

FINISHED PRODUCT SPECIFICATION

Document: Research and Development

Effective Date: 08/18/2023 **Program:** Specification Program

Revised By: Nancy Zuniga **Location:** GDF/Tonne

Approved By: Nick Spondike, Chief Innovation Officer

Item Name: HUMMUS WITH ROASTED GARLIC 2/4 lb **Item Number:** HUK383461

Formula Number: SBH000045



| UNIT NET WEIGHT | | | |
|-----------------------|---------|--------|---------|
| 4.00 lbs | 1.81 kg | | |
| PRODUCT SPECIFICATION | | | |
| | MINIMUM | TARGET | MAXIMUM |
| pH | 3.80 | 4.40 | 4.6 |

ITEM DESCRIPTION

Flavor: Fresh Chickpeas with a Strong of Garlic and Tahini Flavor
Physical Description: Smooth to Grainy Texture and with a Creamy Spread
Color: Tan to an earthy light brown color

ITEM PACKAGING

| | | | |
|-------------------------------------|-----------------------------|-------------------------------------|---------------------|
| Primary Packaging: | Printed Tub and Printed Lid | Primary Label Type: | PRINTED MASTER CASE |
| Cases Per Pallet: | 150 Cases | No. of Tubs / Case: | 2 Tubs / 4 lb each |
| Rows Per Pallet (Hi): | 10 High | Case Gross Wt. (lbs): | 9.00 lbs |
| Cases Per Row (Ti): | 15 Cases Per Layer | Case Gross Wt. (kg): | 3.86 kg |
| Case Dimensions (Inches): | 14.000 x 7.375 x 5.375 in. | Case Net Wt. (lbs): | 8.00 lbs |
| SEC Code Number: | 100-77589-37461-4 | Case Net Wt. (kg): | 3.63 kg |
| UPC Number: | 0 77589 38451 7 | Cases Cube (Cu. Ft.): | 0.32 Cu. Ft. |
| Pallet Weight (lb & kg): | 1415 lb (641 kg) | Pallet Pattern Height (In.): | 58.75 in. |

STORAGE & SHELF LIFE & CODE DATE FORMAT

Storage Conditions: REFRIGERATED (40° F) **Distributed:** REFRIGERATED: (40° F)
Shelf Life from Production: REFRIGERATED (40° F) 120 Days **Code Date Format:** Use By & Code Date On Containers & Master Boxes

VIDEOJET ON CONTAINERS & MASTER BOXES
"PRODUCT OF USA"

EXAMPLE: Manufacturing: 22001
Example: 22 (Year) 001
 (Julian Date)
Use By: DEC 01 20 =
MMM DD YY

Certified Kosher
 YES

Certified Halal
 NO

Certified Organic
 NO

Certified CN
 NO



INGREDIENT STATEMENT

INGREDIENTS: CHICKPEAS (CHICKPEAS, WATER), WATER, OLIVE OIL, SOYBEAN OIL, CANOLA OIL, AND/OR SUNFLOWER OIL, SESAME TAHINI, CONTAINS LESS THAN 2% OF SEA SALT, CITRIC ACID, SPICES, NATURAL ROASTED GARLIC FLAVOR, SODIUM BENZOATE AND POTASSIUM SORBATE (TO PRESERVE FRESHNESS).

CONTAIN: SESAME SEEDS

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NUTRITIONALS PER SERVING SIZE

Recommend Serving Size: 2 Tbsp (28g)
Servings Per Container: About 65

Nutrition Facts

65 servings per container
Serving size 2 Tbsp (28g)

Amount per serving
Calories **80**

| | % Daily Value* |
|------------------------------|----------------|
| Total Fat 6g | 8% |
| Saturated Fat 0g | 0% |
| Trans Fat 0g | |
| Cholesterol 0mg | 0% |
| Sodium 115mg | 5% |
| Total Carbohydrate 4g | 1% |
| Dietary Fiber 3g | 11% |
| Total Sugars 0g | |
| Includes 0g Added Sugars | 0% |
| Protein 2g | |
| Vitamin D 0mcg | 0% |
| Calcium 16mg | 2% |
| Iron 0mg | 0% |
| Potassium 75mg | 2% |

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Nutrient Content Claims Per Serving Size:

Free of Saturated Fat
 Cholesterol free
 Free of Sodium
 Sugar free

"GLUTEN FREE"

