

Shelf Stable Iced Coffee Mocha

Item #	00030		
Name:	Iced Coffee Mocha		
Description:	<p>This product shall be prepared from sound, wholesome, fresh milk. The product shall be manufactured in accordance with Good Manufacturing Practices (21 CFR 110).</p> <p>The finished product and packaging shall conform in every respect with the provisions of the Federal Food, Drug, and Cosmetic Act, as amended, and to all applicable, state, and local regulations.</p>		
Organoleptic:			
• Appearance/ Color	Tan (Liquid)		
• Texture	Smooth (Liquid)		
• Odor	Mocha		
• Flavor	Sweet & Creamy		
Physical:			
• Size	6 Liter bags (2 bags per case)		
• Net Weight	27.0 pounds		
• Dimensions	L-12"x W-11.5"x H-7.5"		
• Cases per Layer	12		
• Layers per Pallet	5		
• Cases per Pallet	60		
Microbiological:			
• 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:			

Nutrition Facts

Serving Size 1 cup (240mL)
Servings Per Container 25
(50 per case)

Amount Per Serving

Calories 182 **Calories from Fat** 35

% Daily Value*

Total Fat 4g **6%**

Saturated Fat 3g **15%**

Trans Fat 0g

Cholesterol 18mg **6%**

Sodium 90mg **4%**

Total Carbohydrate 26g **9%**

Dietary Fiber 0g **0%**

Sugars 25g

Protein 7g **14%**

Vitamin A **15%**

Vitamin C **4%**

Calcium **25%**

Iron **0%**

Vitamin D **20%**

Vitamin B12 **15%**

* 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
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Protein		50g	65g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

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
Reviewed By: / Date:			Management Approval: / Date:		Specification #Adjust pH 6.6-6.8
Danielle Stubblebine 10.17.2019			Felix Gonzalez 10.17.2019		200008
					Page 1 of 2

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 Template

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)

<div style="border: 1px solid black; width: 80%; margin: 0 auto; padding: 5px;">Product Name</div>	
<div style="border: 1px solid black; width: 90%; margin: 0 auto; padding: 5px;">Ingredient Statement / Allergen Contents</div>	
<div style="border: 1px solid black; width: 60%; margin: 0 auto; padding: 10px;"> UPC Barcode & GTIN </div>	<div style="border: 1px solid black; width: 100%; margin-bottom: 5px; padding: 5px;">Product Qty/Size</div> <div style="border: 1px solid black; width: 100%; margin-bottom: 5px; padding: 5px;">Date of Manufacture / Time</div> <div style="border: 1px solid black; width: 100%; padding: 5px;">Date of Expiration</div>
<div style="border: 1px solid black; width: 90%; margin: 0 auto; padding: 5px;">Location of Manufacturing</div>	

Specification Iced Coffee French Vanilla

Shelf Stable Iced Coffee French Vanilla

Item #	00040, 00240		
Name:	Iced Coffee French Vanilla		
Description:	<p>This product shall be prepared from sound, wholesome, fresh milk. The product shall be manufactured in accordance with Good Manufacturing Practices (21 CFR 110).</p> <p>The finished product and packaging shall conform in every respect with the provisions of the Federal Food, Drug, and Cosmetic Act, as amended, and to all applicable, state, and local regulations.</p>		
Organoleptic:			
• Appearance/ Color	Tan (Liquid)		
• Texture	Smooth (Liquid)		
• Odor	French Vanilla		
• Flavor	Sweet & Creamy		
Physical:			
Size	Net Weight		
#00040- 6 Liter bags (2 bags per case)	#00040- 27.0 lbs.		
#00240- 2.5 gallon (1 bag per case)	#00240- 22.0 lbs.		
Dimensions	Cases per Layer	Layer per Pallet	Cases per Pallet
00040- L-12"x W-11.5"x H-7.5"	00040- 12	00040- 5	00040- 60
00240- L-17"x W-10.5"x H-4.5"	00240- 10	00240- 7	00240- 70
Microbiological:			
• SPC (48hr Incubation)	<1/gram		
• Coliforms	<1/gram		
Chemical:			
• Butterfat Minimum (%)	Not Applicable		
• PH Range	6.40-6.70		
• Brix Range	15.0-18.0%		

Nutrition Facts

Serving Size 1 cup (240mL)
Servings Per Container
6 Liter:25 (50 per case)/2.5 gal:40

Amount Per Serving

Calories 182 **Calories from Fat** 35

% Daily Value*

Total Fat 4g **6%**

Saturated Fat 3g **15%**

Trans Fat 0g

Cholesterol 18mg **6%**

Sodium 90mg **4%**

Total Carbohydrate 26g **9%**

Dietary Fiber 0g **0%**

Sugars 25g

Protein 7g **14%**

Vitamin A **15%**

Vitamin C **4%**

Calcium **25%**

Iron **0%**

Vitamin D **20%**

Vitamin B12 **15%**

* 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
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Protein		50g	65g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

