

**BATTERED CHEESE CURDS**  
**50/50 WHITE & ORANGE IQF CURDS**

Item #  
**BR518**



**Fry Foods Product Specification**

**Product to Meet the Following Requirements**

Battered Cheese Curds shall be made according to Good Manufacturing Practices and shall comply in every aspect with the Federal Food, Drug and Cosmetic Act as amended.

**Process** Par-Fry

**Quality Targets** % Breeding 27% - 30%  
Count per lb. n/a

**Defects** Exposed Cheese: None  
Voids > 1/4": None  
Broken Units: None  
Marriages: <10% by weight (weight of doubles and divide by bag weight x 100)

**Preparation** Fry Temperature 350° 1 1/2 minutes until golden brown  
Fry Color 2 - 3 USDA Fry Chart **Flavor:** Texture: Crisp exterior with soft, firm cheese interior

**Micro Biological** Maximum cfu/g  
APC: monitor  
Coliform: 1,000 /g max  
E.Coli: <100 / g

**Foreign Material** None

**Metal Detection** 5.0 N FE 5.0 FE 5.0 SS

**Packaging, Shipping and Storage**

Weight / Container Type Pack: 12 / 2 lbs Case Weight: 24 lbs Unit Weight: 2 lbs  
Case Dimension 15.3125" x 11.625" x 9.75" Cube: 1.00 Pallet Tie: 10 x 8

**Label Instructions** PLANT/MM/DD/YY/SHIFT/HH ex: 3090619106  
Bag / Film (clear)

Case (6 2 1/2 ACTN) PLANT/MM/DD/YY/SHIFT/H LINE ex: 309061911 7

**Shipping and Storage Requirements**

Handling **Keep Frozen** 0° F or below. Trailer pre-cooled and maintained at 0° F or below.  
Shelf Life 12 -18 Months Must be stored at 0 degrees or lower

Shipping container will include the product Description, Ingredient statement, Weight, Name and Address of Manufacturer.

**Ingredient Declaration:** CONTAINS: WHEAT, MILK

Fry Foods 1 Appleton Lane Weiser, ID 83672

Revision Date	Supersedes	Version	Approval	Page 1 of 1
6/28/2021	11/30/2019	7	MJ	