ALLERGENS AND OTHER SENSITIVE INGREDIENTS

| | Column I | Column II | Column III |
|----------------------------|------------------------|---|---|
| ALLERGEN | Present in the Product | Present in other products manufactured on the same line | Present in the same manufacturing plant |
| Peanut | NO | NO | NO |
| Tree Nuts | NO | NO | NO |
| Milk and Dairy Products | NO | YES | YES |
| Eggs | NO | NO | YES |
| Fish | NO | NO | NO |
| Shellfish and Molluscs | NO | NO | NO |
| Soy | NO | YES | YES |
| Wheat | NO | NO | YES |
| Sesame Seeds | YES | YES | YES |
| Sulfites | NO | NO | YES |
| Monosodium Glutamate (MSG) | NO | NO | YES |

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NUTRITIONALS VALUES (100g UNROUNDED)

Product: HUMMUS WITH ROASTED GARLIC 2/4 lb

| Nutrients | Per 100g | Nutrients | Per 100g | Nutrients | Per 100g | Nutrients | Per 100g |
|-----------------------------|----------|-----------------------|----------|-----------------------------|----------|------------------------|----------|
| Basic Components | | Trans Fatty Acid (g) | 0.09 | Vitamin B12 (mcg) | 0.00 | Magnesium (mg) | 7.09 |
| Gram Weight (g) | 100.00 | Cholesterol (mg) | 0.00 | Biotin (mcg) | 0.00 | Manganese (mg) | 0.09 |
| Calories (kcal) | 274.07 | Water (g) | 55.38 | Vitamin C (mg) | 0.50 | Molybdenum (mcg) | 0.00 |
| Calories from Fat (kcal) | 189.22 | Ash (g) | 1.54 | Vitamin D - IU (IU) | 0.00 | Phosphorus (mg) | 38.16 |
| Calories from SatFat (kcal) | 13.72 | Insoluble Fiber (g) | 0.00 | Vitamin D - mcg (mcg) | 0.00 | Potassium (mg) | 270.86 |
| Protein (g) | 5.74 | Vitamins | | Vitamin E - Alpha-Toco (mg) | 0.03 | Selenium (mcg) | 0.11 |
| Carbohydrates (g) | 15.01 | Vitamin A - IU (IU) | 8.39 | Folate (mcg) | 4.88 | Sodium (mg) | 393.82 |
| Dietary Fiber (g) | 9.79 | Vitamin A - RE (RE) | 0.00 | Folate, DFE (mcg) | 4.88 | Zinc (mg) | 0.25 |
| Soluble Fiber (g) | 0.00 | Vitamin A - RAE (RAE) | 0.26 | Vitamin K (mcg) | 0.02 | Chloride (mg) | 0.00 |
| Total Sugars (g) | 0.45 | Carotenoid RE (RE) | 0.00 | Pantothenic Acid (mcg) | 0.00 | Poly Fats | |
| Monosaccharides (g) | 0.00 | Retinol RE (RE) | 0.00 | Minerals | | Omega 3 Fatty Acid (g) | 0.00 |
| Disaccharides (g) | 0.00 | Beta-Carotene (mcg) | 3.05 | Calcium (mg) | 57.61 | Omega 6 Fatty Acid (g) | 0.00 |
| Other Carbs (g) | 0.04 | Vitamin B1 (mg) | 0.06 | Chromium (mcg) | 0.00 | Other Nutrients | |
| Fat (g) | 21.29 | Vitamin B2 (mg) | 0.02 | Copper (mg) | 0.08 | Alcohol (g) | 0.00 |
| Saturated Fat (g) | 1.52 | Vitamin B3 (mg) | 0.29 | Fluoride (mg) | 0.00 | Caffeine (mg) | 0.00 |
| Mono Fat (g) | 11.12 | Niacin Equiv | 0.00 | Iodine (mcg) | 0.00 | Choline (mg) | 0.00 |
| Poly Fat (g) | 7.42 | Vitamin B6 (mg) | 0.00 | Iron (mg) | 1.71 | | |