Org Doc.	Current	Supersedes	Rev #	Sec #	Document Location		
2004	10.1.2019	4.9.2018	6	2.3.5	W:\Financial\Linda\SPECS 2019\Word\2.3.5.1_00040,240 Iced Coffee French Vanilla.docx		
Reviewed By: / Date:			Management Approval: / Date:		Specification #	Updated logo	
Danielle Stubblebine 10.1.2019			Felix Gonzalez 10.1.2019		200009	Page 1 of 2	

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	1 st Line : IC FV DDYY HH:MM S#
	2 ND Line: ONCE OPEN,KEEP REFRIGERATED & USE WITHIN 14 DAYS

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

<div style="border: 1px solid black; width: 80%; margin: 0 auto; padding: 5px;">Product Name</div>	
<div style="border: 1px solid black; width: 90%; margin: 0 auto; padding: 5px;">Ingredient Statement / Allergen Contents</div>	
<div style="border: 1px solid black; width: 60%; margin: 0 auto; padding: 10px;"> UPC Barcode & GTIN </div>	<div style="border: 1px solid black; width: 100%; height: 40px; margin-bottom: 5px;">Product Qty/Size</div> <div style="border: 1px solid black; width: 100%; height: 40px; margin-bottom: 5px;">Date of Manufacture / Time</div> <div style="border: 1px solid black; width: 100%; height: 40px;">Date of Expiration</div>
<div style="border: 1px solid black; width: 90%; margin: 0 auto; padding: 5px;">Location of Manufacturing</div>	

Org Doc.	Current	Supersedes	Rev #	Sec #	Document Location		
2004	10.1.2019	4.9.2018	6	2.3.5	W:\Financial\Linda\SPECS 2019\Word\2.3.5.1_00040,240 Iced Coffee French Vanilla.docx		
Reviewed By: / Date:			Management Approval: / Date:		Specification #	Updated logo	
Danielle Stubblebine 10.1.2019			Felix Gonzalez 10.1.2019		200009	Page 2 of 2	

Shelf Stable Liquid Sugar Substitute

Item #	00010
Name:	Liquid Sugar Substitute
Description:	<p>This product shall be prepared from sound, wholesome, fresh ingredients. The product shall be manufactured in accordance with Good Manufacturing Practices (21 CFR 110).</p> <p>The finished product and packaging shall conform in every respect with the provisions of the Federal Food, Drug, and Cosmetic Act, as amended, and to all applicable, state, and local regulations.</p>
Organoleptic:	
• Appearance/ Color	Clear (Liquid)
• Texture	Smooth (Liquid)
• Odor	Not Applicable
• Flavor	Sweet
Physical:	
• Size	2 Liter bags (3 bags per case)
• Net Weight	13.5 lbs.
• Case Dimensions	L-11.5"x W-11.5"x H-6"
• Cases per layer	12 cases
• Layers per pallet	7 layers
• Cases per pallet	84 cases

Nutrition Facts

Serving Size 4 ml (1 push) =
(1 packet dry)

Servings Per Container 1500 per case
(500 per bag)

Amount Per Serving

Calories 0 Calories from Fat 0

% Daily Value*

Total Fat 0g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 5mg **2%**

Sodium 0mg **0%**

Total Carbohydrate 2g **1%**

Dietary Fiber 1g **4%**

Soluble Fiber 1g

Sugars 0g

Protein 0g **0%**

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 0%

* 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
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Protein		50g	65g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

Microbiological:

- APC (48hr Incubation) <1/gram (AOAC 990.12)
- Yeast & Mold <1/gram (AOAC 997.02)

Chemical:

- Brix Range 0.0-0.4%

Ingredients:

Org Doc.	Current	Supersedes	Rev #	Sec #	Document Location
2004	4.2.19	10.18.18	3	2.3.5	W:\Financia\Linda\SPCS 2019\Word\2.3.5.1-1001 #00010 Liquid Sugar Substitute.docx
Reviewed By: / Date:			Management Approval: / Date:		Specification #
Danielle Stubblebine 10.18.2019			Felix Gonzalez 10.18.2019		200001
					Page 1 of 2

