

Specification Iced Coffee Mocha

Shelf Stable Iced Coffee Mocha

Item #	00030				
			 		
Name:	Iced Coffee Mo	ocha	Serving Size 1 cup (240mL) Servings Per Container 25 (50 per case)		
			Amount Per Serving		
	· ·	nall be prepared from sound, wholesome, fresh			
	milk. The prod	uct shall be manufactured in accordance with	Calories 182 Calories from Fat 3		
	Good Manufac	turing Practices (21 CFR 110).	% Daily Value		
			Total Fat 4g 6°		
Description:	The finished pr	oduct and packaging shall conform in every	Saturated Fat 3g 159 Trans Fat 0g		
	· ·	ne provisions of the Federal Food, Drug, and	Cholesterol 18mg 6°		
		as amended, and to all applicable, state, and	Sodium 90mg 4°		
	local regulation	• • • • • • • • • • • • • • • • • • • •	Total Carbohydrate 26g 99		
	local regulation	13.	Dietary Fiber 0g 0°		
			Sugars 25g		
			Protein 7g 149		
Organoleptic:			Vitamin A 15%		
 Appea 	rance/ Color	Tan (Liquid)	Vitamin C 49		
 Textur 	·e	Smooth (Liquid)	Calcium 25%		
• Odor		Mocha	Iron 0%		
• Flavor		Sweet & Creamy	Vitamin D 2		
110701		Sweet a creamy	Vitamin B12 159		
Physical:			* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:		
• Size		6 Liter bags (2 bags per case)	Calories: 2,000 2,500		
Net W	eight eight	27.0 pounds	Total Fat Less than 65g 80g Saturated Fat Less than 20g 25g		
• Dimer		L-12"x W-11.5"x H-7.5"	Cholesterol Less than 300mg 300mg Sodium Less than 2,400mg 2,400mg		
	per Layer	12	Total Carbohydrate		
	per Pallet	5	Protein 50g 65g		
	per Pallet	60	Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4		
- Cases	per ranet	00			
Microbiologic	al:				
	8hr Incubation)	<1/gram (AOAC Method 986.33)			

•	APC (48hr Incubation)	<1/gram (AOAC Method 986.33)
•	Coliforms	<1/gram (AOAC Method 989.10)

Chemical:

 PH Range 	6.4-6.7
Brix Range	15.0-18.0%

Ingredients:

Org Doc.	Current	Supersedes	Rev #	Sec #	Document Location		
2004	4.3.2019	10.18.2018	4	2.3.5	W:\Financial\Linda\SPECS 2019\Word\2.3.5.1_00030 Iced Coffee Mocha.docx		cha.docx
Rev	viewed By: / Da	ate:	Mar	nagement A	pproval: / Date:	Specification #Adjust pH 6.6-6.8	
Danielle	Stubblebine 10	.17.2019	F	elix Gonzale	ez 10.17.2019	200008	Page 1 of 2



Specification Iced Coffee Mocha

Grade A 1% Low-fat Milk, Liquid Sucrose, Kona Blend Coffee Concentrate, Natural & Artificial Flavors, Liquid Dipotassium Phosphate (Stabilizer), Vitamin A & D.

Allergens:

Milk

Packaging & Materials:

Aseptic Poly bag (Primary Packaging) Corrugated Box (Secondary Packaging)

Labeling Requirements:

Item Description/Name, Product Ingredient listing, Allergen Statement, Manufactured Date, expiration Date, UPC Code, Location of Manufacturing

Storage & Shelf Life:

Storage : Ambient Temperature (DO NOT FREEZE) Shelf Life: 210 days (7 Months) from manufactured date

Shelf Life: 14 days After Opening

Handling Instructions:

DO NOT FREEZE. REFRIGERATE AFTER OPENING.

Country of Origin:

USA

Code	and	Label	Tem	olate
COUC	ullu	LUNCI		JIULE

UPC Code 00030- 8 18228 00030 2

Bag Coding 1st Line: IC MOC DDDYY HH:MM S#

2ND Line: ONCE OPEN,KEEP REFRIGERATED & USE WITHIN 14 DAYS

Case Label: (Case label are subject to change based on Co-Packing)

Product Name

Ingredient Statement / Allergen Contents

UPC Barcode & GTIN Product Qty/Size

Date of Manufacture / Time

Date of Expiration

Org Doc.	Current	Supersedes	Rev # Sec # Document Location				
2004	4.3.2019	10.18.2018	4	2.3.5	3.5 W:\Financial\Linda\SPECS 2019\Word\2.3.5.1_00030 lced Coffee Mocha.docx		
Re	Reviewed By: / Date: Management Ap			pproval: / Date:	Specification #Adjust pH 6.6-6.8		
Danielle	Danielle Stubblebine 10.17.2019 Felix Gonzale			ez 10.17.2019	200008	Page 2 of 2	



Specification Iced Coffee French Vanilla

Shelf Stable Iced Coffee French Vanilla

Item #	00040, 00240				<u> </u>				
						Nutrition Fa	cts		
Name:	Iced Coffee Fren	ch Vanilla				Serving Size 1 cup (240mL Servings Per Container 6 Liter:25 (50 per case)/2.5)		
	This product sha				<u>-</u>	Amount Per Serving			
	milk. The produc				ordance with	Calories 182 Calories	from Fat 35		
	Good Manufactu	ring Prac	tices (21	CFR 110).			% Daily Value*		
Description:						Total Fat 4g	6%		
	The finished pro	duct and p	oackagin	g shall confor	m in every	Saturated Fat 3g	15%		
	respect with the	provision	s of the I	ederal Food,	Drug, and	Trans Fat 0g			
	Cosmetic Act, as	•		•	•	Cholesterol 18mg	6%		
	regulations.	amenace	i, and to	ап аррпсавте	, state, and local	30dium 90mg	4%		
	regulations.					Total Carbohydrate 26g	9%		
						Dietary Fiber 0g	0%		
Organoleptic:						Sugars 25g Protein 7g	14%		
	rance/ Color	Tan (Liq	uid)			Protein 7g	1470		
		Smooth	•			Vitamin A	15% 4%		
	Е		<u> </u>			Vitamin C			
• Odor		French \				Calcium 2			
 Flavor 		Sweet 8	creamy			Iron			
						Vitamin D	20%		
nll						Vitamin B12	15%		
Physical: Size			Net We	ight		*Percent Daily Values are based on diet. Your daily values may be high depending on your calorie needs:	er or lower		
#00040- 6 Lite	er bags (2 bags per	case)		- 27.0 lbs.		Calories: 2,000 Total Fat Less than 65q	2,500 80g		
	<u> </u>					Saturated Fat Less than 20g	25g		
#UU24U- 2.5 g	allon (1 bag per ca			- 22.0 lbs.		Cholesterol Less than 300n Sodium Less than 2,400	-		
Dimensions		Case	•	Layer per	Cases per	Total Carbohydrate 300g	375g		
2		Lay	/er	Pallet	Pallet	Dietary Fiber 25g Protein 50g	30g 65g		
00040- L-12"x	W-11.5"x H-7.5"	00040-	12	00040- 5	00040-60	Calories per gram:			
	W-10.5"x H-4.5"	00240-		00240- 7	Fat 9 • Carbohydrate 4 • Protein 4				

Microk	Aicrobiological:							
•	SPC (48hr Incubation)	<1/gram						
•	Coliforms	<1/gram						
Chemi	cal:							
•	Butterfat Minimum (%)	Not Applicable						
•	PH Range	6.40-6.70						
•	Brix Range	15.0-18.0%						
		1						

Org Doc.	Current	Supersedes	Rev #	Sec #		Document L	ocation
2004	10.1.2019	4.9.2018	6	2.3.5	W:\Financial\Linda	\SPECS 2019\Word\2. Vanilla.d	3.5.1_00040,240 Iced Coffee French
Rev	Reviewed By: / Date: Management Ap			pproval: / Date:	Specification #	Updated logo	
Danielle	Stubblebine 10).1.2019	F	Felix Gonzal	lez 10.1.2019	200009	Page 1 of 2



Specification Iced Coffee French Vanilla

Ingredients:

Grade A Skim Milk, Grade A Whole Milk, Sugar, Kona Blend Coffee Concentrate, Natural and Artificial Flavors, Liquid Dipotassium Phosphate (Stabilizer), Vitamin A & D.

