



Ascot Valley Foods Product Specification

Product: American Bean Mediterranean Falafel 21020000

Date: 4/30/2018, Revised November 20, 2020

Description

Ascot Valley Foods – Falafel

American Bean Falafel

This formula is proprietary to, and owned by Ascot Valley Foods

Ingredient Statement

INGREDIENTS: Garbanzo Beans, Water, Onions, Corn Oil, Dehydrated Onion, Rice Flour, Parsley, Cilantro, Sea Salt, Mint, Garlic (Garlic, Water), Cumin, Coriander, Black Pepper.

Allergen/Sensitivities Information

Allergen	Target	Upper Limit	Test Method	Test Frequency
Soy	Absent		N/A	
Wheat	Absent		N/A	
Fish	Absent		N/A	
Shellfish	Absent		N/A	
Milk	Absent		N/A	
Eggs	Absent		N/A	

*For allergens run on the same line, allergen testing will be required for each production run.

Shelf Life

Stored	Months	Days
Frozen	12	365



Ascot Valley Product Specification - Falafel

Nutrition Facts Panel

Nutrition Facts	
about 124 servings per container	
Serving size	88g / 3.1oz (88g)
Amount per serving	
Calories	150
% Daily Value*	
Total Fat 4.5g	6%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 310mg	13%
Total Carbohydrate 22g	8%
Dietary Fiber 5g	18%
Total Sugars 4g	
Includes 0g Added Sugars	0%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 45mg	4%
Iron 2mg	10%
Potassium 230mg	4%
<small>*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	
<small>Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4</small>	

NSLP MEAL COMPONENTS: Each 3.1oz serving (8 /11g pieces) provides EITHER 2oz Protein OR 1/2 Cup Vegetables (Legumes) serving for NSLP meal par Dern requirements.

Statements and Certifications

Statement	Required	Certification Required	Certification Body/Standard
Non-GMO	No	No	Project Verified
Organic	No	No	OEFFA
Halal	No	No	USA Halal Chamber of Commerce Inc./ISWA Halal certification Department



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Finished Product Physical Standards

Parameter	Lower Limit	Target	Upper Limit	Test Method	Test Frequency
50mm diameter	24 grams -Raw	25 grams -Raw	26 grams -Raw	Scale	Every hour
	21 grams -Cooked	22 grams -Cooked	23 grams -Cooked	Scale	Every Hour

Finished Product Microbiological Standards (Testing Provided per Customer Request)

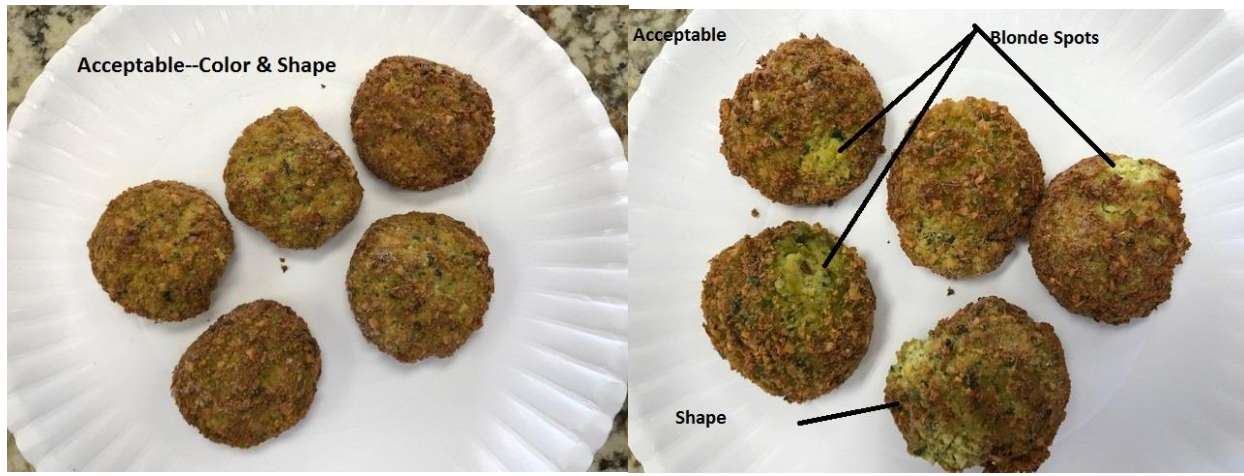
Microorganism	Result	Upper Limit	Test Method	Test Frequency
APC		100,000 cfu/g		Per Customer Request
Coliforms		<100 cfu/g		Per Customer Request
E.Coli		<25 cfu/g		Per Customer Request
Listeria Monocytogenes		Negative		Per Customer Request
Salmonella		Negative		Per Customer Request

Finished Product Organoleptic Standards

Attribute	Target	Test Method	Test Frequency
Appearance	A 1 3/4" x 5/8" puck that is golden brown with flecks of herb on the exterior with a green, creamy granular interior with flecks of green herbs	Sensory	Every batch
Texture	The texture is slightly crispy outside with a soft, slightly granular interior	Sensory	Every batch
Flavor	The flavor is a mix of garbanzo beans, cilantro, parley and mint accented with garlic, cumin and coriander	Sensory	Every batch
Aroma	The aroma is of beany fried mix of cilantro, mint, garlic and cumin	Sensory	Every batch



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Shipping and Storage

Product must be stored and shipped -10°F to 0°F. No exposure to temperature extremes above 30°F.