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								
Bag Coding	1 st Line : Sug Sub DDDYY HH:MM S# 2 ND Line: ONCE OPEN, USE WITHIN 90 DAYS								
Case Label:									
<table border="1" style="width: 100%;"> <tr> <td colspan="2" style="text-align: center;">Product Name</td> </tr> <tr> <td colspan="2" style="text-align: center;">Ingredient Statement / Allergen Contents</td> </tr> <tr> <td style="text-align: center; vertical-align: middle;">UPC Barcode & GTIN</td> <td> <div style="text-align: center;">Product Qty/Size</div> <div style="text-align: center;">Date of Manufacture / Time</div> <div style="text-align: center;">Date of Expiration</div> </td> </tr> <tr> <td colspan="2" style="text-align: center;">Location of Manufacturing</td> </tr> </table>		Product Name		Ingredient Statement / Allergen Contents		UPC Barcode & GTIN	<div style="text-align: center;">Product Qty/Size</div> <div style="text-align: center;">Date of Manufacture / Time</div> <div style="text-align: center;">Date of Expiration</div>	Location of Manufacturing	
Product Name									
Ingredient Statement / Allergen Contents									
UPC Barcode & GTIN	<div style="text-align: center;">Product Qty/Size</div> <div style="text-align: center;">Date of Manufacture / Time</div> <div style="text-align: center;">Date of Expiration</div>								
Location of Manufacturing									

Shelf Stable Liquid Sugar

Item #	00020
Name:	Liquid Sugar
Description:	<p>This product shall be prepared from sound, wholesome, fresh ingredients. The product shall be manufactured in accordance with Good Manufacturing Practices (21 CFR 110).</p> <p>The finished product and packaging shall conform in every respect with the provisions of the Federal Food, Drug, and Cosmetic Act, as amended, and to all applicable, state, and local regulations.</p>

Organoleptic:	
• Appearance/ Color	Clear (Liquid)
• Texture	Smooth (Liquid)
• Odor	Not Applicable
• Flavor	Sweet
Physical:	
• Size	2 Liter bags (3 bags per case)
• Net Weight	17.1 lbs.
• Case Dimensions	L-11.5"x W-11.5"x H-6"
• Cases per Layer	12 cases
• Layers per Pallet	7 layers
• Cases per Pallet	84 cases

Microbiological:	
• APC (48hr Incubation)	<1/gram (AOAC 990.12)
• Yeast & Mold	<1/gram (AOAC 997.02)

Chemical:	
• Brix Range	58.0-63.0%

Ingredients:	
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Nutrition Facts

Serving Size 4 ml (1 push) =
(2 packet dry)
Servings Per Container 1500 per case
(500 per bag)

Amount Per Serving

Calories 15 **Calories from Fat** 0

% Daily Value*

Total Fat 0g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 5mg **2%**

Sodium 0mg **0%**

Total Carbohydrate 4g **1%**

Dietary Fiber 0g **0%**

Sugars 4g

Protein 0g **0%**

Vitamin A 0% • **Vitamin C** 0%

Calcium 0% • **Iron** 0%

* 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
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Protein		50g	65g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

Org Doc.	Current	Supersedes	Rev #	Sec #	Document Location
2004	4.1.2019	10.18.2018	3	2.3.5	W:\Financial\Linda\SPESCS 2019\Word\2.3.5.1-1002 #00020 Liquid Sugar.docx
Reviewed By: / Date:			Management Approval: / Date:		Specification #
Danielle Stubblebine 10.18.2019			Felix Gonzalez 10.18.2019		200002
					Page 1 of 2

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
Location of Manufacturing	

Shelf Stable Half & Half Creamer

Item #	00065, 00067, 00068, 00265		
Name:	Half & Half Creamer		
Description:	<p>This product shall be prepared from sound, wholesome, fresh ingredients. The product shall be manufactured in accordance with Good Manufacturing Practices (21 CFR 110).</p> <p>The finished product and packaging shall conform in every respect with the provisions of the Federal Food, Drug, and Cosmetic Act, as amended, and to all applicable, state, and local regulations.</p>		
Organoleptic:			
• Appearance/ Color	White (Liquid)		
• Texture	Smooth (Liquid)		
• Odor	Not Applicable		
• Flavor	Creamy		
Physical:			
• Size	• Net Weight		
00065- 4 Liter bag (2 bags per case)	00065- 18 lbs. per case		
00067- 6 Liter bag (2 bags per case)	00067- 27.0 lbs. per case		
00068- 2.5 Gal. bag (1 bag per case)	00068- 21.5 lbs. per case		
00265- 5 Gal. bag (1 bag per case)	00265- 42.7 lbs. per case		
00165- 96oz bag (3 bags per case)	00165- 19.29 lbs. per case		
• Dimension	• Cases per layer	• Layers per 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	00067- 5	00067- 60
00068- L-17"x W-10.5"x H-4.5"	00068- 10	00068- 7	00068- 70
00265- L-15.5" x W-10" x H-9"	00265- 10	00265- 5	00265- 50
00165- L-12.75"x W-8.625"x H-5.6875"	00615- 15	00615- 4	00165- 60
Microbiological:			
• APC (48hr Incubation)	<1/gram (AOAC Method 986.33)		
• High Sensitivity Coliforms	<2/gram (AOAC Method 996.02)		
Chemical:			
• Butterfat Minimum (%)	10.5 %		
• PH Range	>6.4		
• Brix Range	Not Applicable		
Org Doc.	Current	Supersedes	Rev #
2004	10.22.2019	4.2.2019	5
			Sec #
			2.3.5.1-1003
Document Location			
W:\Financial\Linda\SPECS 2019\Word\2.3.5.1-1003 #00065,67,68,265 Half & Half Creamer.docx			
Reviewed By: / Date:		Management Approval: / Date:	Specification #
Danielle Stubblebine 10.22.2019		Felix Gonzalez 10.22.2019	200003
			Added product
			00165 3/96oz
			Page 1 of 2

