WHOLE MILK POWDER

ANALYTICAL INFORMATION	**SPECIFICATION**	
FAT	26 %	MINIMUM
MOISTURE	5 %	MAXIMUM

MICROBIOLOGICAL INFORMATION

STANDARD PLATE COUNT	<30,000 CFU/G
E. COLI	<10/G
SALMONELLA	NEGATIVE/375 G
STAPHYLOCOCCUS	<10/G

INGREDIENTS: WHOLE MILK POWDER

PACKAGING: 3-PLY KRAFT POLY-LINED, HEAT SEALED BAGS.

JONATHAN RIGGS
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WAIVER OF WARRANTY

THE INFORMATION SUPPLIED HEREIN, TO THE BEST OF OUR KNOWLEDGE, IS CORRECT. THE DATA STATED IS INTENDED ONLY AS A SOURCE OF INFORMATION. NO WARRANTIES, EXPRESSED OR IMPLIED, ARE BEING MADE ON THE BASIS OF THE INFORMATION. IT IS SUGGESTED THAT YOU EVALUATE THE PRODUCT PRIOR TO USE IN A FINISHED PRODUCT. THE INFORMATION CONTAINED HEREIN SHOULD NOT BE PRESUMED AS PERMISSION FOR VIOLATION OF PATENT RIGHTS.

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WHOLE MILK POWDER

Nutrition Facts

Serving size	**(100g)**
Amount per serving	
Calories	**500**
	% Daily Value*
Total Fat 27g	**35%**
Saturated Fat 17g	**85%**
Trans Fat 1g	
Cholesterol 95mg	**32%**
Sodium 370mg	**16%**
Total Carbohydrate 38g	**14%**
Dietary Fiber 0g	**0%**
Total Sugars 38g	
Includes 0g Added Sugars	**0%**
Protein 26g	**52%**
Vitamin D 1mcg	6%
Calcium 912mg	70%
Iron 0mg	0%
Potassium 1330mg	30%

*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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ALLERGEN STATEMENT

FRANKLIN FARMS EAST, INC. IS COMMITTED TO STRICT ALLERGEN CONTROLS. OUR MANUFACTURING PROCEDURES, DOCUMENTATION CONTROL, AND PRODUCT LABELING ALL WORK IN UNISON TO ENSURE THE HIGHEST LEVEL OF CONSUMER PROTECTION.

ALL OUR INGREDIENTS ARE SOURCED THROUGH SUPPLIERS WHO HAVE UNDERGONE A STRICT APPROVAL PROCESS AND HAVE BEEN AUDITED TO ENSURE THEY SHARE OUR LEVEL OF COMMITMENT TO QUALITY AND FOOD SAFETY. EACH INGREDIENT RECEIVED KNOWN TO CONTAIN ONE OF THE NINE MOST COMMON ALLERGENS (MILK, EGGS, FISH, CRUSTACEAN SHELLFISH, TREE NUTS, PEANUTS, WHEAT, SOYBEANS AND SEASAME) IS REQUIRED TO CONDUCT AN ALLERGEN RISK ASSESSMENT. THIS RISK ASSESSMENT TAKES INTO CONSIDERATION THE FIVE FAILURE MODES OF ALLERGEN CONTAMINATION:

- INGREDIENT CONTROL
- PRODUCTION SCHEDULING & PLANNING
- SANITATION VALIDATION & VERIFICATION
- LABELING AND LABEL CONTROL
- REWORK

IN ADDITION, FRANKLIN FARMS EAST COMPLIES WITH THE FOOD ALLERGY SAFETY, TREATMENT, EDUCATION AND RESEARCH ACT (2021) WHICH REQUIRES FOOD MANUFACTURERS TO ACKNOWLEDGE THE PRESENCE OF ANY BIG NINE ALLERGENS ON THE LABELS OF THEIR PRODUCTS.

WHILE WE HOLD OURSELVES TO THE HIGHEST STANDARD, WE ALSO ENCOURAGE OUR CUSTOMERS TO REVIEW OUR PRODUCT DOCUMENTATION, ALLERGEN DECLARATION FORM, AND PRODUCT LABELS DILIGENTLY. PLEASE CONTACT THE CUSTOMER SERVICE REPRESENTATIVE AT OUR OFFICE OR EMAIL YOUR SALES REPRESENTATIVE WITH ANY QUESTIONS.
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SAMPLE

