

Product Specification

Tasteefare® Sweet Waffle Mix

Product Code: 61131CS

Customer: New Carbon Company, LLC

Description: This product is a dry blend of food ingredients that is free-flowing and off-white in color. When handled accordingly this blend

will produce waffles. This is not a ready-to-eat product; rather it is an intermediate dry mix that is intended for further

processing as well as exposure to a validated lethality step prior to consuming.

Ingredients: Bleached Enriched Wheat Flour (Bleached Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid),

> Sugar, Soybean Oil, Leavening (Sodium Bicarbonate, Sodium Aluminum Phosphate, Sodium Acid Pyrophosphate, Calcium Carbonate), Buttermilk, Contains Less Than 2% of Each of the Following: Wheat Starch, Soy Flour, Salt, Whole Egg, Natural

and Artificial Flavor.

Wheat, Milk, Egg, Soybean Allergens:

Kosher Status: Kosher Dairy (OU-D)

Physical Attributes: Texture: Color: Off-White Free-Flowing

Chemical Attributes: Salt: 1.20% - 1.70% Soda: 1.60% - 2.40%

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Packaging: This product is packaged in an HDPE/mLLDPE/Plastomer pouch. The bag closure method is heat seal. Bags meet USDA,

FDA and Food Chemical Codex specifications.

5 lb (2.27 kg) Case UPC: **Pouch Net Weight:** 0 50855 61131 9 Case Dimensions (LxWxH): 15.375" x 12.75" x 8.25"

Pouches Per Case: 6

Case Net Weight: Case Cube: 30 lb (13.6 kg) 0.936ft³ Pallet Dimensions (LxWxH): 48" x 40" x 63" Case Gross Weight: 32 lb (14.5 kg) Cases Per Laver: 9 Pallet Net Weight: 1,890 lb (857 kg)

Total Cases Per Pallet: 63

Storage & Handling: This product should be stored at ambient temperatures not to exceed 75° F with a humidity of not more than 60% (higher

temperature or humidity will reduce shelf life). Bakery bases, mixes or concentrates should not be stored near perfume or

perfumed products, soaps, detergents, cleaning solutions, aromatic or volatile chemicals.

Shelf Life: 12 Months

Revised: 05/22/20

This product is manufactured in the United States. Country of Origin:

Lavers Per Pallet:

Bioengineered Status: Contains a bioengineered food ingredient.

Sifting Guarantee: This product has been passed through a sifting process prior to being packaged.

Coding: BEST IF USED BY - Date of Bulk Plus 12 Months (365 Days)

> PRODUCTION:_DDMMYYYY Pouch and Case Code: DD is the Date (01, 02...31)

BEST BEFORE: DDMMYYYY MM is the Month (01=Jan, 02=Feb...12=Dec) (3 lines)

HH:HH_PP_JJJ_PRODUCT OF USA YYYY is the Year (2019, 2020...2025)

Pallet Gross Weight:

HH:HH is the Military Time Case Barcode: Date of Production: PP is the Production Facility

DDMMYYYY KW = S1 Facility, Kentwood, MI (1 line)

GR = AFT Facility, Grand Rapids, MI JJJ is the Julian Date of Manufacture

Replaces: 03/31/20

2,066 lb (937 kg)