



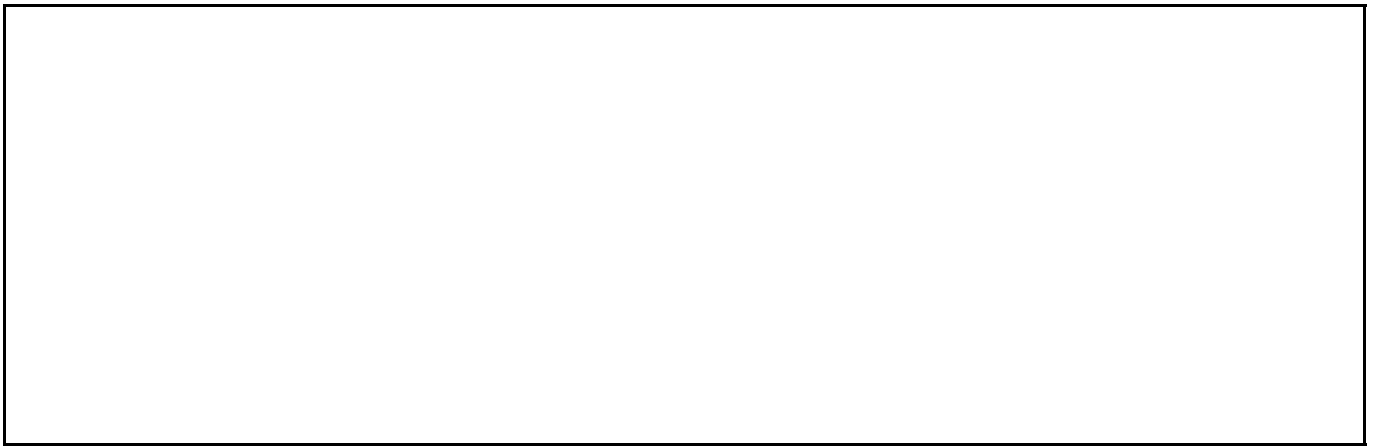
PRODUCT INFORMATION	
PRIME RIB ROAST - FOOD SERVICE - FROZEN - 2.4 LB CATCH WT	
CUSTOMER PRODUCT NUMBER	50113
PRODUCT DESCRIPTION	PRIME RIB ROAST - FOOD SERVICE - FROZEN - 2.4 LB CATCH WT
USDA ESTABLISHMENT NUMBER	320
UPC CODE	850027501130
CASE GTIN-14 DIGIT	908500275011333
UNITS-PIECES PER PACKAGE	1
UNITS-PIECES PER CASE	4
NET PACKAGE WEIGHT (OZ)	NA
NET CASE WEIGHT (LBS)	NA
AVERAGE UNIT-PIECE WEIGHT - CATCH WEIGHT	38.4
AVERAGE CASE WEIGHT - CATCH WEIGHT	9.6
GROSS AVG CASE CATCH WEIGHT - (LBS)	10.068
UNIT PACKAGING FILM TYPE	CROVAC BARRIER FILM BAG
UNIT PACKAGING FILM TARE (LBS)	0.02
UNIT PACKAGING LABEL TYPE	LAMINATED PAPER-FREEZER ADHESIVE
UNIT PACKAGING LABEL TARE WT (LBS)	0.002
UNIT PACKAGING TARE-FILM & SLEEVE	0.022
CORRUGATE PLAIN OR PRINTED	PLAIN BROWN
CORUGATED SHIPPER CASE TYPE	RSC
CORRUGATED SHIPPER CASE TARE (LBS)	0.38
TOTAL CASE, PACKAGE FILM, LABEL TARE WT (LBS)	0.468
CASE DIMENSIONS (L x W x H inches)	9.875 x 7.875 x 8.25
CASE CUBE	0.371
Ti	24
Tier	5
CASES PER PALLET	120
PALLET TARE WT - APPROXIMATE (LBS)	50
PALLET WEIGHT - CATCH	1152

