MODIFIED FOOD STARCH	2% Or Less	USA
PALM OIL	2% Or Less	USA
SUGAR	2% Or Less	USA
SALT	2% Or Less	USA
SOYBEAN OIL	2% Or Less	USA
FRACTIONATED PALM OIL	2% Or Less	USA
BREAD CRUMBS (BLEACHED WHEAT	29/ Or Loop	USA
FLOUR, DEXTROSE, YEAST, SALT)	2% Or Less	USA
DOUGH CONDITIONER BLEND		
(CALCIUM SULFATE, SALT, L-		
CYSTEINE HYDROCHLORIDE.	2% Or Less	USA
GARLIC POWDER, TRICALCIÚM		
PHOSPHATE, ENZYMES)	ļ	
YEAST	2% Or Less	USA
WHEY	2% Or Less	USA
SOY LECITHIN, DRIED EGG WHITES,		
SOY FLOUR	2% Or Less	USA

DIETARY CLAIMS

	APPLICABLE
CLAIM	Check box if applicable
Gluten-Free	
Halal	
Kosher	insert Kosher designation (e.g., OuD)
Vegan	
Vegetarian	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	

NUTRITIONAL INFORMATION

Information per: (select check box below indicating format provided)	
□ 100g	

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□ 100mL				
NUTRIENT	UoM	UNROUNDED VALUE		
Total Calories	kcal	223		
Total Fat	g	8		
Saturated Fat	g	3		
Trans Fat	g	0		
Monounsaturated Fat	g	1		
Polyunsaturated Fat	g	0		
Cholesterol	mg	13		
Sodium	mg	593		
Total Carbohydrate	g	30		
Dietary Fiber	g	0		
Total Sugar	g	2		
Added Sugars	g	0		
Protein	g	6		
Vitamin D	mcg	0		
Calcium	mg	143		
Iron	mg	1		
Potassium	mg	131		

PHYSICAL SPECIFICATIONS (critical for release)

ANALYSIS/PARAMETER	METHOD	LIMIT(S)
KSA – Beef	Visual Standard	beef slice and pieces distributed throughout sandwich
KSA – Fill	Visual Standard	Beef strips and pieces, mozzarella cheese, onions, green and red peppers, and white philly cheese sauce distributed throughout with up to 1" missing from one or both ends of sandwich.
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)

CHEMICAL SPECIFICATIONS (critical for release)

ANALYSIS/PARAMETER	METHOD	LIMIT(S)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)

MICROBIOLOGICAL SPECIFICATIONS

FINISHED MICRO GRID

Minimum Control Criteria					
Product Type	Analysis		С	m	М
Frozen Culinary	Enterobacteriaceae (EB)	1	0	10,000	0
	Escherichia coli	1	0	100	0
	insert analysis	0	0	0	0
	insert analysis	0	0	0	0
1 st Exam	insert analysis	0	0	0	0
Detailed Exam	Enterobacteriaceae (EB)	5	3	10,000	100,000

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Escherichia coli	5	0	100	0
Listeria Species (Lspp) /25g	5	0	0	0
Listeria monocytogenes (Lm) /25g(4)	5	0	0	0
insert analysis	0	0	0	0

PACKAGING

NET CONTENT: 9.0 Oz

CODING REQUIREMENTS: Coding requires the Julian date (manufacturing date) plant code, line and the time the product was produced on, Best Before Date and Establishment number.

CODING FORMAT:

BEST BEFORE	BATCH CODE
Best Before JUL 2022	1098544618

CODING LOCATION: Coding is printed in the colored section above the QR code on the flap

SHIPPING, STORAGE & SHELF-LIFE

STORAGE CONDITIONS: Frozen insert additional information pertaining to storage conditions if applicable

TEMPERATURE CONDITIONS: Frozen insert additional information pertaining to temperature conditions if applicable

SHELF-LIFE: 14 Months

STORAGE/HANDLING STATEMENT: Keep Frozen. Not Ready to Eat. COOK THOROUGHLY.

REVISION HISTORY

Version	Date of Revision	Description of Change
1	9/22/2022	Initial Version: Mark Wesolowski
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document

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FINISHED PRODUCT SPECIFICATION

RECIPE INFORMATION: 710004259110.000.000

MATERIAL #: 11007640

MATERIAL DESCRIPTION: HOT POCKETS Pepperoni Pizza 8x9ozUS

BRAND: Hot Pockets
COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: 5446 - Mt. Sterling

DESCRIPTION

STATEMENT OF IDENTITY: Premium Pepperoni Pizza with Reduced Fat Mozzarella Cheese in a Seasoned Garlic Buttery Crust TECHNICAL DESCRIPTION: Filling consisting of distributed pepperoni quarter coins and pieces with melted white cheese covered in a red tomato sauce.

Physical Specifications				
CHARACTERISTIC 1:	Appearance:	Filling consisting of distributed pepperoni quarter coins and pieces with melted white cheese covered in a red tomato sauce.		
CHARACTERISTIC 2:	Flavor:	Crust has a fresh garlic butter flavor and aroma Sauce has a sweet Italian pizza flavor Mozzarella cheese has a mild dairy flavor Pepperoni has a cured Italian meat flavor		
CHARACTERISTIC 3:	Texture	Crust should be soft and reminiscent of pizza crust Cheese is slightly stringy; characteristic of melted cheese. Pepperoni is moist and slightly chewy		
CHARACTERISTIC 4:	Size:	5.4" by 2.4" by 1.1"		
CHARACTERISTIC 5:	insert characteristic description (i.e., viscosity)	insert characteristic parameters		

INGREDIENT STATEMENT AND NUTRITIONAL INFORMATION

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, REDUCED FAT MOZZARELLA CHEESE (PASTEURIZED PART SKIM MILK, NONFAT MILK, MODIFIED FOOD STARCH*, CULTURES, SALT, VITAMIN A PALMITATE, ENZYMES, *INGREDIENTS NOT IN REGULAR MOZZARELLA CHEESE), PEPPERONI MADE WITH PORK, CHICKEN, AND BEEF (PORK, MECHANICALLY SEPARATED CHICKEN, BEEF, SALT, CONTAINS 2% OR LESS OF SPICES, DEXTROSE, LACTIC ACID STARTER CULTURE, OLEORESIN OF PAPRIKA, SODIUM ASCORBATE, FLAVORING, SODIUM NITRITE, BHA, BHT, CITRIC ACID), TOMATO PASTE, SOYBEAN OIL, 2% OR LESS OF SALT, SUGAR, SEASONING (BREAD CRUMB [BLEACHED WHEAT FLOUR, DEXTROSE, YEAST, SALT], DRIED GARLIC, TOMATO POWDER, SPICE, SALT, DEXTROSE, DRIED ONION, MALTODEXTRIN, CITRIC ACID, NATURAL FLAVOR), MODIFIED CORNSTARCH, FRACTIONATED PALM OIL, YEAST, DOUGH CONDITIONER BLEND (CALCIUM SULFATE, SALT, L-CYSTEINE HYDROCHLORIDE, GARLIC POWDER, TRICALCIUM PHOSPHATE, ENZYMES [WHEAT]), SOY LECITHIN, DRIED GARLIC, SODIUM STEAROYL LACTYLATE, SEASONING (MALTODEXTRIN, MODIFIED CORN STARCH, BUTTER FLAVOR), METHYLCELLULOSE, FLAVOR (MALTODEXTRIN, MODIFIED CORN STARCH, NATURAL FLAVORS, DATEM, MEDIUM CHAIN TRIGLYCERIDES), DRIED ONIONS, SPICES, WHEY, MALTODEXTRIN, POTASSIUM CHLORIDE, CITRIC ACID, SOY FLOUR, EGG WHITES.

ALLERGENS:

CONTAINS	MAY CONTAIN
Egg, Milk, Wheat, Soy	list cross-contact allergen(s) as on packaging

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INGREDIENT COMPOSITION:

INGREDIENT COMPOSITION:	DEDCENT	COLINTRY OF ORIGIN	
INCREDIENT	PERCENT	COUNTRY OF ORIGIN	
INGREDIENT	Provide range	If multiple list in alphabetical order	
ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN,			
IRON, THIAMINE MONONITRATE,	20-40%	USA	
RIBOFLAVIN, FOLIC ACID)			
WATER	20-40%	USA	
REDUCED FAT MOZZARELLA	20 4070	OOA	
CHEESE (PASTEURIZED PART SKIM			
MILK, NONFAT MILK, MODIFIED			
FOOD STARCH*, CULTURES, SALT,	10-20%	USA	
VITAMIN A PALMITATE, ENZYMES,	10 2070	55/1	
*INGREDIENTS NOT IN REGULAR			
MOZZARELLA CHEESE)			
PEPPERONI MADE WITH PORK,			
CHICKEN, AND BEEF (PORK,			
MECHANICALLY SEPARATED			
CHICKEN, BEEF, SALT, CONTAINS			
2% OR LESS OF SPICES, DEXTROSE,	10-20%	USA	
LACTIC ACID STARTER CULTURE,			
OLEORESIN OF PAPRIKA, SODIUM			
ASCORBATE, FLAVORING, SODIUM			
NITRITE, BHA, BHT, CITRIC ACID)			
TOMATO PASTE	2-10%	USA	
SOYBEAN OIL	2-10%	USA	
SALT	2% or Less	USA	
SUGAR	2% or Less	USA	
SEASONING (BREAD CRUMB			
[BLEACHED WHEAT FLOUR,			
DEXTROSE, YEAST, SALT], DRIED	00/	1104	
GARLIC, TOMATO POWDER, SPICE,	2% or Less	USA	
SALT, DEXTROSE, DRIED ONION,			
MALTODEXTRIN, CITRIC ACID, NATURAL FLAVOR)			
Seasoning Blend: DEHYDRATED			
GARLIC, SUGAR, SALT, SPICES,			
DEHYDRATED ONIONS,			
MALTODEXTRIN, POTASSIUM	2% or Less	USA	
CHLORIDE, 2% OR LESS OF CITRIC			
ACID, SOYBEAN OIL.			
MODIFIED CORNSTARCH	2% or Less	USA	
FRACTIONATED PALM OIL	2% or Less	USA	
YEAST	2% or Less	USA	
DOUGH CONDITIONER BLEND		-	
(CALCIUM SULFATE, SALT, L-			
CYSTEINE HYDROCHLORIDE,	2% or Less	USA	
GARLIC POWDER, TRICALCIUM			
PHOSPHATE, ENZYMES [WHEAT])			
SOY LECITHIN	2% or Less	USA	
SODIUM STEAROYL LACTYLATE	2% or Less	USA	
SEASONING (MALTODEXTRIN,			
MODIFIED CORN STARCH, BUTTER	2% or Less	insert country of origin	
FLAVOR)			
METHYLCELLULOSE	2% or Less	Belgium, Germany	
FLAVOR (MALTODEXTRIN, MODIFIED			
CORN STARCH, NATURAL FLAVORS,	2% or Less	USA	
DATEM, MEDIUM CHAIN	270 01 2000		
TRIGLYCERIDES)			
WHEY, SOY FLOUR, EGG WHITES	2% or Less	USA	

DIETARY CLAIMS

CLAIM	APPLICABLE Check box if applicable
CLAIIVI	Check box ii applicable
Gluten-Free	

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Halal	
Kosher	insert Kosher designation (e.g., OuD)
Vegan	
Vegetarian	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	

NUTRITIONAL INFORMATION

Information per: (select check box below indicating format provided) ☑ 100g			
	☐ 100mL		
NUTRIENT	UoM	UNROUNDED VALUE	
Total Calories	kcal	242	
Total Fat	g	11	
Saturated Fat	g	3	
Trans Fat	g	0	
Monounsaturated Fat	g	2	
Polyunsaturated Fat	g	2	
Cholesterol	mg	19	
Sodium	mg	652	
Total Carbohydrate	g	26	
Dietary Fiber	g	1	
Total Sugar	g	2	
Added Sugars	œ	0	
Protein	œ	8	
Vitamin D	mcg	0	
Calcium	mg	170	
Iron	mg	1	
Potassium	mg	190	

PHYSICAL SPECIFICATIONS (critical for release)

ANALYSIS/PARAMETER	METHOD	LIMIT(S)
KSA – Pepperoni	Visual Standard	1 quarter coin and pieces distributed throughout sandwich
KSA – Filling	Visual Standard	Pepperoni quarter coins and pieces, cheese, and sauce distributed throughout the sandwich with up to 1" of filling missing from one or both ends of the sandwich
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)

CHEMICAL SPECIFICATIONS (critical for release)

ANALYSIS/PARAMETER	METHOD	LIMIT(S)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)

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MICROBIOLOGICAL SPECIFICATIONS

FINISHED MICRO GRID

Minimum Control Criteria					
Product Type	Analysis	n	С	m	М
Frozen Culinary	Enterobacteriaceae (EB)	1	0	10,000	0
	Escherichia coli	1	0	100	0
	insert analysis	0	0	0	0
	insert analysis	0	0	0	0
1 st Exam	insert analysis	0	0	0	0
Detailed Exam	Enterobacteriaceae (EB)	5	3	10,000	100,000
	Escherichia coli	5	0	100	0
	Listeria Species (Lspp) /25g	5	0	0	0
	Listeria monocytogenes (Lm) /25g(4)	5	0	0	0
	insert analysis	0	0	0	0

PACKAGING

NET CONTENT: 9.0oz

CODING REQUIREMENTS: Coding requires the Julian date (manufacturing date) plant code, line and the time the product was produced on, Best Before Date and Establishment number.

CODING FORMAT:

BEST BEFORE	BATCH CODE
Best Before JUL 2022	1098544618

CODING LOCATION: Coding is printed in the colored section above the QR code on the flap

SHIPPING, STORAGE & SHELF-LIFE

STORAGE CONDITIONS: Frozen insert additional information pertaining to storage conditions if applicable

TEMPERATURE CONDITIONS: Frozen insert additional information pertaining to temperature conditions if applicable

SHELF-LIFE: 14 Months

STORAGE/HANDLING STATEMENT: Keep Frozen. Not Ready to Eat. COOK THOROUGHLY.

REVISION HISTORY

Version	Date of Revision	Description of Change
1	9/22/2022	Initial Version: Mark Wesolowski
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document

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FINISHED PRODUCT SPECIFICATION

RECIPE INFORMATION: 710005192609.000.000

MATERIAL #: 11007642

MATERIAL DESCRIPTION: HPOCK Meatball With Mozzarella 8x9oz US

BRAND: Hot Pockets
COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: 5446 - Mt. Sterling

DESCRIPTION

STATEMENT OF IDENTITY: Italian Style Meatballs & Mozzarella with reduced fat mozzarella cheese & sauce in a seasoned Garlic Buttery Crust.

TECHNICAL DESCRIPTION: Filling consisting of distributed meatballs and pieces with melted and dots of mozzarella cheese covered in a red marinara sauce.

