PRODUCT DESCRIPTION SHEET

PRODUCT: Boneless Pork Chops
BRAND/LABEL: Extra Tender
MANUFACTURER: Farmland - Gold Medal
PRODUCT CODE(S): Farmland
DATE: 70247 14330 7
         September 15, 2011

General
  • All product is produced in accordance with good manufacturing practices and conforms to all applicable federal, state and local regulations

Ingredients
  • Deep Basted™ by addition of up to 12% of a solution of water, potassium lactate, dextrose, sodium phosphates and salt

Physical

Meat
  • Fresh boneless pork loins

Appearance
  • Whole and uniformly shaped
  • Uniform light pink to light red in color

Texture
  • Firm, moist and tender

Flavor
  • Typical of fresh pork

Process
  • Inject with solution
  • Cut to specific weight

Packaging
  • Poly lined
  • Neat single layers
  • Each layer separated by poly

Weight
  • Piece – 4 ounces
  • Case - 10 pounds net weight
  • Slight variation in piece weights are possible due to normal process variance, however, average weights per box will meet or exceed the stated weight

Shipping
  • Case dimensions 16.688" x 11.688" x 3.250"
  • Outside cubic feet 0.367
  • Pieces per case Variable
  • Cases per pallet 144
  • Stack pattern 9/layer by 16/high

Code
  • Code date in the form: Packed On MMM-DD-YY
  • Lot designation
  • Establishment number
Handling

Storage

- Hold at or below 0°F

Shelf Life

- Customer is guaranteed 30 days shelf life on delivery

Quality

Reporting

- If quality issues arise, make sure that all packaging and product are saved for review and retrieval of pertinent information (i.e., producing facility, lot, etc.)
- All quality issues should be reported to your company’s corporate offices
- Your company’s corporate offices will report the issues (along with all pertinent information) to Farmland’s Quality Assurance contact person
- Farmland’s Quality Assurance contact person will notify Product Management

GMP’s

- Good Manufacturing Practices may be made available for review on an “In Plant” basis only

Food Safety

HACCP

- Flow diagrams may be made available for review on an “Out of Plant” or an “In Plant” basis
- HACCP Models may be made available for review on an “In Plant” basis only

SSOP’s

- SSOP Programs may be made available for review on an “In Plant” basis only

Recall

- RECALL Programs may be made available for review on an “In Plant” basis only

Microbiological

Product Testing

- Product is randomly selected for testing

Guarantee

- Customer is guaranteed 30 days shelf life on delivery

Contacts

Quality Assurance
Gary Fisher
Corporate Manager, Quality Assurance
800-222-7578

Food Safety/Recall
Katie Hanigan
Vice President, Food Safety
712-263-7383
Nutrition

- Product Code Number: 143307
- Data submitted for this product are on an “AS PURCHASED” basis
- Serving Size = 112 grams (4 ounces)

CN Label

- Not CN labeled

Nutrient Analysis

<table>
<thead>
<tr>
<th>Nutrients/ Calories</th>
<th>Per 100 gram (not rounded)</th>
<th>Per Serving Label Value (rounded)</th>
<th>% Daily Values (rounded)</th>
<th>Unit Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>122</td>
<td>140</td>
<td></td>
<td>kcal</td>
</tr>
<tr>
<td>Calories from fat</td>
<td>36</td>
<td>40</td>
<td>7</td>
<td>kcal</td>
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<tr>
<td>Total fat</td>
<td>4.0</td>
<td>4.5</td>
<td>8</td>
<td>grams</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>1.4</td>
<td>1.5</td>
<td>8</td>
<td>grams</td>
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<tr>
<td>Cholesterol</td>
<td>56</td>
<td>65</td>
<td>22</td>
<td>milligrams</td>
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<tr>
<td>Sodium</td>
<td>249</td>
<td>280</td>
<td>12</td>
<td>milligrams</td>
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<tr>
<td>Carbohydrates</td>
<td>1</td>
<td>1</td>
<td>0</td>
<td>grams</td>
</tr>
<tr>
<td>Dietary Fiber</td>
<td>0</td>
<td>0</td>
<td>Not a significant source</td>
<td>grams</td>
</tr>
<tr>
<td>Sugars</td>
<td>1</td>
<td>1</td>
<td>22</td>
<td>grams</td>
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<tr>
<td>Protein</td>
<td>20</td>
<td>22</td>
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</tr>
<tr>
<td>Vitamin A</td>
<td>6</td>
<td>0</td>
<td>0</td>
<td>IU</td>
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<tr>
<td>Vitamin C</td>
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<td>0</td>
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<tr>
<td>Calcium</td>
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<td>Iron</td>
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<td>grams</td>
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<tr>
<td>Moisture</td>
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<td></td>
<td></td>
<td>grams</td>
</tr>
<tr>
<td>Ash</td>
<td></td>
<td></td>
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</tr>
</tbody>
</table>

- The above nutrient analyses represent typical production lots, these are not guaranteed as minimum or maximum levels

Product Analysis

- Meat/Meat Equivalency information is not available for this item

Confidentiality

- We regard this information as CONFIDENTIAL & PROPRIETARY INFORMATION of Farmland - Meats Group. It shall not be disclosed, copied or used for any purpose other than that for which it is specifically furnished, without prior written consent of Farmland - Meats Group.

Fred Nutt
Company Representative

Director of Process Control & QA
Title

Periodically Revised
05/02/2013

DEA 14330