GROSS PALLET WEIGHT (LBS) - <b>CATCH</b>	1258
UNIT JULIAN PRODUCTION CODE DATE	YYDDD
UNIT USE OR SELL BY DATE FORMAT	NA
RECOMMENDED SHELF LIFE	365 DAY FROM PACK DATE FROZEN- 90 DAYS THAWED/REFRIGERATED UNDER 40 DEGREES F, UNOPENED
STORAGE TEMPERATURE	<b>FROZEN</b> - LESS THAN 10 DEGREES F
SHIPPING TEMPERATURE	<b>FROZEN</b> - LESS THAN 10 DEGREES F
DISTRIBUTED BY STATEMENT	Distributed by, World Select Cuts, Marietta, GA 30064
PACKAGE DATE LABEL INSTRUCTION	
CASE DATE LABEL INSTRUCTION	
UNIT LABEL CLAIMS	* FULLY COOKED * KEEP FROZEN * PASTURE RAISED LAMB * NO ARTIFICIAL INGREDIENTS * NO ARTIFICIAL COLORS OR FLAVORS * A GOOD SOURCE OF PROTEIN * TRUE AUSSIE® LAMB * SPIRIT OF INNOVATION AWARD WINNER * HALAL WATCH WORLD CERTIFIED®

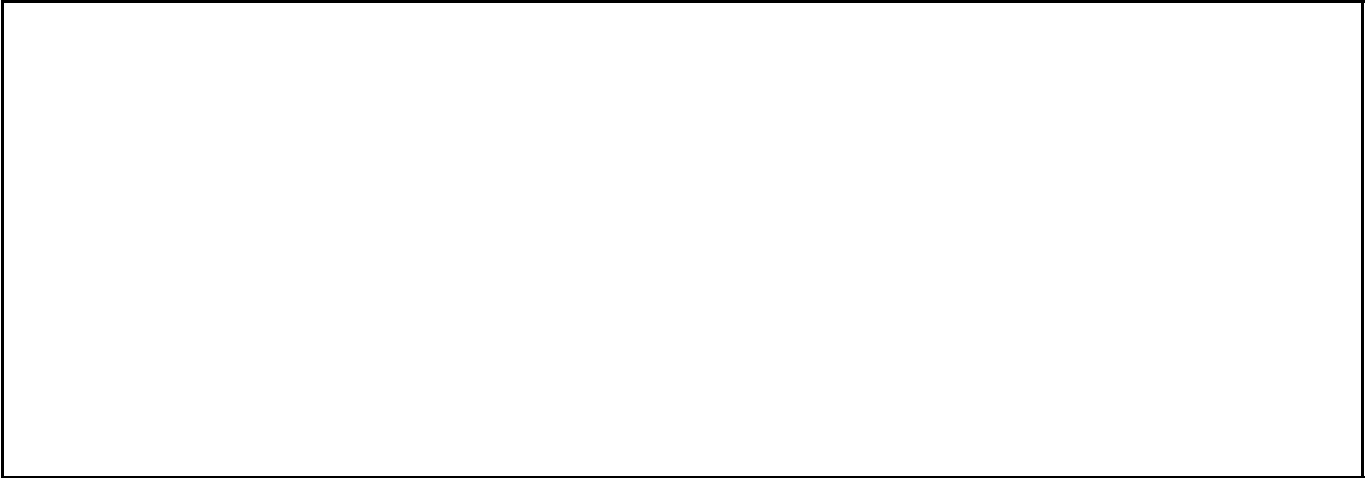
NUTRITIONAL PANEL	INGREDIENT STATEMENT																
<p style="text-align: center;"><b>Nutrition Facts</b></p> <p>Various servings per container  <b>Serving size</b> 3 oz. (85g)</p> <hr/> <p>Amount per serving  <b>Calories</b> 190</p> <hr/> <p style="text-align: right;">% Daily Value*</p> <table border="0"> <tr> <td><b>Total Fat</b> 13g</td> <td style="text-align: right;">17%</td> </tr> <tr> <td>    Saturated Fat 6g</td> <td style="text-align: right;">30%</td> </tr> <tr> <td><b>Cholesterol</b> 55mg</td> <td style="text-align: right;">18%</td> </tr> <tr> <td><b>Sodium</b> 860mg</td> <td style="text-align: right;">37%</td> </tr> <tr> <td><b>Total Carbohydrate</b> 1g</td> <td style="text-align: right;">0%</td> </tr> <tr> <td><b>Protein</b> 16g</td> <td></td> </tr> <tr> <td>Iron 1mg</td> <td style="text-align: right;">6%</td> </tr> <tr> <td>Potassium 267mg</td> <td style="text-align: right;">6%</td> </tr> </table> <p>Not a significant source of trans fat, dietary fiber, total sugars, added sugars, vitamin D and calcium.</p> <p><small>*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.</small></p>	<b>Total Fat</b> 13g	17%	Saturated Fat 6g	30%	<b>Cholesterol</b> 55mg	18%	<b>Sodium</b> 860mg	37%	<b>Total Carbohydrate</b> 1g	0%	<b>Protein</b> 16g		Iron 1mg	6%	Potassium 267mg	6%	<p>INGREDIENTS: LAMB, WATER, SALT, PEPPER, VINEGAR, SODIUM PHOSPHATE, CELERY POWDER.</p>
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SHIPPER TECHNICAL DATA	PALLET DIMENSIONS																																																																											
<p style="text-align: center;"><small>PRO-GRA Standard of 14000 1000 1/2</small></p> <table border="1"> <thead> <tr> <th></th> <th>Shipper (D)</th> <th>Shipper (H)</th> <th>Shipper (W)</th> <th>Unloaded (incl. Pallet)</th> </tr> </thead> <tbody> <tr> <td>Len:</td> <td>48 1/2 in</td> <td>48 1/2 in</td> <td>48 in</td> <td>47 3/8 in</td> </tr> <tr> <td>Wid:</td> <td>7 1/2 in</td> <td>7 1/2 in</td> <td>7 in</td> <td>6 1/2 in</td> </tr> <tr> <td>Ht:</td> <td>7 1/2 in</td> <td>8 1/4 in</td> <td>8 in</td> <td>8 1/4 in</td> </tr> <tr> <td>Net:</td> <td></td> <td>0.000</td> <td></td> <td>0.000</td> </tr> <tr> <td>Gross:</td> <td></td> <td>0.000</td> <td></td> <td>0.000</td> </tr> <tr> <td>Cube:</td> <td>0.51013</td> <td>0.37143</td> <td></td> <td>0.40210</td> </tr> <tr> <td>Shipper:</td> <td></td> <td></td> <td></td> <td>120</td> </tr> <tr> <td>Area Efficiency:</td> <td></td> <td>0.00%</td> <td></td> <td>28.07%</td> </tr> <tr> <td>Cubic Efficiency:</td> <td></td> <td>0.00%</td> <td></td> <td>68.34%</td> </tr> <tr> <td>Cases per layer:</td> <td></td> <td></td> <td></td> <td>34</td> </tr> <tr> <td>Layers/level:</td> <td></td> <td></td> <td></td> <td>5</td> </tr> <tr> <td>Pallets:</td> <td></td> <td></td> <td></td> <td>Interlock</td> </tr> <tr> <td>PSC Area:</td> <td></td> <td>0.00182</td> <td></td> <td>477.152</td> </tr> <tr> <td>Density (kg/cu ft):</td> <td></td> <td></td> <td></td> <td>0.0030</td> </tr> </tbody> </table>		Shipper (D)	Shipper (H)	Shipper (W)	Unloaded (incl. Pallet)	Len:	48 1/2 in	48 1/2 in	48 in	47 3/8 in	Wid:	7 1/2 in	7 1/2 in	7 in	6 1/2 in	Ht:	7 1/2 in	8 1/4 in	8 in	8 1/4 in	Net:		0.000		0.000	Gross:		0.000		0.000	Cube:	0.51013	0.37143		0.40210	Shipper:				120	Area Efficiency:		0.00%		28.07%	Cubic Efficiency:		0.00%		68.34%	Cases per layer:				34	Layers/level:				5	Pallets:				Interlock	PSC Area:		0.00182		477.152	Density (kg/cu ft):				0.0030	<p style="text-align: center;">39 1/2      47 3/8      46 3/4</p>
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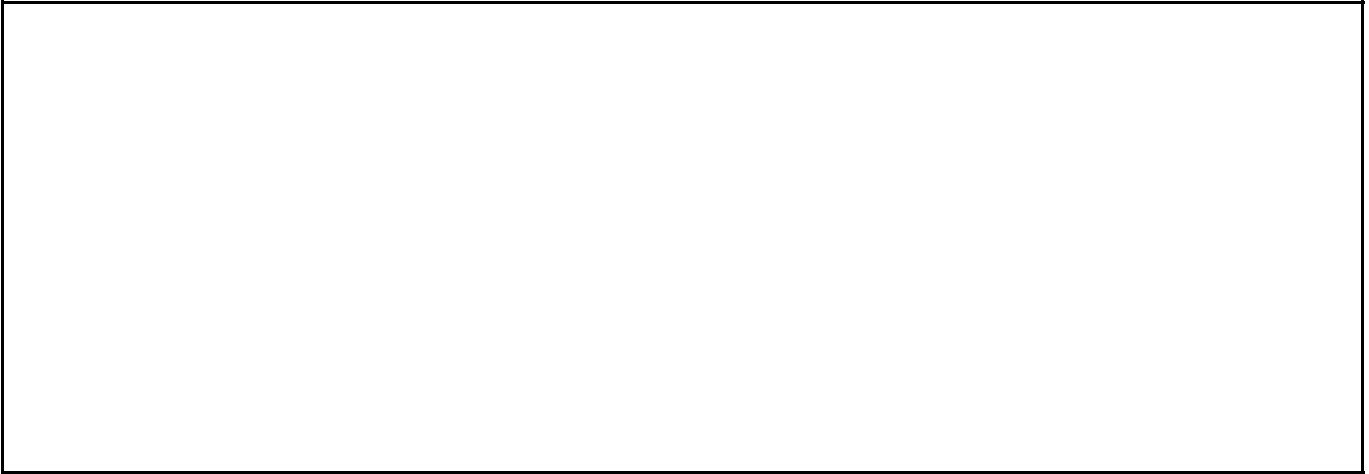
**PRIMARY CASE LABEL - ESTABLISHMENT NUMBER**