Physical Specifications				
CHARACTERISTIC 1:	Appearance:	Filling consisting of distributed meatballs and pieces with melted and dots of mozzarella cheese covered in a red marinara sauce.		
CHARACTERISTIC 2:	Flavor:	Crust has a fresh garlic butter flavor and aroma Sauce has a sweet Italian pizza flavor Mozzarella cheese has a mild dairy flavor Meatballs have a cooked Italian beef flavor		
CHARACTERISTIC 3:	Texture	Crust should be soft and reminiscent of pizza crust Cheese is slightly stringy; characteristic of melted cheese. Meatballs are moist and slightly chewy		
CHARACTERISTIC 4:	Size:	5.4" by 2.4" by 1.1"		
CHARACTERISTIC 5:	insert characteristic description (i.e., viscosity)	insert characteristic parameters		



INGREDIENT STATEMENT AND NUTRITIONAL INFORMATION

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, COOKED ITALIAN STYLE MEATBALL (PORK, WATER, TEXTURED VEGETABLE PROTEIN (SOY PROTEIN CONCENTRATE, CARAMEL COLOR), BREADCRUMBS [BLEACHED WHEAT FLOUR, DEXTROSE, SALT, YEAST], LESS THAN 2% OF SPICES, PAPRIKA, SALT, POTASSIUM CHLORIDE, GARLIC POWDER, YEAST EXTRACT, NATURAL FLAVORINGS, SODIUM TRIPOLYPHOSPHATE), REDUCED FAT MOZZARELLA CHEESE (PASTEURIZED PART SKIM MILK, NONFAT MILK, MODIFIED FOOD STARCH*, CULTURES, SALT, VITAMIN A PALMITATE, ENZYMES, *INGREDIENTS NOT IN REGULAR MOZZARELLA CHEESE), TOMATO PASTE, SOYBEAN OIL, 2% OR LESS OF SUGAR, SALT, SEASONING (BREAD CRUMB [BLEACHED WHEAT FLOUR, DEXTROSE, YEAST, SALT], DRIED GARLIC, TOMATO POWDER, SPICE, SALT, DEXTROSE, DRIED ONION, MALTODEXTRIN, CITRIC ACID, NATURAL FLAVOR), FRACTIONATED PALM OIL, MODIFIED CORNSTARCH, YEAST, DOUGH CONDITIONER BLEND (CALCIUM SULFATE, SALT, L-CYSTEINE HYDROCHLORIDE, GARLIC POWDER, TRICALCIUM PHOSPHATE, ENZYMES [WHEAT]), ROMANO CHEESE WITH FLAVOR (ROMANO CHEESE [CULTURED COW'S MILK, SALT, ENZYMES], ENZYME MODIFIED ROMANO CHEESE [ROMANO CHEESE (CULTURED COW'S MILK, WATER, SALT, ENZYMES), SALT]), SEASONING (DRIED GARLIC, SUGAR, SALT, DRIED ONION, BASIL, MALTODEXTRIN, POTASSIUM CHLORIDE, OREGANO, CITRIC ACID, FENNEL, BLACK PEPPER, SOYBEAN OIL), SOY LECITHIN, SODIUM STEAROYL LACTYLATE, SEASONING (MALTODEXTRIN, MODIFIED CORN STARCH, BUTTER FLAVOR), METHYLCELLULOSE, OREGANO, FLAVOR (MALTODEXTRIN, MODIFIED CORN STARCH, NATURAL FLAVORS, DATEM, MEDIUM CHAIN TRIGLYCERIDES), WHEY, SOY FLOUR, EGG WHITES.

ALLERGENS:

CONTAINS	MAY CONTAIN
Egg, Milk, Wheat, Soy	list cross-contact allergen(s) as on packaging

INGREDIENT COMPOSITION:

INCREDIENT	PERCENT	COUNTRY OF ORIGIN
INGREDIENT	Provide range	If multiple list in alphabetical order
ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID)	30-40%	USA
WATER	30-40%	USA
COOKED ITALIAN STYLE MEATBALL (PORK, WATER, TEXTURED VEGETABLE PROTEIN [SOY PROTEIN CONCENTRATE, CARAMEL COLOR], BREADCRUMBS [BLEACHED WHEAT FLOUR, DEXTROSE, SALT, YEAST], LESS THAN 2% OF SPICES, PAPRIKA, SALT, POTASSIUM CHLORIDE, GARLIC POWDER, YEAST EXTRACT, NATURAL FLAVORINGS, SODIUM TRIPOLYPHOSPHATE) REDUCED FAT MOZZARELLA	10-20%	USA
CHEESE (PASTEURIZED PART SKIM MILK, NONFAT MILK, MODIFIED FOOD STARCH*, CULTURES, SALT, VITAMIN A PALMITATE, ENZYMES, *INGREDIENTS NOT IN REGULAR MOZZARELLA CHEESE)	5-15%	USA
TOMATO PASTE	2-10%	USA, Mexico
SOYBEAN OIL	2-5%	USA
SUGAR	2% or Less	USA
SALT	2% or Less	USA
SEASONING (BREAD CRUMB [BLEACHED WHEAT FLOUR, DEXTROSE, YEAST, SALT], DRIED GARLIC, TOMATO POWDER, SPICE, SALT, DEXTROSE, DRIED ONION, MALTODEXTRIN, CITRIC ACID, NATURAL FLAVOR)	2% or Less	USA
FRACTIONATED PALM OIL	2% or Less	USA
MODIFIED CORNSTARCH	2% or Less	USA
YEAST	2% or Less	USA

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DOUGH CONDITIONER BLEND (CALCIUM SULFATE, SALT, L- CYSTEINE HYDROCHLORIDE, GARLIC POWDER, TRICALCIUM PHOSPHATE, ENZYMES [WHEAT])	2% or Less	USA
ROMANO CHEESE WITH FLAVOR (ROMANO CHEESE [CULTURED COW'S MILK, SALT, ENZYMES], ENZYME MODIFIED ROMANO CHEESE [ROMANO CHEESE {CULTURED COW'S MILK, WATER, SALT, ENZYMES}, SALT])	2% or Less	USA
SEASONING (DRIED GARLIC, SUGAR, SALT, DRIED ONION, BASIL, MALTODEXTRIN, POTASSIUM CHLORIDE, OREGANO, CITRIC ACID, FENNEL, BLACK PEPPER, SOYBEAN OIL)	2% or Less	USA
SOY LECITHIN	2% or Less	USA
SODIUM STEAROYL LACTYLATE	2% or Less	USA
SEASONING (MALTODEXTRIN, MODIFIED CORN STARCH, BUTTER FLAVOR)	2% or Less	USA
METHYLCELLULOSE	2% or Less	Belgium, Germany
OREGANO, FLAVOR (MALTODEXTRIN, MODIFIED CORN STARCH, NATURAL FLAVORS, DATEM, MEDIUM CHAIN TRIGLYCERIDES), WHEY, SOY FLOUR, EGG WHITES	2% or Less	USA, Spain (Oregano)

DIETARY CLAIMS

DIETART CEARING	
	APPLICABLE
CLAIM	Check box if applicable
Gluten-Free	
Halal	
Kosher	insert Kosher designation (e.g., OuD)
Vegan	
Vegetarian	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	

NUTRITIONAL INFORMATION

NOTITIONAL INI ORIVIATION			
Information per	: (select check box below indicating	g format provided)	
	⊠ 100g		
	□ 100mL		
NUTRIENT UOM UNROUNDED VALUE			
Total Calories	kcal	231	
Total Fat	g	9	
Saturated Fat	g	3	
Trans Fat	g	0	
Monounsaturated Fat	g	2	
Polyunsaturated Fat	g	2	
Cholesterol	mg	11	
Sodium	mg	495	
Total Carbohydrate	g	28.51	
Dietary Fiber	9,0	1	

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Total Sugar	g	2
Added Sugars	g	0
Protein	g	7
Vitamin D	mcg	0
Calcium	mg	148
Iron	mg	2
Potassium	mg	213

PHYSICAL SPECIFICATIONS (critical for release)

ANALYSIS/PARAMETER	METHOD	LIMIT(S)
KSA – Meatball	Visual Standard	4 meatballs and pieces are represented throughout sandwich
KSA – Filling	Visual Standard	Meatballs and pieces, cheese, and sauce is distributed throughout the sandwich with up 1" missing from one or both ends of sandwich
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)

CHEMICAL SPECIFICATIONS (critical for release)

ANALYSIS/PARAMETER	METHOD	LIMIT(S)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)

MICROBIOLOGICAL SPECIFICATIONS

FINISHED MICRO GRID

Minimum Control Criteria					
Product Type	Analysis n c m M				
Frozen Culinary	Enterobacteriaceae (EB)	1	0	10,000	0
	Escherichia coli	1	0	100	0
	insert analysis	0	0	0	0
	insert analysis	0	0	0	0
1 st Exam	insert analysis	0	0	0	0
Detailed Exam	Enterobacteriaceae (EB)	5	3	10,000	100,000
	Escherichia coli	5	0	100	0
	Listeria Species (Lspp) /25g	5	0	0	0
	Listeria monocytogenes (Lm) /25g(4)	5	0	0	0
	insert analysis	0	0	0	0

PACKAGING

NET CONTENT: 9.0 oz

CODING REQUIREMENTS: Coding requires the Julian date (manufacturing date) plant code, line and the time the product was produced on, Best Before Date and Establishment number.

CODING FORMAT:

BEST BEFORE	BATCH CODE
Best Before JUL 2022	1098544618

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CODING LOCATION: Coding is printed in the colored section above the QR code on the flap

SHIPPING, STORAGE & SHELF-LIFE

STORAGE CONDITIONS: Frozen insert additional information pertaining to storage conditions if applicable

TEMPERATURE CONDITIONS: Frozen insert additional information pertaining to temperature conditions if applicable

SHELF-LIFE: 14 Months

STORAGE/HANDLING STATEMENT: Keep Frozen. Not Ready to Eat. COOK THOROUGHLY.

REVISION HISTORY

Version	Date of Revision	Description of Change
1	9/22/2022	Initial Version: Mark Wesolowski
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document

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FINISHED PRODUCT SPECIFICATION

RECIPE INFORMATION: 710011037704.000.000

MATERIAL #: 11007647

MATERIAL DESCRIPTION: HOT POCKETS Ham + Cheese 8x9oz US

BRAND: Hot Pockets
COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: 5446 - Mt. Sterling

DESCRIPTION

STATEMENT OF IDENTITY: Hickory Ham & Cheddar with reduce fat cheddar cheese & sauce in a Crispy Buttery Crust

TECHNICAL DESCRIPTION: Filling consisting of distributed ham cubes and pieces with melted and dots of yellow cheese covered in a yellow cheese sauce.

Physical Specifications			
CHARACTERISTIC 1:	Appearance:	Filling consisting of distributed ham cubes and pieces with melted and dots of yellow cheese covered in a yellow cheese sauce.	
CHARACTERISTIC 2:	Flavor:	Crust has a fresh, clean, baked bread flavor Yellow cheese sauce has a Colby cheese flavor Cheese has a typical mild cheddar dairy flavor Ham cubes have a smoked ham flavor	
CHARACTERISTIC 3:	Texture	Crust should be crispy on surface with distinct layers. Cheese is slightly stringy; characteristic of melted cheese. Ham cubes are moist and chewy.	
CHARACTERISTIC 4:	Size:	5.4" by 2.4" by 1.1"	
CHARACTERISTIC 5:	insert characteristic description (i.e., viscosity)	insert characteristic parameters	



INGREDIENT STATEMENT AND NUTRITIONAL INFORMATION

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, FULLY COOKED HAM AND WATER PRODUCT, 25% OF WEIGHT IS ADDED INGREDIENTS, GROUND AND FORMED, NATURAL SMOKE FLAVOR ADDED (CURED WITH WATER, SUGAR, SALT, SODIUM PHOSPHATE, DEHYDRATED PORK BROTH, POTASSIUM CHLORIDE, CARRAGEENAN, NATURAL SMOKE FLAVOR, SODIUM ERYTHORBATE, SODIUM NITRITE), REDUCED FAT CHEDDAR CHEESE (PASTEURIZED PART SKIM MILK, SKIM MILK, MODIFIED FOOD STARCH*, CULTURES, SALT, FLAVORS*, POTASSIUM CHLORIDE*, ANNATTO, VITAMIN A PALMITATE, ENZYMES, *INGREDIENTS NOT IN REGULAR CHEDDAR CHEESE), 2% OR LESS OF MARGARINE (PALM OIL, WATER, SOYBEAN OIL, SUGAR, MONO & DIGLYCERIDES, SOYBEAN LECITHIN, POTASSIUM SORBATE AND CITRIC ACID [PRESERVATIVES], ANNATTO AND TURMERIC COLOR, VITAMIN A PALMITATE ADDED), MODIFIED FOOD STARCH, SALT, SUGAR, PALM OIL, VEGETABLE OIL (SOYBEAN OIL AND/OR CANOLA OIL), MALTODEXTRIN, FRACTIONATED PALM OIL, WHEY, DOUGH CONDITIONER BLEND (CALCIUM SULFATE, SALT, L-CYSTEINE HYDROCHLORIDE, GARLIC POWDER, TRICALCIUM PHOSPHATE, ENZYMES [WHEAT]), BUTTERMILK POWDER, YEAST, CORN SYRUP SOLIDS, SEASONING (DRIED WHEY, CHEDDAR CHEESE SOLIDS [CULTURED MILK, SALT, ENZYMES], MALTODEXTRIN, ENZYME MODIFIED CHEDDAR CHEESE, BUTTERMILK SOLIDS, FLAVORING, AUTOLYZED YEAST EXTRACT, SALT, DEXTRIN [CORN, TAPIOCA], 2% OR LESS OF ACETIC ACID, CALCIUM HYDROXIDE, CALCIUM LACTATE, CITRIC ACID, DISODIUM PHOSPHATE, ENZYME MODIFIED MILK FAT, LACTIC ACID, MEDIUM CHAIN TRIGLYCERIDES, MODIFIED CORN STARCH, SODIUM HYDROXIDE), BLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SOY LECITHIN, NATURAL FLAVOR, SODIUM CASEINATE, ANNATTO (COLOR), SEASONING (CORNSTARCH, PROPYLENE GLYCOL, POLYSORBATE, CANOLA OIL, TURMERIC EXTRACT [COLOR], MONO AND DIGLYCERIDES, NATURAL FLAVOR, ANNATO EXTRACT [COLOR]), MONO AND DIGLYCERIDES, LACTIC ACID BLEND (LACTIC ACID, CALCIUM LACTATE), METHYLCELLULOSE, SOY FLOUR, DRIED EGG WHITES.

