



PRODUCT SPECIFICATIONS FORM

May 2021

Mustard, Dijon Smooth

| Product Information | |
|---------------------|-----------------|
| SKU | 25102 |
| Brand | Esprit de Paris |
| Pack Size | 4/9.5 lb |
| Country of Origin | Canada |

| Packaging Specifications | |
|--------------------------|-----------------------|
| Net weight per unit | 9.5 lbs |
| Net weight per case | 38 lbs |
| Gross weight per case | 40 lbs |
| Case Dimensions (LxWxH) | 12 x 12 x 11.25 |
| TiHi | 12 x 3 |
| Case Cube | 0.94 |
| Product UPC | 0 46274 25102 1 |
| Case GTIN | 400 46274 25102 9 |
| Packaging Material | Primary: HDPE Gallon |
| | Secondary: carton box |

| Physical Properties | |
|--------------------------------------------|---------------------------------|
| Tolerances for Defects* | 0% non-organic foreign material |
| Preservation Method | retort |
| *tolerance must meet all federal standards | |

| Sensory Properties - Organoleptic | |
|-----------------------------------|-----------------------------------------------|
| Appearance | smooth Dijon mustard |
| Color | Yellow Dijon mustard, typical Dijon color |
| Aroma | characteristic to Dijon mustard - heat, sharp |
| Flavor | characteristic to Dijon mustard - heat, sharp |

| Microbiological Properties | Value | Method |
|-------------------------------------------------------------------|-------|--------|
| Product commercially sterile, exempt from microbiological testing | | |

| Chemical Properties | Value |
|---------------------|---------------|
| pH | <4 |
| Salt | 5.5 - 6.5 % |
| Acidity | 1.15 - 2.35 % |



Schreiber Foods International, Inc.

Office Location: 600 East Crescent Avenue, Upper Saddle River, NJ 07458

Tel: 201-327-3535

Fax: 201-327-2812

| | |
|-----------|-----------|
| Sulphites | <10 ppm |
| Moisture | 66 - 70 % |

| Ingredient Statement | |
|------------------------------------------------------------|---------|
| Water, Mustard seeds, Distilled vinegar, Salt, Citric acid | |
| <i>Ingredient distribution proprietary</i> | |
| Total: | 100.00% |
| * values subject to variance | |

| Nutrition Facts | |
|------------------------------|----------------------|
| | Per 100g (unrounded) |
| Calories (Kcal) | 141 |
| Calories from Fat (Kcal) | 90.9 |
| Total Fat (g) | 10.1 |
| Saturated Fat (g) | 0.641 |
| Trans Fat (g) | 0.023 |
| Cholesterol (mg) | 0 |
| Sodium (mg) | 2200 |
| Total Carbohydrates (g) | 6.4 |
| Dietetic Fiber (g) | 4 |
| Total Sugar (g) | 1.9 |
| Added Sugar (g) | 0 |
| Protein (g) | 8.02 |
| Vitamin D (mcg) | 0 |
| Calcium (mg) | 120 |
| Iron (mg) | 2 |
| Potassium (mg) | 190 |
| *disclaimer: values may vary | |

| Storage Recommendation |
|--------------------------------------------|
| dry ambient storage, away from direct heat |
| close properly and keep refrigerate |

| | |
|-----------------------------------------|------|
| Specify any transportation requirements | none |
|-----------------------------------------|------|

| Documents & Claims Applicable | |
|-------------------------------|-----------|
| Third Party Audit | Certified |
| HACCP Regulated | Yes |
| GMO-Free | Yes |
| Kosher Certified | Yes |



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| | |
|-----------------|-----|
| Halal Certified | No |
| Organic | No |
| Gluten Free | Yes |
| Vegetarian | Yes |
| Vegan | Yes |

| Allergen Information* | | | |
|-----------------------------------------|------------------------------------|--------------------------------------------|-------------------------------|
| Allergens Present in Food/Ingredient | <input type="checkbox"/> Wheat | <input type="checkbox"/> Gluten | <input type="checkbox"/> Milk |
| | <input type="checkbox"/> Shellfish | <input type="checkbox"/> Fish | <input type="checkbox"/> Soy |
| | <input type="checkbox"/> Peanuts | <input type="checkbox"/> Tree nuts | <input type="checkbox"/> Eggs |
| | <input type="checkbox"/> Sulphites | <input checked="" type="checkbox"/> Other* | <input type="checkbox"/> None |
| Specific Allergen | <i>mustard product</i> | | |