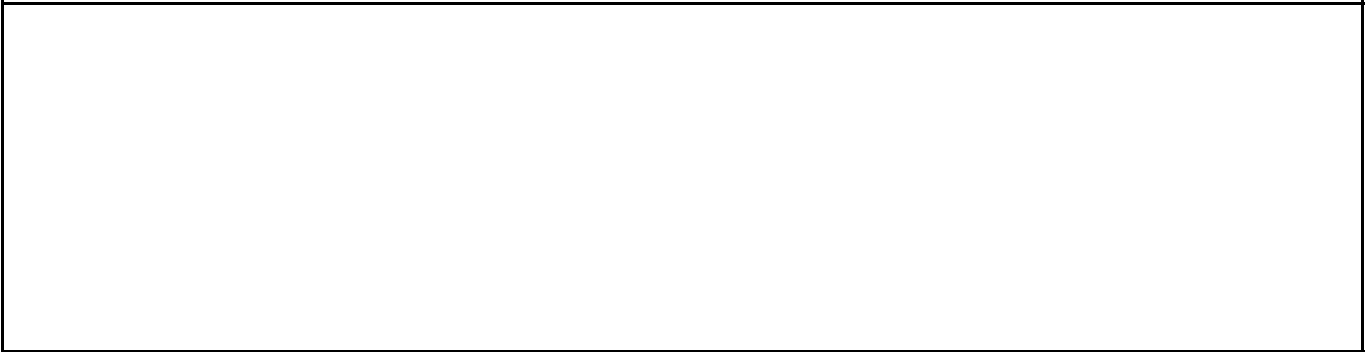
**SECONDARY CASE LABEL - CATCH WEIGHT - CODE DATE - USE OR FREEZE BY**



**FINISHED PALLET LABEL**

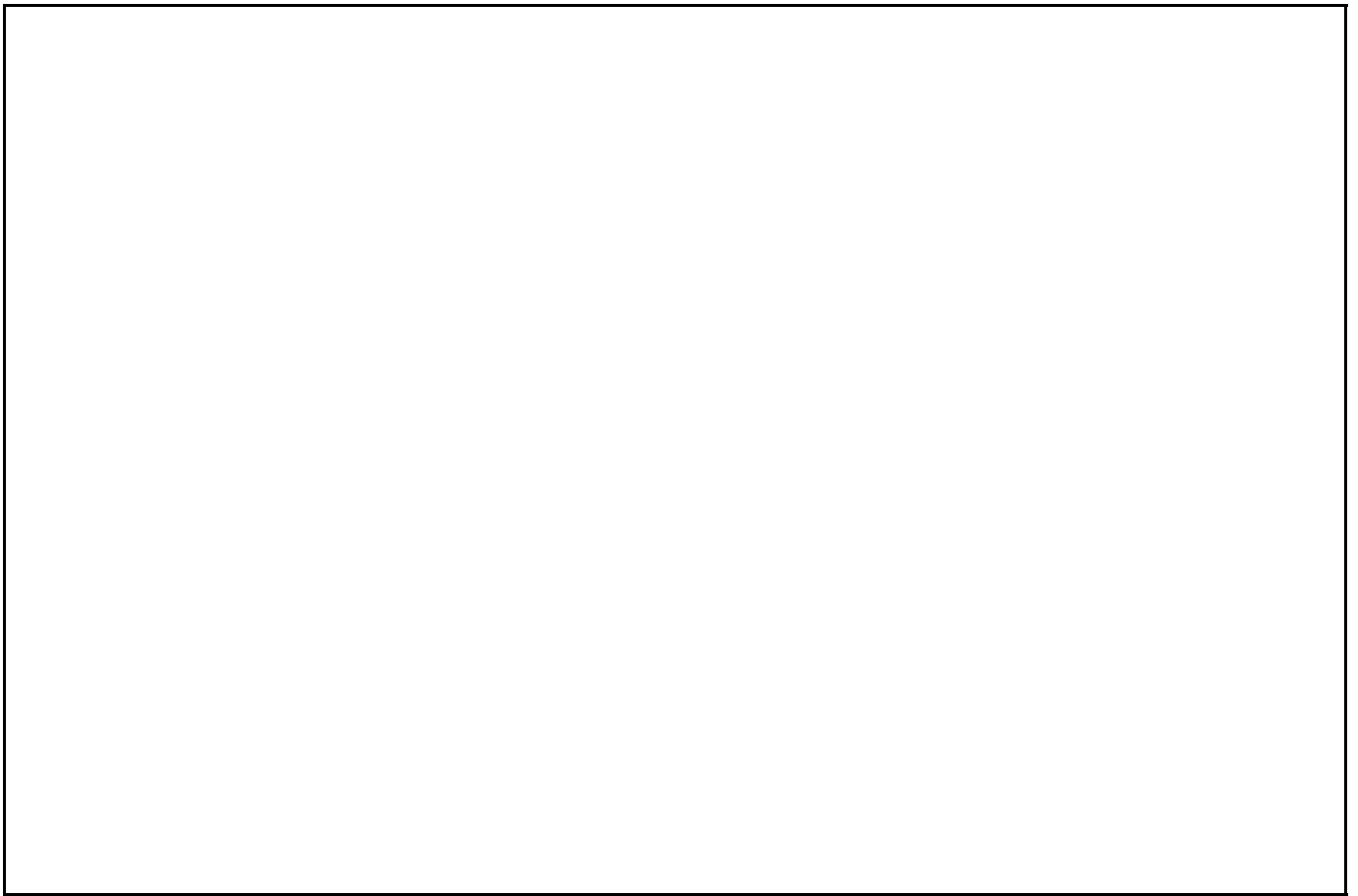


**SHIPPER-CASE IMAGE**



**PACKAGE IMAGE**





CONTACT INFORMATION	
SALES CONTACT	PAUL FORDE
SALES PHONE - Mobile	312.560.4148
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TRANSPORTATION - LOGISTICS	Dean Severs
TRANSPORTATION - LOGISTICS PHONE	812.975.3200
TRANSPORTATION - LOGISTICS EMAIL	<a href="mailto:idc@peerfoods.com">idc@peerfoods.com</a>
WAREHOUSE HOURS OF OPERATION	8 am to 4 pm: MONDAY-FRIDAY
WAREHOUSE NAME	PEER FOODS GROUP, INC. DISTRIBUTION
WAREHOUSE LOCATION	3013 W. PRESIDENTIAL WAY EDINBURGH, IN 46124
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FOOD SAFETY DIRECTOR EMAIL	<a href="mailto:jwiltsey@peerfoods.com">jwiltsey@peerfoods.com</a>
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PLANT MANAGER EMAIL	<a href="mailto:grobbsins@peerfoods.com">grobbsins@peerfoods.com</a>
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PLANT ADDRESS	1333 INDIANA AVENUE COLUMBUS, IN 47201
PLANT HOURS OF OPERATION	6 am to 6 pm: MONDAY-FRIDAY
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ACCOUNTS PAYABLE PHONE	773.927.1440
ACCOUNTS PAYABLE EMAIL	<a href="mailto:aramsey@peerfoods.com">aramsey@peerfoods.com</a>
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BILLING ADDRESS	P.O. BOX 548 COLUMBUS, IN 47202
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EMAIL ADDRESS TO SEND STATEMENTS*	<a href="mailto:AP_peerfoods@peerfoods.com">AP_peerfoods@peerfoods.com</a>
* Include underscore: "_" after AP and before peerfoods@peerfoods...	
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CORPORATE OFFICER	MEGAN MCFARLANE, CHIEF BUSINESS OFFICER

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CUSTOMER SERVICE EMAIL	