J. M. Exotic Foods, Inc.

PRODUCT SPECIFICATION SHEET
Product Name: Wood Farms Brand Cheese Sauce Mix
Product Number: WF01-812.6056

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: yellow in color; AROMA: Indicative of milk; TASTE: Indicative of slightly salty with milk flavor;

*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, Hydrolyzed Vegetable Protein [Hydrolyzed Corn Protein, Salt, with partially hydrogenated vegetable oil (cottonseed, soybean) added], 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
Cool and dry conditions

ISSUED BY: Quality Control Manager
Approved By: Amanda Harbison / Quality Control Manager
Date: 06/13/2013
Revision Date: 02/28/2015
Reason for Revision: Annual Review
Temperature: 50°F (10°C) to 80°F (26.7°C)  
Relative Humidity: 70% max  
Product Name: Wood Farms Brand Cheese Sauce Mix  
Product Number: WF01-812.6056

MICROBIOLOGICAL PARAMETERS

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Value</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.

![Lot Code Diagram]

12 001 5 01

COUNTRY OF ORIGIN

This product is manufactured in the USA.
GMO INFORMATION
This product shall be free of GMO.
Product Name: Wood Farms Brand Cheese Sauce Mix
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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.

NUTRITIONAL INFORMATION

<table>
<thead>
<tr>
<th>ISSUED BY: Quality Control Manager</th>
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<td></td>
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</tr>
</tbody>
</table>
**Nutrition Facts**

**Serving Size 11.00 g**  
**Servings Per Container**

<table>
<thead>
<tr>
<th>Calories 40</th>
<th>Calories from Fat 10</th>
</tr>
</thead>
<tbody>
<tr>
<td>% Daily Value</td>
<td></td>
</tr>
<tr>
<td><strong>Total Fat</strong> 1 g</td>
<td>2%</td>
</tr>
<tr>
<td>Saturated Fat 0 g</td>
<td>0%</td>
</tr>
<tr>
<td>Trans Fat 0 g</td>
<td>0%</td>
</tr>
<tr>
<td>Cholesterol 0 mg</td>
<td>0%</td>
</tr>
<tr>
<td>Sodium 420 mg</td>
<td>17%</td>
</tr>
<tr>
<td>Total Carbohydrates 7 g</td>
<td>2%</td>
</tr>
<tr>
<td>Dietary Fiber 0 g</td>
<td>0%</td>
</tr>
<tr>
<td>Sugars 3 g</td>
<td></td>
</tr>
<tr>
<td>Protein 1 g</td>
<td>2%</td>
</tr>
</tbody>
</table>

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

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

**Calories:**  
- Less than 65 g 2,500 g
- Less than 20 g 25 g
- Less than 300 mg 2400 mg
- Less than 2400 mg 375 g
- Less than 50 g 2500 g
- Less than 5000 IU
- Less than 60 g
- Less than 1000 mg
- Less than 18 mg
- Less than 2 mg

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