Nutrition Facts

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%**

Sodium 10mg **0%**

Potassium 40mg **1%**

Total Carbohydrate 1g **0%**

Dietary Fiber 0g **0%**

Sugars 1g

Protein 1g **2%**

Vitamin A 2% • Vitamin C 0%

Calcium 2% • Iron 0%

* 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
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Potassium	Less than	3,500mg	3,500mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Protein		50g	65g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

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													
UPC Code	00065 - 8 18228 00065 4 00067 - 8 18228 00067 8 00068 - 8 18228 00068 5 00265 - 8 18228 00265 8												
Bag Coding	1 st Line : H & H DDDYY HH:MM S# 2 ND Line: ONCE OPEN, KEEP BELOW 40 F USE WITHIN 14 DAYS												
Case Label: (Case label are subject to change based on Co-Packing)													
<table border="1" style="width: 100%;"> <tr> <td colspan="2" style="text-align: center;">Product Name</td> </tr> <tr> <td colspan="2" style="text-align: center;">Ingredient Statement / Allergen Contents</td> </tr> <tr> <td style="text-align: center; vertical-align: middle;">UPC Barcode & GTIN</td> <td style="text-align: center; vertical-align: middle;">Product Qty/Size</td> </tr> <tr> <td></td> <td style="text-align: center; vertical-align: middle;">Date of Manufacture / Time</td> </tr> <tr> <td></td> <td style="text-align: center; vertical-align: middle;">Date of Expiration</td> </tr> <tr> <td colspan="2" style="text-align: center;">Location of Manufacturing</td> </tr> </table>		Product Name		Ingredient Statement / Allergen Contents		UPC Barcode & GTIN	Product Qty/Size		Date of Manufacture / Time		Date of Expiration	Location of Manufacturing	
Product Name													
Ingredient Statement / Allergen Contents													
UPC Barcode & GTIN	Product Qty/Size												
	Date of Manufacture / Time												
	Date of Expiration												
Location of Manufacturing													

Org Doc.	Current	Supersedes	Rev #	Sec #	Document Location
2004	10.22.2019	4.2.2019	5	2.3.5.1-1003	W:\Financial\Linda\SPECS 2019\Word\2.3.5.1-1003 #00065,67,68,265 Half & Half Creamer.docx
Reviewed By: / Date:			Management Approval: / Date:		Specification #
Danielle Stubblebine 10.22.2019			Felix Gonzalez 10.22.2019		200003
					Added product 00165 3/96oz Page 2 of 2

Shelf Stable Iced Coffee Regular

Item #	00049, 00249		
Name:	Iced Coffee Regular		
Description:	<p>This product shall be prepared from sound, wholesome, fresh ingredients. The product shall be manufactured in accordance with Good Manufacturing Practices (21 CFR 110).</p> <p>The finished product and packaging shall conform in every respect with the provisions of the Federal Food, Drug, and Cosmetic Act, as amended, and to all applicable, state, and local regulations.</p>		
Organoleptic:			
• Appearance/ Color	Brown		
• Texture	Liquid		
• Odor	Coffee, Sweet		
• Flavor	Coffee, Sweet		
Physical:			
Size	Net Weight		
#00049- 6 Liter bags (2 bags per case)	#00049- 27.0 lbs.		
#00249- 2.5 gallon (1 bag per case)	#00249- 22.0 lbs.		
Dimensions	Cases per Layer	Layer per Pallet	Cases per Pallet
00049- L-12"x W-11.5"x H-7.5"	00049- 12	00049- 5	00049- 60
00249- L-17"x W-10.5"x H-4.5"	00249- 10	00249- 7	00249- 70
Microbiological:			
• APC (48hr Incubation)	<1/gram (AOAC Method 986.33)		
• Coliforms	<1/gram (AOAC Method 989.10)		
Chemical:			
• Butterfat Minimum (%)	3.25%		
• PH Range	6.4-6.7		
• Brix	13.0-16.0%		