Rework

Rework is allowed.



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Packaging

	Lower Limit	Target	Upper Limit	Test Method	Test Frequency
Net Weight: Bulk Bag		4 Pounds 1814gr	4.12 Pounds	Scale	Every bag
Net Weight: Master Case		24 Pounds 10,896 gr	24.72 Pounds	Scale	Every bag

	Description/Material	Size	Coding
Bulk Bag	4 Pound Bags	920012 12X16 Poly Bag 2mil	Yes
Master Case	6/4 Pound Bags	Risotto Box	Yes

Coding: Each retail pouch, bulk pouch, and master case must be marked with production lot code and sell by or use by date.

Packaging Coding

The date code with consist of an 8- digit production code.

Example: 12500315

1250 = Product Code

0 = Year

315 = Julian Prep Date

	Cases per Pallet	Cases per Layer	Number of Layers
Pallet Configuration	60	10	6

Master Case Label: Each master case must bear a label specified by Ascot Valley Foods.



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AMERICAN BEAN CO.
A LEGITIMATE WORLD BRAND

MEDITERRANEAN STYLE FALAFEL
SUPPLIER PRODUCT #: 1002-24
FULLY COOKED -- 21.9 GRAMS EACH
DATE OF EXPIRATION 10/22/2021 LOT#21020296
****PRODUCT MADE IN USA****

Nutrition Facts
 about 124 servings per container
Serving size 88g / 3.1oz (88g)

Amount per serving
Calories 150

% Daily Value*

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Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
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Includes 0g Added Sugars	0%
Protein 6g	
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Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS: CARGANZO BEANS, WATER, ONIONS, CORN OIL, DEHYDRATED ONION, RICE FLOUR, PARSLEY, CILANTRO, SEA SALT, MINT, GARLIC (GARLIC, WATER), CUMIN, CORIANDER, BLACK PEPPER.

BAKING INSTRUCTIONS: *DON'T DEFROST OVERNIGHT IN REFRIGERATOR.
 Keep frozen until ready to prepare. **Optimal Performance:** Cook from frozen or defrost up to 1 hour before cooking. (Baking in order of Recommended Method)

Combi Oven: Preheat oven to 410° F at 30% humidity. Bake for 7-9 minutes until internal temperature reaches 165° F.
Convection Oven: Preheat oven to 350° F. Bake for 10-12 minutes until internal temperature reaches 165° F.
Conventional Oven: Preheat oven to 375° F. Bake for 12-13 minutes until internal temperature reaches 165° F.

THAWING INSTRUCTIONS: (SERVING COLD): OVEN THAW
Convection Oven: Preheat oven to 300° F. Thaw for 4 minutes or until internal temperature reaches 35° F. Refrigerate once thawed.
Conventional Oven: Preheat oven to 325° F. Thaw for 4-5 minutes or until internal temperature reaches 35° F. Refrigerate once thawed.

REFRIGERATED THAW: Place product from a frozen state into the refrigerator and store for 2 hours or until internal temperature is at least 35° F.

Frying: Heat cooking oil to 350° F from frozen. Approx. 2-2:30 minutes.

Manufactured for:
Plant Protein Food,
140 Millaw Drive,
Lisbon, NJ 08042
953 - 524 - 2849
www.AscotValley.com

We certify that Falafel Nuggets were processed in the U.S and contains over 51% of its agricultural food component by weight or volume, from the U.S.

KEEP FROZEN
PRODUCED ON 10/22/2020
12 MONTH SHELF LIFE FROZEN
CONTAINS 6 X 4lb BAGS
NET WEIGHT 24lb (10.89kg)



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HEATING INSTRUCTIONS (In Order of Recommended Method):

Combi Oven: Preheat oven to 410° F at 30% humidity. Bake for 7-9 minutes until internal temperature reaches 165° F. **Convection Oven:** Preheat oven to 350° F. Bake for 10-12 minutes until internal temperature reaches 165° F. **Conventional Oven:** Preheat oven to 375° F. Bake for 12-13 minutes until internal temperature reaches 165° F.

THAWING INSTRUCTIONS: Oven Thaw Conventional Oven: Preheat to 325° F and thaw for 4-5 minutes or until internal temperature reaches 35° F. **Convection Oven:** Preheat to 300° F and thaw product for 4 minutes or until internal temperature reaches 35° F. Refrigerate once thawed. **Refrigerated Thaw:** Place product from a frozen state into the refrigerator and store for 2 hours or until internal temperature is at least 35° F.

Frying:

Heat cooking oil to 350°F from frozen. Approx. 2-2:30 minutes.



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Customer Service

Name: Nick Crutchman

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Fax number: 330-376-3472

Email address: ncrutchman@ascotvalley.com

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Allergen/Sensitivities Information: _____

Shelf Life: _____

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Loni Banerjee

Quality Assurance Manager

7/19/2022