ALLERGENS:

CONTAINS	MAY CONTAIN
Egg, Milk, Wheat, Soy	list cross-contact allergen(s) as on packaging

INGREDIENT COMPOSITION:

INGREDIENT	PERCENT Provide range	COUNTRY OF ORIGIN If multiple list in alphabetical order
ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID)	30-40%	USA
WATER	30-40%	USA
FULLY COOKED HAM AND WATER PRODUCT, 25% OF WEIGHT IS ADDED INGREDIENTS, GROUND AND FORMED, NATURAL SMOKE FLAVOR ADDED (CURED WITH WATER, SUGAR, SALT, SODIUM PHOSPHATE, DEHYDRATED PORK BROTH, POTASSIUM CHLORIDE, CARRAGEENAN, NATURAL SMOKE FLAVOR, SODIUM ERYTHORBATE, SODIUM NITRITE)	10-20%	USA
REDUCED FAT CHEDDAR CHEESE (PASTEURIZED PART SKIM MILK, SKIM MILK, MODIFIED FOOD STARCH*, CULTURES, SALT, FLAVORS*, POTASSIUM CHLORIDE*, ANNATTO, VITAMIN A PALMITATE, ENZYMES, *INGREDIENTS NOT IN REGULAR CHEDDAR CHEESE)	2-15%	USA
MARGARINE (PALM OIL, WATER, SOYBEAN OIL, SUGAR, MONO & DIGLYCERIDES, SOYBEAN LECITHIN, POTASSIUM SORBATE AND CITRIC ACID [PRESERVATIVES], ANNATTO AND TURMERIC COLOR, VITAMIN A PALMITATE ADDED)	2% or Less	USA
MODIFIED FOOD STARCH	2% or Less	USA
SALT	2% or Less	USA
SUGAR	2% or Less	USA

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PALM OIL	2% or Less	USA
VEGETABLE OIL (SOYBEAN OIL	2% or Less	USA
AND/OR CANOLA OIL)	2 /8 OI Less	00A
Processed Cheese Seasoning Blend (maltodextrin, Whey, Creamer [coconut Oil, Corn Syrup Solids, Sodium Caseinate {milk}, Mono- And Diglycerides, Dipotassium Phosphate, Soy Lecithin], Buttermilk Powder, Cheese Flavor [natural Flavoring, Cheddar Cheese {cultured Milk, Salt, Enzymes}, Whey, Corn Maltodextrin, Whey Protein Concentrate, Buttermilk, Modified Cornstarch, Salt, Garlic Powder, Potato Maltodextrin, Disodium Phosphate, Onion Powder, Citric Acid], Bleached Enriched Wheat Flour [wheat	2% or Less	USA
Flour, Amylase, Ascorbic Acid, Niacin, Iron, Thiamine Mononitrate, Riboflavin, Folic Acid], Salt, Sugar, 2% Or Less Of Seasoning [cornstarch, Extractives Of Turmeric And Annatto, Natural Flavor], Annatto Color, Lactic Acid, Methylcellulose)		
FRACTIONATED PALM OIL	2% or Less	USA
WHEY	2% or Less	USA
DOUGH CONDITIONER BLEND (CALCIUM SULFATE, SALT, L- CYSTEINE HYDROCHLORIDE, GARLIC POWDER, TRICALCIUM PHOSPHATE, ENZYMES [WHEAT])	2% or Less	USA
YEAST	2% or Less	USA
METHYLCELLULOSE	2% or Less	Belgium, Germany
SOY FLOUR	2% or Less	USA
DRIED EGG WHITES	2% or Less	USA
insert ingredient name	insert ingredient percent	insert country of origin
insert ingredient name	insert ingredient percent	insert country of origin

DIETARY CLAIMS

	APPLICABLE
CLAIM	Check box if applicable
Gluten-Free	
Halal	
Kosher	insert Kosher designation (e.g., OuD)
Vegan	
Vegetarian	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	

NUTRITIONAL INFORMATION

Information per: (select check box below indicating format provided) ☑ 100g □ 100mL			
NUTRIENT	UoM	UNROUNDED VALUE	
Total Calories	kcal	211	
Total Fat	g	7	
Saturated Fat	g	3	
Trans Fat	g	0	
Monounsaturated Fat	g	1	

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Polyunsaturated Fat	g	0
Cholesterol	mg	12
Sodium	mg	545
Total Carbohydrate	g	29
Dietary Fiber	g	0
Total Sugar	g	2
Added Sugars	g	1
Protein	g	6
Vitamin D	mcg	0
Calcium	mg	125
Iron	mg	1
Potassium	mg	136

PHYSICAL SPECIFICATIONS (critical for release)

ANALYSIS/PARAMETER	METHOD	LIMIT(S)
KSA – Ham	Visual Standard	11 ham cubes and pieces distributed throughout sandwich
KSA – Filling	Visual Standard	Ham cubes and pieces, cheese, and sauce distributed throughout the sandwich with up to 1" missing from one or both ends
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)

CHEMICAL SPECIFICATIONS (critical for release)

ANALYSIS/PARAMETER	METHOD	LIMIT(S)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)

MICROBIOLOGICAL SPECIFICATIONS

FINISHED MICRO GRID

Minimum Control Criteria						
Product Type	Analysis	Analysis n c m M				
Frozen Culinary	Enterobacteriaceae (EB)	1	0	10,000	0	
•	Escherichia coli	1	0	100	0	
	insert analysis	0	0	0	0	
	insert analysis	0	0	0	0	
1 st Exam	insert analysis	0	0	0	0	
Detailed Exam	Enterobacteriaceae (EB)	5	3	10,000	100,000	
	Escherichia coli	5	0	100	0	
	Listeria Species (Lspp) /25g	5	0	0	0	
	Listeria monocytogenes (Lm) /25g(4)	5	0	0	0	
	insert analysis	0	0	0	0	

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PACKAGING

NET CONTENT: 9.0 oz.

CODING REQUIREMENTS: Coding requires the Julian date (manufacturing date) plant code, line and the time the product was produced on, Best Before Date and Establishment number.

CODING FORMAT:

BEST BEFORE	BATCH CODE
Best Before JUL 2022	1098544618

CODING LOCATION: Coding is printed in the colored section above the QR code on the flap

SHIPPING, STORAGE & SHELF-LIFE

STORAGE CONDITIONS: Frozen insert additional information pertaining to storage conditions if applicable

TEMPERATURE CONDITIONS: Frozen insert additional information pertaining to temperature conditions if applicable

SHELF-LIFE: 14 Months

 ${\tt STORAGE/HANDLING\ STATEMENT:\ Keep\ Frozen.\ Not\ Ready\ to\ Eat.\ COOK\ THOROUGHLY.}$

REVISION HISTORY

Version	Date of Revision	Description of Change
1	9/22/2022	Initial Version: Mark Wesolowski
0	click or tap to enter a date	insert description of changes made to document
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FINISHED PRODUCT SPECIFICATION

RECIPE INFORMATION: 710009441008.000.000

MATERIAL #: 11007658

MATERIAL DESCRIPTION: HOT POCKETS Steak + Cheddar 8x9oz US

BRAND: Hot Pockets
COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: 5446 - Mt. Sterling

DESCRIPTION

STATEMENT OF IDENTITY: Steak and Cheddar Cheese with Sacue in a Crispy Buttery Crust

TECHNICAL DESCRIPTION: Filling consisting of distributed beef slices and pieces with melted and pieces of yellow cheese in a yellow cheese sauce.

Physical Specifications			
CHARACTERISTIC 1:	Appearance:	Filling consisting of distributed beef slices and pieces with melted and pieces of yellow cheese in a yellow cheese sauce.	
CHARACTERISTIC 2:	Flavor:	Crust has a fresh, baked bread flavor Yellow cheese sauce has cheddar cheese, blue cheese and au jus flavors Cheese has a typical mild cheddar flavor Beef strips have a cooked beef flavor	
CHARACTERISTIC 3:	Texture	Crust should be crispy on surface with distinct layers. Cheese is slightly stringy; characteristic of melted cheese. Beef strips are moist and chewy, characteristic of cooked beef	
CHARACTERISTIC 4:	Size:	5.4" by 2.4" by 1.1"	
CHARACTERISTIC 5:	insert characteristic description (i.e., viscosity)	insert characteristic parameters	



INGREDIENT STATEMENT AND NUTRITIONAL INFORMATION

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, ANGUS COOKED BEEF STEAK GROUND AND FORMED CARAMEL COLOR ADDED (CONTAINS UP TO 14% SOLUTION OF WATER, SALT, SEASONING [YEAST EXTRACT, MALTODEXTRIN, FLAVORS, BEEF STOCK, SUNFLOWER OIL, SALT, SODIUM PHOSPHATE, BEEF FATJ, SODIUM PHOSPHATE, POTASSIUM CHLORIDE, CARAMEL COLOR), CHEDDAR CHEESE (CULTURED PASTEURIZED MILK, SALT, ENZYMES, ANNATTO [COLOR]), SEASONING (WHEY, CHEDDAR/BLUE CHEESES [PASTEURIZED MILK, CHEESE CULTURES, SALT, ENZYMES], BUTTERMILK, NATURAL FLAVOR, MALTODEXTRIN, COCONUT OIL, DISODIUM PHOSPHATE, CULTURED WHOLE MILK, CITRIC ACID, LACTIC ACID, EXTRACTIVES OF ANNATTO AND TURMERIC), 2% OR LESS OF MARGARINE (PALM OIL, WATER, SOYBEAN OIL, SUGAR, MONO & DIGLYCERIDES, SOYBEAN LECITHIN, POTASSIUM SORBATE AND CITRIC ACID [PRESERVATIVES], ANNATTO AND TURMERIC COLOR, VITAMIN A PALMITATE ADDED), ONIONS, MODIFIED FOOD STARCH, BREAD CRUMBS (BLEACHED WHEAT FLOUR, DEXTROSE, YEAST, SALT), SUGAR, PALM OIL, SALT, VEGETABLE OIL (CANOLA OIL AND/OR SOYBEAN OIL), FRACTIONATED PALM OIL, SEASONING (WHEY, SOYBEAN OIL, MALTODEXTRIN, CHEDDAR/BLUE CHEESES [MILK, CHEESE CULTURES, SALT, ENZYMES], NONFAT MILK, SALT, NATURAL FLAVORS, MILK PROTEIN CONCENTRATE, DISODIUM PHOSPHATE, CULTURED MILK, CITRIC ACID, EXTRACTIVES OF ANNATTO, PAPRIKA, AND TURMERIC [COLOR]), MALTODEXTRIN, CALCIUM SULFATE, YEAST, WHEY, FLAVORING (YEAST EXTRACT, SALT), SEASONING (SALT, AUTOLYZED YEAST EXTRACT, CREAM, FLAVORING, POTASSIUM CHLORIDE, DRIED BEEF BROTH, BEEF FAT, CITRIC ACID, FRUCTOSE), SOY LECITHIN, POTASSIUM CHLORIDE, BEEF FAT (BEEF FAT, BHT, CITRIC ACID), DRIED ONIONS, SILICON DIOXIDE, GARLIC POWDER, L-CYSTEINE HYDROCHLORIDE, ENZYMES, SOY FLOUR, DRIED EGG WHITES, MODIFIED CORNSTARCH, ANNATTO COLOR, NATURAL FLAVOR, CITRIC ACID.

ALLERGENS:

CONTAINS	MAY CONTAIN
Egg, Milk, Wheat, Soy	list cross-contact allergen(s) as on packaging

INGREDIENT COMPOSITION:

INGREDIENT	PERCENT Provide range	COUNTRY OF ORIGIN If multiple list in alphabetical order
ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID)	30-40%	USA
WATER	30-40%	USA
ANGUS COOKED BEEF STEAK GROUND AND FORMED CARAMEL COLOR ADDED (CONTAINS UP TO 14% SOLUTION OF WATER, SALT, SEASONING [YEAST EXTRACT, MALTODEXTRIN, FLAVORS, BEEF STOCK, SUNFLOWER OIL, SALT, SODIUM PHOSPHATE, BEEF FAT], SODIUM PHOSPHATE, POTASSIUM CHLORIDE, CARAMEL COLOR)	10-20%	USA
CHEDDAR CHEESE (CULTURED PASTEURIZED MILK, SALT, ENZYMES, ANNATTO [COLOR])	2-5%	USA
SEASONING (WHEY, CHEDDAR/BLUE CHEESES [PASTEURIZED MILK, CHEESE CULTURES, SALT, ENZYMES], BUTTERMILK, NATURAL FLAVOR, MALTODEXTRIN, COCONUT OIL, DISODIUM PHOSPHATE, CULTURED WHOLE MILK, CITRIC ACID, LACTIC ACID, EXTRACTIVES OF ANNATTO AND TURMERIC)	2-5%	USA
MARGARINE (PALM OIL, WATER, SOYBEAN OIL, SUGAR, MONO & DIGLYCERIDES, SOYBEAN LECITHIN, POTASSIUM SORBATE AND CITRIC ACID [PRESERVATIVES], ANNATTO AND TURMERIC COLOR, VITAMIN A PALMITATE ADDED)	2% or Less	USA
ONIONS	2% or Less	USA

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MODIFIED FOOD STARCH	2% or Less	USA
BREAD CRUMBS (BLEACHED WHEAT		
FLOUR, DEXTROSE, YEAST, SALT)	2% or Less	USA
SUGAR	2% or Less	USA
PALM OIL	2% or Less	USA
SALT	2% or Less	USA
SEASONING: MALTODEXTRIN, YEAST EXTRACT, WHEY, SEASONING (SALT, AUTOLYZED YEAST EXTRACT, CREAM, FLAVORING, POTASSIUM CHLORIDE, DRIED BEEF BROTH, BEEF FAT, CITRIC ACID, FRUCTOSE) POTASSIUM CHLORIDE, BEEF FAT (WITH BHT, CITRIC ACID, DIMETHYLPOLYSILOXANE), SUGAR, 2% OR LESS OF ONION POWDER, ANNATTO COLOR.	2% or Less	USA
VEGETABLE OIL (CANOLA OIL AND/OR SOYBEAN OIL)	2% or Less	USA
FRACTIONATED PALM OIL	2% or Less	USA
SEASONING (WHEY, SOYBEAN OIL, MALTODEXTRIN, CHEDDAR/BLUE CHEESES [MILK, CHEESE CULTURES, SALT, ENZYMES], NONFAT MILK, SALT, NATURAL FLAVORS, MILK PROTEIN CONCENTRATE, DISODIUM PHOSPHATE, CULTURED MILK, CITRIC ACID, EXTRACTIVES OF ANNATTO, PAPRIKA, AND TURMERIC [COLOR])	2% or Less	USA
SOY FLOUR	2% or Less	USA
DRIED EGG WHITES	2% or Less	USA
DOUGH CONDITIONER BLEND (CALCIUM SULFATE, SALT, L- CYSTEINE HYDROCHLORIDE, GARLIC POWDER, TRICALCIUM PHOSPHATE, ENZYMES	2% or Less	USA
YEAST	2% or Less	USA

DIETARY CLAIMS

	APPLICABLE
CLAIM	Check box if applicable
Gluten-Free	
Halal	
Kosher	insert Kosher designation (e.g., OuD)
Vegan	
Vegetarian	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	

NUTRITIONAL INFORMATION

Information per: (select check box below indicating format provided)				
⊠ 100g				
□ 100mL				
NUTRIENT UOM UNROUNDED VALUE				
Total Calories	kcal	242		
Total Fat g 9				
Saturated Fat	g	4		

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Trans Fat	g	0
Monounsaturated Fat	g	2
Polyunsaturated Fat	g	0
Cholesterol	mg	18
Sodium	mg	539
Total Carbohydrate	g	30.595
Dietary Fiber	g	0
Total Sugar	g	3
Added Sugars	g	0
Protein	g	7
Vitamin D	mcg	.02
Calcium	mg	168
Iron	mg	1
Potassium	mg	198

PHYSICAL SPECIFICATIONS (critical for release)

ANALYSIS/PARAMETER	METHOD	LIMIT(S)
KSA – Beef	Visual Standard	2 or more beef strips and beef pieces are evenly distributed through the sandwich
KSA – Filling	Visual Standard	Filling consisting of beef strips, cheddar cheese, and yellow cheese sauce distributed throughout the sandwich
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)

CHEMICAL SPECIFICATIONS (critical for release)

ANALYSIS/PARAMETER	METHOD	LIMIT(S)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)

MICROBIOLOGICAL SPECIFICATIONS

FINISHED MICRO GRID

Minimum Control Criteria					
Product Type	Analysis	n	C	m	М
Frozen Culinary	Enterobacteriaceae (EB)	1	0	10,000	0
	Escherichia coli	1	0	100	0
	insert analysis	0	0	0	0
	insert analysis	0	0	0	0
1 st Exam	insert analysis	0	0	0	0
Detailed Exam	Enterobacteriaceae (EB)	5	3	10,000	100,000
	Escherichia coli	5	0	100	0
	Listeria Species (Lspp) /25g	5	0	0	0
	Listeria monocytogenes (Lm) /25g(4)	5	0	0	0
	insert analysis	0	0	0	0

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PACKAGING

NET CONTENT: 9.0 Oz

CODING REQUIREMENTS: Coding requires the Julian date (manufacturing date) plant code, line and the time the product was produced on, Best Before Date and Establishment number.