Allergens:

Milk

Packaging & Materials:

Aseptic Poly bag (Primary Packaging) Corrugated Box (Secondary Packaging)

Labeling Requirements:

Item Description/Name, Product Ingredient listing, Allergen Statement, Manufactured Date, expiration Date, UPC Code, Location of Manufacturing

Storage & Shelf Life:

Storage: Ambient Temperature (DO NOT FREEZE)
Shelf Life: 210 days (7 Months) from manufactured date

Shelf Life: 14 days After Opening

Handling Instructions:

DO NOT FREEZE. REFRIGERATE AFTER OPENING.

Country of Origin:

USA

Code and Label Template

UPC Code 00040- 8 18228 00040 1 00240- 8 18228 00240 5

Bag Coding 1st Line: IC FV DDDYY HH:MM S#

2ND Line: ONCE OPEN, KEEP REFRIGERATED & USE WITHIN 14 DAYS

Case Label: (Case label are subject to change based on Co-Packing)

Product Name

Ingredient Statement / Allergen Contents

UPC Barcode & GTIN Product Qty/Size

Date of Manufacture / Time

Date of Expiration

Org Doc.	Current	Supersedes	Rev #	Sec #		Document L	ocation
2004	10.1.2019	4.9.2018	6	2.3.5	W:\Financial\Linda	\SPECS 2019\Word\2 Vanilla.d	3.5.1_00040,240 Iced Coffee French
Rev	Reviewed By: / Date: Management Ap			pproval: / Date:	Specification #	Updated logo	
Danielle	Stubblebine 10).1.2019	F	Felix Gonzal	ez 10.1.2019	200009	Page 2 of 2



Specification #00010 Liquid Sugar Substitute

Shelf Stable Liquid Sugar Substitute

Item #		00010		<u> </u>		<u>ie Liquid Sugar Su</u>				
item#		00010		Minte	tion	Eac	40			
Name:	•	Liquid	Sugar Substi	tuto			Nutri			เร
ivalile:		Liquid	Jugai Jubsti	Serving Siz		push) =				
							(1 packet d Servings P		er 1500 r	er case
		This n	roduct shall h	ne nrenar	ed from	ound, wholesome,	(500 per ba		J. 1000 p	70. 0000
						e manufactured in				
			_	•		Practices (21 CFR	Amount Per S			
		110).	idilice with G	oca iviani	aractariii	, rractices (21 erit	Calories 0		Calories fi	rom Fat 0
Descri	ntion:	,							% I	Daily Value
2000	P	The fir	nished produ	ct and pa	ckaging s	hall conform in every	Total Fat			0%
			•			leral Food, Drug, and		d Fat 0g		0%
			•			applicable, state, and	Trans Fa			2%
			egulations.	,		, ,	Sodium 0			0%
			Ü				Total Carb		2g	1%
								iber 1g	9	4%
Organ	oleptic:							Fiber 1g		
•		rance/ C	Color	Clear (L	quid)		Sugars	0g		
•	Textur				(Liquid)		Protein 0	g		0%
•	Odor			Not App	<u> </u>		Vitamin A ()% •	Vitar	nin C 0%
•	Flavor			Sweet			Calcium 09		Iron	
							* Percent Daily	Values are ba	ased on a 2,	000 calorie
Physic	al:							ly values may 1 your calorie r		rlower
•	Size			2 Liter b	ags (3 b	gs per case)		Calories:	2,000	2,500
•	Net We	-iøht		13.5 lbs		80 por 1000 p	Total Fat Saturated Fat	Less than t Less than		80g 25g
•		imensio	ns	L-11.5"x W-11.5"x H-6"			Cholesterol Sodium	Less than Less than	_	300mg 2,400mg
•		Total Carbohydrate 30					300g	375g		
•		per pall		7 layers		Dietary Fiber Protein		25g 50g	30g 65g	
				·			Calories per gr			
•	Cases p	per palle	et	84 cases			Fat 9 • Carbo	hydrate 4 • F	rotein 4	
Microb	biologica	ıl:								
•	APC (48	hr Incubat	ion)	<1/gran	n (AOAC 9	90.12)				
•	Yeast 8	2. Mold		<1/aran	n (AOAC !	97 (12)				
	ieusie	x IVIUIU		/1/grall	I (AUAC :	57.02]				
Chare!	and.									
Chemi										
 Brix Range 				0.0-0.49	6					
Ingred	lients:									
Ingred		iurrent	Supersedes	Rev #	Sec #		Document Loc	ation		
	oc. C	Current 4.2.19 d By: / Da	Supersedes 10.18.18	Rev #	Sec # 2.3.5	W:\Financial\Linda\SPECS 2:	Document Loc 019\Word\2.3.5.1-100		iid Sugar Sub	stitute.docx



Specification #00010 Liquid Sugar Substitute

Water, Sucralose

Allergens:

None

Packaging & Materials:

Aseptic Poly bag (Primary Packaging) Corrugated Box (Secondary Packaging)

Labeling Requirements:

Item Description/Name, Product Ingredient listing, Allergen Statement, Manufactured Date, expiration Date, UPC Code, Location of Manufacturing

Storage & Shelf Life:

Storage: Ambient Temperature (DO NOT FREEZE)

Shelf Life: 365 days (12 Months) from manufactured date

After Opening Shelf Life: 90 days

Handling Instructions:

DO NOT FREEZE

Country of Origin:

USA

Code and Label Template

UPC Code	8 18228 00010 8
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1st Line: Sug Sub DDDYY HH:MM S# **Bag Coding**

2ND Line: ONCE OPEN, USE WITHIN 90 DAYS

Case Label:

Product Name

Ingredient Statement / Allergen Contents

UPC Barcode **GTIN**

Product Qty/Size

Date of Manufacture / Time

Date of Expiration

Org Doc.	Current	Supersedes	Rev #	Sec #	Document Location			
2004	4.2.19	10.18.18	3	2.3.5	W:\Financial\Linda\SPECS 2019\Word\2.3.5.1-1001 #00010 Liquid Sugar Substitute.docx			
Rev	Reviewed By: / Date:			nagement A	pproval: / Date:	Specification #		
Danielle Stubblebine 10.18.2019			Felix Gonzalez 10.18.2019			200001	Page 2 of 2	



