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## PRODUCT SPECIFICATION

|   |  |  |  |   |
|---|--|--|--|---|
| <b>Product</b>  | Natural Vat Cultured European Style Butter—Salted                      | <b>Date Last Updated</b>                     | 2016-11-18   |   |
| <b>Package</b>  | 1lb Chub   |  |  |   |
| <b>Item #</b>   | 5910   |  |  |   |
| <b>Customer</b>   | Sierra Nevada Cheese Company   |  |  |   |
| <b>Brand</b>  | Sierra Nevada Cheese Company   |  |  |   |
| <b>FDA Standards/Guidelines</b>   |  |  |  |   |
| This product is processed and packed in accordance with the Food Drug Administration and meets all Food, Drug and Cosmetic Act guidelines. All product shall conform to the Federal Standards of Identity as specified by CFR Title 21. |  |  |  |   |
| <b>Ingredient Statement</b>   |  |  |  |   |
| Pasteurized Cream, Sea Salt, Cultures   |  |  |  |   |
| <b>Additional Packaging Statements</b>  |  |  |  |   |
| <b>Allergens</b>  | Product contains milk, a known allergen. <b>A Gluten-Free Product.</b> |  |  |   |
| <b>Organic</b>  | NO   | Oregon Tilth                                 |  |   |
| <b>Kosher</b>   | YES  | Orthodox Rabbinical Council of San Francisco |  |   |
| <b>Country of Origin</b>  | California, USA  |  |  |   |
| <b>Milk Type</b>  |  |  |  |   |
| <b>Chemical Analysis Standards</b>  |  | <b>Organoleptic Standards</b>                |  |   |
| <b>Moisture</b>   | N/A  |  | <b>Color</b>   | Off white to light yellow   |
| <b>FDB</b>  | 82.0—84.0%   | SMDP 16.065                                  | <b>Flavor</b>  | Slightly nutty, creamy; typical of a French type cultured butter. No off flavors. |
| <b>pH</b>   | 4.5—5.3  | AOAC 981.12                                  | <b>Odor</b>  | Typical of a French type cultured butter. No off odors.                           |
| <b>Salt</b>   | 0.5—1.0%   | AOAC 971.19                                  | <b>Texture</b>   | Smooth, buttery; typical of a high fat butter                                     |
| <b>Microbiological Standards</b>  |  | <b>Packaging</b>                             |  |   |
| <b>Salmonella</b>   | Negative   | BAM Ch 5                                     | <b>Case Net Weight</b>   | 15.0 LBS  |
| <b>Listeria species</b>   | Negative   | BAM Ch 10                                    | <b>Gross Net Weight</b>  | 15.5 LBS  |
| <b>Yeast/Mold</b>   | <100 cfu/g   | AOAC 997.02                                  | <b>Product Label</b>   | Sierra Nevada Cheese Company  |
| <b>Coliforms</b>  | <100 cfu/g   | AOAC 991.14                                  | <b>UPC Number</b>  | N/A   |
| <b>E. coli</b>  | <10 cfu/g  | AOAC 991.14                                  | <b>Units Per Package</b>   | 1 / 1lb   |
| <b>Nutritional Information</b>  |  | <b>Units Per Case</b>                        |  | 15 / 1lb  |
| <b>Serving Size:</b>  | 1 Tbsp (14 g)  |  | <b>Case Cube</b>   | 0.42 cubic feet   |
| <b>Servings per container:</b>  |  |  | <b>Case Dimensions</b>   | 12in x 10in x 6in   |
| <b>Amount per Serving</b>   | % Daily Value  |  | <b>Best By Date</b>  | MM/DD/YY  |
| <b>Calories</b>   | 110  |  | <b>Lot Code Date</b>   | 2MMDDYYB  |
| <b>Calories from Fat</b>  | 110  |  | <b>Shelf Life</b>  | 8 months. Maintain product at 32 — 40 °F  |
| <b>Total Fat</b>  | 12g  | 18%  | <b>Pallet Configuration</b>  |   |
| <b>Saturated Fat</b>  | 7g   | 35%  | <b>Ti</b>  | 16  |
| <b>Trans Fat</b>  | 0 g  | 0%   | <b>Hi</b>  | 8   |
| <b>Cholesterol</b>  | 30 mg  | 10%  | <b>Total cases per pallet</b>  | 128   |
| <b>Sodium</b>   | 20 mg  | 1%   | <b>Comments</b>  |   |
| <b>Total Carbohydrate</b>   | 0 g  | 0%   | No rBGH. This product is made with cream from cows not treated with artificial hormones. |   |
| <b>Dietary Fiber</b>  | 0 g  |  |  |   |
| <b>Sugars</b>   | 0 g  |  |  |   |
| <b>Protein</b>  | 0 g  |  |  |   |
| <b>Vitamin A</b>  |  | 8%   |  |   |
| <b>Vitamin C</b>  |  | 0%   |  |   |
| <b>Calcium</b>  |  | 0%   |  |   |
| <b>Iron</b>   |  | 0%   |  |   |
| * Percent Daily Values (DV) based on a 2,000 calorie diet.  |  |  |  |   |