

SHELF-LIFE TEST							
	<i>Product name :</i>	Vegan Soft Cheese		<i>Production date/lot code:</i>	9/1/2017 092217B		
	<i>Product formula #/version #</i>	4-1		<i>Storage temperature:</i>	4°C		
	<i>Packaging:</i>	8 oz PET tub with foil lid		<i>Target shelf life:</i>	21 days		
	<i>Test date:</i>		9/1/2017	9/8/2017	9/15/2017	9/22/2017	9/29/2017
	<i>Day #:</i>	Specifications:	0	7	14	21	28
Microbial	<i>TPC (total plate count)</i>	<1000 cfu/g	0 cfu/g	0 cfu/g	0 cfu/g	100 cfu/g	10,000 cfu/g
	<i>Y&M (yeast & mold)</i>	<1000 cfu/g	0 cfu/g	0 cfu/g	0 cfu/g	100 cfu/g	1000 cfu/g
Analytical	<i>% Moisture</i>	85.0 - 90.0	87.5	N/A	N/A	N/A	N/A
	<i>% Salt</i>	1.4 - 1.6	1.5	N/A	N/A	N/A	N/A
	<i>pH</i>	6.0 - 6.3	6.2	6.2	6.2	6.2	5.8
Sensory	<i>Appearance</i>	off white to tan, shiny	off white, shiny	off white, shiny	slightly tan, shiny	tan, shiny	gray
	<i>Odor</i>	no odor to slight nut and/or cheese odor	no odor	slightly nutty	slight cheese odor	cheese odor	strong foul odor
	<i>Taste</i>	salty, savory, slightly tart	mild, salty, savory, slightly tart	mild, salty, savory, slightly tart	strong savory, salty	strong savory, parmesan cheese notes, salty	sour, rotten taste
	<i>Mouthfeel/texture</i>	smooth, creamy	smooth, creamy	smooth, creamy	smooth, creamy	smooth, creamy	lumpy
	<i>Comments</i>		in spec, typical	-	-	cheese odor and taste may be too strong	spoiled, end of SL test
	<i>Overall</i>		acceptable	acceptable	acceptable	borderline	unacceptable

SHELF-LIFE TEST							
	<i>Product name :</i>			<i>Production date/lot code:</i>			
	<i>Product formula #/version #</i>			<i>Storage temperature:</i>	4°C		
	<i>Packaging:</i>			<i>Target shelf life:</i>			
	<i>Test date:</i>						
	<i>Day #:</i>	Specifications:	0	7	14	21	28
<i>Microbial</i>	<i>TPC (total plate count)</i>						
	<i>Y&M (yeast & mold)</i>						
<i>Analytical</i>	<i>% Moisture</i>						
	<i>% Salt</i>						
	<i>pH</i>						
<i>Sensory</i>	<i>Appearance</i>						
	<i>Odor</i>						
	<i>Taste</i>						
	<i>Mouthfeel/texture</i>						
	<i>Comments</i>						
	<i>Overall</i>						

SHELF-LIFE TEST										
	<i>Product name :</i>	High-Protein Cracker			<i>Production date/lot code:</i>	1/1/2018, 050118C				
	<i>Product formula #/version #</i>	4-1			<i>Storage temperature:</i>	25°C				
	<i>Packaging:</i>	16 oz aluminum bag in cardboard box			<i>Target shelf life:</i>	5 months				
	<i>Test date:</i>		1/1/2018	2/1/2018	3/1/2018	4/1/2018	5/1/2018	6/1/2018	7/1/2018	
	<i>Month #:</i>	Specifications:	0	1	2	3	4	5	6	
Analytical	<i>% Moisture</i>	3.0 +/- 1.0	2.5	2.7	3.2	3.7	3.8	3.8	4.2	
	<i>Color (L*a*b*)</i>	81.00, 9.00, 10.00 +/- 5.00	81.42, 9.64, 10.72	82.22, 9.42, 10.70	82.54, 9.36, 10.62	82.45, 9.32, 10.54	83.12, 9.21, 10.44	85.11, 9.08, 10.42	86.02, 8.98, 10.39	
Sensory	<i>Appearance</i>	light golden brown	light golden brown	light golden brown	light golden brown	tan	tan	light tan with grayish hue	light tan with grayish hue	
	<i>Odor</i>	nutty, savory	nutty, savory	nutty, savory	nutty, savory	slightly nutty, savory	slightly nutty	very slightly nutty, slight paint smell	slight paint smell	
	<i>Taste</i>	wheat, nutty, salty	wheat, nutty, salty	wheat, nutty, salty	wheat, nutty, salty	wheat, slightly nutty, salty	wheat, salty	slight wheat, salty	slight wheat, salty	
	<i>Mouthfeel/texture</i>	crispy, crunchy	crispy, crunchy	crispy, crunchy	crispy, crunchy	crispy, crunchy	somewhat crispy and crunchy	somewhat crispy and crunchy	not crispy, very slightly crunchy	
	<i>Comments</i>		in spec, typical	-	-	color no longer has golden hue	texture is getting soft	slight graying, slight rancid odor	color out of spec, slight rancid odor, texture too soft, end of SL test	
	<i>Overall</i>		acceptable	acceptable	acceptable	acceptable	acceptable	borderline	unacceptable	