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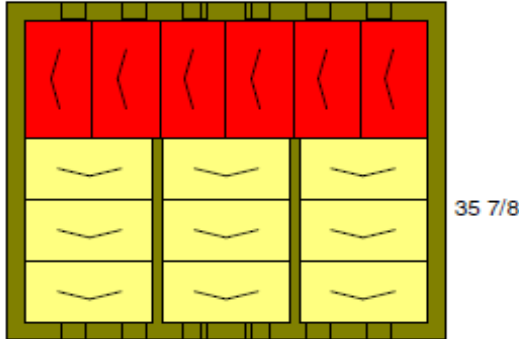
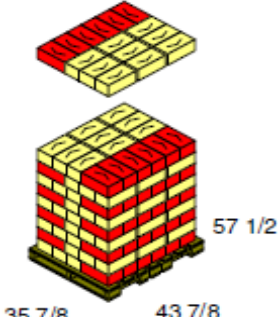
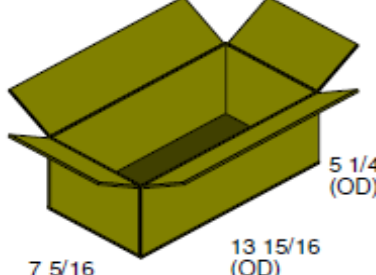
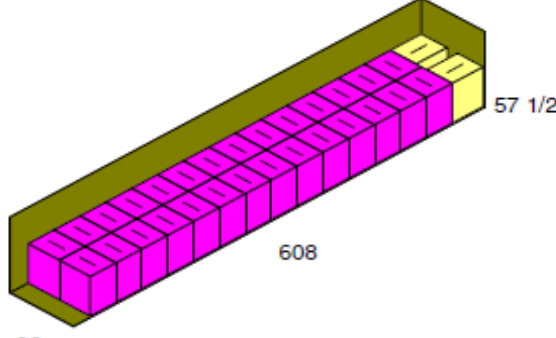
Approved By: Nick Spondike, Chief Innovation Officer

