



Fluid TruMoo 1% Low Fat
Chocolate Milk Specifications

ISSUE DATE
March 11, 2020

SUPERSEDES
March 20, 2019

ISSUED BY: Lehigh Valley Dairies,
Schuylkill Haven, PA

Jeff Batz Quality Assurance Manager

PAGE

1 of 3

Product Description

1% LF Chocolate Milk

Product Requirements

TruMoo 1% LF Chocolate milk is produced by standardizing, homogenizing, fortifying and pasteurizing 1% milk. All chocolate milk(s) will be produced as defined in the Code of Federal Regulations, Title 21, Section 131.110.

Products shall conform to all applicable provisions of the Federal Food, Drug and Cosmetic Act (FD&C Act) and the Grade A Pasteurized Milk Ordinance (PMO), as amended, and any similar state or local regulations. Product shall not be adulterated or misbranded within the meaning of FD&C Act and any state or local laws or ordinances and regulations. Fluid milk shall be thermally processed per the requirements in the PMO.

Ingredients:

TruMoo 1% LF Chocolate Milk: Low fat milk, liquid sugar (sugar , water), contains less than 1% of cocoa (processed with alkali), cocoa, cornstarch, salt, carrageenan, natural flavor, vitamin A palmitate, vitamin D3.

Allergens:

Milk

Allergen Statements:

None necessary as milk is identified in product name.

Regulatory Information

X	FDA	IMS Plant Number (42-099) Ink Jet (plastic) or stamped (paper) on Package
X	Kosher	If so, specify symbol(s): Star D

Physical Attributes

Weight:

- Net weight: 1 Gallon = 128 fl oz. by volume / 3.78l. ½ Gallon = 64 fl oz. by volume / 1.89. 1½ Pint = 8 fl oz. by volume

Packaging:

- Plastic Gallons & ½ Gallons paper ½ pints

Labels:

- In compliance with FDA labeling regulations.



**Fluid TruMoo 1% Low Fat
Chocolate Milk Specifications**

ISSUE DATE
March 11, 2020

SUPERSEDES
March 20, 2019

ISSUED BY: Lehigh Valley Dairies,
Schuylkill Haven, PA

Jeff Batz Quality Assurance Manager

PAGE

2 of 3

Shelf life: 17 days from date of manufacturing.

Code Dating:

- Sell By and code date ink jet on plastic container. Sell By and code date stamped on paper carton.

Each retail plastic unit indicates: **SELL BY DATE** **SELL BY mm / dd / yy**
 IMS # Military time of fill **42-099 HH : MM**

Each retail paper unit indicates: **SELL BY DATE** **IMS#** **SELL BY mmm / dd 42-099**

Organoleptic:

- Color: Uniform, chocolate-like, non-separating, homogenous fluid milk.
- Flavor: Typical of chocolate milk, slightly sweet with a clean finish. Free of off flavors and odors including but not limited to feed, chemical and/or astringent flavors.

Chemical Specifications

Fat Free Milk

- | | | |
|--------------------------------|----------------|-------------------|
| Fat: (FTIR) | Federal | 1.05% Max. |
| Protein: (FTIR) | None | |
| Lactose: (FTIR) | None | |
| Solids (nonfat): (FTIR) | | 8.25% Min. |

Microbiological Specifications

- | | |
|-------------------|-----------------------------------|
| • SPC | < 20,000 cfu / ml (PMO) |
| • Coliform | <10 cfu / ml (PMO) |

Temperature Requirements

- Target temperature of product at receiving: < 42 F
- Pasteurized Milk Ordinance required temperature: <= 45 F



**Fluid TruMoo 1% Low Fat
Chocolate Milk Specifications**

ISSUE DATE
March 11, 2020

**ISSUED BY: Lehigh Valley Dairies,
Schuylkill Haven, PA**

SUPERSEDES
March 20, 2019

Jeff Batz Quality Assurance Manager

PAGE

3 of 3

Nutritional Information

Nutritional Information:

Serving Size: 1 Cup (240 mL)

Servings per Container: Dependent on size

Nutrients	Units	Amount Per Serving	% DV
Calories		140	
Calories From Fat		25	
Total Fat	(G)	2.5	3%
Saturated Fat	(G)	1.5	8%
Trans Fat	(G)	0	0%
Cholesterol	(MG)	15	4%
Sodium	(MG)	180	8%
Potassium	(MG)	420	8%
Total Carbohydrates	(G)	20	7%
Dietary Fiber	(G)	0	0%
Sugars	(G)	18	
Protein	(G)	8	16%
Vitamin A	(mcg)	150	15%
Vitamin C	(mcg)		
Calcium	(MG)	298	25%
Iron	(MG)	0	0%
Vitamin D	(mcg)	2.5	10%
Riboflavin	(MG)	0.4	30%
Folate	(mcg)	12	2%
Vitamin B12	(mcg)	1.2	50%
Phosphorus	(MG)	231	20%

Confidentiality

Information contained within this specification is confidential.

Approved: _____ Quality Assurance Manager Date: _____
Plant HACCP Coordinator