Specification #00020 Liquid Sugar

Shelf Stable Liquid Sugar

Item #	00020		
			Nutrition Facts
Name:	Liquid Sugar		Serving Size 4 ml (1 push) =
			(2 packet dry)
	· ·	nall be prepared from sound,	Servings Per Container 1500 per case (500 per bag)
		esh ingredients. The product shall	
		red in accordance with Good	Amount Per Serving
	Manufacturing	Practices (21 CFR 110).	Calories 15 Calories from Fat 0
Description:	The Control of C	and at an investment and a	% Daily Value*
·	·	roduct and packaging shall	Total Fat 0g 0%
		ery respect with the provisions of	Saturated Fat 0g 0%
		od, Drug, and Cosmetic Act, as	Trans Fat 0g
	regulations.	to all applicable, state, and local	Cholesterol 5mg 2%
	regulations.		Sodium 0mg 0%
Overseelsetis			Total Carbohydrate 4g 1%
Organoleptic:		Class (Lissuid)	Dietary Fiber 0g 0%
	rance/ Color	Clear (Liquid)	Sugars 4g
Textur	e	Smooth (Liquid)	Protein 0g 0%
Odor		Not Applicable	Vitamin A 0% • Vitamin C 0%
• Flavor		Sweet	Calcium 0% • Iron 0%
Physical:			* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower
• Size		2 Liter bags (3 bags per case)	depending on your calorie needs:
Net W	/eight	17.1 lbs.	Calories: 2,000 2,500 Total Fat Less than 65g 80g
	Dimensions	L-11.5"x W-11.5"x H-6"	Saturated Fat Less than 20g 25g Cholesterol Less than 300mg 300mg
	per Layer	12 cases	Cholesterol Less than 300mg 300mg Sodium Less than 2,400mg 2,400mg
	•		Total Carbohydrate 300g 375g Dietary Fiber 25g 30g
• Layers	per Pallet	7 layers	Protein 50g 65g
 Cases 	per Pallet	84 cases	Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4
Microbiologic	al:		
• APC (48	8hr Incubation)	<1/gram (AOAC 990.12)	
• Yeast	& Mold	<1/gram (AOAC 997.02)	
Chemical:			
Brix Ra	ange	58.0-63.0%	
In one discrete.			
Ingredients:			
Org Doc.	Current Superse	edes Rev # Sec #	Document Location

Į	Org Doc.	Current	Supersedes	Rev # Sec #			Document Location	
	2004	4.1.2019	10.18.2018	3	2.3.5	W:\Financial\Linda\	d Sugar.docx	
I	Reviewed By: / Date:			Management Approval: / Date:			Specification #	
	Danielle Stubblebine 10.18.2019			Felix Gonzalez 10.18.2019			200002	Page 1 of 2



Specification #00020 Liquid Sugar

Sugar, Water

Allergens:

None

Packaging & Materials:

Aseptic Poly bag (Primary Packaging) Corrugated Box (Secondary Packaging)

Labeling Requirements:

Item Description/Name, Product Ingredient listing, Allergen Statement, Manufactured Date, expiration Date, UPC Code, Location of Manufacturing

Storage & Shelf Life:

Storage: Ambient Temperature (DO NOT FREEZE)

Shelf Life: 365 days (12 Months) from manufactured date

Shelf Life: 90 days After Opening

Handling Instructions:

DO NOT FREEZE.

Country of Origin:

USA

Code and Label Template

UPC Code	8 18228 00020 7
Bag Coding	1 st Line: Liq Sub DDDYY HH:MM S# 2 ND Line: ONCE OPEN, USE WITHIN 90 DAYS

Case Label:

Product Name

Ingredient Statement / Allergen Contents

UPC Barcode & GTIN Product Qty/Size

Date of Manufacture / Time

Date of Expiration

Org Doc.	Current	Supersedes	Rev #	Sec #				
2004	4.1.2019	10.18.2018	3	2.3.5	W:\Financial\Linda\SPECS 2019\Word\2.3.5.1-1002 #00020 Liquid Sugar.docx			
Rev	Reviewed By: / Date:			nagement A	pproval: / Date:	Specification #		
Danielle Stubblebine 10.18.2019			Felix Gonzalez 10.18.2019			200002	Page 2 of 2	



Reviewed By: / Date:

Danielle Stubblebine 10.22.2019

Specification Half & Half Creamer

Added product 00165 3/96oz Page 1 of 2

Specification # 200003

Shelf Stable Half & Half Creamer

Item #	00065, 00067, 00068,	00265					
Name:	Half & Half Creamer				tion Facts		
Description:	fresh ingredients. The accordance with Good 110). The finished product a respect with the provi	prepared from sound, whole product shall be manufacted I Manufacturing Practices (s and packaging shall conforn sions of the Federal Food, I aded, and to all applicable,	ured in 21 CFR n in every Drug, and	Serving Size 2 Tbsp (30mL) Servings Per Container 4 Liter 272/ 6 Liter 408 / 2.5 Gal.640 / 5 Gal.1280 Amount Per Serving Calories 40 Calories from Fat 25 % Daily Value* Total Fat 3g 5% Saturated Fat 1g 5% Trans Fat Cholesterol 10mg 4%			
Organoleptic:				Sodium 10 Potassium			
	rance/ Color	White (Liquid)			hydrate 1g 0%		
 Textur 	e	Smooth (Liquid)		Dietary Fi			
• Odor		Not Applicable		Sugars 1 Protein 1g	g 2 %		
• Flavor		Creamy					
-1 1 1				Vitamin A 29 Calcium 2%	 Vitamin C 0% Iron 0% 		
Physical: •	Size	Net Weight		*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:			
00065- 4 Liter	bag (2 bags per case)	00065- 18 lbs. per case		Calories: 2,000 2,500 Total Fat Less than 65g 80g			
00067- 6 Liter	bag (2 bags per case)	00067- 27.0 lbs. per case	!	Saturated Fat Cholesterol Sodium	Less than 20g 25g Less than 300mg 300mg Less than 2,400mg 2,400mg		
00068- 2.5 Gal	. bag (1 bag per case)	00068- 21.5 lbs. per case	!	Potassium Total Carbohydr Dietary Fiber	Less than 3,500mg 3,500mg ate 300g 375g 25g 30g		
00265- 5 Gal. k	pag (1 bag per case)	00265- 42.7 lbs. per case		Protein Calories per gra Fat 9 • Carboh	m: /drate 4 • Protein 4		
00165- 96oz ba	ag (3 bags per case)	00165- 19.29 lbs. per cas	е				
Dimension		 Cases per layer 	• Layers	oer Pallet	 Cases per Pallet 		
00065- L-11.5"	x W-11.5"x H-6"	00065- 12	00065- 7		00065- 84		
00067- L-12"x	W-11.5"x H-7.5"	00067- 12	000	67- 5	00067- 60		
00068- L-17"x	W-10.5"x H-4.5"	00068- 10	000	68- 7	00068- 70		
00265- L-15.5"	x W-10" x H-9"	00265- 10	002	65- 5	00265- 50		
00165– L-12.75")	x W-8.625"x H-5.6875"	00615- 15	006	15- 4	00165- 60		
Microbiologica	al:						
• APC (48	Bhr Incubation)	<1/gram (AOAC Method	986.33)				
 High Se 	ensitivity Coliforms	<2/gram (AOAC Method	996.02)				
Chemical:							
 Butter 	fat Minimum (%)	10.5 %					
 PH Rar 	nge	>6.4					
Brix Ra	ange	Not Applicable					
	Current Supersedes R .22.2019 4.2.2019	ev # Sec #	al\Linda\SPECS 201	Document Location 9\Word\2.3.5.1-10 Creamer.docx	on 03 #00065,67,68,265 Half & Half		

Management Approval: / Date:

Felix Gonzalez 10.22.2019



Specification Half & Half Creamer

Ingredients:

Grade A Whole Milk, Cream, (Disodium Phosphate and Sodium Citrate (liquefied with water)).

