

**Customer Product Information Form**

This form to be completed within 48 hours of receipt

**Incomplete Fields remain "gray." If a field does not apply, enter "NA"**

THIS SECTION TO BE FILLED OUT BY BUYER ( CUSTOMER)	
Concept(s)	Hopdoddy
Item	Zero Acre Cooking Oil
Buyer	Dave Wicker
Product to be in Distribution by	9/4/2023
Reason for Notification	Spec Change
If this is a Replacement Product, Please indicate product being replaced	Ventura's Mel Fry
Estimated Usage (Cases) per month per unit	Same as the Mel Fry
If Promotional or Test Product - Please Provide Promo Dates	NA
If this is a Test Product - Please list Test Stores	NA
Centers Affected, Please list	All
Information Submitted By	David Wicker
Date	8/10/2023

**THIS SECTION TO BE FILLED OUT BY VENDOR**

<i>Vendor</i>	Zero Acre Farms
Vendor Address	1900 Alameda de las Pulgas Suite 150
City, State & Zip	San Mateo, CA 94403
<i>Production Facility Location</i>	401 Shotwell Drive
City, State & Zip	Franklin, OH 45005
<i>Shipping Location</i>	600 Perry Rd Suite 145
City, State & Zip	Plainfield, IN 46168
Contact Person	Ben Wahl
Phone #	517-204-5668
Fax #	None
E-Mail Address	<a href="mailto:ben@zeroacre.com">ben@zeroacre.com</a>
<b>Product Information</b>	
Item Description	Zero Acre Cooking Oil
Manufacturer Item #	#9901100
UPC Code #	00850045794088
GTIN #	00850045794088

Scanable Bar Code - Outside of Case (Select One)	Yes
Scanable Bar Code - On Inner Packs (Select One)	No
Brand Name Printed on Case Label (Select One)	Yes
If Brand Name is Yes, Put in Brand Name for the Product	Zero Acre
Country of Origin	Brazil
Catch Weight	
Food Product Only - Is this Product Trans Fat Free? (Select One)	Yes
Food Product Only - Is this Product Gluten Free? (Select One)	Yes
Food Product Only - Is this Product Organic (Select One)	No
Food Product Only - Is this Product Kosher? (Select One)	Yes
Food Product Only - Is Item labeled as Halal? (Select One)	NO
Food Product Only - Is the Product cooked or raw? (Select One)	Raw
Food Product Only - Child Nutrition (CN) Designation?	No
FDA Seafood Hazard ?	No
Chemical Product ?	No
Storage Type (Select One)	Dry
Master Sell Unit (Select One)	Case
Inner Package Quantity	1
Inner Package Size	35#, 9.5" x 10" x 15.5" (LxWxH, in)
Inner Package Type (Select One)	Jug
Total Shelf Life (Days)	365
Minimum Remaining Shelf Life when Received (Days)	180
Rotate By (Select One)	Expiration
Case Gross Weight (lbs.)	36.5 lbs
Case Net Weight (lbs.)	35 lbs
Case Cube (Case Cube = L x W x H / 1728)	0.85
Case Dimensions (L x W x H in inches, i.e. 10 x 3 x 6)	9.5" x 10" x 15.5" (LxWxH, in)
Number of cases per layer (TI)	20
Number of Layers per pallet (HI)	3
Product Floor Stocked (Select one)	Yes
Minimum order required? (If yes, specify quantity)	60
Minimum order (Select Unit of Measure)	Cases
Lead Time (Calendar or Business Days)	5 days
First Available Shipment Date	9/1/2023
Item Payment Terms	Net 30
Distributor Invoice Cost Delivered	
Distributor Invoice Cost FOB	\$4.69 / lb = \$164.15 / case
Customer Deviated Price Delivered	
Customer Deviated Price FOB	\$4.60/lb FOB = \$161/case

Does the distributor file a bill-back?	Yes
Is this a Contracted Item? (Select One)	Yes
Is this Product available through DOT Foods at this price?	No
Name and Company of Person Completing This Form	Ben Wahl, Zero Acre Farms
<b>Required Information</b>	
Product Preparation (include complete cooking and thawing instructions)	Use as a direct replacement for any liquid oil
Product Attributes / Features and Benefits	<p>The all-purpose oil for more flavorful food and healthier eating – with a tiny environmental footprint. Its clean and neutral taste makes flavors pop with unbeatable performance – from frying to sautéing, aiolis, dressings, and beyond.</p> <p>Better flavor &amp; texture, including 485° smoke point to safely sear and lock in flavor, crisps food with up to 15% less oil uptake when frying, clean and neutral taste brings out your ingredient flavor in any cuisine, smooth emulsification for delicate, flavorful sauces, and stays liquid even with refrigeration. Longer fry life for a streamlined kitchen, including fewer replacements of fryer oil saves time and money. Healthier cooking &amp; eating, including highest level of healthy fats (35% more than olive oil) and lowest level of toxins released after 10, 30, and 90 minutes of cooking. Lowest environmental impact, including up to 10x less CO2 emissions, land and water use than any other oil.</p> <p>Allergen-free (top 9), Seed oil free, non-GMO, Vegan, Whole30 Approved, Glyphosate Residue Free Certified</p>