Ex: R090159: First character = R (Reservoir/Tank)

First 2 digits = 09 (Reservoir/Tank Number)

Next 3 digits = 015 (Julian date calendar, 015= January 15th)

Last digit = 9 (Year of Manufacture 9 = year 2019)



atalanta
Delivering the Global Harvest

Product Specification Sheet
Grocery

Product Name: "DALMATIA" FIG SPREAD ORIGINAL BULK 4/ 3.3 LBS

| | | | |
|-------------------------|--------------------------------|------------------------------------|-----------------------------------------|
| Item Number: | 488354 | Country of Origin: | Croatia |
| Pack Size: | 4/3.3 LBS | Shelf Life Unopened/Opened: | 36 months / 3 Weeks refrigerated |
| Unit Net Weight: | 3.3 LB (52.8 oz) 1.5 kg | Unit Drain Weight: | n/a |

| | | | |
|---------------|---------------------------|-------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| UPC : | 8 54858 00150 0 | Case/Package Code: | L 255004 First 3 digits = production day of the year; 4th digit indicates year of production; Last 2 digits = product code according to internal coding system |
| GTIN : | 1 08 54858 00150 7 | Unit Can Code/Coding Format: | EXP MM/YYYY ie. EXP 10/2023 |

| Product Image | Product Label |
|---------------|---------------|
| | |

Product Properties

Product Description:

Fig spread: light brown color spread, characteristic appearance, with visible fig pieces, no foreign impurity
Gluten free

Ingredient Statement:

Figs (water, dried figs), sugar, fruit pectin, citric acid, lactic acid, ascorbic acid.
May contain occasional stem fragments.

| | |
|---------------------------------------------------|----------------|
| Kosher (Y/N; type) | N |
| GMO Free (Y/N) | Y |
| BPA NI (Y/N); Lid, Can, Jar, Environmental | Y, Can |
| Organic (Y/N; type) | N |
| Pieces Count (per package) | n/a |
| Easy Open (Y/N; type) | Y, plastic lid |
| Piece Fragments (Range ; %) | n/a |

Physical Properties:

| | |
|------------------------------------|--------------------------------------------------|
| Color | Light brown |
| Aroma & Flavor | sweet sour |
| Texture | spreadable, firm texture with visible fig pieces |
| Appearance | - |
| Size & Shape Range (mm) | n/a, grinding size 8 mm |
| Vacuum | - |

Chemical Properties:

| | Minimum | Maximum | Target |
|-------------------------------------------------|---------|---------|--------|
| pH (range) | 3.2 | 3.6 | 3.4 |
| Titration Acidity (range) | N/A | N/A | N/A |
| °Brix (range) | 70 | 74 | 72 |
| Salt Percentage – Volhard Method (range) | N/A | N/A | N/A |
| Sulfur Dioxide (range) | | 10mg/kg | |
| % Moisture (range) | N/A | N/A | N/A |
| Free Fatty Acid Value | N/A | N/A | N/A |
| Peroxide Value | N/A | N/A | N/A |

Microbiological Properties:

| | |
|-------------------------------------------|----------------------|
| Total Plate Count | Max 100cfu/g |
| Yeast and Molds | Max 100cfu/g |
| Coliforms | Max 10cfu/g |
| Staphylococcus, coagulase positive | Max 10cfu/g |
| E.Coli | Max 10cfu/g |
| Listeria | Not detectable 0/25g |
| Salmonella | Not detectable 0/25g |
| <i>Enterobacteriaceae</i> | Max 10cfu/g |
| <i>Sulfite-reducing clostridia</i> | Max 100cfu/g |

Nutritionals
 (*Daily Value % (DV%) Based on a 2,000 Calorie Diet)

Serving Size:

(As listed on Label)

1 Tbsp (20g)

Serving Size:

100g

Servings Per Container:

75

Servings Per Container:

15

| | Per Serving | DV% |
|-------------------------------------------|-------------|-----|
| Calories: | 60 | |
| Total Fat (g) | 0 | 0% |
| <i>*Changed from 65-78g :</i> | | |
| Saturated Fat (g): | 0 | 0% |
| Trans Fat (g): | 0 | |
| Cholesterol (mg): | 0 | 0% |
| Sodium (mg) | 10 | 0% |
| <i>*Changed from 2,400–2,300mg:</i> | | |
| Total Carbohydrate (g) | 14 | 5% |
| <i>*Changed from 300-275g:</i> | | |
| Dietary Fiber (g) | 0 | 0% |
| <i>*Changed from 25-28g :</i> | | |
| Total Sugars (g): | 13 | |
| Added Sugars | 6 | 12% |
| Protein (g): | 0 | |
| Vitamin D (mcg) | 0 | 0% |
| <i>*Changed from 400IU (10µg) – 20µg:</i> | | |
| Calcium (mg) | 0 | 0% |
| <i>*Changed from 1,000–1,300mg:</i> | | |
| Potassium (mg) | 0 | 0% |

| | Per Serving | DV% |
|-------------------------------------------|-------------|-----|
| Calories: | 290 | |
| Total Fat (g) | 0 | 0% |
| <i>*Changed from 65-78g :</i> | | |
| Saturated Fat (g): | 0 | 0% |
| Trans Fat (g): | 0 | |
| Cholesterol (mg): | 0 | 0% |
| Sodium (mg) | 60 | 3% |
| <i>*Changed from 2,400–2,300mg:</i> | | |
| Total Carbohydrate (g) | 72 | 26% |
| <i>*Changed from 300-275g:</i> | | |
| Dietary Fiber (g) | 2 | 7% |
| <i>*Changed from 25-28g :</i> | | |
| Total Sugars (g): | 66 | |
| Added Sugars | 30 | 60% |
| Protein (g): | Less than 1 | |
| Vitamin D (mcg) | 0 | 0% |
| <i>*Changed from 400IU (10µg) – 20µg:</i> | | |
| Calcium (mg) | 70 | 5% |
| <i>*Changed from 1,000–1,300mg:</i> | | |
| Potassium (mg) | 178 | 4% |

Changed from 3,500-4,700mg

Iron (mg):

| | |
|---|----|
| | |
| 0 | 0% |

Changed from 3,500-4,700mg

Iron (mg):

| | |
|-----|----|
| | |
| 0.5 | 2% |

*Please note that changes in the Daily Values amounts and Nutrients declared. Serving Sizes has also changed for many commodities, please reference the attached document for appropriate serving size.

Packaging

Individual Unit

| | | | |
|------------------------------|------------------------------------|------------------------------|---------------------------------------------------------------------|
| Dimension: | <u>5.32" H x 5.12" W x 5.12" L</u> | Case Gross Weight: | <u>14.33 Lbs</u> |
| | | | Store unopened cans in a cool and dry place out of direct sunlight. |
| Case Dimensions (in): | <u>10.83L x 10.83W x 5.91H</u> | Storage Practice: | <u>sunlight.</u> |
| Case Cube (ft^): | <u>0.4006</u> | Storage Temperature: | <u>40 – 80 °F</u> |
| Block & Tier: | <u>12 x 12</u> | Shipping Temperature: | <u>40 – 80 °F</u> |
| Cases Per Pallet: | <u>144</u> | | |

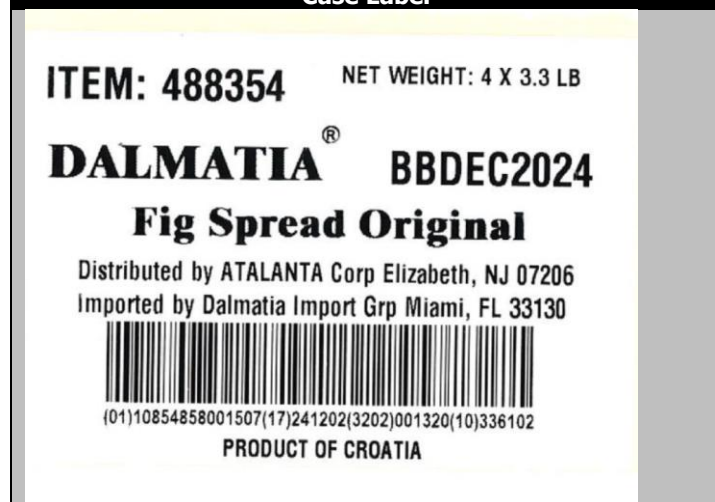
Allergen List

The first column indicated the allergens that may be found in the product, either by addition or by cross contamination. The second column indicates the allergens that are present in other products that are run on the same equipment but at a different time, in the plant. The third column indicates whether any of those ingredients are present in the plant.

