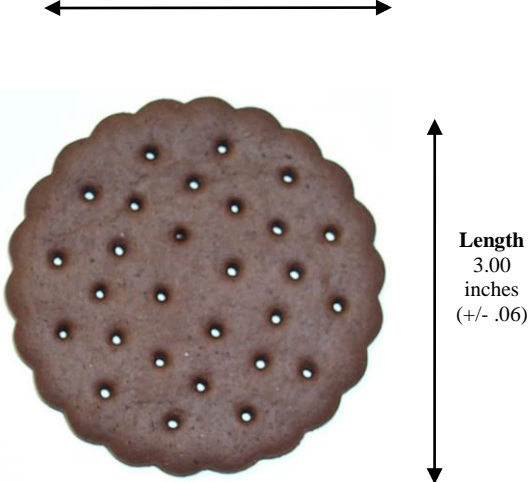


FINISHED PRODUCT SPECIFICATION

PRODUCT PROFILE IMAGE	Chocolate Wafer 3.00” Scalloped Round	Product Item # RB127FS
<p>Width 3.00 inches (+/- .06)</p>  <p>Length 3.00 inches (+/- .06)</p>	<p>INGREDIENTS: Wheat Flour, Sugar, Caramel Color, Dextrose, Palm Oil, Corn Flour, Contains 2% or less of the following: Corn Syrup, Cocoa (processed with Alkali), Modified Corn Starch, Salt, Mono & Diglycerides, Baking Soda, and Soy Lecithin.</p> <p>ALLERGENS: Wheat & Soy</p> <p>PACKAGING: Product is packaged in a corrugated case with 15 clear cello sleeves. Each sleeve has approx. 52 to 56 wafers. Average is 810 wafers.</p> <p>GROSS CASE WEIGHT: Avg. 21.0 LBS. (+/- 2.0 lbs.)</p> <p>PALLET COUNT: 54 Cases – 9 TI 6 HI</p> <p>HANDLING/STORAGE: Very Fragile. Product storage on pallets. Shelf life at ambient temperature is 1 year when stored at less than 60% relative humidity.</p> <p>PHYSICAL: FLAVOR: Chocolate TEXTURE: Crisp APPEARANCE: Chocolate wafer with dock holes through base cake. NET WEIGHT: 10.08 grams Target (+/- .25 grams) or .022 pounds LENGTH: 3.00 Inches Target (+/- .06) or 76.20mm WIDTH: 3.00 Inches Target (+/- .06) or 76.20mm HEIGHT: 4.6mm or Target (+/- .3 mm) or .181 inch COUNT PER POUND: 42 – 48 DENSITY: .48g/ml - .50g/ml MOISTURE: 2.10% Target (+/- .3 %) at time of packaging TRANS FATTY ACIDS: 0.16 grams/100 grams of product</p> <p>CODE DATE: AA BB CC – XX – YY Example: AA-Month, BB-Day, CC-Year, XX-Shift, YY-Line#</p> <p>MICROBIOLOGICAL: Standard Plate Count: < 5000/gram max. Coli form < 10/gram max. Yeast & Mold < 100/gram max. Pathogen Negative</p>	<p>MISC:</p> <p>Case Length – 15 11/16” Case Width – 11 3/8” Case Height – 13 1/8”</p> <p>Net Weight – 18 LBS (+/- 2.0 lbs)</p> <p>GTIN – 08543460060273</p> <p>Kosher – OU</p>