CODING FORMAT:

BEST BEFORE	BATCH CODE
Best Before JUL 2022	1098544618

CODING LOCATION: Coding is printed in the colored section above the QR code on the flap

SHIPPING, STORAGE & SHELF-LIFE

STORAGE CONDITIONS: Frozen insert additional information pertaining to storage conditions if applicable

TEMPERATURE CONDITIONS: Frozen insert additional information pertaining to temperature conditions if applicable

SHELF-LIFE: 14 Months

STORAGE/HANDLING STATEMENT: Keep Frozen. Not Ready to Eat. COOK THOROUGHLY.

REVISION HISTORY

Version	Date of Revision	Description of Change
1	9/22/2022	Initial Version: Mark Wesolowski
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document
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0	click or tap to enter a date	insert description of changes made to document

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FINISHED PRODUCT SPECIFICATION

RECIPE INFORMATION: 710004237710.000.000

MATERIAL #: 11007666

MATERIAL DESCRIPTION: HOT POCKETS CrspyCrust Pepp Pza 8x9ozUS

BRAND: Hot Pockets
COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: 5446 - Mt. Sterling

DESCRIPTION

STATEMENT OF IDENTITY: Premium Pepperoni Pizza with reduced fat mozzarella cheese in a Crispy Crust.

TECHNICAL DESCRIPTION: Filling consisting of distributed pepperoni quarter coins and pieces with melted white cheese covered in a red tomato sauce.

Physical Specifications			
CHARACTERISTIC 1:	Appearance:	Filling consisting of distributed pepperoni quarter coins and pieces with melted white cheese covered in a red tomato sauce.	
CHARACTERISTIC 2:	Flavor:	Crust has a fresh, clean, baked bread flavor Sauce has a sweet Italian pizza flavor Mozzarella cheese has a mild dairy flavor Pepperoni has a cured Italian meat flavor	
CHARACTERISTIC 3:	Texture	Crust should be crispy on surface with distinct layers. Cheese is slightly stringy; characteristic of melted cheese. Pepperoni is moist and slightly chewy	
CHARACTERISTIC 4:	Size:	5.4" by 2.4" by 1.1"	
CHARACTERISTIC 5:	insert characteristic description (i.e., viscosity)	insert characteristic parameters	

INGREDIENT STATEMENT AND NUTRITIONAL INFORMATION

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, REDUCED FAT MOZZARELLA CHEESE (PASTEURIZED PART SKIM MILK, NONFAT MILK, MODIFIED FOOD STARCH*, CULTURES, SALT, VITAMIN A PALMITATE, ENZYMES, *INGREDIENTS NOT IN REGULAR MOZZARELLA CHEESE), PEPPERONI (PORK, BEEF, SALT, CONTAINS 2% OR LESS OF WATER, DEXTROSE, SPICES, LACTIC ACID STARTER CULTURE, OLEORESIN OF PAPRIKA, GARLIC POWDER, SODIUM NITRITE, BHA, BHT, CITRIC ACID [TO PROTECT FLAVOR]), TOMATO PASTE, PALM OIL, MARGARINE (PALM OIL, WATER, SOYBEAN OIL, SUGAR, MONO & DIGLYCERIDES, SOYBEAN LECITHIN, POTASSIUM SORBATE AND CITRIC ACID [PRESERVATIVES], ANNATTO AND TURMERIC COLOR, VITAMIN A PALMITATE ADDED), 2% OR LESS OF WHEY, SOYBEAN OIL, FRACTIONATED PALM OIL, MODIFIED FOOD STARCH, YEAST, DOUGH CONDITIONER BLEND (CALCIUM SULFATE, SALT, L-CYSTEINE HYDROCHLORIDE, GARLIC POWDER, TRICALCIUM PHOSPHATE, ENZYMES), SALT, DRIED GARLIC, SUGAR, SPICES, DRIED ONIONS, SODIUM STEAROYL LACTYLATE, MALTODEXTRIN, POTASSIUM CHLORIDE, CITRIC ACID, SOY FLOUR, EGG WHITES.

ALLERGENS:

CONTAINS	MAY CONTAIN
Egg, Milk, Wheat, Soy	list cross-contact allergen(s) as on packaging

INGREDIENT COMPOSITION:

	PERCENT	COUNTRY OF ORIGIN
INGREDIENT	Provide range	If multiple list in alphabetical order

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ENRICHED FLOUR (WHEAT FLOUR,		
MALTED BARLEY FLOUR, NIACIN,	20-30%	USA
IRON, THIAMINE MONONITRATE,	20-30 /6	USA
RIBOFLAVIN, FOLIC ACID)		
WATER	20-30%	USA
REDUCED FAT MOZZARELLA		
CHEESE (PASTEURIZED PART SKIM		
MILK, NONFAT MILK, MODIFIED		
FOOD STARCH*, CULTURES, SALT,	10-20%	USA
VITAMIN A PALMITATE, ENZYMES,	10 20 70	CON
*INGREDIENTS NOT IN REGULAR		
MOZZARELLA CHEESE)		
PEPPERONI (PORK, BEEF, SALT,		
CONTAINS 2% OR LESS OF WATER.		
DEXTROSE, SPICES, LACTIC ACID		
· · · · · · · · · · · · · · · · · · ·	E 450/	LICA
STARTER CULTURE, OLEORESIN OF	5-15%	USA
PAPRIKA, GARLIC POWDER, SODIUM		
NITRITE, BHA, BHT, CITRIC ACID [TO		
PROTECT FLAVOR])	F 450/	LIOA Maria
TOMATO PASTE	5-15%	USA, Mexico
PALM OIL	2-5%	USA
MARGARINE (PALM OIL, WATER,		
SOYBEAN OIL, SUGAR, MONO &		
DIGLYCERIDES, SOYBEAN LECITHIN,		
POTASSIUM SORBATE AND CITRIC	2-5%	USA
ACID [PRESERVATIVES], ANNATTO		
AND TURMERIC COLOR, VITAMIN A		
PALMITATE ADDED)		
WHEY	2% Or Less	USA
SOYBEAN OIL	2% Or Less	USA
FRACTIONATED PALM OIL	2% Or Less	USA
MODIFIED FOOD STARCH	2% Or Less	USA
YEAST	2% Or Less	USA
DOUGH CONDITIONER BLEND		
(CALCIUM SULFATE, SALT, L-		1
CYSTEINE HYDROCHLORIDE,	2% Or Less	USA
GARLIC POWDER, TRICALCIUM	_,, _, _,	
PHOSPHATE, ENZYMES)		
SALT	2% Or Less	USA
Seasoning Blend: DEHYDRATED	2,0 0. 2000	
GARLIC, SUGAR, SALT, SPICES,		
DEHYDRATED ONIONS,		
MALTODEXTRIN, POTASSIUM	2% Or Less	USA
CHLORIDE, 2% OR LESS OF CITRIC		
· · · · · · · · · · · · · · · · · · ·		
ACID, SOYBEAN OIL	29/ Orl 202	USA
SUGAR	2% Or Less	
SOY FLOUR	2% Or Less	USA
DRIED EGG WHITES	2% Or Less	USA
SODIUM STEAROYL LACTYLATE	2% Or Less	USA
insert ingredient name	insert ingredient percent	insert country of origin

DIETARY CLAIMS

	APPLICABLE
CLAIM	Check box if applicable
Gluten-Free	
Halal	
Kosher	insert Kosher designation (e.g., OuD)
Vegan	
Vegetarian	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	

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NUTRITIONAL INFORMATION

Information per: (select check box below indicating format provided)				
⊠ 100g □ 100ml				
NUTRIENT	☐ 100mL UoM	UNROUNDED VALUE		
Total Calories	kcal	247		
Total Fat	g	11		
Saturated Fat	<u>в</u>	5		
Trans Fat	g	2		
Monounsaturated Fat	g	1		
Polyunsaturated Fat	g	1		
Cholesterol	mg	19		
Sodium	mg	512		
Total Carbohydrate	g	27		
Dietary Fiber	g	1		
Total Sugar	g	3		
Added Sugars	g	1		
Protein	g	8		
Vitamin D	mcg	0		
Calcium	mg	161		
Iron	mg	1		
Potassium	mg	211		

PHYSICAL SPECIFICATIONS (critical for release)

	1 ,	
ANALYSIS/PARAMETER	METHOD	LIMIT(S)
KSA – Pepperoni	Visual Standard	1 quarter coin and pieces distributed throughout sandwich
KSA – Filling	Visual Standard	Pepperoni quarter coins and pieces, cheese, and sauce distributed throughout the sandwich with up to 1" of filling missing from one or both ends of the sandwich
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)

CHEMICAL SPECIFICATIONS (critical for release)

ANALYSIS/PARAMETER	METHOD	LIMIT(S)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)

MICROBIOLOGICAL SPECIFICATIONS

FINISHED MICRO GRID

Minimum Control Criteria					
Product Type Analysis n c m M					М
Frozen Culinary	Enterobacteriaceae (EB)	1	0	10,000	0
	Escherichia coli	1	0	100	0
	insert analysis	0	0	0	0

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	insert analysis	0	0	0	0
1 st Exam	insert analysis	0	0	0	0
Detailed Exam	Enterobacteriaceae (EB)	5	3	10,000	100,000
	Escherichia coli		0	100	0
	Listeria Species (Lspp) /25g		0	0	0
	Listeria monocytogenes (Lm) /25g(4)	5	0	0	0
	insert analysis	0	0	0	0

PACKAGING

NET CONTENT: 9 oz.

CODING REQUIREMENTS: Coding requires the Julian date (manufacturing date) plant code, line and the time the product was produced on, Best Before Date and Establishment number.

CODING FORMAT:

BEST BEFORE	BATCH CODE
Best Before JUL 2022	1098544618

CODING LOCATION: Coding is printed in the colored section above the QR code on the flap

SHIPPING, STORAGE & SHELF-LIFE

STORAGE CONDITIONS: Frozen insert additional information pertaining to storage conditions if applicable

TEMPERATURE CONDITIONS: Frozen insert additional information pertaining to temperature conditions if applicable

SHELF-LIFE: 14 Months

STORAGE/HANDLING STATEMENT: Keep Frozen. Not Ready to Eat. COOK THOROUGHLY.

REVISION HISTORY

Version	Date of Revision	Description of Change
1	9/22/2022	Initial Version: Mark Wesolowski
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document

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FINISHED PRODUCT SPECIFICATION

RECIPE INFORMATION: 710011037903.000.000

MATERIAL #: 11007668

MATERIAL DESCRIPTION: HOT POCKETS CrsntCrust Ham + Chd 8x9ozUS

BRAND: Hot Pockets
COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: 5446 - Mt. Sterling

DESCRIPTION

STATEMENT OF IDENTITY: Hickory Ham & Cheddar with a reduced fat cheddar cheese & sauce in a Croissant Crust

TECHNICAL DESCRIPTION: Filling should have the appearance of distributed ham slices and pieces and melted yellow cheese

covered in a yellow sauce.

Physical Specifications				
CHARACTERISTIC 1:	Appearance:	Filling should have the appearance of distributed ham slices and pieces and melted yellow cheese covered in a yellow sauce.		
CHARACTERISTIC 2:	Flavor:	Crust has a fresh, clean, baked bread flavor Yellow cheese sauce has a mild cheddar cheese flavor Cheese has a typical mild cheddar dairy flavor Sliced ham has a smoked ham flavor		
CHARACTERISTIC 3:	Texture	Crust should be crispy on surface with distinct layers. Cheese is slightly stringy; characteristic of melted cheese. Ham slices are moist and chewy.		
CHARACTERISTIC 4:	Size:	5.4" by 2.4" by 1.1"		
CHARACTERISTIC 5:	insert characteristic description (i.e., viscosity)	insert characteristic parameters		



INGREDIENT STATEMENT AND NUTRITIONAL INFORMATION

INGREDIENTS: WATER, ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), FULLY COOKED HAM AND WATER PRODUCT, 25% OF WEIGHT IS ADDED INGREDIENTS, GROUND AND FORMED, NATURAL SMOKE FLAVOR ADDED (CURED WITH WATER, SUGAR, SALT, SODIUM PHOSPHATE, DEHYDRATED PORK BROTH, POTASSIUM CHLORIDE, CARRAGEENAN, NATURAL SMOKE FLAVOR, SODIUM ERYTHORBATE, SODIUM NITRITE), REDUCED FAT CHEDDAR CHEESE (PASTEURIZED PART SKIM MILK, SKIM MILK, MODIFIED FOOD STARCH*, CULTURES, SALT, FLAVORS*, POTASSIUM CHLORIDE*, ANNATTO, VITAMIN A PALMITATE, ENZYMES, *INGREDIENTS NOT IN REGULAR CHEDDAR CHEESE), MARGARINE (PALM OIL, WATER, SOYBEAN OIL, SUGAR, MONO & DIGLYCERIDES, SOYBEAN LECITHIN, POTASSIUM SORBATE AND CITRIC ACID [PRESERVATIVES], ANNATTO AND TURMERIC COLOR, VITAMIN A PALMITATE ADDED), 2% OR LESS OF WHEY, VEGETABLE OIL (SOYBEAN OIL AND/OR CANOLA OIL), SUGAR, MODIFIED FOOD STARCH, MALTODEXTRIN, FRACTIONATED PALM OIL, SALT, DOUGH CONDITIONER BLEND (CALCIUM SULFATE, SALT, L-CYSTEINE HYDROCHLORIDE, GARLIC POWDER, TRICALCIUM PHOSPHATE, ENZYMES [WHEAT]), BUTTERMILK POWDER, YEAST, CORN SYRUP SOLIDS, SEASONING (DRIED WHEY, CHEDDAR CHEESE SOLIDS [CULTURED MILK, SALT, ENZYMES], MALTODEXTRIN, ENZYME MODIFIED CHEDDAR CHEESE, BUTTERMILK SOLIDS, FLAVORING, AUTOLYZED YEAST EXTRACT, SALT, DEXTRIN [CORN, TAPIOCA], 2% OR LESS OF ACETIC ACID, CALCIUM HYDROXIDE, CALCIUM LACTATE, CITRIC ACID, DISODIUM PHOSPHATE, ENZYME MODIFIED MILK FAT, LACTIC ACID, MEDIUM CHAIN TRIGLYCERIDES, MODIFIED CORN STARCH, SODIUM HYDROXIDE), BLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), NATURAL FLAVOR, SODIUM CASEINATE, ANNATTO (COLOR), SEASONING (CORNSTARCH, PROPYLENE GLYCOL, POLYSORBATE, CANOLA OIL, TURMERIC EXTRACT [COLOR], MONO AND DIGLYCERIDES, NATURAL FLAVOR, ANNATO EXTRACT [COLOR]), MONO & DIGLYCERIDES, LACTIC ACID BLEND (LACTIC ACID, CALCIUM LACTATE), METHYLCELLULOSE, SOY FLOUR, DRIED EGG WHITES.

