FSM115 Purchasing - Product Specification Template

| Group Members: | | |
|--|--|--|
| PURCHASE SPECIFICATIONS | | |
| Product Name: HEINZ 3 gallon Vol-pak ketchup | Specification no: 3 | |
| Menu Item Name: ketchup | | |
| Product's intended use : sauce, condiment | | |
| General product description: Heinze ketchup is a rich and thick condiment made from concentrate tomatoes having a bright red color and good tomato flavor, corn syrup, vinegar, salt and spices. A perfect compliment for french fries, hot dogs, hamburgers and so much more. | | |
| Specific information (as applicable) | | |
| Count/portion size: | serving size 1 Tbsp (17g) | |
| Grade: | A | |
| Weight: | Net Weight: 28.5 lbs gross weight: 30.3 lbs | |
| Variety, style, type, color: | natural red colour, liquid | |
| Market Form: | N/A | |
| Packaging requirements: | all cases shall be packed in suitable food grade containers having no action on products. The containers shall be free from other products that may lead to contamination and alter the quality, composition, flavour, odour, and taste of products. | |
| Purchase unit size: | large | |
| Place of origin: | china | |
| Temperature control procedures: | cooled to 150° | |
| Acceptable substitute: | Salsa, sun-dried tomatoes, low sodium bbq sauce | |
| Other special information: | N/A | |

| Quality inspection procedures: | N/A |
|---|----------------------------|
| Other requirements & general information: | can storage up to 5 months |
| Specification implementation date: | |

| Group Members: | | |
|---|---|--|
| PURCHASE SPECIFICATIONS | | |
| Product Name: Tomatoes | Specification no: N/A | |
| Menu Item Name: Cocktails | | |
| Product's intended use : consume | | |
| General product description: N/A | | |
| Specific information (as applicable) | | |
| Count/portion size: | 1 medium | |
| Grade: | One | |
| Weight: | 4.3oz | |
| Variety, style, type, color: | Various | |
| Market Form: | N/A | |
| Packaging requirements: | Packaging manufactured from new food grade material | |
| Purchase unit size: | N/A | |
| Place of origin: | America | |
| Temperature control procedures: | N/A | |
| Acceptable substitute: | N/A | |
| Other special information: | N/A | |
| Quality inspection procedures: | N/A | |
| Other requirements & general information: | N/A | |
| Specification implementation date: | N/A | |

FSM115 Purchasing - Product Specification Template

| Group Members: | | |
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| PURCHASE SPECIFICATIONS | | |
| Product Name: Burger meat | Specification no: N/A | |
| Menu Item Name: Ground meat | | |
| Product's intended use : It's a non-intact use | | |
| General product description: N/A | | |
| Specific information (as applicable) | | |
| Count/portion size: | N/A | |
| Grade: | W6s, W6c | |
| Weight: | 40 pounds (18.1 kg) or less | |
| Variety, style, type, color: | Ground meat product | |
| Market Form: | N/A | |
| Packaging requirements: | Patties that are individually quick frozen (IQF) will be packed in fiberboard boxes lined with a plastic bag. | |
| Purchase unit size: | N/A | |
| Place of origin: | Washington, D.C. | |
| Temperature control procedures: | The temperature of the product is reduced to 450 F (7.2oC) or below after packaging, but before packing into the shipping containers, and the temperature reduction occurs within 30 minutes of the time of final grinding. | |
| Acceptable substitute: | Turkey burger | |
| Other special information: | Meat items will be subject to testing for metal contamination. | |
| Quality inspection procedures: | Products that are not identified with the appropriate "USDA Accepted as Specified" stamp, or products that are appropriately identified with that stamp but that have other obvious, major deviations from the specification requirements. | |

| Other requirements & general information: | Chilled meat products to be further processed and frozen on the same calendar day will maintain an internal temperature of no higher than 50o F (10oC) during processing. |
|---|---|
| Specification implementation date: | N/A |

FSM115 Purchasing - Product Specification Template

| Group Members: | | | |
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| PURCHASE SPECIFICATIONS | | | |
| Product Name: Kraft Singles American Cheese Slices, 4lb (96 slices) | Specification no: N/A | | |
| Menu Item Name: Kraft Singles American Che | ese Slices | | |
| Product's intended use: Direct consumption or to be further cooked | | | |
| General product description: Kraft Singles American Cheese Slices is a processed cheese product manufactured and sold by Kraft Foods | | | |
| Specific information (as applicable) | | | |
| Count/portion size: | Serving size 1 slice | | |
| Grade: | N/A | | |
| Weight: | 19g | | |
| Variety, style, type, color: | Yellow | | |
| Market Form: | N/A | | |
| Packaging requirements: | Packed in food grade material that ensures product safety and integrity. | | |
| Purchase unit size: | Serving per Container 96. | | |
| Place of origin: | United States | | |
| Temperature control procedures: | Stored in a cool dry place at a temperature of 4-6°C | | |
| Acceptable substitute: | Colby Cheese | | |
| Other special information: | N/A | | |

| Quality inspection procedures: | Cheese composition analyses should include fat, moisture, salt and pH. Cheese pH should be measured at the time of manufacture, 3 - 4 days after manufacture and periodically during curing. Other composition parameters should be determined several days after manufacture to permit time for equilibration of soluble components. |
|---|---|
| Other requirements & general information: | N/A |
| Specification implementation date: | N/A |

Total score: 14/20

Inconsistent information through. Some group members did good at gathering proper information, others made little to no effort.

Lack of information shows no collaboration and teamwork within the group