

**Michael Foods, Inc.**  
**Internal Product Specification Sheet**  
**Revision: 0004      Revision Date: April 16, 2012**  
**Co-Pack**

**75925-50012-00**

12/12 oz. English Muffins 6 Count, Wheat, Fork Split, Crystal Farms

**Product Description:**

English Muffins (75925-50012-00) are a 12 ounce package of 6 specialty, yeast raised dough baked product that is fork split, placed “2 high x 3 across” in a bag, and closed with a clip. The product has been manufactured and packaged under conditions consistent with current Good Manufacturing practices and must conform in all respects to the Federal Food Drug and Cosmetic Act, as amended, and other applicable Federal, State and/or municipal ordinances. An executed Continuing Letter of Guarantee approved by Crystal Farms must be on file prior to the receipt of any shipment to our order.

**Ingredient Listing:**

Water, Enriched Bleached Wheat Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Whole Wheat Flour, Yeast, Contains 2% or Less of: Sugar, Wheat Gluten, DATEM, Citric Acid, Salt, Degerminated Yellow Corn Flour, Degerminated Yellow Corn Meal, Soybean Oil, Vinegar, Caramel Coloring, Fumaric Acid, Calcium Propionate and Potassium Sorbate (preservatives), Calcium Sulfate, Enzyme, Ascorbic Acid, Azodicarbonamide.

**Physical Specifications:**

Description	Specification
1. <i>Appearance</i>	Uniformly round in shape with discreet edges; flat top and bottom; evenly baked surface appearance; lightly coated with corn meal and fork split so halves can be easily separated.
2. <i>Flavor</i>	Wheat flavor, typical yeast character, no distinct acid or bitter flavor.
3. <i>Color</i>	Top & bottom brown; interior light brown.
4. <i>Texture</i>	Crunchy & Chewy after toasting; not doughy
5. <i>Muffin Size</i>	3 1/2" (diameter) X 1" minimum (height)
6. <i>Labeled Weight</i>	12 oz. (340 g)
7. <i>Muffin Weight</i>	3 1/2"-3 3/4" (diameter) X 1" minimum (height)
8. <i>Count per Pkg</i>	6
9. <i>Metal Detetion</i>	For ferrous, non-ferrous and stainless steel metal detection capability. 3.00 mm
10. <i>Foreign Material</i>	None
11. <i>Defects</i>	Smashing: Minimal >5% Will not split: >1%
10. <i>pH</i>	Min 4.4 Max 5.0 Method: 15g/100 ml distilled water

**Microbiological Specifications:**

Description	Specification
1. <i>Total Coliforms</i>	<10 cfu/g
2. <i>E. coli</i>	<10 cfu/g
3. <i>Coagulase Positive Staph</i>	Negative/10g
4. <i>Listeria m.</i>	Negative/25g
5. <i>Salmonella sp.</i>	Negative/25g
6. <i>Yeast &amp; Mold</i>	<10 cfu/g

**Packaging Requirements:**

Description	Packaging Requirements
1. <i>Master Container</i>	15.125" (L) x 11.375" (W) x 7.25" (H)
2. <i>Product Count per Case</i>	12
3. <i>Net Weight</i>	9 lbs
4. <i>Gross Weight</i>	9.75 lbs
5. <i>Gross Weight w/ Pallet</i>	10.361 lbs
6. <i>Bags</i>	End gusseted 1.75 mm coated poly bags with exterior printing specifically designed for this application. Muffins packed in a 2 across X 3 high configuration.
7. <i>Closure</i>	"Kwick-lok" type tab which shows no evidence of having torn the bag at the collar of the closure. Code Date and packaging information should legible on the "kwik-lok" closure.

**Code Dating:**

Package Coding:

1. USE BY DDMMMYYYY
2. Vendor Identification

Case Coding:

1. USE BY DDMMMYYYY
2. Vendor Identification
3. Scannable Bar Code
4. 12 Digit Product Code

**Approved Supplier:**

Genesis

**Transportation & Storage:**

1. Trucks carrying this product will be loaded and transported in a sanitary manner following all requirements stated in this specification.
2. Product will be shipped at a refrigerated temperature of 32°F - 40°F. Ambient; no refrigeration at plant. The product may be held a maximum of 2 days in prepackaged storage prior to delivery.
3. Product must be stored in a refrigerated environment at a temperature of 32°F - 40°F. If the product temperature deviates from this specification for any amount of time, product functionality may be damaged.

**Pallet Requirements:**

1. All lots and flavors must be separated by pallet and clearly marked.
2. Attach pack list with all lots (use by dates) along with each BOL.
3. Overages will be taken but customer service department must be contacted before shipping to update PO.

**Pallet Pattern:**

1. 10 cases per layer.
2. 9 rows high.
3. 90 cases per pallet.

**Shelf Life:**

1. Shelf life of this product is 45 days from the packaging date, provided it is left unopened and kept refrigerated at a temperature of 32°F - 40°F.

**Allergen Assessment:**

This product contains wheat and is therefore considered allergenic by Michael Foods, Inc.

**Kosher Certification:**

This product is not kosher.

**Supplier Quality Control:**

Supplier shall submit applicable Quality Control Monitoring Reports of Grade, Physical, Chemical, and Microbiological Testing when requested by Crystal Farms. Environmental testing results shall be made available when reasonably requested.

Supplier shall grade for flavor, texture and color the lots of finished product prior to shipping this product. The supplier shall also maintain on file a continuing guarantee, certificate of insurance, and allergen statement from each of their ingredient suppliers.

**Regulatory/Finished Product:**

1. Code of Federal Regulations (CFR) 21:  
136.115 Enriched bread, rolls, and buns.
2. Product must meet all defined specifications and functionality requirements throughout the declared shelf life.
3. All product is produced under a routine quality inspection in accordance with good manufacturing practices.
4. The daily average package weights on the package weight control chart will meet the label weight declared on the product label and all packages will be within the defined maximum allowable variation limits.
5. Product packaging should bear a "Product of USA" statement.

**Nutrition Facts:**

		<u>%DV</u>
Serving Size	1 muffin (57g)	
Servings Per Package	6	
Calories	110	
Calories from Fat	5	
Total Fat	0.5g	1%
Sat Fat	0g	0%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	220mg	9%
Total Carbs	21g	7%
Dietary Fiber	1g	4%
Sugars	1g	
Protein	5g	
Vit A		0%
Vit C		2%
Calcium		4%
Iron		8%

***\*for Management Approval, see APPROVAL/VERIFICATION DOCUMENT for this product.***