ALLERGENS:

CONTAINS	MAY CONTAIN
Egg, Milk, Wheat, Soy	list cross-contact allergen(s) as on packaging

INGREDIENT COMPOSITION:

INCOEDIENT	PERCENT	COUNTRY OF ORIGIN
INGREDIENT	Provide range	If multiple list in alphabetical order
WATER	30-40%	USA
ENRICHED FLOUR (WHEAT FLOUR,		
MALTED BARLEY FLOUR, NIACIN,	30-40%	USA
IRON, THIAMINE MONONITRATE,	30 40 /0	OOA
RIBOFLAVIN, FOLIC ACID)		
FULLY COOKED HAM AND WATER		
PRODUCT, 25% OF WEIGHT IS		
ADDED INGREDIENTS, GROUND AND		
FORMED, NATURAL SMOKE FLAVOR		
ADDED (CURED WITH WATER,		
SUGAR, SALT, SODIUM PHOSPHATE,	10-20%	USA
DEHYDRATED PORK BROTH,		
POTASSIUM CHLORIDE,		
CARRAGEENAN, NATURAL SMOKE		
FLAVOR, SODIUM ERYTHORBATE,		
SODIUM NITRITE)		
REDUCED FAT CHEDDAR CHEESE		
(PASTEURIZED PART SKIM MILK,		
SKIM MILK, MODIFIED FOOD		
STARCH*, CULTURES, SALT, FLAVORS*, POTASSIUM CHLORIDE*,	5-15%	USA
ANNATTO, VITAMIN A PALMITATE,		
ENZYMES, *INGREDIENTS NOT IN		
REGULAR CHEDDAR CHEESE)		
MARGARINE (PALM OIL, WATER.		
SOYBEAN OIL, SUGAR, MONO &		
DIGLYCERIDES, SOYBEAN LECITHIN,		
POTASSIUM SORBATE AND CITRIC	2-5%	USA
ACID [PRESERVATIVES], ANNATTO	2 0 / 0	
AND TURMERIC COLOR, VITAMIN A		
PALMITATE ADDED)		
WHEY	2% Or Less	USA
FRACTIONATED PALM OIL	2% or Less	USA
SALT	2% or Less	USA

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DOUGH CONDITIONER BLEND (CALCIUM SULFATE, SALT, L- CYSTEINE HYDROCHLORIDE, GARLIC POWDER, TRICALCIUM PHOSPHATE, ENZYMES [WHEAT])	2% or Less	USA
Seasoning Blend:MALTODEXTRIN, WHEY, NONDAIRY CREAMER (COCONUT OIL, CORN SYRUP SOLIDS, SODIUM CASEINATE, MONO- & DIGYLCERIDES, POTASSIUM PHOSPHATE, SILICON DIOXIDE, SOY LECITHIN), BUTTERMILK POWDER, CHEESE FLAVOR (NATURAL FLAVOR, CHEDDAR CHEESE [CULTURED MILK, SALT, ENZYMES], WHEY, MALTODEXTRIN, WHEY PROTEIN CONCENTRATE, BUTTERMILK, MODIFIED CORNSTARCH, SALT, GARLIC POWDER, POTATO MALTODEXTRIN, DISODIUM PHOSPHATE, ONION POWDER, CITRIC ACID), BLEACHED ENRICHED WHEAT FLOUR (WHEAT FLOUR, BENZOYL PEROXIDE, AMYLASE, ASCORBIC ACID, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SALT, SUGAR, SEASONING (CORNSTARCH, PROPYLENE GLYCOL, EXTRACTIVES OF TURMERIC AND ANNATTO, POLYSORBATE 80, NATURAL FLAVOR), ANNATTO COLOR, METHYLCELLULOSE, LACTIC ACID, CALCIUM LACTATE.	2% or Less	USA
YEAST METHYL CELLULOSE	2% or Less	USA Belgium & Germany
SOY FLOUR	2% or Less 2% or Less	USA
DRIED EGG WHITES	2% or Less	USA
insert ingredient name	insert ingredient percent	insert country of origin
insert ingredient name	insert ingredient percent	insert country of origin
insert ingredient name	insert ingredient percent	insert country of origin
insert ingredient name	insert ingredient percent	insert country of origin
insert ingredient name	insert ingredient percent	insert country of origin
insert ingredient name	insert ingredient percent	insert country of origin
moen myredient name	maert myredient percent	moen country or ongill

DIETARY CLAIMS

	APPLICABLE
CLAIM	Check box if applicable
Gluten-Free	
Halal	
Kosher	insert Kosher designation (e.g., OuD)
Vegan	
Vegetarian	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	

NUTRITIONAL INFORMATION

Information per: (select check box below indicating format provided)	
⊠ 100g	
□ 100mL	

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NUTRIENT	UoM	UNROUNDED VALUE
Total Calories	kcal	219
Total Fat	g	7
Saturated Fat	g	3
Trans Fat	g	0
Monounsaturated Fat	g	2
Polyunsaturated Fat	g	1
Cholesterol	mg	13
Sodium	mg	412
Total Carbohydrate	g	29
Dietary Fiber	g	0
Total Sugar	g	3
Added Sugars	g	1
Protein	g	7
Vitamin D	mcg	117
Calcium	mg	0
Iron	mg	1
Potassium	mg	158

PHYSICAL SPECIFICATIONS (critical for release)

ANALYSIS/PARAMETER	METHOD	LIMIT(S)
KSA – Ham	Visual Standard	3 ham slices and pieces distributed throughout sandwich
KSA – Filling	Visual Standard	Distributed ham slices and pieces, cheddar cheese, and yellow cheese sauce not distributed throughout sandwich with up to 1"filling missing from one or both ends of the sandwich
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)

CHEMICAL SPECIFICATIONS (critical for release)

ANALYSIS/PARAMETER	METHOD	LIMIT(S)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)

MICROBIOLOGICAL SPECIFICATIONS

FINISHED MICRO GRID

Minimum Control Criteria					
Product Type	Analysis	n	С	m	М
Frozen Culinary	Enterobacteriaceae (EB)	1	0	10,000	0
	Escherichia coli	1	0	100	0
	insert analysis	0	0	0	0
	insert analysis	0	0	0	0
1 st Exam	insert analysis	0	0	0	0
Detailed Exam	Enterobacteriaceae (EB)	5	3	10,000	100,000
	Escherichia coli	5	0	100	0
	Listeria Species (Lspp) /25g	5	0	0	0

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Listeria monocytogenes (Lm) /25g(4)	5	0	0	0
insert analysis	0	0	0	0

PACKAGING

NET CONTENT: 9.0 oz

CODING REQUIREMENTS: Coding requires the Julian date (manufacturing date) plant code, line and the time the product was produced on, Best Before Date and Establishment number.

CODING FORMAT:

BEST BEFORE	BATCH CODE
Best Before JUL 2022	1098544618

CODING LOCATION: Coding is printed in the colored section above the QR code on the flap

SHIPPING, STORAGE & SHELF-LIFE

STORAGE CONDITIONS: Frozen insert additional information pertaining to storage conditions if applicable

TEMPERATURE CONDITIONS: Frozen insert additional information pertaining to temperature conditions if applicable

SHELF-LIFE: 14 Months

STORAGE/HANDLING STATEMENT: Keep Frozen. Not Ready to Eat. COOK THOROUGHLY.

REVISION HISTORY

Version	Date of Revision	Description of Change
1	9/22/2022	Initial Version: Mark Wesolowski
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document

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RECIPE INFORMATION: 710011037704.000.000

MATERIAL #: 11007866

MATERIAL DESCRIPTION: HPOCK Ham+Cheese 6(12x4.5oz) US

BRAND: Hot Pockets
COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: 5446 - Mt. Sterling

DESCRIPTION

STATEMENT OF IDENTITY: Hickory Ham & Cheddar with reduce fat cheddar cheese & sauce in a Crispy Buttery Crust

TECHNICAL DESCRIPTION: Filling consisting of distributed ham cubes and pieces with melted and dots of yellow cheese covered in a yellow cheese sauce.

Physical Specifications			
CHARACTERISTIC 1:	Appearance:	Filling consisting of distributed ham cubes and pieces with melted and dots of yellow cheese covered in a yellow cheese sauce.	
CHARACTERISTIC 2:	Flavor:	Crust has a fresh, clean, baked bread flavor Yellow cheese sauce has a Colby cheese flavor Cheese has a typical mild cheddar dairy flavor Ham cubes have a smoked ham flavor	
CHARACTERISTIC 3:	Texture	Crust should be crispy on surface with distinct layers. Cheese is slightly stringy; characteristic of melted cheese. Ham cubes are moist and chewy.	
CHARACTERISTIC 4:	Size:	5.4" by 2.4" by 1.1"	
CHARACTERISTIC 5:	insert characteristic description (i.e., viscosity) insert characteristic pa		



INGREDIENT STATEMENT AND NUTRITIONAL INFORMATION

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, FULLY COOKED HAM AND WATER PRODUCT, 25% OF WEIGHT IS ADDED INGREDIENTS, GROUND AND FORMED, NATURAL SMOKE FLAVOR ADDED (CURED WITH WATER, SUGAR, SALT, SODIUM PHOSPHATE, DEHYDRATED PORK BROTH, POTASSIUM CHLORIDE, CARRAGEENAN, NATURAL SMOKE FLAVOR, SODIUM ERYTHORBATE, SODIUM NITRITE), REDUCED FAT CHEDDAR CHEESE (PASTEURIZED PART SKIM MILK, SKIM MILK, MODIFIED FOOD STARCH*, CULTURES, SALT, FLAVORS*, POTASSIUM CHLORIDE*, ANNATTO, VITAMIN A PALMITATE, ENZYMES, *INGREDIENTS NOT IN REGULAR CHEDDAR CHEESE), 2% OR LESS OF MARGARINE (PALM OIL, WATER, SOYBEAN OIL, SUGAR, MONO & DIGLYCERIDES, SOYBEAN LECITHIN, POTASSIUM SORBATE AND CITRIC ACID [PRESERVATIVES], ANNATTO AND TURMERIC COLOR, VITAMIN A PALMITATE ADDED), MODIFIED FOOD STARCH, SALT, SUGAR, PALM OIL, VEGETABLE OIL (SOYBEAN OIL AND/OR CANOLA OIL), MALTODEXTRIN, FRACTIONATED PALM OIL, WHEY, DOUGH CONDITIONER BLEND (CALCIUM SULFATE, SALT, L-CYSTEINE HYDROCHLORIDE, GARLIC POWDER, TRICALCIUM PHOSPHATE, ENZYMES [WHEAT]), BUTTERMILK POWDER, YEAST, CORN SYRUP SOLIDS, SEASONING (DRIED WHEY, CHEDDAR CHEESE SOLIDS [CULTURED MILK, SALT, ENZYMES], MALTODEXTRIN, ENZYME MODIFIED CHEDDAR CHEESE, BUTTERMILK SOLIDS, FLAVORING, AUTOLYZED YEAST EXTRACT, SALT, DEXTRIN [CORN, TAPIOCA], 2% OR LESS OF ACETIC ACID, CALCIUM HYDROXIDE, CALCIUM LACTATE, CITRIC ACID, DISODIUM PHOSPHATE, ENZYME MODIFIED MILK FAT, LACTIC ACID, MEDIUM CHAIN TRIGLYCERIDES, MODIFIED CORN STARCH, SODIUM HYDROXIDE), BLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SOY LECITHIN, NATURAL FLAVOR, SODIUM CASEINATE, ANNATTO (COLOR), SEASONING (CORNSTARCH, PROPYLENE GLYCOL, POLYSORBATE, CANOLA OIL, TURMERIC EXTRACT [COLOR], MONO AND DIGLYCERIDES, NATURAL FLAVOR, ANNATO EXTRACT [COLOR]), MONO AND DIGLYCERIDES, LACTIC ACID BLEND (LACTIC ACID, CALCIUM LACTATE), METHYLCELLULOSE, SOY FLOUR, DRIED EGG WHITES.

ALLERGENS:

CONTAINS	MAY CONTAIN
Egg, Milk, Wheat, Soy	list cross-contact allergen(s) as on packaging

INGREDIENT COMPOSITION:

INCREDIENT	PERCENT	COUNTRY OF ORIGIN
INGREDIENT	Provide range	If multiple list in alphabetical order
ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID)	30-40%	USA
WATER	30-40%	USA
FULLY COOKED HAM AND WATER PRODUCT, 25% OF WEIGHT IS ADDED INGREDIENTS, GROUND AND FORMED, NATURAL SMOKE FLAVOR ADDED (CURED WITH WATER, SUGAR, SALT, SODIUM PHOSPHATE, DEHYDRATED PORK BROTH, POTASSIUM CHLORIDE, CARRAGEENAN, NATURAL SMOKE FLAVOR, SODIUM ERYTHORBATE, SODIUM NITRITE)	10-20%	USA
REDUCED FAT CHEDDAR CHEESE (PASTEURIZED PART SKIM MILK, SKIM MILK, MODIFIED FOOD STARCH*, CULTURES, SALT, FLAVORS*, POTASSIUM CHLORIDE*, ANNATTO, VITAMIN A PALMITATE, ENZYMES, *INGREDIENTS NOT IN REGULAR CHEDDAR CHEESE)	2-15%	USA
MARGARINE (PALM OIL, WATER, SOYBEAN OIL, SUGAR, MONO & DIGLYCERIDES, SOYBEAN LECITHIN, POTASSIUM SORBATE AND CITRIC ACID [PRESERVATIVES], ANNATTO AND TURMERIC COLOR, VITAMIN A PALMITATE ADDED)	2% or Less	USA
MODIFIED FOOD STARCH	2% or Less	USA
SALT	2% or Less	USA
SUGAR	2% or Less	USA

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PALM OIL	2% or Less	USA
VEGETABLE OIL (SOYBEAN OIL	2% or Less	USA
AND/OR CANOLA OIL)	2 /8 OI Less	00A
Processed Cheese Seasoning Blend (maltodextrin, Whey, Creamer [coconut Oil, Corn Syrup Solids, Sodium Caseinate {milk}, Mono- And Diglycerides, Dipotassium Phosphate, Soy Lecithin], Buttermilk Powder, Cheese Flavor [natural Flavoring, Cheddar Cheese {cultured Milk, Salt, Enzymes}, Whey, Corn Maltodextrin, Whey Protein Concentrate, Buttermilk, Modified Cornstarch, Salt, Garlic Powder, Potato Maltodextrin, Disodium Phosphate, Onion Powder, Citric Acid], Bleached Enriched Wheat Flour [wheat	2% or Less	USA
Flour, Amylase, Ascorbic Acid, Niacin, Iron, Thiamine Mononitrate, Riboflavin, Folic Acid], Salt, Sugar, 2% Or Less Of Seasoning [cornstarch, Extractives Of Turmeric And Annatto, Natural Flavor], Annatto Color, Lactic Acid, Methylcellulose)		
FRACTIONATED PALM OIL	2% or Less	USA
WHEY	2% or Less	USA
DOUGH CONDITIONER BLEND (CALCIUM SULFATE, SALT, L- CYSTEINE HYDROCHLORIDE, GARLIC POWDER, TRICALCIUM PHOSPHATE, ENZYMES [WHEAT])	2% or Less	USA
YEAST	2% or Less	USA
METHYLCELLULOSE	2% or Less	Belgium, Germany
SOY FLOUR	2% or Less	USA
DRIED EGG WHITES	2% or Less	USA
insert ingredient name	insert ingredient percent	insert country of origin
insert ingredient name	insert ingredient percent	insert country of origin

DIETARY CLAIMS

	APPLICABLE
CLAIM	Check box if applicable
Gluten-Free	
Halal	
Kosher	insert Kosher designation (e.g., OuD)
Vegan	
Vegetarian	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	

NUTRITIONAL INFORMATION

Information per: (select check box below indicating format provided) ☑ 100g □ 100mL		
NUTRIENT	UoM	UNROUNDED VALUE
Total Calories	kcal	211
Total Fat	g	7
Saturated Fat	g	3
Trans Fat	g	0
Monounsaturated Fat	g	1

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Polyunsaturated Fat	g	0
Cholesterol	mg	12
Sodium	mg	545
Total Carbohydrate	g	29
Dietary Fiber	g	0
Total Sugar	g	2
Added Sugars	g	1
Protein	g	6
Vitamin D	mcg	0
Calcium	mg	125
Iron	mg	1
Potassium	mg	136

PHYSICAL SPECIFICATIONS (critical for release)

ANALYSIS/PARAMETER	METHOD	LIMIT(S)
KSA – Ham	Visual Standard	11 ham cubes and pieces distributed throughout sandwich
KSA – Filling	Visual Standard	Ham cubes and pieces, cheese, and sauce distributed throughout the sandwich with up to 1" missing from one or both ends
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)

CHEMICAL SPECIFICATIONS (critical for release)

ANALYSIS/PARAMETER	METHOD	LIMIT(S)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)

MICROBIOLOGICAL SPECIFICATIONS

FINISHED MICRO GRID

Minimum Control Criteria					
Product Type	Analysis	Analysis n c m			
Frozen Culinary	Enterobacteriaceae (EB)	1	0	10,000	0
•	Escherichia coli	1	0	100	0
	insert analysis	0	0	0	0
	insert analysis	0	0	0	0
1 st Exam	insert analysis	0	0	0	0
Detailed Exam	Enterobacteriaceae (EB)	5	3	10,000	100,000
	Escherichia coli	5	0	100	0
	Listeria Species (Lspp) /25g	5	0	0	0
	Listeria monocytogenes (Lm) /25g(4)	5	0	0	0
	insert analysis	0	0	0	0

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PACKAGING

NET CONTENT: 54 oz.