Allergens:

Milk

Packaging & Materials:

Aseptic Poly bag (Primary Packaging) Corrugated Box (Secondary Packaging)

Labeling Requirements:

Item Description/Name, Product Ingredient listing, Allergen Statement, Manufactured Date, Expiration Date, UPC Code, Location of Manufacturing

Storage & Shelf Life:

Storage: Ambient Temperature (DO NOT FREEZE)

Shelf Life: 180 days (6 Months) from manufactured date

Shelf Life: 14 days After Opening

Handling Instructions:

DO NOT FREEZE. REFRIGERATE AFTER OPENING.

Country of Origin:

USA

Code and Label Template

	00065 - 8 18228 00065 4
UPC Code	00067 - 8 18228 00067 8
OPC Code	00068 - 8 18228 00068 5
	00265 - 8 18228 00265 8
Dog Coding	1 st Line: H & H DDDYY HH:MM
Bag Coding	and the conce open weed be

Case Label: (Case label are subject to change based on Co-Packing)

Product Name

Ingredient Statement / Allergen Contents

UPC Barcode & GTIN Product Qty/Size

Date of Manufacture / Time

Date of Expiration

Org Doc.	Current	Supersedes	Rev #	Sec #		Document Location			
2004	10 22 2010	4.2.2040	1	2.3.5.1-	W:\Financial\Linda\S	W:\Financial\Linda\SPECS 2019\Word\2.3.5.1-1003 #00065,67,68,265 Half & Half			
2004	10.22.2019	9 4.2.2019 5		1003	Creamer.docx				
Rev	Reviewed By: / Date:			nagement A	pproval: / Date:	Specification #	Added product 00165 3/96oz		
Danielle	Danielle Stubblebine 10.22.2019			elix Gonzale	ez 10.22.2019	200003	Page 2 of 2		



Specification Iced Coffee Regular

Shelf Stable Iced Coffee Regular

Item #	00049, 00249						
						Nutrition Fac	cts
Name:	Iced Coffee Regular	•				Serving Size 1 cup (240mL)	
	1 111 11 11 11	Servings Per Container 25 (50 per case)					
	This product shall b	o propared	fro	m sound wholes	ome fresh	(60 pc. 3000)	
	ingredients. The pr			•	•	Amount Per Serving	
	with Good Manufac				accordance	Calories 135 Calories fr	om Fat 2
				Daily Valu			
Description:	The finished produ	ct and packa	Total Fat 2g	39			
	respect with the pr	•	Saturated Fat 1g Trans Fat 0g	5%			
	Cosmetic Act, as an			-	•	Cholesterol 8mg	39
	regulations.	,		,	,	Sodium 47mg	29
						Total Carbohydrate 24g	8'
						Dietary Fiber 0g	0
Organoleptic:						Sugars 23g	
 Appea 	arance/ Color I	Brown				Protein 3g	69
 Textu 	re I	_iquid				Vitamin A	6%
 Odor 	(Coffee, Swe	et			Vitamin C	2%
 Flavor 	. (Coffee, Swe	et			Calcium Iron	10%
						Vitamin D	8%
Physical:						Vitamin B12	6%
Size			Ne	et Weight		* Percent Daily Values are based on a diet. Your daily values may be higher depending on your calorie needs:	
#00049-6 Lit	er bags (2 bags per	case)	#0	0049- 27.0 lbs.		Calories: 2,000	2,500
#00249- 2.5	gallon (1 bag per cas	se)	#0	0249- 22.0 lbs.		Total Fat Less than 65g Saturated Fat Less than 20g	80g 25g
Dimensions	- ,	Cases pe	er	Layer per	Cases per	Cholesterol Less than 300 mg Sodium Less than 2,400 mg	300 mg 2,400 mg
Layer				Pallet	Pallet	Total Carbo hydrate 300 g Dietary Fiber 25g	375 g 30 q
00049- L-12"	x W-11.5"x H-7.5"	00049-	12	00049- 5	00049- 60	Protein 50g	65g
	x W-10.5"x H-4.5"	00249-		00249- 7	00249- 70	Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	

Microbiological:										
APC (48hr Incubation) <1/gram (AOAC Method 986.33)										
Coliforms <1/gram (AOAC Method 989.10)										
Chamiaal										
Chemical:										
 Butterfat Minimum (%) 	3.25%									
PH Range	6.4-6.7									
• Brix 13.0-16.0%										

Org Doc.	Current	Supersedes	Rev #	Sec #	Document Location		
2004	4.3.2019	9.24.2018	4	2.3.5	W:\Financial\Linda\SPECS 2019\Word\2.3.5.1-1013 #00049,00249 Iced Coffee Regular.docx		9 Iced Coffee
Rev	Reviewed By: / Date:		Management A		pproval: / Date:	Specification #	
Danielle Stubblebine 10.17.2019		F	elix Gonzale	ez 10.17.2019	200013	Page 1 of 2	



Specification Iced Coffee Regular

Ingredients:

Cold Brewed Coffee (Water, Kona Coffee Concentrate), Grade A Whole Milk, Sugar. Kona Blend Coffee Concentrate, Natural and Artificial Flavors, Di Potassium Phosphate, Vitamin D

Allergens:

Milk

Packaging & Materials:

Aseptic Poly bag (Primary Packaging) Corrugated Box (Secondary Packaging)

Labeling Requirements:

Item Description/Name, Product Ingredient listing, Allergen Statement, Manufactured Date, expiration Date, UPC Code, Location of Manufacturing

Storage & Shelf Life:

Storage: Ambient Temperature (DO NOT FREEZE)

Shelf Life: 210 days (7 Months) from manufactured date

Shelf Life: 14 days After Opening

Handling Instructions:

DO NOT FREEZE. REFRIGERATE AFTER OPENING.

Country of Origin:

USA

Code and Label Template

UPC Code 00049- 8 18228 00049 4 00249- 8 18228 00249 8

.. 1st Line: IC REG DDDYY HH:MM S#

Bag Coding 2ND Line: ONCE OPEN,KEEP REFRIGERATED & USE WITHIN 14 DAYS

Case Label: (Case label are subject to change based on Co-Packing)

Product Name

Ingredient Statement / Allergen Contents

UPC Barcode & GTIN Product Qty/Size

Date of Manufacture / Time

Date of Expiration

Org Doc.	Current	Supersedes	Rev #	Sec #		Document Location	
2004	4.3.2019	9.24.2018	4	2.3.5	W:\Financial\Linda\SPECS 2019\Word\2.3.5.1-1013 #00049,00249 Iced Coffee Regular.docx		9 Iced Coffee
Reviewed By: / Date:		Management <i>F</i>		pproval: / Date:	Specification #		
Danielle Stubblebine 10.17.2019			F	elix Gonzale	ez 10.17.2019	200013	Page 2 of 2



