

QUALITY CONTROL-TROCHES

Compounder's Name: _____

Date: _____

1. Enter total weight of all the ingredients (you may need to weigh liquid flavor) in the log. _____g

2. Divide by the total number of troches the log was made for (ex. 33 or 99). This is what the final theoretical weight of 1 troche SHOULD be. _____g

3. Select and pop out 10% or 10 of your final number of troches (3 out of 30, 9 out of 90, etc).

4. Tape troche weights here:

5. Add together each final troche weight and divide by the number of weights. This is your average ACTUAL troche weight. _____g

*Average troche weight should be >90% and <110% of the theoretical weight from step 2.

6. Test for each troche weight for absolute variation:
Minimum theoretical troche weight: _____g

Maximum theoretical troche weight: _____g

7. Pass percentage: Actual weight (no. 5) _____ divided by theoretical weight (no. 2) _____ X 100 is your pass percentage _____ **PASS or FAIL** (circle)