CODING REQUIREMENTS: Coding requires the Julian date (manufacturing date) plant code, line and the time the product was produced on, Best Before Date and Establishment number.

CODING FORMAT:

BEST BEFORE	BATCH CODE
Best Before JUL 2022	1098544618

CODING LOCATION: Coding is printed in the colored section above the QR code on the flap

SHIPPING, STORAGE & SHELF-LIFE

STORAGE CONDITIONS: Frozen insert additional information pertaining to storage conditions if applicable

TEMPERATURE CONDITIONS: Frozen insert additional information pertaining to temperature conditions if applicable

SHELF-LIFE: 14 Months

 ${\tt STORAGE/HANDLING\ STATEMENT:\ Keep\ Frozen.\ Not\ Ready\ to\ Eat.\ COOK\ THOROUGHLY.}$

REVISION HISTORY

Version	Date of Revision	Description of Change
1	9/22/2022	Initial Version: Mark Wesolowski
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document

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RECIPE INFORMATION: 710005192609.000.000

MATERIAL #: 12155864

MATERIAL DESCRIPTION: HOT POCKETS Meatball 4(12x4.5oz)US

BRAND: Hot Pockets
COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: 5446 - Mt. Sterling

DESCRIPTION

STATEMENT OF IDENTITY: Italian Style Meatballs & Mozzarella with reduced fat mozzarella cheese & sauce in a seasoned Garlic Buttery Crust.

TECHNICAL DESCRIPTION: Filling consisting of distributed meatballs and pieces with melted and dots of mozzarella cheese covered in a red marinara sauce.

Physical Specifications		
CHARACTERISTIC 1:	Appearance:	Filling consisting of distributed meatballs and pieces with melted and dots of mozzarella cheese covered in a red marinara sauce.
CHARACTERISTIC 2:	Flavor:	Crust has a fresh garlic butter flavor and aroma Sauce has a sweet Italian pizza flavor Mozzarella cheese has a mild dairy flavor Meatballs have a cooked Italian beef flavor
CHARACTERISTIC 3:	Texture	Crust should be soft and reminiscent of pizza crust Cheese is slightly stringy; characteristic of melted cheese. Meatballs are moist and slightly chewy
CHARACTERISTIC 4:	Size: 5.4" by 2.4" by 1.1"	
CHARACTERISTIC 5:	IARACTERISTIC 5: insert characteristic description (i.e., viscosity) insert characteristic param	



INGREDIENT STATEMENT AND NUTRITIONAL INFORMATION

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, COOKED ITALIAN STYLE MEATBALL (PORK, WATER, TEXTURED VEGETABLE PROTEIN (SOY PROTEIN CONCENTRATE, CARAMEL COLOR), BREADCRUMBS [BLEACHED WHEAT FLOUR, DEXTROSE, SALT, YEAST], LESS THAN 2% OF SPICES, PAPRIKA, SALT, POTASSIUM CHLORIDE, GARLIC POWDER, YEAST EXTRACT, NATURAL FLAVORINGS, SODIUM TRIPOLYPHOSPHATE), REDUCED FAT MOZZARELLA CHEESE (PASTEURIZED PART SKIM MILK, NONFAT MILK, MODIFIED FOOD STARCH*, CULTURES, SALT, VITAMIN A PALMITATE, ENZYMES, *INGREDIENTS NOT IN REGULAR MOZZARELLA CHEESE), TOMATO PASTE, SOYBEAN OIL, 2% OR LESS OF SUGAR, SALT, SEASONING (BREAD CRUMB [BLEACHED WHEAT FLOUR, DEXTROSE, YEAST, SALT], DRIED GARLIC, TOMATO POWDER, SPICE, SALT, DEXTROSE, DRIED ONION, MALTODEXTRIN, CITRIC ACID, NATURAL FLAVOR), FRACTIONATED PALM OIL, MODIFIED CORNSTARCH, YEAST, DOUGH CONDITIONER BLEND (CALCIUM SULFATE, SALT, L-CYSTEINE HYDROCHLORIDE, GARLIC POWDER, TRICALCIUM PHOSPHATE, ENZYMES [WHEAT]), ROMANO CHEESE WITH FLAVOR (ROMANO CHEESE [CULTURED COW'S MILK, SALT, ENZYMES], ENZYME MODIFIED ROMANO CHEESE [ROMANO CHEESE (CULTURED COW'S MILK, WATER, SALT, ENZYMES), SALT]), SEASONING (DRIED GARLIC, SUGAR, SALT, DRIED ONION, BASIL, MALTODEXTRIN, POTASSIUM CHLORIDE, OREGANO, CITRIC ACID, FENNEL, BLACK PEPPER, SOYBEAN OIL), SOY LECITHIN, SODIUM STEAROYL LACTYLATE, SEASONING (MALTODEXTRIN, MODIFIED CORN STARCH, BUTTER FLAVOR), METHYLCELLULOSE, OREGANO, FLAVOR (MALTODEXTRIN, MODIFIED CORN STARCH, NATURAL FLAVORS, DATEM, MEDIUM CHAIN TRIGLYCERIDES), WHEY, SOY FLOUR, EGG WHITES.

ALLERGENS:

CONTAINS	MAY CONTAIN
Egg, Milk, Wheat, Soy	list cross-contact allergen(s) as on packaging

INGREDIENT COMPOSITION:

INCREDIENT	PERCENT	COUNTRY OF ORIGIN
INGREDIENT	Provide range	If multiple list in alphabetical order
ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID)	30-40%	USA
WATER	30-40%	USA
COOKED ITALIAN STYLE MEATBALL (PORK, WATER, TEXTURED VEGETABLE PROTEIN [SOY PROTEIN CONCENTRATE, CARAMEL COLOR], BREADCRUMBS [BLEACHED WHEAT FLOUR, DEXTROSE, SALT, YEAST], LESS THAN 2% OF SPICES, PAPRIKA, SALT, POTASSIUM CHLORIDE, GARLIC POWDER, YEAST EXTRACT, NATURAL FLAVORINGS, SODIUM TRIPOLYPHOSPHATE) REDUCED FAT MOZZARELLA	10-20%	USA
CHEESE (PASTEURIZED PART SKIM MILK, NONFAT MILK, MODIFIED FOOD STARCH*, CULTURES, SALT, VITAMIN A PALMITATE, ENZYMES, *INGREDIENTS NOT IN REGULAR MOZZARELLA CHEESE)	5-15%	USA
TOMATO PASTE	2-10%	USA, Mexico
SOYBEAN OIL	2-5%	USA
SUGAR	2% or Less	USA
SALT	2% or Less	USA
SEASONING (BREAD CRUMB [BLEACHED WHEAT FLOUR, DEXTROSE, YEAST, SALT], DRIED GARLIC, TOMATO POWDER, SPICE, SALT, DEXTROSE, DRIED ONION, MALTODEXTRIN, CITRIC ACID, NATURAL FLAVOR)	2% or Less	USA
FRACTIONATED PALM OIL	2% or Less	USA
MODIFIED CORNSTARCH	2% or Less	USA
YEAST	2% or Less	USA

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DOUGH CONDITIONER BLEND (CALCIUM SULFATE, SALT, L- CYSTEINE HYDROCHLORIDE, GARLIC POWDER, TRICALCIUM PHOSPHATE, ENZYMES [WHEAT])	2% or Less	USA
ROMANO CHEESE WITH FLAVOR (ROMANO CHEESE [CULTURED COW'S MILK, SALT, ENZYMES], ENZYME MODIFIED ROMANO CHEESE [ROMANO CHEESE {CULTURED COW'S MILK, WATER, SALT, ENZYMES}, SALT])	2% or Less	USA
SEASONING (DRIED GARLIC, SUGAR, SALT, DRIED ONION, BASIL, MALTODEXTRIN, POTASSIUM CHLORIDE, OREGANO, CITRIC ACID, FENNEL, BLACK PEPPER, SOYBEAN OIL)	2% or Less	USA
SOY LECITHIN	2% or Less	USA
SODIUM STEAROYL LACTYLATE	2% or Less	USA
SEASONING (MALTODEXTRIN, MODIFIED CORN STARCH, BUTTER FLAVOR)	2% or Less	USA
METHYLCELLULOSE	2% or Less	Belgium, Germany
OREGANO, FLAVOR (MALTODEXTRIN, MODIFIED CORN STARCH, NATURAL FLAVORS, DATEM, MEDIUM CHAIN TRIGLYCERIDES), WHEY, SOY FLOUR, EGG WHITES	2% or Less	USA, Spain (Oregano)

DIETARY CLAIMS

DILITARY CLAIMS	·
	APPLICABLE
CLAIM	Check box if applicable
Gluten-Free	
Halal	
Kosher	insert Kosher designation (e.g., OuD)
Vegan	
Vegetarian	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	

NUTRITIONAL INFORMATION

NOTATIONAL INFORMATION		
Information per: (select check box below indicating format provided)		
	⊠ 100g	
	□ 100mL	
NUTRIENT	UoM	UNROUNDED VALUE
Total Calories	kcal	231
Total Fat	g	9
Saturated Fat	g	3
Trans Fat	g	0
Monounsaturated Fat	g	2
Polyunsaturated Fat	g	2
Cholesterol	mg	11
Sodium	mg	495
Total Carbohydrate	g	28.51
Dietary Fiber	g	1

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Total Sugar	g	2
Added Sugars	g	0
Protein	g	7
Vitamin D	mcg	0
Calcium	mg	148
Iron	mg	2
Potassium	mg	213

PHYSICAL SPECIFICATIONS (critical for release)

ANALYSIS/PARAMETER METHOD LIMIT		LIMIT(S)
KSA – Meatball	Visual Standard	4 meatballs and pieces are represented throughout sandwich
KSA – Filling	Visual Standard	Meatballs and pieces, cheese, and sauce is distributed throughout the sandwich with up 1" missing from one or both ends of sandwich
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)

CHEMICAL SPECIFICATIONS (critical for release)

ANALYSIS/PARAMETER	METHOD	LIMIT(S)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)

MICROBIOLOGICAL SPECIFICATIONS

FINISHED MICRO GRID

Minimum Control Criteria					
Product Type	Analysis	n	C	m	М
Frozen Culinary	Enterobacteriaceae (EB)	1	0	10,000	0
	Escherichia coli	1	0	100	0
	insert analysis	0	0	0	0
	insert analysis	0	0	0	0
1 st Exam	insert analysis	0	0	0	0
Detailed Exam	Enterobacteriaceae (EB)	5	3	10,000	100,000
	Escherichia coli	5	0	100	0
	Listeria Species (Lspp) /25g	5	0	0	0
	Listeria monocytogenes (Lm) /25g(4)	5	0	0	0
	insert analysis	0	0	0	0

PACKAGING

NET CONTENT: 54 oz

CODING REQUIREMENTS: Coding requires the Julian date (manufacturing date) plant code, line and the time the product was produced on, Best Before Date and Establishment number.

CODING FORMAT:

BEST BEFORE	BATCH CODE
Best Before JUL 2022	1098544618

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CODING LOCATION: Coding is printed in the colored section above the QR code on the flap

SHIPPING, STORAGE & SHELF-LIFE

STORAGE CONDITIONS: Frozen insert additional information pertaining to storage conditions if applicable

TEMPERATURE CONDITIONS: Frozen insert additional information pertaining to temperature conditions if applicable

SHELF-LIFE: 14 Months

STORAGE/HANDLING STATEMENT: Keep Frozen. Not Ready to Eat. COOK THOROUGHLY.

REVISION HISTORY

Version	Date of Revision	Description of Change
1	9/22/2022	Initial Version: Mark Wesolowski
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document

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RECIPE INFORMATION: 710004250812.000.000

MATERIAL #: 12155867

MATERIAL DESCRIPTION: HOT POCKETS Philly Steak + Chse 4x54ozUS

BRAND: Hot Pockets
COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: 5446 - Mt. Sterling

DESCRIPTION

STATEMENT OF IDENTITY: Philly Steak and Cheese with reduced fat mozzarella cheese, peppers, obions, and sauce in a seasoned crust.

TECHNICAL DESCRIPTION: Filling consisting of distributed beef slices and pieces with melted and dots of white cheese, onions, and red and green peppers covered in a white sauce.

Physical Specifications				
CHARACTERISTIC 1:	Appearance:	Filling consisting of distributed beef slices and pieces with melted and dots of white cheese, onions, and red and green peppers covered in a white sauce.		
CHARACTERISTIC 2:	Flavor:	Crust has a fresh, clean, baked bread flavor White cheese sauce has a Swiss and American cheese flavor Cheese has a mild dairy flavor Beef strips have a cooked beef flavor		
CHARACTERISTIC 3:	Texture	Crust should be crispy on surface with distinct layers. Cheese is slightly stringy; characteristic of melted cheese. Beef strips are moist and chewy. Characteristic of cooked beef. Vegetables taste fresh and are slightly crisp		
CHARACTERISTIC 4:	Size:	5.4" by 2.4" by 1.1"		
CHARACTERISTIC 5:	insert characteristic description (i.e., viscosity)	insert characteristic parameters		



INGREDIENT STATEMENT AND NUTRITIONAL INFORMATION

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, COOKED BEEF STEAK GROUND AND FORMED CARAMEL COLOR ADDED (CONTAINS UP TO 14% SOLUTION OF WATER, SALT, SEASONING [YEAST EXTRACT, MALTODEXTRIN, FLAVORS, BEEF STOCK, SUNFLOWER OIL, SALT, SODIUM PHOSPHATE, BEEF FATJ, SODIUM PHOSPHATE, POTASSIUM CHLORIDE, CARAMEL COLOR), REDUCED FAT MOZZARELLA CHEESE (PASTEURIZED PART SKIM MILK, NONFAT MILK, MODIFIED FOOD STARCH*, CULTURES, SALT, VITAMIN A PALMITATE, ENZYMES, *INGREDIENTS NOT IN REGULAR MOZZARELLA CHEESE), ONIONS, 2% OR LESS OF MARGARINE (PALM OIL, WATER, SOYBEAN OIL, SUGAR, MONO & DIGLYCERIDES, SOYBEAN LECITHIN, POTASSIUM SORBATE AND CITRIC ACID [PRESERVATIVES], ANNATTO AND TURMERIC COLOR, VITAMIN A PALMITATE ADDED), GREEN BELL PEPPERS, RED BELL PEPPERS, SEASONING (BUTTERMILK POWDER, NONFAT DRY MILK, WHEY POWDER, CHEDDAR CHEESE [CULTURED MILK, SALT, ENZYMES], PARMESAN CHEESE [CULTURED MILK, SALT, ENZYMES], SALT, SUGAR, AUTOLYZED YEAST EXTRACT, WHEY PROTEIN CONCENTRATE, GARLIC POWDER, ONION POWDER, CITRIC ACID, LACTIC ACID, BLUE CHEESE [CULTURED MILK, SALT, ENZYMES], FLAVOR, CALCIUM LACTATE, XANTHAN GUM, ANNATTO [COLOR], ANHYDROUS MILKFAT, SUCCINIC ACID), MODIFIED FOOD STARCH, PALM OIL, SUGAR, SALT, SOYBEAN OIL, FRACTIONATED PALM OIL, MALTODEXTRIN, BREAD CRUMBS (BLEACHED WHEAT FLOUR, DEXTROSE, YEAST, SALT), BLEACHED ENRICHED WHEAT FLOUR (WHEAT FLOUR, AMYLASE, ASCORBIC ACID, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), DOUGH CONDITIONER BLEND (CALCIUM SULFATE, SALT, L-CYSTEINE HYDROCHLORIDE, GARLIC POWDER, TRICALCIUM PHOSPHATE, ENZYMES), SEASONING (CHEDDAR/BLUE CHEESES [MILK, CHEESE CULTURES, SALT, ENZYMES], WHEY, SALT, DEXTROSE, DRIED ONION, NATURAL FLAVOR, SOYBEAN OIL, GARLIC POWDER, CITRIC ACID, LACTIC ACID, SPICE, EXTRACTIVES OF PAPRIKA AND ANNATTO), CREAMER (COCONUT OIL, CORN SYRUP SOLIDS, SODIUM CASEINATE [MILK], MONO AND DIGLYCERIDES, DIPOTASSIUM PHOSPHATE, SOY LECITHIN), YEAST, WHEY, POTASSIUM CHLORIDE, SOY LECITHIN, SEASONING (MALTODEXTRIN, MODIFIED CORN STARCH, BUTTER FLAVOR), DRIED ONIONS, LACTIC ACID BLEND (LACTIC ACID, CALCIUM LACTATE), SOY FLOUR, EGG WHITES.

