Powers Inc.

6061 N Freya St. & PO Box 6525 & Spokane, WA 99217 & (800) 727-9121 & (509) 489-1955



Camp Mix Specifications

Y	X	- ALARA	Nu	
			1 servir	
		Sol	Amount Calo	
n p			Total Fat	
PACKAGING		SPECIFICATIONS	Satura	
Item # 0018		60) Form and Fill Bags	Trans	
Code Date (Lot Number) printed on each bag and on cartons.				
			Sodium	
Atmospheric	oxygen level = <5	%. (Nitrogen Flushed) (Bulk not Nitrogen Flushe	ed)	
Bags nackag	ad in corrugated d	ouble wall cartons with taned	Dietary	
Bags packaged in corrugated double wall cartons with taped seals and glued joints.			Total S	
SHELF LIFE:	Sealed Bags	12 Months	Inclu	
	Bulk Bags	6 Months	Protein 7	
HANDLING & STORAGE:				
For maximum freshness and quality, store product in cool, dry, odor free area away from direct sunlight. Store at ambient tem-				
perature. Refrigeration will extend shelf life.				
			Potassiur	
Country of C	Drigin: L	JSA	*The % Dail	
			food contrib	

Nutrition F	acts		
1 servings per containerServing size1 pa	ickage (57g)		
Amount per serving Calories	280		
	% Daily Value*		
Total Fat 18g	23%		
Saturated Fat 5g	25%		
Trans Fat 0g			
Cholesterol Omg	0%		
Sodium 140mg	6%		
Total Carbohydrate 28g	10%		
Dietary Fiber 3g	11%		
Total Sugars 22g			
Includes 11g Added Sugars	22%		
Protein 7g			
Vitamin D 0mcg	0%		
Calcium 32mg	2%		
Iron 1mg	6%		
Potassium 291mg	6%		
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.			

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Camp Mix Specifications

PRODUCT DESCRIPTION:

Camp mix has carob chips, peanuts, sunflower seeds, golden raisins, Thompson raisins, and cashews.

GENERAL SPECIFICATION:

The product must have the aroma and flavor characteristics of carob chips, peanuts, sunflower seeds, raisins, and cashews. All deliveries shall conform in every respect to the provisions of the Federal Food, Drug & Cosmetic Act and regulations promulgated thereunder. The product shall be prepared, processed and packaged meeting the requirements of 21 CFR, Part 110, "Current Good Manufacturing Practice." There will be a HACCP program in place to eliminate physical, chemical and microbiological hazards. Transporting vehicles, packaging materials or containers shall neither impart off odors or off flavors nor expose product to adulteration, infestation or unsanitary conditions.

PHYSICAL & CHEMICAL SPEC:

1.	<u>ORGANOLEPTIC</u>	Odor:	Characteristic aroma with no foreign odors.
		Color:	Multi colored.
		Flavor:	Characteristic flavor, free of rancidity.
		Texture:	Mix has firm and crisp pieces along with soft and chewy.
2.	<u>CHEMICAL</u>	Moisture: Peroxide Value: Free Fatty Acid:	4.5% (max) 5.0 mg/kg (max) 1.5% (max)
3.	<u>DEFECTS</u>	Foreign Material and Shell: Damage:	0.015% by weight (max) 0.5% (max)

MICROBIOLOGICAL SPECIFICATIONS:

Standard Plate Count:	<10,000 CFU/gram
Coliform:	<300 CFU/gram
E. coli:	<10 CFU/gram
Salmonella:	Negative
Listeria:	Negative
Yeast & Molds	<1000 CFU/gram
Aflatoxin:	<20 PPB

INGREDIENT DECLARATION: Carob (Sugar, Palm Kernel Oil, Carob Powder, **Soy** Lecithin, Sorbitan Tristearate), **Peanuts**, Sunflower Seeds, Golden Raisins (Sulfur Dioxide [SO2]), Raisins, **Cashews**, Vegetable Oil (High Oleic Sunflower), Salt.

ALLERGENS:

Peanuts, Tree Nuts (Cashews), Soy.

Manufactured and packaged in a facility that also processes Peanuts, Tree nuts, Wheat, Soy and Dairy on shared equipment.