



CONFIDENTIAL

Document Name:	Document Number:	Revision/Review Date:
UP Non-Dairy Creamer Specification	07D.018.04	4/10/2020
Applies To:	Authored By:	Supersedes Date:
All Departments	Ryan Mills Stella Kim	9/4/2019
Quality Approval:	Operations Approval:	
<i>Kritika Ravindran</i>	<i>Steve Goldenstein</i>	
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PRODUCT: Non-Dairy Creamer, Homogenized, Ultra Pasteurized (UP).

PROCESS DESCRIPTION: UP fluid milk 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 when it's packaged in cartons. The UP fluid can also be packaged in HDPE bottles that are sterilized with Peroxyacetic Acid & Hydrogen Peroxide, following a sterile water rinse and sealed with sterile foil & caps. This process produces a fluid milk product which has an extended shelf-life under refrigerated conditions free from extraneous materials.

GENERAL APPEARANCE: In general, a desired Non-Dairy Creamer represents a clean, sweet flavor, relatively uniform and smooth texture. The natural color is generally white, off-white, to a slight tan/beige color. The variance in color is driven by the oil and corn syrup solids used.

PHYSICAL & CHEMICAL CHARACTERISTICS:

- COLOR: White, Off-White, to Slight Tan/Beige
- ORGANOLEPTIC: Free from any objectionable flavor or odor
- FAT: 6.00% to 7.00%
- TOTAL SOLIDS: Minimum 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: Water, Corn Syrup Solids, Palm Oil, Sodium Caseinate (A Milk Derivative), Mono and Diglycerides, Sodium Phosphate, Sodium Citrate, Carrageenan.



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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 (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)	YES (Almond, Cashew, Coconut)
FISH/SHELLFISH	NO	NO	NO
SULFITES	NO	NO	NO
MUSTARD	NO	NO	NO
SESAME SEEDS	NO	NO	NO

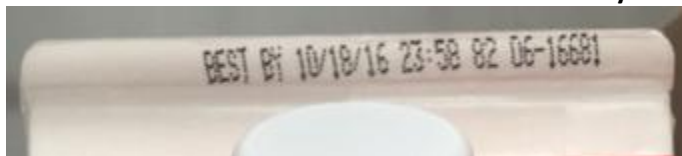
- Effective allergen cross contact control procedures are in place to prevent allergen cross contact from allergen to non-allergen products and different allergen products.

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LOT CODE:
<CARTON>

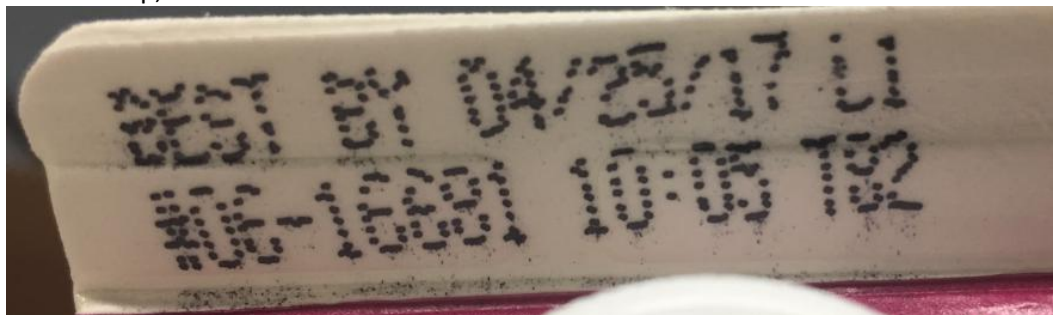
- **½ Gallon (64-oz):**
 - **UNIT:** Ink jet code printed on top of gable carton. Standard code printed:
 - Lot Code (Code Date / Best By Date / Sell By Date), Production Timestamp, Product Tank Number, Plant IMS Number. ****Line number is mechanically stamped on the top gable of the carton.**



- **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):**
 - **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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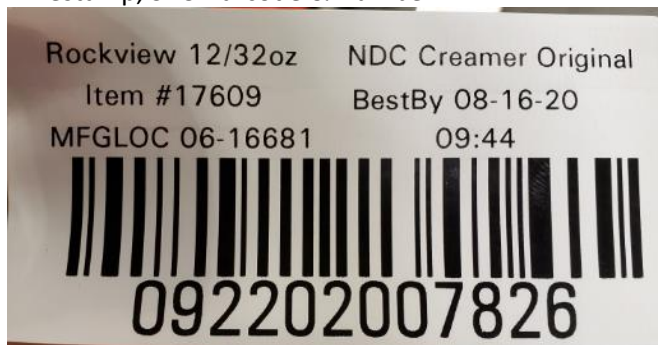


<BOTTLE>

- **Quart (32-oz) :**
 - **UNIT:** Ink jet code printed on top of cap. Standard code printed:
 - Lot Code (Code Date / Best By Date / Sell By Date), Plant IMS Number, Production Timestamp.



- **TRAY PACK:** Printed labels on both sides of tray pack. Standard code printed:
 - Brand Name, Number of Units in case and Unit Volume, Fluid Type, Item Number, Lot Code (Code Date / Best By Date / Sell By Date), Manufacturing Location, Plant IMS Number, Tray Pack Timestamp, SKU Barcode & Number.



DENSITY: 8.84 Pounds/Gallon Sold By Volume



Ninth Avenue Foods, Inc.

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

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SHELF LIFE: 100 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:

<CARTON>

- 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)

<BOTTLE>

- Quart (32-oz): HDPE bottles with Foil seal & HDPE cap.
 - Product Dimension: 3 1/2”(W) X 3 1/2”(L) X 9 1/2”(H)

CASING & PALLETIZING:

<CARTON>

- **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: 28.0 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: 28.1 pounds
 - 16 Cases Per Layer, 5 Layers Per Pallet, 80 Cases Per Pallet

<BOTTLE>

- **Quart Bottle (32-oz) Tray Pack & Pallet (1):**
 - Tray Pack: 6 units
 - Tray Pack Dimension: 10 1/2”(W) X 7 3/16”(L) X 9 1/2”(H)
 - Total Tray Pack Weight: 14.25 lbs/cs
 - 22 Cases Per Layer, 5 Layers Per Pallet, 110 Cases Per Pallet
- **Quart Bottle (32-oz) Tray Pack & Pallet (2):**
 - Tray Pack: 12 units
 - Tray Pack Dimension: 13 13/16”(W) X 10 1/2”(L) X 9 1/2”(H)



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- Total Tray Pack Weight: 28.55 lbs/cs
- 11 Cases Per Layer, 5 Layers Per Pallet, 55 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 California Food & Agricultural Code Sections 38924-38926.5 (Products Resembling Milk Products)
- 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
- 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 is considered Gluten Free under 21 CFR Part 101 of FDA Regulation.