

SUBJECT <b>Product Description</b>	ISSUE DATE	PRODUCT
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*Based on the recommendations of the  
National Advisory Committee on Microbiological Criteria for Foods*

<b>General Product Description</b>	
<b>Distribution and Storage</b>	
<b>Intended Use and Consumers of the Food</b>	

**Instructions for completing the *PRODUCT DESCRIPTION* form**

<b>General Product Description</b>	Provide general description of the milk or milk product ingredients, and processing methods. May include description of packaging/packaging type, e.g. Modified Atmosphere Packaging
<b>Distribution</b>	Describe method of distribution and include whether the milk or milk products are distributed frozen, refrigerated, or at ambient temperature
<b>Intended Use and Consumers of the Food</b>	Describe the normal expected use of the food. The intended consumers may be the general public or a particular segment of the population, e.g. infants, immunocompromised individuals, elderly, etc.

***(EXAMPLE)***

<b>General Product Description</b>	Pasteurized and homogenized fluid, whole milk fortified with vitamin D. Milk is filled in 1 gallon plastic bottles with tamper evident seal.
<b>Distribution and Storage</b>	Stored and distributed under refrigerated conditions ( $\leq 45$ °F)
<b>Intended Use and Consumers of the Food</b>	Intended for retail sale as ready-to-drink product for all ages.