Specification #00060 Light Cream

Shelf Stable Ultra Pasteurized Light Cream

Item #	00060					Nutrition Footo
Name:	ream				Nutrition Facts Serving Size 2 Tbsp (30mL)	
Description:	ients. The pr ood Manufa iished produ t with the pr	oduct shacturing Proceed of the control of the cont	all be mai ractices (2 ckaging s of the Fed	sound, wholesome, fresh nufactured in accordance 21 CFR 110). shall conform in every deral Food, Drug, and applicable, state, and	Amount Per Serving Calories 40 Calories from Fat 25 **Daily Value** Total Fat 2.5g 4% Saturated Fat 1.5g 8% Trans Fat 0g Cholesterol 5mg 2% Sodium 20mg 1% Total Carbohydrate 2g 1%	
Organoleptic:						Dietary Fiber 0g 0%
	rance/ C	olor	Creamy	/White		Sugars 2g
Textur		0101	Smooth			Protein 1g 2%
• Odor			Milky			Vitamin A 4% • Vitamin C 0%
• Flavor			Creamy			Calcium 4% • Iron 0%
Physical:				_		*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500
• Size			2-4 Liter			Total Fat Less than 65g 80g Saturated Fat Less than 20g 25g
Net W			18.0 lbs.			Cholesterol Less than 300mg 300mg
• Dimen			L-11.5"x W-11.5"x H-6"			Sodium Less than 2,400mg 2,400mg Total Carbohydrate 300g 375g
	per Laye		12			Dietary Fiber 25g 30g
• Layer	per Palle	t	7			Protein 50g 65g Calories per gram:
• Cases	per Palle	t	84			Fat 9 • Carbohydrate 4 • Protein 4
Microbiologic	al·					
• APC (48		on)	<1/gram		Method 986.33)	
• High S	ensitivity	<i>Coliforms</i>	<2/gran	n (AOAC l	Method 996.02)	
Chemical:						
	fat Minir	mum (%)	10.00/			
• Butter	idt iviiiili	114111 (%)	18.0%			
PH Rai	nge		>6.4			
Ingredients:						
Org Doc.	Current	Supersedes	Rev #	Sec #		Document Location

l	Org Doc.	Current	Supersedes	Rev #	Sec #	Document Location			
	2004	4.1.2019	10.17.2018	3	2.3.5	W:\Financial\Linda\SPECS 2019\Word\2.3.5.1-1014 #00060 Light Cream.doc			
Ī	Reviewed By: / Date:			Mar	nagement A	pproval: / Date:	Specification #		
	Danielle	.16.2019	Felix Gonzalez 10.16.2019			200014	Page 1 of 2		



Specification #00060 Light Cream

Grade A Whole Milk, Cream, (Disodium Phosphate and Sodium Citrate (liquefied with water)).

Allergens:

Milk

Packaging & Materials:

Aseptic Poly bag (Primary Packaging) Corrugated Box (Secondary Packaging)

Labeling Requirements:

Item Description/Name, Product Ingredient listing, Allergen Statement, Manufactured Date, expiration Date, UPC Code, Location of Manufacturing

Storage & Shelf Life:

Storage: Ambient Temperature (DO NOT FREEZE) Shelf Life: 150 days (5 Months) from manufactured date

Shelf Life: 14 days After Opening

Handling Instructions:

DO NOT FREEZE. REFRIGERATE AFTER OPENING.

Country of Origin:

USA

Code and Label Template

 UPC Code
 00060- 8 18228 00060 9

 Bag Coding
 1st Line: LT CRM DDDYY HH:MM S#

 2ND Line: ONES OREM MEET DELOW

2ND Line: ONCE OPEN, KEEP BELOW 40F & USE WITHIN 14 DAYS

Case Label: (Case label are subject to change based on Co-Packing)

Product Name

Ingredient Statement / Allergen Contents

UPC Barcode & GTIN Product Qty/Size

Date of Manufacture / Time

Date of Expiration

Org Doc.	Current	Supersedes	Rev #	Sec #	Document Location			
2004	4.1.2019	10.17.2018	3	2.3.5	W:\Financial\Linda\SPECS 2019\Word\2.3.5.1-1014 #00060 Light Cream.docx			
Reviewed By: / Date:			Mar	nagement A	pproval: / Date:	Specification #		
Danielle	.16.2019	Felix Gonzalez 10.16.2019			200014	Page 2 of 2		



Specification Non-Dairy French Vanilla

Shelf Stable Non-Dairy French Vanilla

Item #	00070A, 00072A, 000		10 11011 24	-			
	, , ,				1		
Name:	Non-Dairy French Van	illa					
	· · · · · · · · · · · · · · · · · · ·						
	This product shall be ingredients. The prod with Good Manufactu	uct shall be mai	nufactured in	•	Nutrition Facts Serving Size 2 tbsp (30mL) Servings Per Container 272		
	The finished product a	and packaging s	hall conform	in every	Amount / Serving		
Description:	respect with the prov			•	Calories 80 Calories from Fat 30		
	Cosmetic Act, as ame	nded, and to all	applicable, s	tate, and local	% Daily Value*		
	regulations.				Total Fat 3.5g 5%		
					Saturated Fat 1.5g 8%		
	Kosher Certified - Star	· K			Trans Fat 0g		
					Cholesterol 0mg 0%		
Organoleptic:					Sodium 20mg 1%		
 Appea 	rance/ Color	Light Tan			Total Carbohydrate 12g 4%		
 Textur 	·e	Smooth, Liqui	id		Dietary Fiber 0g 0%		
• Odor		Vanilla			Sugars 10g		
 Flavor 		French Vanilla	3		Protein 0g		
					Vitamin A 0% • Vitamin C 0%		
Physical:					Calcium 0% • Iron 0%		
Size		Net Weight			*Percent Daily Values are based on a 2,000 calorie		
00070A 2-4 Lit	er Bags	00070A- 20.0	lbs.		diet. Your daily values may be higher or lower		
00072A 2-6 Lit	er Bags	00072A- 30.0	lbs.		depending on your calorie needs: Calories: 2,000 2,500		
00073A 1-2.5	Gallon Bag	00073A- 23.4	lbs.		Total Fat Less than 65g 80g Saturated Fat Less than 20g 25g		
00170A 3 - 96d	oz Bags	00170A - 19.4	41 lbs.		Cholesterol Less than 300mg 300mg Sodium Less than 2,400mg 2,400mg		
Dimensions		Cases per Layer	Layer per Pallet	Cases per Pallet	Total Carbohydrate 300g 375g Dietary Fiber 25g 30g		
00070A- L-11.5	5"x W-11.5"x H-6"	00070A- 12	00070A- 7	00070A- 84			
00072A- L-12"	x W-11.5"x H-7.5"	00072A- 12	00072A-5	00072A- 60			
00073A- L-17"	x W-10.5"x H-4.5"	00073A- 10	00073A-7	00073A- 70			
00170A - L-12.7	5"x W-8.625"x H-5.6875"	00170A - 15	00170A - 4	00170A - 60			
					Nutritional Panel Generated from Nutritional Software System		
Microbiologica	al•						

Microbiological:

•	APC (48hr Incubation)	<1/gram (AOAC Method 986.33)
•	Yeast & Mold	<1/gram (AOAC Method 997.02)

Chemical:

	Org Doc.	Current	Supersedes	Rev #	Sec #	Document Location			
	2004	10.30.2019	9.16.19	6	2.3.5	W:\Financial\Linda\SPECS 2019\Word\2.3.5.1-1016 #00070A,72A,73A Non-Dairy French Vanilla Soy-Free.docx			
Ī	Reviewed By: / Date:		Management Approv		al: / Date:	Specification #	Added revised nutrition panel		
	Danielle Stubblebine 10.30.2019			Felix Go	nzalez 10.3	30.2019	200016	Page 1 of 3	



Specification Non-Dairy French Vanilla

PH Range	>6.4
• Brix	36.0-40.0

Ingredients:

Water, Sucrose, Palm Oil, Corn Syrup Solids, Sodium Caseinate (a milk derivative), Mono and Diglycerides, Sodium Steroyl Lactylate, Natural and Artificial Flavor, Dipotassium Phosphate, Sodium Silicoaluminate, Sodium Citrate, Carrageenan, Annatto and Turmeric Extracts (color).