ALLERGENS:

CONTAINS	MAY CONTAIN
Egg, Milk, Wheat, Soy	list cross-contact allergen(s) as on packaging

INGREDIENT COMPOSITION:

	PERCENT	COUNTRY OF ORIGIN
INGREDIENT	Provide range	If multiple list in alphabetical order
ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID)	30-40%	USA
WATER	30-40%	USA
COOKED BEEF STEAK GROUND AND FORMED CARAMEL COLOR ADDED (CONTAINS UP TO 14% SOLUTION OF WATER, SALT, SEASONING [YEAST EXTRACT, MALTODEXTRIN, FLAVORS, BEEF STOCK, SUNFLOWER OIL, SALT, SODIUM PHOSPHATE, BEEF FAT], SODIUM PHOSPHATE, POTASSIUM CHLORIDE, CARAMEL COLOR)	10-20%	USA
REDUCED FAT MOZZARELLA CHEESE (PASTEURIZED PART SKIM MILK, NONFAT MILK, MODIFIED FOOD STARCH*, CULTURES, SALT, VITAMIN A PALMITATE, ENZYMES, *INGREDIENTS NOT IN REGULAR MOZZARELLA CHEESE)	10-20%	USA
ONIONS	2-10%	USA
MARGARINE (PALM OIL, WATER, SOYBEAN OIL, SUGAR, MONO & DIGLYCERIDES, SOYBEAN LECITHIN, POTASSIUM SORBATE AND CITRIC ACID [PRESERVATIVES], ANNATTO AND TURMERIC COLOR, VITAMIN A PALMITATE ADDED)	2% Or Less	USA
GREEN BELL PEPPERS	2% Or Less	USA
RED BELL PEPPERS	2% Or Less	USA

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SEASONING: MALTODEXTRIN,	· · · · · · · · · · · · · · · · · · ·	
BLEACHED ENRICHED WHEAT	· · · · · · · · · · · · · · · · · · ·	
FLOUR (WHEAT FLOUR, BENZOYL		
PEROXIDE, AMYLASE, ASCORBIC	· · · · · · · · · · · · · · · · · · ·	
ACID, NIACIN, IRON, THIAMINE	l	
MONONITRATE, RIBOFLAVIN, FOLIC	l	
ACID), BUTTERMILK POWDER,	l	
WHEY, NONDAIRY CREAMER	l	
(COCONUT OIL, CORN SYRUP	· · · · · · · · · · · · · · · · · · ·	
SOLIDS, SODIUM CASEINATE.	l	
MONO- & DIGYLCERIDES,	l	
POTASSIUM PHOSPHATE, SILICON	l	
DIOXIDE, SOY LECITHIN), NONFAT	l	
DRY MILK, CHEDDAR CHEESE (MILK,	l	
CULTURES, SALT, ENZYMES), SALT,	· · · · · · · · · · · · · · · · · · ·	
	2% Or Less	USA
PARMESAN CHEESE (MILK,	· · · · · · · · · · · · · · · · · · ·	
CULTURE, SALT, ENZYMES), 2% OR	l	
LESS OF SUGAR, AUTOLYZED	l	
YEAST EXTRACT, SILICON DIOXIDE,	l	
SOYBEAN OIL, WHEY PROTEIN	· · · · · · · · · · · · · · · · · · ·	
CONCENTRATE, DEHYDRATED	l	
ONIONS, DISODIUM PHOSPHATE,	· · · · · · · · · · · · · · · · · · ·	
GARLIC POWDER, METHYL	· · · · · · · · · · · · · · · · · · ·	
CELLULOSE, NATURAL FLAVOR,	· · · · · · · · · · · · · · · · · · ·	
ONION POWDER, ANNATTO COLOR,	· · · · · · · · · · · · · · · · · · ·	
BLUE CHEESE (MILK, CULTURES,	l	
SALT, ENZYMES), CITRIC ACID	l	
(PRESERVATIVE), XANTHAN GUM,	l	
LACTIC ACID, ANHYDROUS MILKFAT,	· · · · · · · · · · · · · · · · · · ·	
SPICE, CALCIUM LACTATE.,		
MODIFIED FOOD STARCH	2% Or Less	USA
PALM OIL	2% Or Less	USA
SUGAR	2% Or Less	USA
SALT	2% Or Less	USA
SOYBEAN OIL	2% Or Less	USA
FRACTIONATED PALM OIL	2% Or Less	USA
BREAD CRUMBS (BLEACHED WHEAT	29/ Or Loop	USA
FLOUR, DEXTROSE, YEAST, SALT)	2% Or Less	USA
DOUGH CONDITIONER BLEND		
(CALCIUM SULFATE, SALT, L-		
CYSTEINE HYDROCHLORIDE.	2% Or Less	USA
GARLIC POWDER, TRICALCIÚM		
PHOSPHATE, ENZYMES)	ļ	
YEAST	2% Or Less	USA
WHEY	2% Or Less	USA
SOY LECITHIN, DRIED EGG WHITES,		
SOY FLOUR	2% Or Less	USA

DIETARY CLAIMS

	APPLICABLE
CLAIM	Check box if applicable
Gluten-Free	
Halal	
Kosher	insert Kosher designation (e.g., OuD)
Vegan	
Vegetarian	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	

NUTRITIONAL INFORMATION

Information per: (select check box below indicating format provided)	
□ 100g	

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□ 100mL				
NUTRIENT	UoM	UNROUNDED VALUE		
Total Calories	kcal	223		
Total Fat	g	8		
Saturated Fat	g	3		
Trans Fat	g	0		
Monounsaturated Fat	g	1		
Polyunsaturated Fat	g	0		
Cholesterol	mg	13		
Sodium	mg	593		
Total Carbohydrate	g	30		
Dietary Fiber	g	0		
Total Sugar	g	2		
Added Sugars	g	0		
Protein	g	6		
Vitamin D	mcg	0		
Calcium	mg	143		
Iron	mg	1		
Potassium	mg	131		

PHYSICAL SPECIFICATIONS (critical for release)

ANALYSIS/PARAMETER	METHOD	LIMIT(S)
KSA – Beef	Visual Standard	beef slice and pieces distributed throughout sandwich
KSA – Fill	Visual Standard	Beef strips and pieces, mozzarella cheese, onions, green and red peppers, and white philly cheese sauce distributed throughout with up to 1" missing from one or both ends of sandwich.
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)

CHEMICAL SPECIFICATIONS (critical for release)

ANALYSIS/PARAMETER	METHOD	LIMIT(S)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)

MICROBIOLOGICAL SPECIFICATIONS

FINISHED MICRO GRID

Minimum Control Criteria					
Product Type	Analysis	n	С	m	М
Frozen Culinary	Enterobacteriaceae (EB)	1	0	10,000	0
	Escherichia coli	1	0	100	0
	insert analysis	0	0	0	0
	insert analysis	0	0	0	0
1 st Exam	insert analysis	0	0	0	0
Detailed Exam	Enterobacteriaceae (EB)	5	3	10,000	100,000

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Escheri	chia coli 5	0	100	0	
Listeria	Species (Lspp) /25g 5	0	0	0	
Listeria /25g(4)	monocytogenes (Lm) 5	0	0	0	
insert a	nalysis 0	0	0	0	

PACKAGING

NET CONTENT: 54.0 Oz

CODING REQUIREMENTS: Coding requires the Julian date (manufacturing date) plant code, line and the time the product was produced on, Best Before Date and Establishment number.

CODING FORMAT:

BEST BEFORE	BATCH CODE
Best Before JUL 2022	1098544618

CODING LOCATION: Coding is printed in the colored section above the QR code on the flap

SHIPPING, STORAGE & SHELF-LIFE

STORAGE CONDITIONS: Frozen insert additional information pertaining to storage conditions if applicable

TEMPERATURE CONDITIONS: Frozen insert additional information pertaining to temperature conditions if applicable

SHELF-LIFE: 14 Months

STORAGE/HANDLING STATEMENT: Keep Frozen. Not Ready to Eat. COOK THOROUGHLY.

REVISION HISTORY

Version	Date of Revision	Description of Change
1	9/22/2022	Initial Version: Mark Wesolowski
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document

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RECIPE INFORMATION: 710005192609.000.000

MATERIAL #: 12218599

MATERIAL DESCRIPTION: HPOCK Meatball Mozzarella 4(5x4.5oz)US

BRAND: Hot Pockets
COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: 5446 - Mt. Sterling

DESCRIPTION

STATEMENT OF IDENTITY: Italian Style Meatballs & Mozzarella with reduced fat mozzarella cheese & sauce in a seasoned Garlic Buttery Crust.

TECHNICAL DESCRIPTION: Filling consisting of distributed meatballs and pieces with melted and dots of mozzarella cheese covered in a red marinara sauce.

Physical Specifications			
CHARACTERISTIC 1:	Appearance:	Filling consisting of distributed meatballs and pieces with melted and dots of mozzarella cheese covered in a red marinara sauce.	
CHARACTERISTIC 2:	Flavor:	Crust has a fresh garlic butter flavor and aroma Sauce has a sweet Italian pizza flavor Mozzarella cheese has a mild dairy flavor Meatballs have a cooked Italian beef flavor	
CHARACTERISTIC 3:	Texture	Crust should be soft and reminiscent of pizza crust Cheese is slightly stringy; characteristic of melted cheese. Meatballs are moist and slightly chewy	
CHARACTERISTIC 4:	Size:	5.4" by 2.4" by 1.1"	
CHARACTERISTIC 5:	insert characteristic description (i.e., viscosity)	insert characteristic parameters	



INGREDIENT STATEMENT AND NUTRITIONAL INFORMATION

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, COOKED ITALIAN STYLE MEATBALL (PORK, WATER, TEXTURED VEGETABLE PROTEIN (SOY PROTEIN CONCENTRATE, CARAMEL COLOR), BREADCRUMBS [BLEACHED WHEAT FLOUR, DEXTROSE, SALT, YEAST], LESS THAN 2% OF SPICES, PAPRIKA, SALT, POTASSIUM CHLORIDE, GARLIC POWDER, YEAST EXTRACT, NATURAL FLAVORINGS, SODIUM TRIPOLYPHOSPHATE), REDUCED FAT MOZZARELLA CHEESE (PASTEURIZED PART SKIM MILK, NONFAT MILK, MODIFIED FOOD STARCH*, CULTURES, SALT, VITAMIN A PALMITATE, ENZYMES, *INGREDIENTS NOT IN REGULAR MOZZARELLA CHEESE), TOMATO PASTE, SOYBEAN OIL, 2% OR LESS OF SUGAR, SALT, SEASONING (BREAD CRUMB [BLEACHED WHEAT FLOUR, DEXTROSE, YEAST, SALT], DRIED GARLIC, TOMATO POWDER, SPICE, SALT, DEXTROSE, DRIED ONION, MALTODEXTRIN, CITRIC ACID, NATURAL FLAVOR), FRACTIONATED PALM OIL, MODIFIED CORNSTARCH, YEAST, DOUGH CONDITIONER BLEND (CALCIUM SULFATE, SALT, L-CYSTEINE HYDROCHLORIDE, GARLIC POWDER, TRICALCIUM PHOSPHATE, ENZYMES [WHEAT]), ROMANO CHEESE WITH FLAVOR (ROMANO CHEESE [CULTURED COW'S MILK, SALT, ENZYMES], ENZYME MODIFIED ROMANO CHEESE [ROMANO CHEESE (CULTURED COW'S MILK, WATER, SALT, ENZYMES), SALT]), SEASONING (DRIED GARLIC, SUGAR, SALT, DRIED ONION, BASIL, MALTODEXTRIN, POTASSIUM CHLORIDE, OREGANO, CITRIC ACID, FENNEL, BLACK PEPPER, SOYBEAN OIL), SOY LECITHIN, SODIUM STEAROYL LACTYLATE, SEASONING (MALTODEXTRIN, MODIFIED CORN STARCH, BUTTER FLAVOR), METHYLCELLULOSE, OREGANO, FLAVOR (MALTODEXTRIN, MODIFIED CORN STARCH, NATURAL FLAVORS, DATEM, MEDIUM CHAIN TRIGLYCERIDES), WHEY, SOY FLOUR, EGG WHITES.