PALLET PATTERN



E03970-E03971-E03973-E03974v2

Date Printed : 4/11/2022
Last Saved : 4/11/2022

|  | <p>GMA (Notched) 48.000x40.000x5.000</p> <table border="1"> <thead> <tr> <th></th> <th>Shipper (ID)</th> <th>Shipper (OD)</th> <th>UnitLoad (Incl. Pal)</th> </tr> </thead> <tbody> <tr> <td>Ln:</td> <td>13.6250 in</td> <td>13.9375 in</td> <td>43.875 in</td> </tr> <tr> <td>Wd:</td> <td>7.0000 in</td> <td>7.3125 in</td> <td>35.875 in</td> </tr> <tr> <td>Ht:</td> <td>4.6250 in</td> <td>5.2500 in</td> <td>57.500 in</td> </tr> <tr> <td>Net:</td> <td></td> <td>8.00 lb</td> <td>1200.00 lb</td> </tr> <tr> <td>Grs:</td> <td></td> <td>8.40 lb</td> <td>1325.00 lb</td> </tr> <tr> <td>Cube:</td> <td>0.255 ft3</td> <td>0.310 ft3</td> <td>52.376 ft3</td> </tr> <tr> <td></td> <td></td> <td>Height Vert</td> <td></td> </tr> <tr> <td>Prod.Vol:</td> <td>0.000 in3</td> <td></td> <td>0.000 ft3</td> </tr> <tr> <td>Shipper:</td> <td></td> <td></td> <td>150</td> </tr> <tr> <td>Area Efficiency:</td> <td></td> <td>0.0 %</td> <td>79.6 %</td> </tr> <tr> <td>Cubic Efficiency:</td> <td></td> <td>0.0 %</td> <td>78.9 %</td> </tr> </tbody> </table> | | Shipper (ID) | Shipper (OD) | UnitLoad (Incl. Pal) | Ln: | 13.6250 in | 13.9375 in | 43.875 in | Wd: | 7.0000 in | 7.3125 in | 35.875 in | Ht: | 4.6250 in | 5.2500 in | 57.500 in | Net: | | 8.00 lb | 1200.00 lb | Grs: | | 8.40 lb | 1325.00 lb | Cube: | 0.255 ft3 | 0.310 ft3 | 52.376 ft3 | | | Height Vert | | Prod.Vol: | 0.000 in3 | | 0.000 ft3 | Shipper: | | | 150 | Area Efficiency: | | 0.0 % | 79.6 % | Cubic Efficiency: | | 0.0 % | 78.9 % |
|---|---|----------------------|----------------------|----------------------|----------------------|-----|------------|------------|------------|-----|-----------|-----------|-----------|-----|-----------|-----------|-----------|------|---------|------------|-------------|------|---------|------------|-------------|-------|-----------|------------|--------------|--|--|-------------|--|-----------|-----------|-----------|-----------|------------|--|--|-----|------------------|--|--------|--------|-------------------|--|--------|--------|
| | Shipper (ID) | Shipper (OD) | UnitLoad (Incl. Pal) | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Ln: | 13.6250 in | 13.9375 in | 43.875 in | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Wd: | 7.0000 in | 7.3125 in | 35.875 in | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Ht: | 4.6250 in | 5.2500 in | 57.500 in | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Net: | | 8.00 lb | 1200.00 lb | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Grs: | | 8.40 lb | 1325.00 lb | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Cube: | 0.255 ft3 | 0.310 ft3 | 52.376 ft3 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | | Height Vert | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Prod.Vol: | 0.000 in3 | | 0.000 ft3 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Shipper: | | | 150 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Area Efficiency: | | 0.0 % | 79.6 % | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Cubic Efficiency: | | 0.0 % | 78.9 % | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|  |  | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|  | <p>53 FT. Dry Van 636.00x98.00x110.00</p> <table border="1"> <thead> <tr> <th></th> <th>Shipper (OD)</th> <th>UnitLoad (Incl. Pal)</th> <th>Vehicle Load</th> </tr> </thead> <tbody> <tr> <td>Ln:</td> <td>13.9375 in</td> <td>43.875 in</td> <td>608.000 in</td> </tr> <tr> <td>Wd:</td> <td>7.3125 in</td> <td>35.875 in</td> <td>96.00 in</td> </tr> <tr> <td>Ht:</td> <td>5.2500 in</td> <td>57.500 in</td> <td>57.50 in</td> </tr> <tr> <td>Net:</td> <td>8.00 lb</td> <td>1200.00 lb</td> <td>36000.00 lb</td> </tr> <tr> <td>Grs:</td> <td>8.40 lb</td> <td>1325.00 lb</td> <td>39750.00 lb</td> </tr> <tr> <td>Cube:</td> <td>0.310 ft3</td> <td>52.376 ft3</td> <td>1942.222 ft3</td> </tr> <tr> <td></td> <td></td> <td>Height Vert</td> <td></td> </tr> <tr> <td>Prod.Vol:</td> <td>0.000 in3</td> <td>0.000 ft3</td> <td>0.000 ft3</td> </tr> <tr> <td>UnitLoads:</td> <td></td> <td></td> <td>30</td> </tr> <tr> <td>Area Efficiency:</td> <td></td> <td>79.6 %</td> <td>92.4 %</td> </tr> <tr> <td>Cubic Efficiency:</td> <td></td> <td>78.9 %</td> <td>48.3 %</td> </tr> </tbody> </table> | | Shipper (OD) | UnitLoad (Incl. Pal) | Vehicle Load | Ln: | 13.9375 in | 43.875 in | 608.000 in | Wd: | 7.3125 in | 35.875 in | 96.00 in | Ht: | 5.2500 in | 57.500 in | 57.50 in | Net: | 8.00 lb | 1200.00 lb | 36000.00 lb | Grs: | 8.40 lb | 1325.00 lb | 39750.00 lb | Cube: | 0.310 ft3 | 52.376 ft3 | 1942.222 ft3 | | | Height Vert | | Prod.Vol: | 0.000 in3 | 0.000 ft3 | 0.000 ft3 | UnitLoads: | | | 30 | Area Efficiency: | | 79.6 % | 92.4 % | Cubic Efficiency: | | 78.9 % | 48.3 % |
| | Shipper (OD) | UnitLoad (Incl. Pal) | Vehicle Load | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Ln: | 13.9375 in | 43.875 in | 608.000 in | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Wd: | 7.3125 in | 35.875 in | 96.00 in | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Ht: | 5.2500 in | 57.500 in | 57.50 in | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Net: | 8.00 lb | 1200.00 lb | 36000.00 lb | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Grs: | 8.40 lb | 1325.00 lb | 39750.00 lb | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| | | Height Vert | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Prod.Vol: | 0.000 in3 | 0.000 ft3 | 0.000 ft3 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| UnitLoads: | | | 30 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Area Efficiency: | | 79.6 % | 92.4 % | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Cubic Efficiency: | | 78.9 % | 48.3 % | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <p>Notes:</p> | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |