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.