Allergens:

• Milk

Packaging & Materials:

Aseptic Poly bag (Primary Packaging) Corrugated Box (Secondary Packaging)

Labeling Requirements:

Item Description/Name, Product Ingredient listing, Allergen Statement, Manufactured Date, expiration Date, UPC Code, Location of Manufacturing

Storage & Shelf Life:

Storage : Ambient Temperature (DO NOT FREEZE) Shelf Life: 210 days (7 Months) from manufactured date

Shelf Life: 14 days After Opening

Handling Instructions:

DO NOT FREEZE. REFRIGERATE AFTER OPENING.

Country of Origin:

USA

Code and Label Template

	00070A - 8 18228 00070 8
UPC Code	00072A - 8 18228 00072 2
OPC Code	00073A - 8 18228 00073 9
	00170A – 8 18228 00170 9

Bag Coding 1st Line: NDFV DDDYY HH:MM S#

2ND Line: ONCE OPEN, KEEP BELOW 40F & USE WITHIN 14 DAYS

	Org Doc.	Current	Supersedes	Rev #	Sec #		Do	ocument Location
	2004	10.30.2019	9.16.19	6	2.3.5	W:\Financial\Linda\SPECS 2019\Word\2.3.5.1-1016 #00070A,72A,73A Non-Dairy French Vanilla Sov-Free.docx		
ı	Reviewed By: / Date:		Management Approv		al: / Date:	Specification #	Added revised nutrition panel	
	Danielle Stubblebine 10.30.2019			Felix Gonzalez 10.30.2019			200016	Page 2 of 3



Specification Non-Dairy French Vanilla

Case Label: (Case label are subject to change based on Co-Packing)

Product Name

Ingredient Statement / Allergen Contents

UPC Barcode & GTIN Product Qty/Size

Date of Manufacture / Time

Date of Expiration

Org Doc.	Current	Supersedes	Rev #	Sec #	Document Location			
2004	10.30.2019	9.16.19	6	2.3.5	W:\Financial\Linda\SPECS 2019\Word\2.3.5.1-1016 #00070A,72A,73A Non-Dairy French Vanilla Soy-Free.docx			
Re	Reviewed By: / Date:		Management Approval		al: / Date:	Specification #	Added revised nutrition panel	
Danielle Stubblebine 10.30.2019			Felix Go	nzalez 10.3	30.2019	200016	Page 3 of 3	



Specification Whole Milk

Shelf Stable Whole Milk

			<u>nen Stable</u>	whole wilk	7
Item #	00075A, 00077A, 0	00078, 00275A			-
Namai	M/bala Mills				-
Name:	Whole Milk				Nutrition Facts
Description:	This product shall ingredients. The product of the product of the product of the finished product of the finished product of the product of t	roduct shall be acturing Practic uct and packagi	manufactured es (21 CFR 110 ng shall confor	Serving Size 2 Tbsp (30mL) Servings Per Container 4 Liter 272/ 6 Liter 408/ 5 Gal. 1280 Amount Per Serving Calories 20 Calories from Fat 10	
	Cosmetic Act, as a	mended, and to	o all applicable	state, and	Total Fat 1g 29
	local regulations.				Saturated Fat 0.5g 3%
					Trans Fat
Organoleptic:					Cholesterol <5mg
 Appea 	rance/ Color	White			Potassium 50mg 19
 Textur 	re	Smooth, Liqu	uid		Total Carbohydrate 2g 19
 Odor 		Milk, Dairy			Dietary Fiber 0g 0%
 Flavor 		Milk			Sugars 1g
Physical:					Protein 1g 2%
 Size 		• Net	Weight	Vitamin A 0%	
00075A 2-4 Lit	ter Bags	00075A 18.0	pounds	Vitamin C 0%	
00077A 2-6 Lit	ter Bags	00077A 27.0	pounds	Calcium 4%	
00078 1-2.5 G	allon Bag	00078 22.0 p	ounds	Iron 0%	
00275A 1-5 Ga	allon Bag	00275A 43.0	pounds	Vitamin D 4%	
• Dimer		Cases per Layer	Layers per Pallet	Cases per Pallet	* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lo wer depending on your calorie needs: Calories: 2,000 2,500
00075A- L-11.	5"x W-11.5"x H-6"	00075A- 12	00075A- 7	00075A- 84	Calories: 2,000 2,500
00077A - L-12	"x W-11.5"x H-7.5"	00077A- 12	00077A- 5	00077A- 60	Sodium
00078 – L-17"	x W-10.5"x H-4.5"	00078- 10	00078- 7	00078- 70	Protein 50g 65g Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4
00275A - L-15.	.5" x W-10" x H-9"	00275A- 10	00275A- 5	00275A- 50	
Microbiologic	al:				
• APC (4	8hr Incubation)	<1/gram (AC	AC Method 98	6.33)	
• Colifor	rms	<1/gram (AC	OAC Method 98	9.10)	
Chemical:					
 Butter 	fat Minimum (%)	3.25%			
PH Rai	nge	>6.4			
	-	1			

Org Doc. Current	Supersedes	Rev #	Sec #	Document Location				
2004 4.1.19	10.17.19	2	2.3.5	W:\Financial\Linda\SPECS 2019\Word\2.3.5.1-1017 #00075A,77A,78,275A Whole Milk.docx				
Reviewed By: / Da	Mar	nagement A	pproval: / Date:	Specification #				
Danielle Stubblebine 10	Felix Gonzalez 10.16.2019			200017	Page 1 of 2			



Specification Whole Milk

Ingredients:

Grade A Whole Milk, Vitamin D3

Allergens:

Milk

Packaging & Materials:

Aseptic Poly bag (Primary Packaging) Corrugated Box (Secondary Packaging)

Labeling Requirements:

Item Description/Name, Product Ingredient listing, Allergen Statement, Manufactured Date, expiration Date, UPC Code, Location of Manufacturing

Storage & Shelf Life:

Storage: Ambient Temperature (DO NOT FREEZE) Shelf Life: 210 days (7 Months) from manufactured date

After Opening Shelf Life: 14 days

Handling Instructions:

DO NOT FREEZE. REFRIGERATE AFTER OPENING.

