# SAMPLE PRODUCT WORKSHEET

**WORKSHEET:** RAISIN BREAD

## Your RECIPE FORMULATION

| Ingredients (description, source) | Amount | Supplier Info |
|---|---|---|
| yeast, active dry | 5 oz | use standard data |
| water (warm) | 3 cups | use standard data |
| sugar, granulated | 10 oz | use standard data |
| salt | 5 oz | use standard data |
| ⊟ (collapse list) | | |
| nonfat dry milk | 14 oz | already provided |
| water | 1 gal | use standard data |
| shortening, from soybean & cottonseed oils, not hydrogenated | 12 oz | providing new data |
| flour, all purpose, unbleached, enriched | 15 lb | already provided |
| raisins, seedless | 3 lb | providing new data |
| | | choose one |

## Your PROCESSING

**Method**
(e.g. baked, cold pack, hot-fill, simmer in open kettle)

baked

**Yield**
(number of units per batch, weight of batch before/after processing)

25 loaves - scale dough into 17.5 oz loaves, baked weight is 16 oz

Finished Moisture

34 %

## Your PACKAGING

**Net contents of the package**
(e.g. 8 oz, 500 mL, 100g, 16 fl oz)

16 oz

**Information to determine serving size**
(weight of 1 piece or 1 cup)

16 slices per loaf, one slice weighs 1 oz

**Type of packaging and package dimensions**
(e.g. box 7″ high x wide x 2″ deep)

bag  16.5" long x 7.5" wide

**SPECIAL INSTRUCTIONS**
Comments and questions

You will receive instructions for uploading your files after you submit your product info online.