ALLERGEN STATEMENT

PRODUCT NAME: WHOLE MILK POWDER

ALLERGEN LIST (NOTE: THE CORRESPONDING DERIVATIVES AND BY-PRODUCTS ARE LISTED AS EXAMPLES, AND ARE NOT INTENDED TO BE ALL-INCLUSIVE. PLEASE CONSIDER ALL OTHER DERIVATIVES.	DOES THE ABOVE ITEM CONTAIN ANY OF THE FOLLOWING ALLERGENS OR THEIR DERIVATIVES?		IS THE ITEM ABOVE PROCESS ON THE SAME LINE AS THE FOLLOWING ALLERGENS OR THEIR DERIVATIVES?	
	YES	**NO**	**YES**	**NO**
MILK (INCLUDES BUTTER, CASEIN, CHEESE, CURDS, WHEY, LACTOSE, MARGARINE, CREAM, CUSTARD, NOUGAT, PUDDING, SODIUM CASEINATE, SOUR CREAM, YOGURT)	**X**		**X**	
EGGS (INCLUDES MAYONNAISE, MERINGUE, OVALBUMIN)		**X**	**X**	
SOYBEANS (INCLUDES TOFU, SOYA-DERIVATIVES)		**X**	**X**	
WHEAT (INCLUDES BRAN, CEREAL EXTRACTS, CRACKER MEAL, FARINA, GRAHAM FLOUR, MALT, WHEAT GERM, WHEAT GLUTEN, WHEAT STARCH, SEMOLINA)		**X**	**X**	
PEANUTS (INCLUDES PEANUT BUTTER, PEANUT FLOUR, PROTEIN)		**X**	**X**	
TREE NUTS (INCLUDES ALMOND, BRAZIL, CASHEW, HAZELNUT, MACADAMIA, PECAN, PINE, PISTACHIO, WALNUT)		**X**		**X**
FISH (ANY TYPE)		**X**		**X**
SHELLFISH (CRUSTACEANS AND MOLLUSKS, TO INCLUDE SHRIMP, CRAB LOBSTER, OYSTER, CLAM, SCALLOP, CRAYFISH)		**X**		**X**
SESAME (INCLUDES TAHINI, FLOUR, PROTEIN)		**X**		**X**

IF YOU ANSWERED "YES" FOR ANY OF THE ALLERGENS, HOW IS THE ALLERGEN LABELED?

"MILK"

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SAFETY DATA SHEET

PRODUCT DESCRIPTION-

PRODUCT NAME:	WHOLE MILK POWDER
CAS NUMBER:	MIXTURE
SYNONYMS:	NONE
RECOMMENDED USE:	FOOD APPLICATIONS
SUPPLIER:	MEADOW MOUNTAIN NUTRITIONAL 14500 NATIONAL PIKE FROSTBURG, MD 21532
CONTACT:	JONATHAN RIGGS – COO JON@FRANKLINFARMSEAST.COM 908-835-0016 x 105

HAZARD IDENTIFICATION –

CALIFORNIA PROP 65: THIS PRODUCT DOES NOT CONTAIN ANY INGREDIENT(S), ABOVE THE SAFE HARBOR LIMITS, WHICH ARE KNOWN TO CAUSE CANCER, BIRTH DEFECTS OR OTHER REPRODUCTIVE HARM.

HAZARDS DISCLOSURE: THIS PRODUCT DOES NOT CONTAIN KNOWN HAZARDOUS MATERIALS IN REPORTABLE LEVELS AS DEFINED BY OSHA HAZARD COMMUNICATION STANDARD 29 CFR 1910.1200.

COMPOSITION-

100% DAIRY, PROPREITARY BLEND

FIRST AID MEASURES-

EMERGENCY FIRST AID PROCEDURES

INHALATION:	REMOVE CASUALTY TO FRESH AIR AND KEEP AT REST.
EYES:	RINSE IMMEDIATELY WITH PLENTY OF WATER AND SEE MEDICAL ADVICE.
INGESTION:	DO NOT INDUCE VOMITING, REMOVE CASUALLY TO FRESH AIR AND WATER.

FIRE CONTROL-

EXTINGUISHING:	CO_2, POWDER SPRAY, ALCOHOL RESISTENT FOAM.
SPECIAL HAZARDS:	FORMATION OF GASES POSSIBLE IN A FIRE.
PROTECTIVE EQUIP:	SELF-CONTAINED RESPIRATORY DEVICE.

SPILL OR LEAK PROCEDURE-

NO ADVERSE HEALTH EFFECTS EXPECTED FROM CLEAN-UP OF SPILLED MATERIAL. NO SPECIAL CLEAN-UP CONSIDERATIONS. COLLECT AND DISCARD IN REGULAR TRASH.

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HANDLING & STORAGE-
KEEP PRODUCT PACKAGING INTACT, AND IN A WELL-VENTILATED AREA. TEMPERATURE AND HUMIDITY CONTROL PREFERRED. AMBIENT TEMPERATURES, HUMIDITY NOT TO EXCEED 80% FOR MAXIMUM FRESHNESS.

