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| Document Name: | Document Number: | Revision/Review Date: |
| UP Grade "A" Half & Half Specification | 07D.016.04 | 8/31/2021 |
| Applies To: | Authored By: | Supersedes Date: |
| All Departments | Ryan Mills | 7/17/2020 |
| Quality Approval: | Operations Approval: | |
| <i>Krithika Ravindran</i> | <i>Steve Goldenstein</i> | |
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PRODUCT: Grade "A" Half & Half, Homogenized, Ultra Pasteurized (UP).

PROCESS DESCRIPTION: UP half & half is ultra-pasteurized at a minimum of 280°F for a minimum of 2 seconds using culinary steam injection, homogenized, and immediately cooled to 33°F to 40°F. The UP fluid is packaged under a HEPA clean room type environment in gable top cartons, and fitment caps (as applicable), that are sterilized with peroxide just prior to filling. The UP fluid passes through mesh size 16 (1.19 MM) screen filters sandwiched together in crisscross pattern during filling. This process produces a half & half product which has an extended shelf-life under refrigerated conditions free from extraneous materials.

GENERAL APPEARANCE: In general, a desired Grade "A" Half & Half represents a clean, slight nutty flavor, relatively uniform and smooth texture. The natural color is generally white and can change with seasons depending on the cow feed to off white.

PHYSICAL & CHEMICAL CHARACTERISTICS:

- COLOR: White to Off-White
- ORGANOLEPTIC: Free from any objectionable flavor or odor
- BUTTERFAT: 10.50% to 18.00%

MICROBIOLOGICAL STANDARD:

- SPC: ≤ 20,000 CFU/ml
- COLIFORM: ≤ 10 CFU/ml
- YEAST: ≤ 10 CFU/mL
- MOLD: ≤ 10 CFU/mL
- PATHOGENS: Negative
- RAPID ATP: PASS (No detectable microbial RLU's within the sample. Test method validated)

INGREDIENTS: Milk, Cream



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NUTRITIONAL INFORMATION:

| Nutrition Facts | | | |
|--|-----------------------|---------|--|
| Per Serving | | | |
| Typical Serving Size | 2 TBPS | (30 mL) | |
| Amount per serving | | | |
| Calories | 35 | | |
| | % Daily Value* | | |
| Total Fat | 3.5 g | 4% | |
| Saturated Fat | 2 g | 10% | |
| Trans Fat | 0 g | | |
| Cholesterol | 10 mg | 3% | |
| Sodium | 15 mg | 1% | |
| Total Carbohydrates | 1 g | 0% | |
| Dietary Fiber | 0 g | 0% | |
| Total Sugars | 0 g | | |
| Added Sugars | 0 g | 0% | |
| Protein | 1 g | 2% | |
| Vitamin D | 0 mcg | 0% | |
| Calcium | 40 mg | 4% | |
| Iron | 0 mg | 0% | |
| Potassium | 40 mg | 0% | |
| *The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice. | | | |

| Nutrition Facts | | |
|------------------------|-------|-----|
| Per 100 Grams | | |
| Total Fat | 11.6 | g |
| Saturated Fat | 6.6 | g |
| Trans Fat | 0.0 | g |
| Cholesterol | 33.0 | mg |
| Sodium | 49.5 | mg |
| Total Carbohydrates | 3.3 | g |
| Dietary Fiber | 0.0 | g |
| Total Sugars | 0.0 | g |
| Added Sugars | 0.0 | g |
| Protein | 3.3 | g |
| Vitamin D | 0.0 | mcg |
| Calcium | 132.1 | mg |
| Iron | 0.0 | mg |
| Potassium | 132.1 | mg |
| Vitamin A | 79.2 | mcg |

****Nutrient Information Derived from USDA National Nutrient Database for Standard Reference Release 28**



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ALLERGEN INFORMATION:

| INGREDIENT | PRESENT IN PRODUCT LISTED ABOVE | PRESENT IN OTHER PRODUCTS MADE ON THE SAME LINE | PRESENT IN THE SAME PLANT |
|----------------|---------------------------------|---|---|
| DAIRY | YES (Milk, Casein) | YES (Milk, Casein) | YES (Milk, Casein) |
| EGGS | NO | YES | YES |
| SOYBEANS | NO | YES | YES |
| WHEAT | NO | NO | NO |
| PEANUTS | NO | NO | NO |
| TREE NUT | NO | YES (Almond, Cashew, Coconut, Hazelnut) | YES (Almond, Cashew, Coconut, Hazelnut) |
| FISH/SHELLFISH | NO | NO | NO |
| SULFITES | NO | NO | NO |
| MUSTARD | NO | NO | NO |
| SESAME SEEDS | NO | NO | NO |

- Effective allergen cross contact control procedures are in place to prevent allergen cross contact from allergen to non-allergen products and different allergen products.

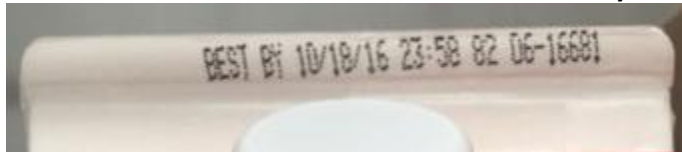
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LOT CODE:

- **½ Gallon (64-oz):**

- **UNIT:** Ink jet code printed on top of gable carton. Standard code printed:
 - Lot Code (Code Date / Best By Date / Sell By Date), Production Timestamp, Product Tank Number, Plant IMS Number. ****Line number is mechanically stamped on the top gable of the carton.**

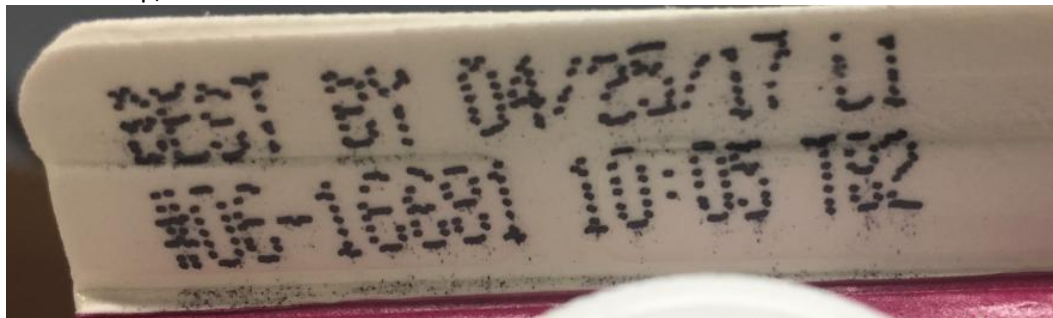


- **CASE:** Wax ink code printed on side of case. Standard code printed:
 - Brand Name and Unit Volume, Fluid Type, Item Number, Lot Code (Code Date / Best By Date / Sell By Date), Manufacturing Location, Plant IMS Number, Case Pack Timestamp, SKU Barcode & Number.



- **Quart (32-oz) and Pint (16-oz):**

- **UNIT:** Ink jet code printed on top of gable carton. Standard code printed:
 - Lot Code (Code Date / Best By Date / Sell By Date), Line Number, Plant IMS Number, Production Timestamp, Product Tank Number.



- **CASE:** Wax ink code printed on side of case. Standard code printed:
 - Brand Name and Unit Volume, Fluid Type, Item Number, Lot Code (Code Date / Best By Date / Sell By Date), Manufacturing Location, Plant IMS Number, Case Pack Timestamp, SKU Barcode & Number.

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DENSITY: 8.54 Pounds/Gallon Sold By Volume

SHELF LIFE: 90 Days at 45° F or below (**Shelf-Life Coding may vary by Brand**)

STORAGE: Product is stored at 45° F or below in refrigerated storage.

SHIPPING: Product to be delivered in refrigerated transport truck to customer at 45° F or below.

PACKAGE SIZES & TYPE:

- ½ Gallon (64-oz): Multilayer Paperboard Carton with or without Fitment Cap Seal
 - Product Dimension: 3 ¾" (W) X 3 ¾" (L) X 9 ½" (H)
- Quart (32-oz): Multilayer Paperboard Carton with or without Fitment Cap Seal
 - Product Dimension: 2 ¾" (W) X 2 ¾" (L) X 9" (H)
- Pint (16-oz): Multilayer Paperboard Carton with or without Fitment Cap Seal
 - Product Dimension: 2 ¾" (W) X 2 ¾" (L) X 5 ¼" (H)

CASING & PALLETIZING:

- **½ Gallon Paper Carton (64-oz) Case & Pallet:**
 - Case: 6 units
 - Case Dimension: 8 3/8" (W) X 12 ¼" (L) X 10 1/8" (H)
 - Total Case Weight: 27.1 pounds
 - 16 Cases Per Layer, 5 Layers Per Pallet, 80 Cases Per Pallet
- **Quart Paper Carton (32-oz) Case & Pallet:**
 - Case: 12 units
 - Case Dimension: 9 3/8" (W) X 12 3/8" (L) X 9 3/4" (H)
 - Total Case Weight: 27.2 pounds
 - 16 Cases Per Layer, 5 Layers Per Pallet, 80 Cases Per Pallet
- **Pint Paper Carton (16-oz) Case & Pallet:**
 - Case: 12 units



Ninth Avenue Foods, Inc.

425 S. 9th Avenue, City of Industry, CA 91746

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- Case Dimension: 9 3/8" (W) X 12 3/8" (L) X 6 3/16" (H)
- Total Case Weight: 13.8 pounds
- 16 Cases Per Layer, 10 Layers Per Pallet, 160 Cases Per Pallet

INTENDED END USE: Ready to eat (RTE). Wholesale and retail sales, general consumption, and/or for further processing/cooking.

COUNTRY OF ORIGIN: United States

REGULATORY & COMPLIANCE:

- Product meets FDA 21 CFR 131.180 Half & Half Standard of Identity
- Product meets California Food & Agricultural Code Sections 35971 (Half & Half)
- Product produced in a Grade "A" facility Licensed by the State of California under Pasteurized Milk Ordinance (PMO 2015) Regulations
- Product produced in a facility that is registered with the Food & Drug Administration
- Meets CODEX Code of Hygienic Practice for Milk and Milk Products CAC/RCP 57-2004
- This product complies to all standards of human consumption and conforms in every respect to the provisions of the Federal Food Drug and Cosmetics Act Title 21
- This product complies to all standards of the Food Safety Modernization Act
- This product complies with California's Health & Safety Code
- This product complies with California's Retail Food Code
- This product complies with County of Los Angeles Public Health and Retail Food Inspection Code
- Kosher Certified (Orthodox Union)
- Meets Halal Requirements, Can be Halal Certified Specific to Product & Brand (INFANCA)

GUARANTEE:

- This product comes from cows not treated with the growth hormone rBST.
- This product, to the best of our knowledge, is free from genetically modified organisms.
- This product is considered Gluten Free under 21 CFR Part 101 of FDA Regulation.