



# SHANK'S

EXTRACTS

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Date of Issue: June 19, 2018

Manufacturer for Honey Stinger  
735 Oak St., PO Box 771162, Steamboat Springs, CO 80477  
Telephone: 866.464.6639, [www.honeystinger.com](http://www.honeystinger.com)

## Re: Manufacturing Process of Honey Stinger Organic Gels

### Product Details

1. Honey Stinger Organic Gel – Fruit Smoothie
2. Honey Stinger Organic Gel – Acai Pomegranate
3. Honey Stinger Organic Gel – Vanilla
4. Honey Stinger Organic Gel – Mango Orange
5. Honey Stinger Organic Gel – Chocolate
6. Honey Stinger Organic Gel – Strawberry Kiwi

### Manufacturing Process

1. Purchase and receipt of natural flavors, Organic Tapioca Syrup, Organic Honey and other ingredients specified on the packaging, and packaging film.
2. Inspection, sampling and storage of same. (Note: Honey and Tapioca sampled at time of scaling and mixing.)
3. Scaling and mixing of formulations using in-house DI Water.
4. Storage of liquid and Inspection: analytical laboratory analysis of same (CCP1).
5. Reprocessing to "3. Scaling and Mixing" as needed for pH standardization.
6. Filtration upon approval of analytical analysis (CCP2).
7. Heating (CCP3).
8. Hot fill packaging.
9. Cooling.
10. Final Packaging and Gluten Free Verification Testing.
11. Inspection: Laboratory microbiological analysis (CCP1)
12. Inspection: QA Final Audit (CCP5) label approval and allergen control
13. Warehousing
14. Shipping

NOTE: CCP4 is allergen cleaning verification and does not apply when allergens are not present in the formulation.

  
Signature

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Name and Title