

SUN HING FOODS, INC.

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TECHNICAL DATA SHEET

| Product | Parrot 100% Coconut Water |
|-------------|---------------------------|
| Item Key | EE-BPCJN490 A |
| Ingredients | Coconut Water |

| Package Statement | Contains: Coconut, 100% Juice above NFT |
|----------------------|---|
| Country of Origin | Thailand |
| Storage Instructions | Keep in a dry place at room temperature |
| Shelf Life | 18 months |

Analytical Specifications (Physical/Chemical Properties)

| Parameter | f | Specification | Test Method |
|-----------------------------|---|---------------------------------------|-------------------------------|
| Appearance | E | Clear to slightly turbid | Visual |
| Taste and Flavor | E | Slightly sweet taste of coconut water | Sensory |
| Total Soluble Solids (Brix) | E | 5.0-5.5 | Hand Refractometer |
| рН | E | 5.0-5.5 | pH Meter |
| SO2 (Sulfites) (ppm) | Е | <10 | Colorimetric with Test Strips |
| Arsenic | * | Not Detected | External Lab |
| Cadmium | * | Not Detected | External Lab |
| Leau Tip(5) | * | Not Detected | External Lab |
| Tin | * | < 100 ppm | External Lab |
| Zinc | * | < 5 ppm | External Lab |
| Mercury | * | < 0.02 ppm | External Lab |
| Copper | * | < 5 ppm | External Lab |
| Iron | * | < 15 ppm | External Lab |
| | | | |

E = Every Production Lot, * = Monitored by QA annually, N = N/A

Microbial Specifications

| Parameter | f | Specification | Test Method |
|-------------------------|---|--------------------------|------------------------------------|
| Total Plate Count | Е | < 1 CFU/g or ml | FDA, BAM Chapter 3 (January 2001) |
| Yeast&Mold | Е | < 1 CFU/g or ml | AOAC 940.37 (1990) |
| Coliform | Е | < 2.2 MPN/100 g or ml | FDA, BAM Chapter 4 (February 2013) |
| E.coli | Е | Not detected | FDA, BAM Chapter 4 (February 2013) |
| Staphylococcus aureus | * | Not detected/0.1 g or ml | External Lab |
| Salmonella spp. | * | Not detected/25 g or ml | External Lab |
| Bacillus cereus | * | < 1 CFU/g or ml | External Lab |
| Clostridium perfringens | * | < 1 CFU/g or ml | External Lab |
| Clostridium botulinum | * | Not detected/g or ml | External Lab |

E = Every Production Lot, * = Monitored by QA annually, N = N/A

Other Specifications

| Parameter | f | Specification | Test Method |
|-----------|---|---------------|-------------|
| | | | |
| | | | |
| | | | |

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Revised: 07/01/2023 A

Allergens

| Marked if Contained in Product |
|---|
| Milk and products thereof |
| Eggs and products thereof |
| ☐ Fish and products thereof |
| Crustaceans and products thereof |
| ✓ <u>Tree</u> Nuts and products thereof |
| Peanuts and products thereof |
| Wheat and products thereof |
| Soybeans and products thereof |

Certifications

| Mark if Yes |
|-----------------------------------|
| ✓ HACCP |
| ✓ ISO 9001:2015 |
| SQF LEVEL7.2 |
| GMP - Good Manufacturing Practice |
| FSSC 22000 |
| BRC - British Retail Consortium |
| |
| HALAL |
| KOSHER |

Non-GMO Declaration

✓ (Mark if Yes) We declare the product:

- Is not, does not contain or consist of GMO. contain those and are no longer detectable.
- Is not produced from GMO or does contain any ingredients, additives, aroma, or carrier substances produced from GMO, although they no longer contain those and are no longer detectable.

Packaging and Packing

Package Dimensions (inches): Case Dimensions (inches): Case Weight (Ibs.):

Batch Code Key

| Code (Example) | |
|----------------|--|
| Key | |
| | |
| | |
| | |

Product is packed in accordance with cGMPs which meet all local, state, and federal laws and regulations relating to goods, cosmetics, pesticides, ingredients, additives, weights and measures, labeling, transportation, and coding. In addition, a Certificate of Analysis (COA) by lot accompanies each shipment with or prior to delivery.

This product is under the jurisdiction of the FDA and is listed in the CFR Title 21 Subchapter B as "Food for Human Consumption" and is classified as non-hazardous materials. As a result, this product is exempt from the 29 CFR 1910.1200 OSHA Hazardous Communication Standards and a Material Safety Data Sheet (MSDS) is not required.