Country of Origin:

USA

UPC Code

Code and Label Template

00075A- 8 18228 00075 3 **00077A**- 8 18228 00077 7 **00078**- 8 18228 00078 4 **00275A**- 8 18228 00275 7

Bag Coding 1st Line: WM DDDYY HH:MM S#

2ND Line: ONCE OPEN, KEEP BELOW 40 F, USE WITHIN 14 DAYS

Case Label: (Case label are subject to change based on Co-Packing)

Product Name

Ingredient Statement / Allergen Contents

UPC Barcode & GTIN Product Qty/Size

Date of Manufacture / Time

Date of Expiration

Org Doc.	Current	Supersedes	Rev #	Sec #	Document Location		
2004	4.1.19	10.17.19	2	2.3.5 W:\Financial\Linda\SPECS 2019\Word\2.3.5.1-1017 #00075A,77A,78,275A Whole Milk.docx			
Revi	Reviewed By: / Date:		Management Approval: / Date:		pproval: / Date:	Specification #	
Danielle Stubblebine 10.16.2019			Felix Gonzalez 10.16.2019		ez 10.16.2019	200017	Page 2 of 2



Ingredients:

Specification Low-Fat 1% Milk

Shelf Stable Low-Fat 1% Milk

Item#	00080A, 00085A			
			Nutrition Facts	_
Name:	Low-Fat 1% Milk			3
			Serving Size 2 Tbsp (30mL) Servings Per Container 4 Liter 27	72/
	This product shall b	pe prepared from sound,	6 Liter 408	21
	·	ingredients. The product shall be		
		ccordance with Good	Amount Per Serving	
		ctices (21 CFR 110).	Calories 20 Calories from	Fat 10
Descriptions	ividifulacturing Fra	ctices (21 CFR 110).	 	ly Value
Description:	The Carlot of a section	at a sala a sala a tana abadh a sa ƙasar ta	Total Fat 1g	2%
	·	ct and packaging shall conform in	Saturated Fat 0g	0%
		the provisions of the Federal	Trans Fat Cholesterol 3mg	1%
	,	osmetic Act, as amended, and to	Sodium 15mg	1%
	all applicable, state	e, and local regulations.	Potassium 50mg	1%
			Total Carbohydrate 2g	1%
Organoleptic:			Dietary Fiber 0g	0%
Appearance/ Color	Liquid, White		Sugars 1g	
Texture	Liquid		Protein 1g	2%
0.1	Milk		Vitamin A	0%
	Milk		Vitamin C	0%
• Flavor	IVIIIK		Calcium	4%
			Iron	0%
Physical:			Vitamin D	4%
Size	Net Weight	Dimensions	* Percent Daily Values are based on a 2,000 diet. Your daily values may be higher or lov) calorie wer
000004 2 41:tonboro	00080A- 19.2 lbs.	00080A- L-11.5"x W-11.5"x H-	depending on your calorie needs:	2,500
00080A- 2-4 Liter bags	00080A- 19.2 lbs.	6"		30g
		00085A- L-12"x W-11.5"x H-		25g 300 mg
00085A- 2-6 Liter bags	00085A- 28.0 lbs.	7.5"	Sodium Less than 2,400mg 2	2,400mg
Cases per Layer	Layers per Pallet	Cases per Pallet	Total Carbo hydrate 300 g 3	3,500mg 375g
00080A- 12	00080A- 7	00080A- 84	-	30g 85g
			Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	
00085A- 12	00085A- 7	00085A- 60		
Microbiological:				
APC (48hr Incubation)	<1/gram (AOAC Me	ethod 986.33)		
 Coliforms 	<1/gram (AOAC Me	ethod 989.10)		•

IVIICTO	biologicai:	
•	APC (48hr Incubation)	<1/gram (AOAC Method 986.33)
•	Coliforms	<1/gram (AOAC Method 989.10)
Chemi	cal:	
•	Butterfat Minimum (%)	1.0%
•	PH Range	>6.4

Org Doc.	Current	Supersedes	Rev #	Sec #	Document Location		
2004	4.1.2019	10.17.2018	3	2.3.5	W:\Financial\Linda\SPECS 2019\Word\2.3.5.1-1018 #00080A, 85A 1% Lowfat Milk.docx		
Rev	Reviewed By: / Date:		Management Approval: / Date:		pproval: / Date:	Specification #	
Danielle Stubblebine 10.16.2019		Felix Gonzalez 10.16.2019		ez 10.16.2019	200018	Page 1 of 2	



Specification Low-Fat 1% Milk

Grade A Low-Fat Milk, Vitamin A&D.

Allergens:

Milk

Packaging & Materials:

Aseptic Poly bag (Primary Packaging) Corrugated Box (Secondary Packaging)

Labeling Requirements:

Item Description/Name, Product Ingredient listing, Allergen Statement, Manufactured Date, expiration Date, UPC Code, Location of Manufacturing

Storage & Shelf Life:

Storage : Ambient Temperature (DO NOT FREEZE) Shelf Life: 210 days (7 Months) from manufactured date

Shelf Life: 14 days After Opening

Handling Instructions:

DO NOT FREEZE. REFRIGERATE AFTER OPENING.

Country of Origin:

USA

Code and Label Template

 UPC Code
 00080A- 8 18228 00080 7

 00085A- 8 18228 00085 2

 1st Line : 1% LF DDDYY HH:MM S#

Bag Coding 2ND Line: ONCE OPEN,KEEP BELOW 40F & USE WITHIN 14 DAYS

Case Label: (Case label are subject to change based on Co-Packing)

Product Name

Ingredient Statement / Allergen Contents

UPC Barcode & GTIN Product Qty/Size

Date of Manufacture / Time

Date of Expiration

Org Doc.	Current	Supersedes	Rev #	Sec #	Document Location		
2004	4.1.2019	10.17.2018	3	2.3.5	W:\Financial\Linda\SPECS 2019\Word\2.3.5.1-1018 #00080A, 85A 1% Lowfat Milk.docx		
Re	Reviewed By: / Date:		Management Approval: / Date:		pproval: / Date:	Specification #	
Danielle Stubblebine 10.16.2019			Felix Gonzalez 10.16.2019		ez 10.16.2019	200018	Page 2 of 2



Specification Iced Coffee Salted Caramel

W:\Financial\Linda\SPECS 2019\Word\2.3.5.1-1028 #00053 Iced Coffee Salted

Caramel.docx
Adjusted pH 6.2-6.5 to 6.4-6.8

10.5.2017

200026

Page 1 of 2

Shelf Stable Iced Coffee Salted Caramel

Item #	00053		'					
						Nutritio	n Fac	ts
Name:	Iced Cof	fee Salted (Caramel	Serving Size 8 flui Servings Per Conf		40mL)		
Description:	ingredie	nts. The pro	oduct shal	l be man	ound, wholesome, fresh ufactured in accordance	Amount Per Serving Calories 130	Calories fro	om Fat 35
	with God	od Manufac	cturing Pra	actices (2	1 CFR 110).			Daily Value*
	The finis	hed produc	rt and nac	kaging sh	nall conform in every	Total Fat 4g	70 1	6%
		•	•		eral Food, Drug, and	Saturated Fat	2a	10%
	•	•			applicable, state, and	Trans Fat	-9	
		ulations.	,			Cholesterol 11m	a	4%
						Sodium 60mg	9	3%
Organoleptic:						Total Carbohydra	ate 20g	7%
	arance/ Col	or	Light Bro	wn		Dietary Fiber 0	g	0%
• Textu		01	Liquid	VV11		Sugars 19g	30	
• Odor			Coffee Ar	oma		Protein 4g		8%
Flavor	r		Sea Salt (Vitamin A 4%	 Vitar 	min C 0%
11000		l	Sea Sait (<u>Januarrer</u>		Calcium 15%	Iron	100000
Dhysicalı								
Physical:Size			2-6 Liter	Bags		*Percent Daily Values a diet. Your daily values depending on your calo	may be higher of	
 Net W 	/eight		27.0 lbs.			Total Fat Less		2,500 80q
 Dimer 	nsions		L-12"x W-11.5"x H-7.5"		: H-7.5"	Saturated Fat Less		25g
 Cases 	per Layer		12			Cholesterol Less	N. W. W. S. W. T.	300mg 2,400mg
 Layer 	per Pallet		5			Total Carbohydrate	300g	375g
 Cases 	per Pallet		60		Dietary Fiber Protein Calories per gram:	25g 50g	30g 65g	
						Fat 9 • Carbohydrate 4	Protein 4	
Microbiologic	val.							
	18hr Incubation)	<1/gram	(AOAC N	1ethod 986.33)			
• Colifo		,	<1/gram (AOAC Method 989.10)					
			'±/ b' uiii	, 10, 10 10				
Chemical:								
• Butte	rfat Minim	um (%)	<3.4 %					
• PH Ra	nge		6.4-6.8					
• Brix			12.2-14%	, <u> </u>				
• Caffei	ne		41 mg					
Ingredients:								
Org Doc.	Current	Supersedes	Rev #	Sec #		Document Location		
0.9 200.		Jupo. Jeucs	1.0, "			Location		

