AIB International Food Labeling

Confidential created 01/03/2020

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Reports for this product	Nutrition Facts	Camera- Ready Nutrition	100g Report	Ingredient Legend & Allergen Disclosure	Label Compliance Review/Adaptation
US	X		X		
Canada					

Company Name:

FOOD PRODUCT NAME:

Pea Protein Cracker Bar Milk Chocolate

Costas Foods, Inc.

Common Description of Product: (e.g. rice side dish, snack cake, etc.)

Processing Information: (Please indicate units. e.g., ounces, grams, etc.)

Component Number	Component (**see note below)	Scaling Weight Per Piece, Tray, Pan, etc.	Processing Method (simmered, baked, etc. or none)	Finished Weight Per Same Piece, Tray, Pan, etc.	Component Moisture Content after Processing if Known %	MR AIB use	CR AIB use
1	Organic Milk Chocolate	22.00 g		22.00 g			
2	Organic Multi Grain Crackers	14.00 g		14.00 g			
3	Organic Peanut Butter	12.60 g		12.60 g			
4	Organic Pea Protein	4.50 g		4.50 g			
5	Organic Honey	0.81 g		0.81 g	W2-20 - 1-36-00		
6	Sea Salt	0.09 g		0.09 g			
	Total Weight Per Unit:	54 g		54 g			

Final Moisture of Product if known (%):

Serving and Packaging Information: (please indicate units, e.g., ounces, grams, square inches, etc.)

Number of pieces in the package: 1 Net Weight of food in package: 54 g Weight of 1 cup (for items measurable in cups): Weight per piece: 54 g If product is sold unsliced: Food dimensions (length of loaf, etc.): List of Nutrient Content claims you may be considering (e.g., '0g Trans Fat', 'Sugar Free', etc)

If requesting a Camera Ready Label please send a picture of the package.

Type of packaging (e.g., can, box, clamshell, bag, tray with overwrap, etc.)

Package dimensions (height x width x depth OR height x circumference)

^{**}Component - If a product, such as a loaf of bread, has only one component, you will fill out just one line and list "bread dough" as the component name. If a product has several components, such as an iced cake, you will have one line for the cake batter and a second line for the icing. If you have two or more components that are baked together, you may indicate one finished weight for those components. If you are selling a mix, use the first line for the mix and then on subsequent lines, indicate the ingredients that the consumer adds but make sure it is clear that these ingredients are not in the package. You will need to fill out a formula sheet for each component that you have listed.



PRODUCT SPECIFICATIONS ORGANIC RAC MILK CHOCOLATE 34% CM DISCS

The ingredients for the product will be of food grade and in all respects in compliance with the Federal Food, Drug and Cosmetic Act of 1938, and all subsequent amendments, regulations and decisions.

Description – A milk chocolate manufactured with organically produced ingredients. This product contains a blend of evaporated organic cane sugar, Rain Forest Alliance certified organic cocoa butter, organic whole milk powder, Rain Forest Alliance certified organic chocolate liquor, organic soy lecithin, and organic vanilla. The blend is refined, conched, and standardized for flavor, color, and viscosity. The product is deposited in the desired form.

Physical Characteristics

	yordar oriaracteristics	
1.	Fineness	0.0006 -0.0007 inches
2.	Color	to match standard
3.	Moisture	1.5 % maximum
4.	Count	200 ± 25
5.	Cocoa Mass	34% Minimum
6.	Viscosity	38.2 - 41.2 @ 40°C, 20 RPM Brookfield

Microbiological Characteristics (BAM / AOAC Test Methods)

	or object of a late of the los (BAIN)	ACAC ICST MCHIOUS
1.	Aerobic Plate Count	less than 25,000 / gram
2.	Coliform	less than 10 / gram
3.	Yeast and Mold	less than 100 / gram
4.	E. coli	less than 3 / gram
5.	Salmonella	negative in 750 grams

Extraneous Matter

The product shall meet all Food and Drug Administration requirements for extraneous matter and shall be produced under good manufacturing practices.

Packaging and Storage Requirements

ı a	chaging and Storage Requirements	
1.	Packaging	50-lb. plastic-lined cartons sealed with green tape
2.	Storage	60 – 70 °F
3.	Relative humidity	60% maximum

Ingredient Listing

Evaporated organic cane sugar, organic cocoa butter, organic whole milk powder, organic chocolate liquor, organic soy lecithin added as an emulsifier, and organic vanilla.