Nutrition Facts

Serving Size 1 cup (240mL)
Servings Per Container 25
(50 per case)

Amount Per Serving

Calories 135 **Calories from Fat** 20

% Daily Value*

Total Fat 2g **3%**

Saturated Fat 1g **5%**

Trans Fat 0g

Cholesterol 8mg **3%**

Sodium 47mg **2%**

Total Carbohydrate 24g **8%**

Dietary Fiber 0g **0%**

Sugars 23g

Protein 3g **6%**

Vitamin A **6%**

Vitamin C **2%**

Calcium **10%**

Iron **0%**

Vitamin D **8%**

Vitamin B12 **6%**

* 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
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Protein		50g	65g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

Org Doc.	Current	Supersedes	Rev #	Sec #	Document Location		
2004	4.3.2019	9.24.2018	4	2.3.5	W:\Financial\Linda\SPCS 2019\Word\2.3.5.1-1013 #00049,00249 Iced Coffee Regular.docx		
Reviewed By: / Date:			Management Approval: / Date:		Specification #		
Danielle Stubblebine 10.17.2019			Felix Gonzalez 10.17.2019		200013		Page 1 of 2

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
Bag Coding	1 st Line : IC REG DDDYY HH:MM S#
	2 ND 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	<div style="height: 50px; vertical-align: middle;">Product Qty/Size</div> <div style="height: 50px; vertical-align: middle;">Date of Manufacture / Time</div> <div style="height: 50px; vertical-align: middle;">Date of Expiration</div>
Location of Manufacturing	

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		
Reviewed By: / Date:			Management Approval: / Date:		Specification #		
Danielle Stubblebine 10.17.2019			Felix Gonzalez 10.17.2019		200013		Page 2 of 2

Shelf Stable Ultra Pasteurized Light Cream

Item #	00060
Name:	Light Cream
Description:	<p>This product shall be prepared from sound, wholesome, fresh ingredients. The product shall be manufactured in accordance with Good Manufacturing Practices (21 CFR 110).</p> <p>The finished product and packaging shall conform in every respect with the provisions of the Federal Food, Drug, and Cosmetic Act, as amended, and to all applicable, state, and local regulations.</p>
Organoleptic:	
• Appearance/ Color	Creamy/White
• Texture	Smooth
• Odor	Milky
• Flavor	Creamy
Physical:	
• Size	2-4 Liter Bags
• Net Weight	18.0 lbs.
• Dimensions	L-11.5" x W-11.5" x H-6"
• Cases per Layer	12
• Layer per Pallet	7
• Cases per Pallet	84

Nutrition Facts

Serving Size 2 Tbsp (30mL)
Servings Per Container Approx. 272

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%**

Dietary Fiber 0g **0%**

Sugars 2g

Protein 1g **2%**

Vitamin A 4% • Vitamin C 0%

Calcium 4% • Iron 0%

*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
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Protein		50g	65g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

Microbiological:	
• APC (48hr Incubation)	<1/gram (AOAC Method 986.33)
• High Sensitivity Coliforms	<2/gram (AOAC Method 996.02)
Chemical:	
• Butterfat Minimum (%)	18.0%
• PH Range	>6.4
Ingredients:	

Org Doc.	Current	Supersedes	Rev #	Sec #	Document Location
2004	4.1.2019	10.17.2018	3	2.3.5	W:\Financial\Linda\SPCS 2019\Word\2.3.5.1-1014 #00060 Light Cream.docx
Reviewed By: / Date:			Management Approval: / Date:		Specification #
Danielle Stubblebine 10.16.2019			Felix Gonzalez 10.16.2019		200014
					Page 1 of 2

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

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

<div style="border: 1px solid black; width: 80%; margin: 0 auto; padding: 5px;">Product Name</div>	
<div style="border: 1px solid black; width: 90%; margin: 0 auto; padding: 5px;">Ingredient Statement / Allergen Contents</div>	
<div style="border: 1px solid black; width: 60%; margin: 0 auto; padding: 10px;"> UPC Barcode & GTIN </div>	<div style="border: 1px solid black; width: 100%; margin-bottom: 5px; padding: 5px;">Product Qty/Size</div> <div style="border: 1px solid black; width: 100%; margin-bottom: 5px; padding: 5px;">Date of Manufacture / Time</div> <div style="border: 1px solid black; width: 100%; padding: 5px;">Date of Expiration</div>
<div style="border: 1px solid black; width: 90%; margin: 0 auto; padding: 5px;">Location of Manufacturing</div>	