2.3.5.1-

1028

Management Approval: / Date:

Felix Gonzalez 10.17.2019

12.15.2016

4.3.2019

Reviewed By: / Date:

Danielle Stubblebine 10.17.2019

9.24.2018



Specification Iced Coffee Salted Caramel

Water, Grade A Whole Milk, (100%) Arabica Extract, Sea Salt, Caramel Flavor, Liquid Sucrose, Liquid Dipotassium Phosphate (Stabilizer), Vitamin D3.

Allergens:

Milk

Packaging & Materials:

Aseptic Poly bag (Primary Packaging) Corrugated Box (Secondary Packaging)

Labeling Requirements:

Item Description/Name, Product Ingredient listing, Allergen Statement, Manufactured Date, expiration Date, UPC Code, Location of Manufacturing

Storage & Shelf Life:

Storage : Ambient Temperature (DO NOT FREEZE) Shelf Life: 210 days (7 Months) from manufactured date

Shelf Life: 14 days After Opening

Handling Instructions:

DO NOT FREEZE. REFRIGERATE AFTER OPENING.

Country of Origin:

USA

Code and Label Template

UPC Code 00053- 8 18228 00053 1

Bag Coding

1st Line: IC SLT CAR DDDYY HH:MM S#
2ND Line: ONCE OPEN,KEEP BELOW 40 F, USE WITHIN 14 DAYS

Case Label: (Case label are subject to change based on Co-Packing)

Product Name

Ingredient Statement / Allergen Contents

UPC Barcode & GTIN Product Qty/Size

Date of Manufacture / Time

Date of Expiration

Org Doc.	Current	Supersedes	Rev #	Sec #	Document Location		
12.15.2016 4.2.2010	0.24.2010		2.3.5.1-	W:\Financial\Linda\	W:\Financial\Linda\SPECS 2019\Word\2.3.5.1-1028 #00053 Iced Coffee Salted		
12.15.2016	12.15.2016 4.3.2019	9.24.2018	2	1028	Caramel.docx		
Per	Reviewed By: / Date:		Management Approval: / Date:			Adjusted pH 6.2-6.5 to 6.4-6.8	
ixe.			i	lagernent A	pprovai. / Date.	10.5.2017	
Danielle Stubblebine 10.17.2019			Felix Gonzalez 10.17.2019		ez 10.17.2019	200026	Page 2 of 2



Specification Iced Coffee Cold Brew

Shelf Stable Iced Coffee Cold Brew

Item #	00051					
Name:	Cold Brew Coff	ee	Nutrition Facts			
Description:	ingredients. Th with Good Mar	nall be prepared from sound, wholesome, fresh e product shall be manufactured in accordance nufacturing Practices (21 CFR 110).	Serving Size 8 fluid ounces (240mL) Servings Per Container 1 Amount Per Serving Calories 32 Calories from Fat 0			
	respect with th	oduct and packaging shall conform in every e provisions of the Federal Food, Drug, and as amended, and to all applicable, state, and local	## Daily Value* Total Fat 0g			
Organoleptic:			Cholesterol 0mg			
•	rance/ Color	Brown	Total Carbohydrate 7.2g 2%			
Texture		Liquid	Dietary Fiber 0g 0%			
• Odor	<u>-</u>	Coffee Aroma	Sugars 4g			
• Flavor		Coffee Flavor	Protein <1g 0%			
			Vitamin A 0% • Vitamin C 0%			
Physical:			Calcium 0% • Iron 0%			
• Size		2-6 Liter Bags	*Percent Daily Values are based on a 2,000 calorie			
Net We	ight 28.3 pounds		diet. Your daily values may be higher or lower depending on your calorie needs:			
 Case D 	imension	13 x 11.5 x9.5	Calories: 2,000 2,500 Total Fat Less than 65g 80g			
 Cases I 	Per Layer 12 per Pallet 5		Saturated Fat Less than 20g 25g			
 Layer p 			Cholesterol Less than 300mg 300mg Sodium Less than 2,400mg 2,400mg			
• Cases I	Per Pallet	60	Total Carbohydrate 300g 375g			
Microbiologica						
• APC (48	Bhr Incubation)	<1/gram				
• Colifor	ms	<1/gram				
Chemical:						
PH Ran	nge	5.0-6.0				
• Brix		1.6-2.2%				
• Caffeir	ne	151 mg				

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12.1.2016	10.22.2019	4.3.2019	5	2.3.5	W:\Financial\Linda\SPECS 2019\Word\2.3.5.1-1031 #00051 Iced Coffee Cold Brew.docx			
Rev	Reviewed By: / Date:			anagement A	pproval: / Date:	Modified ingredients		
Danielle Stubblebine 10.22.2019			Felix Gonzalez 10.22.2019		200029	Page 1 of 2		



Specification Iced Coffee Cold Brew

Ingredients:

Water, Cold Brew Arabica Extract.

Allergens:

NONE

Packaging & Materials:

Aseptic Poly bag (Primary Packaging) Corrugated Box (Secondary Packaging)

Labeling Requirements:

Item Description/Name, Product Ingredient listing, Allergen Statement, Manufactured Date, expiration Date, UPC

Code, Location of Manufacturing

Storage & Shelf Life:

Storage: Ambient Temperature (DO NOT FREEZE)

Shelf Life: 210 days (7 Months) from manufactured date

Shelf Life: 14 days After Opening

Handling Instructions:

DO NOT FREEZE. REFRIGERATE AFTER OPENING.

Country of Origin:

USA

Code and Label Template

UPC Code 00051- 8 18228 00051 7

Bag Coding 1st Line: IC CLD BRW DDDYY HH:MM S#

2ND Line: ONCE OPEN, KEEP BELOW 40 F, USE WITHIN 14 DAYS

Case Label: (Case label are subject to change based on Co-Packing)

Product Name

Ingredient Statement / Allergen Contents

UPC Barcode & GTIN Product Qty/Size

Date of Manufacture / Time

Date of Expiration

Org Doc.	Current	Supersedes	Rev #	Sec #	Document Location			
12.1.2016	10.22.2019	4.3.2019	5	2.3.5	W:\Financial\Linda\SPECS 2019\Word\2.3.5.1-1031 #00051 Iced Coffee Cold Brew.docx			
Rev	Reviewed By: / Date:		Management Approval: / Date:			Modified ingredients		
Danielle Stubblebine 10.22.2019			Felix Gonzalez 10.22.2019			200029	Page 2 of 2	