EXPOSURE CONTROLS & PERSONAL PROTECTION-
ENGINEERING METHODS TO PREVENT CONTACT OR EXPOSURE TO DUST IS PREFERRED. METHODS INCLUDE PROCESS OR PERSONAL ENCLOSURE (UNIFORM, EYE PROTECTION, BASIC DUST MASK AS NEEDED), MECHANICAL VENTILATION, AND CONTROL OF PROCESS CONDITIONS.

PHYSICAL & CHEMICAL PROPERTIES-
WHITE TO OFF WHITE POWDER. NO OFF FLAVORS OR ODORS.

STABILITY & REACTIVITY-
THIS PRODUCT IS STABLE UNDER RECOMMENDED STORAGE AND HANDLING CONDITIONS. AVOID STRONG OXIDIZING AGENTS.

ECOLOGICAL INFORMATION-
NO ECOLOGICAL PROBLEMS ARE TO BE EXPECTED WHEN THE PRODUCT IS HANDLED PROPERLY, WITH DUE CARE AND ATTENTION.

DISPOSAL-
NO SPECIAL DISPOSAL REQUIREMENTS. ALWAYS REFER TO YOUR LOCAL, STATE OR FEDERAL INSPECTOR FOR FINAL CONFIRMATION OF COMPLIANCE.

TRANSPORTATION-
ONLY SHIP WITH FOOD PRODUCTS. DO NOT SHIP WITH CHEMICALS, HARDWARE, EQUIPMENT OR ANY ITEMS THAT COULD ALTER THE FOOD QUALITY.

REGULATORY INFORMATION-
NO SIGNIFIGANT HAZARD. NO SYMBOL, RISK OR SAFETY PHASES NECESSARY.

JONATHAN RIGGS
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COUNTRY OF ORIGIN

TO WHOM IT MAY CONCERN:

FRANKLIN FARMS EAST, INC. PRODUCTS ARE MANUFACTURED IN THE UNITED STATES OF AMERICA, AT OUR PRODUCTION FACILITY LOCATED IN FROSTBURG, MARYLAND. THIS FACILITY IS UNDER SUPERVISION BY OFFICIAL AND COMPETENT AUTHORITY. THESE PRODUCTS MEET ALL EDIBLE AND FOOD GRADE SPECIFICATIONS AS PER THE USDA STANDARDS AND ARE FIT FOR HUMAN CONSUMPTION.

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LETTER OF ASSURANCE

FRANKLIN FARMS EAST STRIVES TO SUPPLY OR CUSTOMERS WITH WHOLESOME, HIGH QUALITY PRODUCTS. TO THAT END, WE HAVE IMPLEMENTED A COMPREHENSIVE QUALITY PROGRAM WHICH COVERS ALL AREAS OF OUR OPERATION.

AS PART OF OUR SUPPLIER APPROVAL PROCESS, EACH VENDOR MUST PROVIDE:

1. LETTER OF CONTINUING GUARANTEE
2. CERTIFICATE OF INSURANCE OR STATEMENT OF LIABILITY
3. AN EXPLANATION OF PRODUCT PROTECTION MEASURES (SIFTING, FILTRATION, METAL DETECTION).
4. PRODUCT SPECIFICATION, COA'S, KOSHER CERTIFICATES, SAFETY DATA SHEETS, ANNUAL THIRD PARTY AUDITS, AND LOT CODE EXPLANATION.

AS OUR CUSTOMER, FRANKLIN FARMS EAST COMMITS TO THE FOLLOWING PROCEDURES:

1. LOT CODES WILL BE CLEARLY PRINTED ON THE PRODUCT PACKAGING.
2. A CERTIFICATE OF ANALYSIS WILL BE PROVIDED FOR ALL PRODUCTS UPON REQUEST.
3. ALL VEHICLES CONTRACTED TO DELIVER OUR PRODUCTS WILL BE SANITARY, AND IN GOOD REPAIR. FULL TRUCKLOADS WILL BE SEALED BEFORE LEAVING OUR FACILITY, AND THE SEAL NUMBER WILL CLEARLY BE NOTED ON THE BILL OF LADING. ALL LTL CARRIERS CONTRACTED ARE REQUIRED TO PADLOCK THE TRAILER WHILE IN TRANSIT.
4. ALL SHIPPING DOCUMENTS WILL INCLUDE LOT NUMBERS, AND QUANTITIES OF EACH ITEM SHIPPED ON THE ORDER.
5. FRANKLIN FARMS EAST IS LICENSED AND REGULATED BY THE MARYLAND BOARD OF HEALTH, AND INSPECTED BY THE FDA TO ENSURE THAT OUR PRODUCTS ARE PRODUCED, STORED, AND TRANSPORTED IN FULL COMPLIANCE WITH ALL STATE AND FEDERAL REGULATIONS. THIS CLAIM IS VALIDATED BY OUR ANNUAL THIRD PARTY AUDIT WHICH IS AVAILABLE FOR REVIEW UPON REQUEST.

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