

Penn State University Creamery
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Revision Author:

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STANDARD OPERATING PROCEDURE – Product Formulation

INTRODUCTION

Product formulation and frozen dessert mix formulas have variations and modifications as determined by ingredients, consumer preferences, and costs, as well as the quality of the finished product. Formulas for specific dairy products must meet the standard of identity as outlined in the Code of Federal Regulations (CFR), Chapter 21, Parts 100-169.

MATERIALS

Ingredients routinely supplied to the University Creamery are blended and standardized according to formulas that are provided to the processors prior to the start of the day's production. Dairy formulation is performed on two software systems; Penn State's Daisy System, and Genesis R&D – SQL Nutrition Labeling Software.

PROCEDURE

The software and its functions will provide scientifically sound nutrition information for all formulations. Label formatting, including trans-fat information, and label compliance will be performed using the Genesis R&D software.

Data base retrieval from a variety of food groups is available as well as updates from ESHA. Nutrient content claims, e.g., healthy, light, low-fat, reduced fat will be accurately displayed if the proper format is used and if the proper nutrition information is supplied.

RECORDKEEPING

All records and databases will be stored on the Creamery's server. Assistant manager or laboratory director will keep back-up disks on-site.

REFERENCES

1. DAISY dairy standardizing software, Penn State University Creamery
2. Genesis R&D Nutrition Labeling Software – SQL version, P.O. Box 13028, Salem, OR 97309
Phone # 503-585-6242

The following individual is responsible for implementation of this SOP and has the overall authority on-site:

Name: _____ Title: _____ Date: _____