Kosher Requirements

1. Circle K certification

Organic Requirements

- 1. Oregon Tilth, Inc.
- 2. This product is 95%+ organic.

1101 Blommer Drive • East Greenville, PA • 18041 • 215-679-4472

REVISION DATE: November 2016



1515 Pacific Street, Union City CA 94587 · Phone (510) 471-4300 · Fax (510) 471-3756

Foodlist Summary Report Organic RAC Milk Chocolate 34% CM Discs November 19, 2009

Serving Size:	100.00 g	
Basic Components Calories Calories from Fat Calories from Saturated Fat Protein Carbohydrates Dietary Fiber	532.60 284.23 171.04 4.39 61.54 1.84	g g
Sugar - Total Fat - Total Saturated Fat Mono Fat Poly Fat Trans Fatty Acids Cholesterol Water Ash	58.22 31.58 19.00 10.49 0.83 0.12 0 0.59 0.83	9 9 9 9 9 9 9 9 9 9 9 9
Vitamins Vitamin A IU Thiamin-B1 Riboflavin-B2 Niacin-B3 Vitamin-B6 Vitamin C Vitamin E IU Folate Pantothenic Acid	145.53 0.04 0.17 0.21 0.05 1.04 1.05 5.28 0.30	IU mg mg mg mg IU mcg mg
Minerals Calcium Copper Iron Magnesium Phosphorus Potassium Sodium Zinc	120.61 0.27 1.12 47.34 151.08 261.15 46.35 0.88	mg mg mg mg mg mg

As with any organic material, there may be some variation in the nutritional composition. The following values are being supplied to you to aid in your development work, but should not be used solely to determine your nutrient labeling. You may need to analyze for these nutrients as they occur in your final product as required by the Code of Federal Regulations, Title 21; section 101.0. We trust that you will regard it as CONFIDENTIAL.

Venus Finished Product Specification

Product:

Costas foods Organic Ancient Grain Flatbreads

Size:

Bulk - poly bag in 200 corrugated

Formula No.:

260

Description:

Long rectangle light tan with slightly darker blisters, small bits of seeds and a light application of salt.

Flavor:

Mild baked wheat and salt taste with a slight nutty taste.

crisp texture

Stack Height (5 crackers)

.950 +-.50

Dimensions (in inches)

Length 3.950 Width 1.850 +-.50

Moisture:

Maximum: 3.0%

Ingredient Listing:

Organic unbleached wheat flour, organic canola oil, organic ancient grain mix (organic brown flax seed, organic millet, organic spelt, organic wheat kamut, organic barley flakes, organic poppy seeds, organic amaranth, organic quinoa), organic sesame seeds, organic sugar, sea salt and

organic yeast.

Lot Code:

Year- Julian date- shift

eg:2017/350/01

Lot code location:

on sticker on corrugated box

Allergen: Shelf Life: Wheat

9 months

Kosher: Storage

Ambient

How product is used

Product is ready to eat, no further preparation needed

Claims:

Organic

Pallet information:

Pack size 19-24 LBS per box Tier 8 full pallet 40

Date Approved:

August 2017

Date Revised: Reason Revised:

Date Reviewed: July 2019

Approved & Reviewed: QA Manager

Comp #:

2794 Company: Venus Wafers Inc.

Product:

Formula #125 Sea Salt Multigrain Flatbread Crackers

Formula:

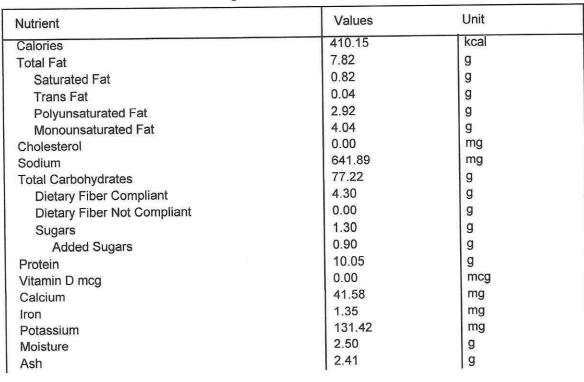
94172

Date:

Thursday, February 2, 2017

One Hundred Gram Report

Regulations: FDA 2016





Nutritional data provided by AIB is based solely on information provided by the client and the ingredient manufacturers.

AIB International Food Labeling 1213 Bakers Way, P.O. Box 3999, Manhattan, KS 66505-3999 Phone: 785-537-4750 Fax: 785-706-0106



12 S. State St. P.O. Box 429 Nunda, NY 14517-0429 9365 State Hwy 408 P.O. Box 429 Nunda, NY 14517-0429

Title:	Organic Stabilize		ter No-Sugar (Creamy)			
ID Number:	QMS-FPS0049			Revision Date: 2.1		
Primary Dept.		QA		Author: J.Rawleig	h	
Description:	and milled with or used unprepared of	ganic palm oi as a consumer	and salt into a consist product or may be f	e dry roasted for color tent paste. This produ ormulated into further dressings, sauces and so	ict may be processed	
Ingredients:	Organic Dry Roasted Blanched Peanuts, Organic Palm Oil and Salt.					
Allergen Info:	Contains Peanuts. soy products.	Manufacture	ed in a facility that also	processes tree nuts, se	eeds and	
Organoleptic:	Color: Aroma & Texture: Texture:		stics of roasted peanut n a grained texture.	s and salt.	13	
Micro Properties:	Total Plate Count Yeast & Mold Coliform E. coli Staphylococcus Salmonella Listeria Mono	<100 cfu/g <10 cfu/g <3 cfu/g <10 cfu/g Negative (3	/g 75g Composite) 5g Composite)			
Analytical Properties:	Moisture: Aflatoxin:	<2.5% <20ppb				
Typical Nutrient Analysis: 100g *From Nutritional Database*	Carbohydrates: Cholesterol: Fat - Total: Trans Fat: Protein: Total Sugars:	700 kcal 20g 0 mg 53.33 g 0 g 30 g 3.93 g 618.53 mg	Calories from fat: Fat - Poly: Fat - Mono: Saturated Fat: Dietary Fiber: Sodium: Calcium: Vitamin D:	480 kcal 15.26 g 25.20 g 10 g 6.67 g 183.33 mg 53.61 mg 0 (IU)		
Typical Nutrient Analysis: 30g *From Nutritional Database*	Trans Fat: Protein: Total Sugars: Potassium:	210 kcal 6 g 0 mg 16 g 0 g 9 g 3.93 g 185.56 mg	Calories from fat: Fat - Poly: Fat - Mono: Saturated Fat: Dietary Fiber: Sodium: Calcium: Vitamin D:	144 kcal 4.58 g 7.56 g 3 g 2 g 55 mg 53.61 mg 0 (IU)		
CONTROLLED	Ash:	1.17 g				



12 S. State St. P.O. Box 429 Nunda, NY 14517-0429

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Safety Controls HACCP: Once Again Nut Butter operates under a HACCP program typical for the processing of nut butters. Food Safety / Quality Systems Audit: SQF Code Edition 7.2 Level 3 Annual Audit Certifications: Certified Organic By: Oregon Tilth Certified Kosher By: Va'ad Hakashrus of Buffalo Country of Origin Labeling: USA Shelf Life (Coding): 18 Months from date of manufacture at room temperature. Packaging: 35lb Pail: 35lb Plastic Pail. TI/HI Case WT Full Pallet Pallet WT Case Dimensions Case Cube 12 / 4 38 lbs 48 Pails 1824 lbs 12" x 12" x 12" 1.728" 50lb Bag in Box: Poly Bag in Box TI/HI Case WT Full Pallet Pallet WT 10 / 5 50 lbs 50 Cases 2500 lbs 480 Fiber Drums: 480lb Fiber Drum TI/HI Drum WT Full Pallet Pallet WT 4/1 490 lbs 4 Drums 2010 lbs Signature Date Dept. Approval/Review QA Approval/Review





HarvestPro® Pea 80 Organic

PRODUCT DATA (PRELIMINARY)

HarvestPro® Pea 80 Organic is an all natural organic pea protein powder. NOTE: all product data is preliminary and subject to change.

TYPICAL ANALYSIS

Protein, dry basis	>79%
Moisture	<8.0%
Fat	≤10%
Minerals	≤10%
рН	6.0-8.0

SUGGESTED LABELING

- · Pea protein, organic
- Allergen information: no known allergens
- Kosher and Halal approved
- · Non-gmo
- · Gluten-free

PRODUCT CHARACTERISTICS

- Off-white color
- Clean taste and neutral odor
- Dispersible in water
- >95% pass through US 80 mesh
- Excellent nutritional value

SUGGESTED USES

- RTM beverages
- Bars/cereals/clusters
- Breads/baked goods
- Gluten-free baked goods

MICROBIOLOGICAL ANALYSIS

Standard Plate Count	<10,000 cfu/g
Coliform	<100 cfu/g
Yeast and Mold	<200 cfu/g
Salmonella	Negative/375 g

NUTRITIONAL INFORMATION / 100G

Calories	402
Calories from Fat	72
Total Fat	7.99 g
Saturated Fat	1.75 g
Polyunsaturated Fat	3.928 g
a-Linolenic Acid (ALA Omega-3)	0.499 g
Linoleic Acid (LA Omega-6)	3.429 g
Monounsaturated Fat	2.14 g
Cholesterol	<1.0 mg
Total Carbohydrate	6.7 g
Dietary Fiber	0.3 g
Sugars	0
Added Sugars	0
Protein, as is	75.9 g
Vitamin A	<50 IU
Vitamin C	<0.5 mg
Vitamin D	<0.5 mcg
Calcium	171 mg
Sodium	1,300 mg
Iron	26.4 mg

AMINO ACID PROFILE / 100G SAMPLE

Aspartic Acid	7.2
Threonine	2.1
Serine	3.0
Glutamic Acid	11.0
Glycine	2.1
Alanine	2.4
Valine	3.2
Isoleucine	3.0
Leucine	5.3
Tyrosine	2.4
Phenylalanine	3.5
Histidine	1.5
Lysine	4.8
Arginine	5.3
Proline	2.4
Cystine	0.6
Methionine	0.7
Tryptophan	0.7

PACKAGING AND STORAGE

Multi-wall, Kraft paper sacks, having inner food grade polyethylene liner

Net weight 25 kg (55.115 lb)

Store in a cool, dry, clean environment below 22° C (72° F) and at relative humidity below 65%

Keep away from strong odors and other contaminants

Use stocks in rotation for up to two years

HPPEA-800G-DS-1217-2



2220 Dutch Gold Drive, • Lancaster, PA 17601 • 717.393.1716 • Fax 717.393.8687

www.dutchgoldhoney.com

INGREDIENT SPECIFICATION

CERTIFIED USDA ORGANIC HONEY - Light Amber

DESCRIPTION:

Liquid honey produced from the nectar of the blossom by honeybees. The honey has been removed from the wax honeycomb (extracted), filtered to remove particles larger than 100 mesh, and prepared by flash heating to 185°F to kill yeast and mold, to prevent fermentation and to extend shelf life. All product is U.S.D.A. Grade A and is processed under Good Manufacturing Practices and a HACCP Program. This product is 100% natural, no additives, preservatives or economic adulterants have been added to this product. All finished products are tested by an independent laboratory to certify purity.

ANALYSIS:

<u>Properties</u>	Standard	Method
Grade	Α	USDA
Color	40 - 95 mm Pfund	AOAC
Moisture	18.6% max.	AOAC
Solids	81.4% min.	By difference
Flavor	Sweet, typical of honey, free from foreign or objectionable odors or flavors.	Organoleptic
Clarity	Clear and free of foreign or suspended matter, solids or crystals.	Visual
Purity (SIRA)	-23.5 to -27.0	AOAC

GENERAL:

- A. Meets all requirements for U.S. Grade A (Fancy) filtered, liquid honey and will conform in every respect to the provisions of the Federal Food, Drug and Cosmetic Act and Amendments.
- B. Covered by Product Liability and Commodity Guarantee
- C. Kosher certified (Orthodox Union)
- D. Certified Organic by USDA Pennsylvania Certified Organic. Certificate # 5-04. Pennsylvania Certified Organic 406 S. Pennsylvania Avenue, Centre Hall, PA 16828 (814) 364-1344 – fax (814) 364-4431 – www.paorganic.org

PACKAGING:

A. Standard 60 lb. Pails, 55 gallon steel open head or tight head drums with two standard bungs in top holding 650 lbs. or in other commercially accepted containers approved by purchaser.

Every container is identified by a product name and lot number for traceability.

DGH: 100-B Revised 3/04, 11/07





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NUTRITIONAL INFORMATION

HONEY (per 100 g)

Calories	304.0	
Protein	0.3(g)	
Carbohydrates	82.4 (g)	
Dietary Fiber	0.2 (g)	
Soluble Fiber	0.0 (g)	
Insoluble Fiber	0.0 (g)	
Sugar (total)	82.1 (g)	
Added Sugars	82.1 (g)	
Other carbohydrates	0.0 (g)	
Fat (total)	0.0 (g)	
Saturated fat	0.0 (g)	
Mono Fat	0.0 (g)	
Poly fat	0.0 (g)	
Trans Fatty Acids*	0.0 (g)	
Cholesterol	0.0 (mg)	
Water	17.1 (g)	
Vitamin A IU	0.0 (mcg RAE)	
Thiamin-B1	0.0 (mg)	
Riboflavin - B2	0.4 (mg)	
Niacin - B3	0.1 (mg NE)	
Vitamin B6	0.02 (mg)	
Vitamin B12	0.0 (mcg)	
Vitamin C	0.5 (mg)	
Vitamin D IU	0.0 (mcg)	
Vitamin E IU	0.0 (mcg)	
Folate	2.0 (mcg DFE)	
Pantothenic Acid	<0.25 (mg)	
Calcium	6.0 (mg)	
Iron	0.42 (mg)	
Magnesium	2.0 (mg)	
Manganese	0.0 (mg)	
Phosphorus	4.0 (mg)	
Potassium	52.0 (mg)	
Selenium	0.00 (mcg)	
Sodium	4.00 (mg)	
Zinc	0.22 (mg)	
Omega 3 fatty acids	0.0 (g)	
Omega 6 fatty acids	0.0 (g)	
Alcohol*	0.0 (g)	

Revised 8/16

Source USDA ARS-NAL Nutrient Data Base Release 28



Product Data Sheet

PDS 2190

2/13 Rev 1

Refined Sea Salt

Newark, CA

Description

Physical Properties

Loose pour bulk density: 1.11 - 1.25 g/ml (69 - 78 lb/ft³) Meets USDA No. 1 (0.5 mg) coarse sediment standard for milk and milk products (7 CFR 58.2728) using a 250 g sample, equivalent to 2 ppm or less.

Chemical Properties

There are no additives.

This product complies with Food Chemicals Codex tolerances and federal CGMP standards. It is annually certified as kosher.

Refined Sea Salt is food grade granulated salt created by

dissolving sea salt harvested from water taken from San

Francisco Bay into a brine solution which is then recrystallized using the vacuum pan production method. The

crystals are cubical in shape and extremely uniform in size.

	Typical	Range
Sodium Chloride (%)	99.99	≥99.90
Calcium Sulfate (%)	0.00	≤0.03
² Other Salts (%)	0.01	≤0.09
Ca/Mg as Ca (ppm)	14	≤100
Moisture (Surface) (%)	~	≤ 0.1
Water Insolubles (ppm)	:=	≤100
Copper (ppm)	0.04	≤0.5
Free Iron (ppm)	0.07	≤1.0
Arsenic (ppm)	=	≤1.0
Heavy Metals as Lead (ppm)	21	≤2.0

¹ By difference of impurities and additives, moisture-free basis (ASTM procedures).

Product Ingredient Statement

Salt

Nutrient Content (per 100g)

TORKE (P.	0. 10.0)	
0 (2	Trans-Fatty Acids (g)	0
	Ash (g)	>99.9
0	Moisture (g)	< 0.1
0	Calories	0
1	Magnesium (mg)	0
60,600	Sodium (mg)	39,300
	(s) 0 0 0 0	0 Ash (g) 0 Moisture (g) 0 Calories 1 Magnesium (mg)

Sieve Analysis

U.S.S. Mesh	Openings Microns**	Percent Retained*	
		Typical	Range
30	600	0	<5
40	425	40	
50	300	49	
70	212	11	
Pan	72	0	<5

^{*} On individual screens

Codes

	CommodityCode	UPC
50 lb. bag		0 24600 01120 4
Tote	F1117000xx	-

Manufacturing Plant

Newark, CA

Storage/Coding

Refined Sea Salt is chemically stable and will not support microbial growth. To reduce the incidence of caking, store in a cool, dry area, relatively free of drafts, where the humidity does not regularly cycle through 75% rh. Under these conditions, the shelf life is indefinite. A plant specific batch code is found on the package.

Form 277-5



² One or more of the following -- sodium sulfate, calcium carbonate, magnesium sulfate.

^{** 10,000} Microns (micrometers, µm) per centimeter; 25,400 Microns per inch