ALLERGENS:

CONTAINS	MAY CONTAIN
Egg, Milk, Wheat, Soy	list cross-contact allergen(s) as on packaging

INGREDIENT COMPOSITION:

INCREDIENT	PERCENT	COUNTRY OF ORIGIN
INGREDIENT	Provide range	If multiple list in alphabetical order
ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID)	30-40%	USA
WATER	30-40%	USA
COOKED ITALIAN STYLE MEATBALL (PORK, WATER, TEXTURED VEGETABLE PROTEIN [SOY PROTEIN CONCENTRATE, CARAMEL COLOR], BREADCRUMBS [BLEACHED WHEAT FLOUR, DEXTROSE, SALT, YEAST], LESS THAN 2% OF SPICES, PAPRIKA, SALT, POTASSIUM CHLORIDE, GARLIC POWDER, YEAST EXTRACT, NATURAL FLAVORINGS, SODIUM TRIPOLYPHOSPHATE) REDUCED FAT MOZZARELLA	10-20%	USA
CHEESE (PASTEURIZED PART SKIM MILK, NONFAT MILK, MODIFIED FOOD STARCH*, CULTURES, SALT, VITAMIN A PALMITATE, ENZYMES, *INGREDIENTS NOT IN REGULAR MOZZARELLA CHEESE)	5-15%	USA
TOMATO PASTE	2-10%	USA, Mexico
SOYBEAN OIL	2-5%	USA
SUGAR	2% or Less	USA
SALT	2% or Less	USA
SEASONING (BREAD CRUMB [BLEACHED WHEAT FLOUR, DEXTROSE, YEAST, SALT], DRIED GARLIC, TOMATO POWDER, SPICE, SALT, DEXTROSE, DRIED ONION, MALTODEXTRIN, CITRIC ACID, NATURAL FLAVOR)	2% or Less	USA
FRACTIONATED PALM OIL	2% or Less	USA
MODIFIED CORNSTARCH	2% or Less	USA
YEAST	2% or Less	USA

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DOUGH CONDITIONER BLEND (CALCIUM SULFATE, SALT, L- CYSTEINE HYDROCHLORIDE, GARLIC POWDER, TRICALCIUM PHOSPHATE, ENZYMES [WHEAT])	2% or Less	USA
ROMANO CHEESE WITH FLAVOR (ROMANO CHEESE [CULTURED COW'S MILK, SALT, ENZYMES], ENZYME MODIFIED ROMANO CHEESE [ROMANO CHEESE {CULTURED COW'S MILK, WATER, SALT, ENZYMES}, SALT])	2% or Less	USA
SEASONING (DRIED GARLIC, SUGAR, SALT, DRIED ONION, BASIL, MALTODEXTRIN, POTASSIUM CHLORIDE, OREGANO, CITRIC ACID, FENNEL, BLACK PEPPER, SOYBEAN OIL)	2% or Less	USA
SOY LECITHIN	2% or Less	USA
SODIUM STEAROYL LACTYLATE	2% or Less	USA
SEASONING (MALTODEXTRIN, MODIFIED CORN STARCH, BUTTER FLAVOR)	2% or Less	USA
METHYLCELLULOSE	2% or Less	Belgium, Germany
OREGANO, FLAVOR (MALTODEXTRIN, MODIFIED CORN STARCH, NATURAL FLAVORS, DATEM, MEDIUM CHAIN TRIGLYCERIDES), WHEY, SOY FLOUR, EGG WHITES	2% or Less	USA, Spain (Oregano)

DIETARY CLAIMS

DILITARY CLAIMS	·
	APPLICABLE
CLAIM	Check box if applicable
Gluten-Free	
Halal	
Kosher	insert Kosher designation (e.g., OuD)
Vegan	
Vegetarian	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	

NUTRITIONAL INFORMATION

NOTATIONAL INFORMATION					
Information per: (se	elect check box below indicating	g format provided)			
	□ 100mL				
NUTRIENT	UoM	UNROUNDED VALUE			
Total Calories	kcal	231			
Total Fat	g	9			
Saturated Fat	g	3			
Trans Fat g 0					
Monounsaturated Fat	g	2			
Polyunsaturated Fat	g	2			
Cholesterol	mg	11			
Sodium	mg	495			
Total Carbohydrate	g	28.51			
Dietary Fiber	g	1			

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Total Sugar	g	2
Added Sugars	g	0
Protein	g	7
Vitamin D	mcg	0
Calcium	mg	148
Iron	mg	2
Potassium	mg	213

PHYSICAL SPECIFICATIONS (critical for release)

ANALYSIS/PARAMETER	METHOD	LIMIT(S)	
KSA – Meatball Visual Standard		4 meatballs and pieces are represented throughout sandwich	
KSA – Filling	Visual Standard	Meatballs and pieces, cheese, and sauce is distributed throughout the sandwich with up 1" missing from one or both ends of sandwich	
insert analysis/parameter	insert method	insert limit(s)	
insert analysis/parameter	insert method	insert limit(s)	
insert analysis/parameter	insert method	insert limit(s)	

CHEMICAL SPECIFICATIONS (critical for release)

ANALYSIS/PARAMETER	METHOD	LIMIT(S)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)

MICROBIOLOGICAL SPECIFICATIONS

FINISHED MICRO GRID

Minimum Control Criteria					
Product Type	Analysis	n	С	m	М
Frozen Culinary	Enterobacteriaceae (EB)	1	0	10,000	0
•	Escherichia coli	1	0	100	0
	insert analysis	0	0	0	0
	insert analysis	0	0	0	0
1 st Exam	insert analysis	0	0	0	0
Detailed Exam	Enterobacteriaceae (EB)	5	3	10,000	100,000
	Escherichia coli	5	0	100	0
	Listeria Species (Lspp) /25g	5	0	0	0
	Listeria monocytogenes (Lm) /25g(4)	5	0	0	0
	insert analysis	0	0	0	0

PACKAGING

NET CONTENT: 22.5 oz

CODING REQUIREMENTS: Coding requires the Julian date (manufacturing date) plant code, line and the time the product was produced on, Best Before Date and Establishment number.

CODING FORMAT:

BEST BEFORE	BATCH CODE
Best Before JUL 2022	1098544618

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CODING LOCATION: Coding is printed in the colored section above the QR code on the flap

SHIPPING, STORAGE & SHELF-LIFE

STORAGE CONDITIONS: Frozen insert additional information pertaining to storage conditions if applicable

TEMPERATURE CONDITIONS: Frozen insert additional information pertaining to temperature conditions if applicable

SHELF-LIFE: 14 Months

STORAGE/HANDLING STATEMENT: Keep Frozen. Not Ready to Eat. COOK THOROUGHLY.

REVISION HISTORY

Version	Date of Revision	Description of Change
1	9/22/2022	Initial Version: Mark Wesolowski
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document

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RECIPE INFORMATION: 710004259110.000.000

MATERIAL #: 12220443

MATERIAL DESCRIPTION: HOT POCKETS Pepperoni Pizza 4x22.5oz US

BRAND: Hot Pockets
COUNTRY OF ORIGIN: USA

MANUFACTURING LOCATION: 5446 - Mt. Sterling

DESCRIPTION

STATEMENT OF IDENTITY: Premium Pepperoni Pizza with Reduced Fat Mozzarella Cheese in a Seasoned Garlic Buttery Crust TECHNICAL DESCRIPTION: Filling consisting of distributed pepperoni quarter coins and pieces with melted white cheese covered in a red tomato sauce.

Physical Specifications				
CHARACTERISTIC 1:	Appearance:	Filling consisting of distributed pepperoni quarter coins and pieces with melted white cheese covered in a red tomato sauce.		
CHARACTERISTIC 2:	Flavor:	Crust has a fresh garlic butter flavor and aroma Sauce has a sweet Italian pizza flavor Mozzarella cheese has a mild dairy flavor Pepperoni has a cured Italian meat flavor		
CHARACTERISTIC 3:	Texture	Crust should be soft and reminiscent of pizza crust Cheese is slightly stringy; characteristic of melted cheese. Pepperoni is moist and slightly chewy		
CHARACTERISTIC 4:	Size:	5.4" by 2.4" by 1.1"		
CHARACTERISTIC 5:	insert characteristic description (i.e., viscosity)	insert characteristic parameters		

INGREDIENT STATEMENT AND NUTRITIONAL INFORMATION

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, REDUCED FAT MOZZARELLA CHEESE (PASTEURIZED PART SKIM MILK, NONFAT MILK, MODIFIED FOOD STARCH*, CULTURES, SALT, VITAMIN A PALMITATE, ENZYMES, *INGREDIENTS NOT IN REGULAR MOZZARELLA CHEESE), PEPPERONI MADE WITH PORK, CHICKEN, AND BEEF (PORK, MECHANICALLY SEPARATED CHICKEN, BEEF, SALT, CONTAINS 2% OR LESS OF SPICES, DEXTROSE, LACTIC ACID STARTER CULTURE, OLEORESIN OF PAPRIKA, SODIUM ASCORBATE, FLAVORING, SODIUM NITRITE, BHA, BHT, CITRIC ACID), TOMATO PASTE, SOYBEAN OIL, 2% OR LESS OF SALT, SUGAR, SEASONING (BREAD CRUMB [BLEACHED WHEAT FLOUR, DEXTROSE, YEAST, SALT], DRIED GARLIC, TOMATO POWDER, SPICE, SALT, DEXTROSE, DRIED ONION, MALTODEXTRIN, CITRIC ACID, NATURAL FLAVOR), MODIFIED CORNSTARCH, FRACTIONATED PALM OIL, YEAST, DOUGH CONDITIONER BLEND (CALCIUM SULFATE, SALT, L-CYSTEINE HYDROCHLORIDE, GARLIC POWDER, TRICALCIUM PHOSPHATE, ENZYMES [WHEAT]), SOY LECITHIN, DRIED GARLIC, SODIUM STEAROYL LACTYLATE, SEASONING (MALTODEXTRIN, MODIFIED CORN STARCH, BUTTER FLAVOR), METHYLCELLULOSE, FLAVOR (MALTODEXTRIN, MODIFIED CORN STARCH, NATURAL FLAVORS, DATEM, MEDIUM CHAIN TRIGLYCERIDES), DRIED ONIONS, SPICES, WHEY, MALTODEXTRIN, POTASSIUM CHLORIDE, CITRIC ACID, SOY FLOUR, EGG WHITES.

ALLERGENS:

CONTAINS	MAY CONTAIN
Egg, Milk, Wheat, Soy	list cross-contact allergen(s) as on packaging

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INGREDIENT COMPOSITION:

INGREDIENT COMPOSITION:	DEDCENT	COLINTRY OF ORIGIN
INCREDIENT	PERCENT	COUNTRY OF ORIGIN
INGREDIENT	Provide range	If multiple list in alphabetical order
ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN,		
IRON, THIAMINE MONONITRATE,	20-40%	USA
RIBOFLAVIN, FOLIC ACID)		
WATER	20-40%	USA
REDUCED FAT MOZZARELLA	20 4070	OOA
CHEESE (PASTEURIZED PART SKIM		
MILK, NONFAT MILK, MODIFIED		
FOOD STARCH*, CULTURES, SALT,	10-20%	USA
VITAMIN A PALMITATE, ENZYMES,	10 2070	
*INGREDIENTS NOT IN REGULAR		
MOZZARELLA CHEESE)		
PEPPERONI MADE WITH PORK,		
CHICKEN, AND BEEF (PORK,		
MECHANICALLY SEPARATED		
CHICKEN, BEEF, SALT, CONTAINS		
2% OR LESS OF SPICES, DEXTROSE,	10-20%	USA
LACTIC ACID STARTER CULTURE,		
OLEORESIN OF PAPRIKA, SODIUM		
ASCORBATE, FLAVORING, SODIUM		
NITRITE, BHA, BHT, CITRIC ACID)		
TOMATO PASTE	2-10%	USA
SOYBEAN OIL	2-10%	USA
SALT	2% or Less	USA
SUGAR	2% or Less	USA
SEASONING (BREAD CRUMB		
[BLEACHED WHEAT FLOUR,		
DEXTROSE, YEAST, SALT], DRIED	00/	1104
GARLIC, TOMATO POWDER, SPICE,	2% or Less	USA
SALT, DEXTROSE, DRIED ONION,		
MALTODEXTRIN, CITRIC ACID, NATURAL FLAVOR)		
Seasoning Blend: DEHYDRATED		
GARLIC, SUGAR, SALT, SPICES,		
DEHYDRATED ONIONS,		
MALTODEXTRIN, POTASSIUM	2% or Less	USA
CHLORIDE, 2% OR LESS OF CITRIC		
ACID, SOYBEAN OIL.		
MODIFIED CORNSTARCH	2% or Less	USA
FRACTIONATED PALM OIL	2% or Less	USA
YEAST	2% or Less	USA
DOUGH CONDITIONER BLEND		-
(CALCIUM SULFATE, SALT, L-		
CYSTEINE HYDROCHLORIDE,	2% or Less	USA
GARLIC POWDER, TRICALCIUM		
PHOSPHATE, ENZYMES [WHEAT])		
SOY LECITHIN	2% or Less	USA
SODIUM STEAROYL LACTYLATE	2% or Less	USA
SEASONING (MALTODEXTRIN,		
MODIFIED CORN STARCH, BUTTER	2% or Less	insert country of origin
FLAVOR)		
METHYLCELLULOSE	2% or Less	Belgium, Germany
FLAVOR (MALTODEXTRIN, MODIFIED		
CORN STARCH, NATURAL FLAVORS,	2% or Less	USA
DATEM, MEDIUM CHAIN	270 01 2000	
TRIGLYCERIDES)		
WHEY, SOY FLOUR, EGG WHITES	2% or Less	USA

DIETARY CLAIMS

CLAIM	APPLICABLE Check box if applicable
Gluten-Free	

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Halal	
Kosher	insert Kosher designation (e.g., OuD)
Vegan	
Vegetarian	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	
insert dietary claim if not listed above	

NUTRITIONAL INFORMATION

Information per: (select check box below indicating format provided) □ 100g					
	☐ 100mL				
NUTRIENT UOM UNROUNDED VALUE					
Total Calories	kcal	242			
Total Fat	g	11			
Saturated Fat	g	3			
Trans Fat	g	0			
Monounsaturated Fat	g	2			
Polyunsaturated Fat	g	2			
Cholesterol	mg	19			
Sodium	mg	652			
Total Carbohydrate	g	26			
Dietary Fiber	g	1			
Total Sugar	g	2			
Added Sugars	œ	0			
Protein	œ	8			
Vitamin D	mcg	0			
Calcium	mg	170			
Iron	mg	1			
Potassium	mg	190			

PHYSICAL SPECIFICATIONS (critical for release)

ANALYSIS/PARAMETER	METHOD	LIMIT(S)
KSA – Pepperoni	Visual Standard	1 quarter coin and pieces distributed throughout sandwich
KSA – Filling	Visual Standard	Pepperoni quarter coins and pieces, cheese, and sauce distributed throughout the sandwich with up to 1" of filling missing from one or both ends of the sandwich
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)

CHEMICAL SPECIFICATIONS (critical for release)

ANALYSIS/PARAMETER	METHOD	LIMIT(S)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)
insert analysis/parameter	insert method	insert limit(s)

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MICROBIOLOGICAL SPECIFICATIONS

FINISHED MICRO GRID

Minimum Control Criteria					
Product Type	Analysis	n	С	m	М
Frozen Culinary	Enterobacteriaceae (EB)	1	0	10,000	0
,	Escherichia coli	1	0	100	0
	insert analysis	0	0	0	0
	insert analysis	0	0	0	0
1 st Exam	insert analysis	0	0	0	0
Detailed Exam	Enterobacteriaceae (EB)	5	3	10,000	100,000
	Escherichia coli	5	0	100	0
Listeria Species (Lspp) /25g		5	0	0	0
	Listeria monocytogenes (Lm) /25g(4)	5	0	0	0
	insert analysis	0	0	0	0

PACKAGING

NET CONTENT: 22.5oz

CODING REQUIREMENTS: Coding requires the Julian date (manufacturing date) plant code, line and the time the product was produced on, Best Before Date and Establishment number.

CODING FORMAT:

BEST BEFORE	BATCH CODE
Best Before JUL 2022	1098544618

CODING LOCATION: Coding is printed in the colored section above the QR code on the flap

SHIPPING, STORAGE & SHELF-LIFE

STORAGE CONDITIONS: Frozen insert additional information pertaining to storage conditions if applicable

TEMPERATURE CONDITIONS: Frozen insert additional information pertaining to temperature conditions if applicable

SHELF-LIFE: 14 Months

STORAGE/HANDLING STATEMENT: Keep Frozen. Not Ready to Eat. COOK THOROUGHLY.

REVISION HISTORY

Version	Date of Revision	Description of Change
1	9/22/2022	Initial Version: Mark Wesolowski
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document
0	click or tap to enter a date	insert description of changes made to document
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