

## PRODUCT SPECIFICATION

Ver. 16.2 / Revision Date: 04-08-16

|                     | GENERAL I  | NFORMATI     | ON                          |          |        |     |          |
|---------------------|--|--------------|-----------------------------|----------|--------|-----|----------|
| PRODUCT NAME:       | ICREST TEMPURA BATTER MIX 5 / 5 LBS  |              |                             |          |        |     |          |
| PRODUCT CODE:       | TO42005B5  |              |                             |          |        |     |          |
| DESCRIPTION:        | Premix for crispy tempura  |              |                             |          |        |     |          |
| APPEARANCE:         | White to off-white colored dry powder  |              |                             |          |        |     |          |
| INGREDIENTS:        | Enriched Unbleached Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate,<br>Riboflavin, Folic Acid), Cornstarch, Baking Powder (Sodium Bicarbonate, Sodium Acid<br>Pyrophosphate, Monocalcium Phosphate), Lecithin, Vegetable Oil (Soybean Oil, Olive Oil),<br>Riboflavin |              |                             |          |        |     |          |
| ALLERGEN ALERT:     | Contains Wheat, Soy  |              |                             |          |        |     |          |
|                     | MICROBIOLOG  | GICAL ANA    | LYSIS                       |          |        |     |          |
|                     | SPECIFICATION  | MET          | HOD                         |          |        |     |          |
| SPC:                | <100,000 cfu / g   | AOA          | OAC Official Method 2002.07 |          |        |     |          |
| SALMONELLA:         | Negative   | FDA          | BAM 8th                     | Ed. CH 🗄 | 5      |     |          |
|                     | STORAGE CONDITION  | / PRODUC     | T SHEI                      | _F LIFE  |        |     |          |
| STORAGE CONDITION:  | Store in cool and dry area<br>Recommended storage conditions are <70° F (21° C) and <50% humidity.   |              |                             |          |        |     |          |
| PRODUCT SHELF LIFE: | In its unopened original container, this product has a typical shelf life of 12 months from the manufacturing date under recommended storage conditions and good sanitary practices.   |              |                             |          |        |     |          |
|                     | PACKAGING  | INFORMA      | ΓΙΟΝ                        |          |        |     |          |
| PACKAGING SPEC.:    | 5 lbs packaged in a flat pouch x 5 / a corrugated carton box.  |              |                             |          |        |     |          |
| PRODUCT LABEL:      | Distributed by: Icrest International LLC   |              |                             |          |        |     |          |
| NET WEIGHT:         | 25 LBS / 11.33kg (5 LBS x 5 / 2.26kg x 5)  |              |                             |          |        |     |          |
| PACKING MATERIAL:   | PRODUCT POUCH  | 1            | W                           | D        | Н      | QTY | SUPPLIER |
|                     | Nylon / Polyethylene Flat  | Pouch        | 15                          |          | 10"    | 5   | Popla    |
|                     | PRODUCT BOX  |              | W                           | D        | Н      | QTY | SUPPLIER |
|                     | White Corrugated Cartor  | n Box        | 111⁄8"                      | 9"       | 115⁄8" | 1   | Popla    |
| PRODUCT LABEL:      | FOR MASTER BOX   | <            | W                           | D        | Н      | QTY | SUPPLIER |
|                     | In-House Printed White   |              | 6"                          |          | 4"     | 1   | Popla    |
| BARCODE INFO .:     | UPC CODE 0 18233   | 50012 9      |                             | F CODE   |        |     |          |
|                     | NOTE: UPC / ITF codes have   | been provide | ed by the                   | custome  | er.    |     |          |

NOTE: UPC / ITF codes have been provided by the customer.

| LOT# CODING INTERPRETATION |  |  |  |  |  |  |
|----------------------------|--|--|--|--|--|--|
| PRODUCT POUCH:             | The Lot#, indicating the manufacturing date, can be found on the top of the product pouch. |  |  |  |  |  |
|                            | (Example)  |  |  |  |  |  |
|                            | 16096. 01  |  |  |  |  |  |
|                            | -The first 2 digits: 16 Year   |  |  |  |  |  |
|                            | -The next 3 digits: 096 96th day on Julian Date Code (Apr. 5)                              |  |  |  |  |  |
|                            | -The last 2 digit: 01 1st batch of the Lot   |  |  |  |  |  |
| MASTER BOX:                | The Lot#, indicating the manufacturing date, can be found on the product label.            |  |  |  |  |  |
|                            | (Example)  |  |  |  |  |  |
|                            | 16095 - 01   |  |  |  |  |  |
|                            | -The first 2 digits: 16 Year   |  |  |  |  |  |
|                            | -The next 3 digits: 096 96th day on Julian Date Code (Apr. 5)                              |  |  |  |  |  |
|                            | -The last 2 digit: 01 1st batch of the Lot   |  |  |  |  |  |

## PRODUCT LABEL SAMPLE

## PRODUCT LABEL (MASTER BOX):



| REMARK              |   |  |  |  |
|---------------------|---|--|--|--|
| KOSHER STATUS:      | This product has been certified as OU (Orthodox Union) kosher product.                          |  |  |  |
| FOOD SAFETY:        | This product is considered "NON-READY-TO-EAT (NRTE)" and requires further processing (cooking). |  |  |  |
| MAX. QTY ON PALLET: | 60 cases / pallet ( Tie: 15 cases / Layer: 4 layers )   |  |  |  |