Batch Details

See Recipe's For All Details

	-		Co	oking	Cooling Time (hrs. / min.)		If Applicable for Food Safety or Product Identity				Finished Product Details			
Product	Date Processed	Quantity Processed	Time	Minimum Temp.	Phase 1 135 to 70	Phase 2	Finished pH	pH Temp.	aw		Package Size		Date Packaged	Notes and Corrective Actions Taken During Production