Shelf Stable Non-Dairy French Vanilla

Item #	00070A, 00072A, 00073A 00170A		
Name:	Non-Dairy French Vanilla		
Description:	<p>This product shall be prepared from sound, wholesome, fresh ingredients. The product shall be manufactured in accordance with Good Manufacturing Practices (21 CFR 110).</p> <p>The finished product and packaging shall conform in every respect with the provisions of the Federal Food, Drug, and Cosmetic Act, as amended, and to all applicable, state, and local regulations.</p> <p>Kosher Certified - Star K</p>		
Organoleptic:			
• Appearance/ Color	Light Tan		
• Texture	Smooth, Liquid		
• Odor	Vanilla		
• Flavor	French Vanilla		
Physical:			
Size	Net Weight		
00070A 2-4 Liter Bags	00070A- 20.0 lbs.		
00072A 2-6 Liter Bags	00072A- 30.0 lbs.		
00073A 1-2.5 Gallon Bag	00073A- 23.4 lbs.		
00170A 3 - 96oz Bags	00170A – 19.41 lbs.		
Dimensions	Cases per Layer	Layer per Pallet	Cases per Pallet
00070A- L-11.5"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-12.75"x W-8.625"x H-5.6875"	00170A - 15	00170A - 4	00170A - 60

Nutrition Facts

Serving Size 2 tbsp (30mL)
Servings Per Container 272

Amount / Serving	
Calories 80	Calories from Fat 30
% Daily Value*	

Total Fat 3.5g	5%
Saturated Fat 1.5g	8%
Trans Fat 0g	

Cholesterol 0mg	0%
Sodium 20mg	1%

Total Carbohydrate 12g	4%
Dietary Fiber 0g	0%
Sugars 10g	

Protein 0g

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 0%

*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
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Nutritional Panel Generated from Nutritional Software System

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		
Reviewed By: / Date:			Management Approval: / Date:		Specification #	Added revised nutrition panel	
Danielle Stubblebine 10.30.2019			Felix Gonzalez 10.30.2019		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	
UPC Code	00070A- 8 18228 00070 8 00072A- 8 18228 00072 2 00073A- 8 18228 00073 9 00170A – 8 18228 00170 9
Bag Coding	1 st Line : NDFV DDDYY HH:MM S# 2 ND Line: ONCE OPEN, KEEP BELOW 40F & USE WITHIN 14 DAYS

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	
Reviewed By: / Date:			Management Approval: / Date:		Specification #	Added revised nutrition panel
Danielle Stubblebine 10.30.2019			Felix Gonzalez 10.30.2019		200016	Page 2 of 3

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

Product Name	
Ingredient Statement / Allergen Contents	
UPC Barcode & GTIN	<div style="padding: 5px;">Product Qty/Size</div> <div style="padding: 5px;">Date of Manufacture / Time</div> <div style="padding: 5px;">Date of Expiration</div>
Location of Manufacturing	

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		
Reviewed By: / Date:			Management Approval: / Date:		Specification #	Added revised nutrition panel	
Danielle Stubblebine 10.30.2019			Felix Gonzalez 10.30.2019		200016	Page 3 of 3	

Shelf Stable Whole Milk

Item #	00075A, 00077A, 00078, 00275A
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Name:	Whole Milk
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Description:	<p>This product shall be prepared from sound, wholesome, fresh ingredients. The product shall be manufactured in accordance with Good Manufacturing Practices (21 CFR 110).</p> <p>The finished product and packaging shall conform in every respect with the provisions of the Federal Food, Drug, and Cosmetic Act, as amended, and to all applicable, state, and local regulations.</p>
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Organoleptic:

• Appearance/ Color	White
• Texture	Smooth, Liquid
• Odor	Milk, Dairy
• Flavor	Milk

Physical:

• Size	• Net Weight		
00075A 2-4 Liter Bags	00075A 18.0 pounds		
00077A 2-6 Liter Bags	00077A 27.0 pounds		
00078 1-2.5 Gallon Bag	00078 22.0 pounds		
00275A 1-5 Gallon Bag	00275A 43.0 pounds		
• Dimension	Cases per Layer	Layers per Pallet	Cases per Pallet
00075A- L-11.5"x W-11.5"x H-6"	00075A- 12	00075A- 7	00075A- 84
00077A - L-12"x W-11.5"x H-7.5"	00077A- 12	00077A- 5	00077A- 60
00078 – L-17"x W-10.5"x H-4.5"	00078- 10	00078- 7	00078- 70
00275A - L-15.5" x W-10" x H-9"	00275A- 10	00275A- 5	00275A- 50

Microbiological:

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

Chemical:

• Butterfat Minimum (%)	3.25%
• PH Range	>6.4

Nutrition Facts

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

% Daily Value*

Total Fat 1g **2%**

Saturated Fat 0.5g **3%**

Trans Fat

Cholesterol <5mg **1%**

Sodium 15mg **1%**

Potassium 50mg **1%**

Total Carbohydrate 2g **1%**

Dietary Fiber 0g **0%**

Sugars 1g

Protein 1g **2%**

Vitamin A **0%**

Vitamin C **0%**

Calcium **4%**

Iron **0%**

Vitamin D **4%**

* 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
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Potassium	Less than	3,500mg	3,500mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Protein		50g	65g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

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

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	
Code and Label Template	
UPC Code	00075A- 8 18228 00075 3 00077A- 8 18228 00077 7 00078- 8 18228 00078 4 00275A- 8 18228 00275 7
Bag Coding	<i>1st Line</i> : WM DDDYY HH:MM S# <i>2ND Line</i> : 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	<div style="text-align: center; height: 40px; vertical-align: middle;">Product Qty/Size</div> <div style="text-align: center; height: 40px; vertical-align: middle;">Date of Manufacture / Time</div> <div style="text-align: center; height: 40px; vertical-align: middle;">Date of Expiration</div>
Location of Manufacturing	

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: / Date:			Management Approval: / Date:		Specification #
Danielle Stubblebine 10.16.2019			Felix Gonzalez 10.16.2019		200017
					Page 2 of 2

Shelf Stable Low-Fat 1% Milk

Item #	00080A, 00085A	
Name:	Low-Fat 1% Milk	
Description:	<p>This product shall be prepared from sound, wholesome, fresh ingredients. The product shall be manufactured in accordance with Good Manufacturing Practices (21 CFR 110).</p> <p>The finished product and packaging shall conform in every respect with the provisions of the Federal Food, Drug, and Cosmetic Act, as amended, and to all applicable, state, and local regulations.</p>	
Organoleptic:		
• Appearance/ Color	Liquid, White	
• Texture	Liquid	
• Odor	Milk	
• Flavor	Milk	
Physical:		
Size	Net Weight	Dimensions
00080A- 2-4 Liter bags	00080A- 19.2 lbs.	00080A- L-11.5"x W-11.5"x H-6"
00085A- 2-6 Liter bags	00085A- 28.0 lbs.	00085A- L-12"x W-11.5"x H-7.5"
Cases per Layer	Layers per Pallet	Cases per Pallet
00080A- 12	00080A- 7	00080A- 84
00085A- 12	00085A- 7	00085A- 60

Nutrition Facts

Serving Size 2 Tbsp (30mL)
Servings Per Container 4 Liter 272/
6 Liter 408

Amount Per Serving	
Calories 20	Calories from Fat 10
% Daily Value*	
Total Fat 1g	2%
Saturated Fat 0g	0%
Trans Fat	
Cholesterol 3mg	1%
Sodium 15mg	1%
Potassium 50mg	1%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Sugars 1g	
Protein 1g	2%
Vitamin A	0%
Vitamin C	0%
Calcium	4%
Iron	0%
Vitamin D	4%

* 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
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Potassium	Less than	3,500mg	3,500mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Protein		50g	65g

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)

Chemical:

• Butterfat Minimum (%)	1.0%
• PH Range	>6.4

Ingredients:

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

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
Bag Coding	1 st Line : 1% LF DDDYY HH:MM S#
	2 ND 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	<div style="text-align: center; height: 40px; vertical-align: middle;">Product Qty/Size</div> <div style="text-align: center; height: 40px; vertical-align: middle;">Date of Manufacture / Time</div> <div style="text-align: center; height: 40px; vertical-align: middle;">Date of Expiration</div>
Location of Manufacturing	

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

Shelf Stable Iced Coffee Salted Caramel

Item #	00053
Name:	Iced Coffee Salted Caramel
Description:	<p>This product shall be prepared from sound, wholesome, fresh ingredients. The product shall be manufactured in accordance with Good Manufacturing Practices (21 CFR 110).</p> <p>The finished product and packaging shall conform in every respect with the provisions of the Federal Food, Drug, and Cosmetic Act, as amended, and to all applicable, state, and local regulations.</p>
Organoleptic:	
• Appearance/ Color	Light Brown
• Texture	Liquid
• Odor	Coffee Aroma
• Flavor	Sea Salt Caramel
Physical:	
• Size	2-6 Liter Bags
• Net Weight	27.0 lbs.
• Dimensions	L-12"x W-11.5"x H-7.5"
• Cases per Layer	12
• Layer per Pallet	5
• Cases per Pallet	60

