J. M. Exotic Foods, Inc.

PRODUCT SPECIFICATION SHEET

Product Name: Wood Farms Brand Nacho Cheese Sauce Mix
Product Number: WF01-813.6056

YIELD

Minimum yield: 1 Sauce Packet (32 oz.) mixed with 1 gallon of hot water (180-190 degrees)

PRODUCT DESCRIPTION

A shelf stable blend of spices and seasonings; COLOR: orange to yellow in color; AROMA: indicative of a zesty cheese; TASTE: indicative of aged cheddar;

*This product shall be of food grade and in all respects, including labeling, be in compliance with current Good Manufacturing Practices (cGMPs) and all applicable government regulations. All ingredients contained in this product are approved by the FDA, or appear on an FDA approved industry list.

INGREDIENT STATEMENT

Whey, Aged Cheddar Cheese (Milk, Cheese Cultures, Salt, Enzymes, Partially Hydrogenated Soybean Oil, Reduced Lactose Whey, Buttermilk, Whey, Salt, Disodium Phosphate, Lactic Acid, Citric Acid, Artificial Colors including FD&C Yellow #5 & FD&C Yellow #6), Modified Food Starch, Maltodextrin, Buttermilk Solids, Salt, Chili Powder (Chili Pepper, Salt, Spices), Hydrolyzed Vegetable Protein [Hydrolyzed Corn Protein, Salt, with partially hydrogenated vegetable oil (cottonseed, soybean) added], Natural Nacho Type Flavor (Salt, Natural Cheese Flavor (including Milk, Salt, Enzyme Cultures), Dextrose, MSG, Paprika, Disodium 5' Inosinate & Guanylate), Sodium Phosphate, Natural Butter Flavor, Disodium Inosinate, Disodium Guanylate

ALLERGEN INFORMATION

This product contains dairy and soy. However, the product is produced in a plant that uses wheat, egg, and tree nuts ingredients.

KOSHER INFORMATION

None

SHELF LIFE AND STORAGE

2 years when stored at recommended conditions

ISSUED BY: Quality Control Manager
Approved By: Amanda Harbison / Quality Control Manager
Date: 08/19/2013
Revision Date: 02/28/2015
Reason for Revision: Annual Review
Cool and dry conditions

Product Name: Wood Farms Brand Nacho Cheese Sauce Mix
Product Number: WF01-813.6056

Temperature: 50°F (10°C) to 80°F (26.7°C)
Relative Humidity: 70% max
Must be stored away from excess heat, moisture, and freezing; this blend also should not be subjected to direct sun light.

MICROBIOLOGICAL PARAMETERS

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Result</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total Plate Counts</td>
<td>&lt;150,000 CFU/g</td>
</tr>
<tr>
<td>Coliforms</td>
<td>&lt;100 CFU/g</td>
</tr>
<tr>
<td>E.coli, Salmonella</td>
<td>NEGATIVE</td>
</tr>
<tr>
<td>Yeast</td>
<td>&lt; 200 CFU/g</td>
</tr>
<tr>
<td>Mold</td>
<td>&lt; 200 CFU/g</td>
</tr>
</tbody>
</table>

* A 5 day lead time is needed for Microbial Test if CoA is required*

METAL DETECTION INFORMATION

Every product produced at this facility is passed through the metal detectors prior to shipping.

PACKAGING INFORMATION

- 8/32 oz. bags in a box

PRODUCTION LOT CODE INFORMATION

J.M. Exotic Foods Lot number is read as follows: The lot number is up to a 9 digit number, the first 5 digits being the date in which the product was produced. The first two digits represent the year, and the following 3 digits represent the Julian day of the year in which the product was produced. For example 12001 would represent the January 1, 2012. The fifth digit represents the production line the product was produced on. The last two digits are a sequential number that represents the order in which the batches were produced on a particular line.

```
Year       | Julian Date | Production Line | Sequence Batch
----------|-------------|-----------------|-----------------|
12         | 001         | 5               | 01              |
```

ISSUED BY: Quality Control Manager
Approved By: Amanda Harbison / Quality Control Manager

Date: 08/19/2013
Revision Date: 02/28/2015
Reason for Revision: Annual Review
Product Name: Wood Farms Brand Nacho Cheese Sauce Mix
Product Number: WF01-813.6056

COUNTRY OF ORIGIN
This product is manufactured in the USA.

GMO INFORMATION
This product shall be free of GMO.

QUALITY INSURANCE
J.M. Exotic Foods, Inc. is committed to the policy of providing products, which will meet or exceeds its customer's expectations for quality and timeliness. The above product specifications are based on laboratory submissions or limited production batches. The data presented above might be modified as more information is obtained from larger production sizes.

ISSUED BY: Quality Control Manager
Date: 08/19/2013

Approved By:
Amanda Harbison / Quality Control Manager

Revision Date: 02/28/2015
Reason for Revision: Annual Review
Product Name: Wood Farms Brand Nacho Cheese Sauce Mix
Product Number: WF01-813.6056

NUTRITIONAL INFORMATION
<table>
<thead>
<tr>
<th>Nutrition Facts</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Serving Size</strong></td>
</tr>
<tr>
<td><strong>Serving Per Container</strong></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Calories</th>
<th>40</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories from Fat</td>
<td>10</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>% Daily Value</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Total Fat</strong></td>
<td>1 g</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>0 g</td>
</tr>
<tr>
<td>Trans Fat</td>
<td>0 g</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>25 mg</td>
</tr>
<tr>
<td>Sodium</td>
<td>490 mg</td>
</tr>
<tr>
<td>Total Carbohydrate</td>
<td>6 g</td>
</tr>
<tr>
<td>Dietary Fiber</td>
<td>0 g</td>
</tr>
<tr>
<td>Sugars</td>
<td>3 g</td>
</tr>
<tr>
<td>Protein</td>
<td>1 g</td>
</tr>
</tbody>
</table>

| Vitamin A | 0% |
| Vitamin C | 0% |
| Calcium | 4% |
| Iron | 0% |
| Thiamin | 0% |
| Riboflavin | 0% |
| Folate | 0% |

*Percent Daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your needs.*

- Calories: 2,000 2,500
- Total Fat: Less than 65 g 80 g
- Saturated Fat: Less than 20 g 25 g
- Cholesterol: Less than 300 mg
- Sodium: Less than 2,400 mg
- Total Carbohydrate: Less than 300 g 375 g
- Protein: Less than 50 g
- Vitamin A: Less than 5000 IU
- Vitamin C: Less than 60 mg
- Calcium: Less than 1,000 mg
- Iron: Less than 10 mg
- Folate: Less than 2 mg

---

**ISSUED BY:** Quality Control Manager

**Approved By:**
Amanda Harbison / Quality Control Manager

**Date:** 08/19/2013

**Revision Date:** 02/26/2015

**Reason for Revision:** Annual Review