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Purpose: This defines the specifications for the Brownie Cookie including the batch size, equipment operating parameters and quality inspection plan.

Equipment List: Cookie Machine, Oven, Mixer, Freezer, Refrigerator, measuring utilities, containers for ingredients, two different sealers, trays, racks, cleaning supplies, broom, brush, bucket, mop and stamping device.

Definitions:

- **Batch** - A quantity of product produced at one time using the same procedures, ingredients and raw materials

Product name	U-LUV Foods Cookies (ALL Flavors)		
Description	U-LUV Foods Cookies 1oz bags		
	Non-GMO, Gluten Free, Dairy Free, Vegan Friendly, No artificial Ingredients, No preservatives, Peanut Free, Sustainably Ingredients, Kosher, No Crustacean Shellfish, No Fish, and No Tree Nuts, According to the FDA Allergy List.		
Legal Aspects			
Portion	A portion makes 11.27LB of product		
	Moisture (%)	32.5	
	pH	Decreasing during the self-life due to natural yeast	
Physical and Chemicals Properties		Activity	
	Aw	0.950 – 0.965	
	Melting point(°C)		
	Density(kg/m ³)		
	TVC	NC (because of yeast added for fermentation)	
	Coliforms	< 1000 cfu/g	
	E. coli	< 10 cfu/g	

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Microbiological requirements	Salmonella spp.	Absence (in 25g)
	S. aureus	Absence

	B. cereus	< 100 cfu/g
	Yeasts	NC (added in the recipe for fermentation)
	Moulds	< 500 cfu/g
	Texture	When cooked : soft inside, slightly crunchy on the borders
	Flour containing gluten	NO
	Eggs	NO
	Peanuts	NO
	Soybeans	NO
Allergens	Milk or milk derivatives	NO
	Nuts / Nut Oil or Nut Derivatives	NO
	Celery	NO
	Mustard	NO
	Sesame Seeds	NO
Packaging	... Bag that is sealed with nitrogen gas and stored in a box for shipping.	
Storage conditions	Ambient	
Shelf life	10 Months	

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