Nutrition Facts

Serving Size 8 fluid ounces (240mL)
Servings Per Container

Amount Per Serving

Calories 130 Calories from Fat 35

% Daily Value*

Total Fat 4g 6%

Saturated Fat 2g 10%

Trans Fat

Cholesterol 11mg 4%

Sodium 60mg 3%

Total Carbohydrate 20g 7%

Dietary Fiber 0g 0%

Sugars 19g

Protein 4g 8%

Vitamin A 4% • Vitamin C 0%

Calcium 15% • Iron 0%

* 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
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Protein		50g	65g

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)

Chemical:

• Butterfat Minimum (%)	<3.4 %
• PH Range	6.4-6.8
• Brix	12.2-14%
• Caffeine	41 mg

Ingredients:

Org Doc.	Current	Supersedes	Rev #	Sec #	Document Location
12.15.2016	4.3.2019	9.24.2018	2	2.3.5.1-1028	W:\Financial\Linda\SPECS 2019\Word\2.3.5.1-1028 #00053 Iced Coffee Salted Caramel.docx
Reviewed By: / Date:			Management Approval: / Date:		Adjusted pH 6.2-6.5 to 6.4-6.8 10.5.2017
Danielle Stubblebine 10.17.2019			Felix Gonzalez 10.17.2019		200026
					Page 1 of 2

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)

<div style="border: 1px solid black; width: 80%; margin: 0 auto; padding: 5px;">Product Name</div>	
<div style="border: 1px solid black; width: 90%; margin: 0 auto; padding: 5px;">Ingredient Statement / Allergen Contents</div>	
<div style="border: 1px solid black; width: 60%; margin: 0 auto; padding: 10px;"> UPC Barcode & GTIN </div>	<div style="border: 1px solid black; width: 100%; margin-bottom: 5px; padding: 5px;">Product Qty/Size</div> <div style="border: 1px solid black; width: 100%; margin-bottom: 5px; padding: 5px;">Date of Manufacture / Time</div> <div style="border: 1px solid black; width: 100%; padding: 5px;">Date of Expiration</div>
<div style="border: 1px solid black; width: 90%; margin: 0 auto; padding: 5px;">Location of Manufacturing</div>	

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

Shelf Stable Iced Coffee Cold Brew

Item #	00051		
Name:	Cold Brew Coffee		
Description:	<p>This product shall be prepared from sound, wholesome, fresh ingredients. The product shall be manufactured in accordance with Good Manufacturing Practices (21 CFR 110).</p> <p>The finished product and packaging shall conform in every respect with the provisions of the Federal Food, Drug, and Cosmetic Act, as amended, and to all applicable, state, and local regulations.</p>		
Organoleptic:			
• Appearance/ Color	Brown		
• Texture	Liquid		
• Odor	Coffee Aroma		
• Flavor	Coffee Flavor		
Physical:			
• Size	2-6 Liter Bags		
• Net Weight	28.3 pounds		
• Case Dimension	13 x 11.5 x9.5		
• Cases Per Layer	12		
• Layer per Pallet	5		
• Cases Per Pallet	60		
Microbiological:			
• APC (48hr Incubation)	<1/gram		
• Coliforms	<1/gram		
Chemical:			
• PH Range	5.0-6.0		
• Brix	1.6-2.2%		
• Caffeine	151 mg		

Nutrition Facts

Serving Size 8 fluid ounces (240mL)
Servings Per Container 1

Amount Per Serving

Calories 32 Calories from Fat 0

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat

Cholesterol 0mg 0%

Sodium 6.6mg 0%

Total Carbohydrate 7.2g 2%

Dietary Fiber 0g 0%

Sugars 4g

Protein <1g 0%

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 0%

*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
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Protein		50g	65g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

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
Reviewed By: / Date:			Management Approval: / Date:		Modified ingredients
Danielle Stubblebine 10.22.2019			Felix Gonzalez 10.22.2019		200029 Page 1 of 2

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 DDYY 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)

<div style="border: 1px solid black; width: 80%; margin: 0 auto; padding: 5px;">Product Name</div>	
<div style="border: 1px solid black; width: 90%; margin: 0 auto; padding: 5px;">Ingredient Statement / Allergen Contents</div>	
<div style="border: 1px solid black; width: 60%; margin: 0 auto; padding: 10px;"> UPC Barcode & GTIN </div>	<div style="border: 1px solid black; width: 100%; margin-bottom: 5px; padding: 5px;">Product Qty/Size</div> <div style="border: 1px solid black; width: 100%; margin-bottom: 5px; padding: 5px;">Date of Manufacture / Time</div> <div style="border: 1px solid black; width: 100%; padding: 5px;">Date of Expiration</div>
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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
Reviewed By: / Date:			Management Approval: / Date:		Modified ingredients
Danielle Stubblebine 10.22.2019			Felix Gonzalez 10.22.2019		200029 Page 2 of 2