Each square is answered with a YES or NO and, when applicable, the name of an ingredient.

| Components | Present in Product | Present in Other Products Manufactured on the Same Line | Present in the Same Manufacturing Plant |
|-------------------------------------------------------------------------|--------------------|---------------------------------------------------------|-----------------------------------------|
| <i>Peanuts (including peanut oil)</i> | NO | NO | NO |
| <i>Tree Nuts</i> | NO | YES (HAZELNUT) | YES (HAZELNUT) |
| <i>Sesame Seeds</i> | NO | NO | NO |
| <i>Milk & derivatives (Specify: milk, casein, whey, etc)</i> | NO | NO | NO |
| <i>Eggs</i> | NO | NO | NO |
| <i>Fish</i> | NO | NO | NO |
| <i>Shellfish</i> | NO | NO | NO |
| <i>Soy (excluding soy oil)</i> | NO | NO | NO |
| <i>Wheat (Gluten)</i> | NO | NO | NO |
| <i>Sulphites</i> | NO | NO | NO |
| <i>Corn</i> | NO | NO | NO |
| <i>Poppy Seeds</i> | NO | NO | NO |
| <i>Sunflower Seeds</i> | NO | NO | NO |
| <i>MSG (monosodium glutamate)</i> | NO | NO | NO |
| <i>Tartrazine</i> | NO | NO | NO |

Case Label



| | |
|---------------------|--------------|
| Supplier No. | S1360 |
| Manufacturer No. | F48HRM |
| Audit / Expiry Date | IFS/SEP 2021 |

Hellmann's® Heavy Duty Vegan Mayonnaise 1 gal 4 pack

Delicious, perfectly textured, egg-free vegan mayonnaise

- Enhances your dishes with a palate-pleasing balance of flavor
- Excels as a sandwich spread or as an ingredient in salad dressing, bound salads, and other plant-forward dishes
- Ideal for commercial kitchens, restaurants, catering, and other foodservice applications
- Made with non-GMO sourced ingredients; no artificial colors or flavors; no cholesterol; gluten-free

GTIN: 10048001010724

All product information

Nutrition Details & Allergens

No artificial colors
and flavors

Gluten-free

Certified Vegan by
Vegan Action

Vegetarian

Plant-Based

Ingredients

Canola Oil, Water, Soybean Oil, Sugar, Distilled Vinegar, Salt, Contains 2% or Less of Each of the Following: Modified Food Starch (Corn, Potato), Lemon Juice Concentrate, Natural Flavor, Calcium, disodium EDTA (Used to Protect Quality), Paprika Oleoresin.

Additives

- No artificial colors and flavors

Dietary Information

- Gluten-free
- Certified Vegan by Vegan Action
- Vegetarian
- Plant-Based

Product Information

Description

Hellmann's® Vegan Mayonnaise excels as a sandwich spread or as an ingredient in salad dressing, bound salads, and other plant-forward dishes. It's vegan action certified and contains no artificial colors, flavors, or cholesterol. Hellmann's® Vegan mayonnaise delivers a smooth texture, excellent hold, and quality to your signature dishes that your customers will love. Hellmann's® Vegan mayo serves as a multi-purpose, delicious, egg-free dressing for sandwiches, salads, and other dipping sauces. With its unparalleled smooth mouthfeel, this vegan mayonnaise is sure to impress even the most discerning palates. Hellmann's® mayo distinguishes itself from other brands based on its signature taste and dependable performance across culinary applications, adding a special touch to your menu items in a delicious, unique way. With Hellmann's® gluten-free and kosher mayonnaise formula, you can accommodate the dietary requirements of your customers without sacrificing taste or quality.

Packaging

1 gallon

Container

Bottle

Product Number

| | |
|------|----------------|
| GTIN | 10048001010724 |
|------|----------------|

Usage Information

Benefits

Hellmann's Vegan Mayo comes in a bulk gallon container, so it's easy for your staff to use. It contains no artificial colors or flavors and no cholesterol.



المجلس الإسلامي الأمريكي للغذاء و التغذية
THE ISLAMIC FOOD AND NUTRITION COUNCIL OF AMERICA
IFANCA HALAL PRODUCT CERTIFICATE شهادة حلال

This is to certify that the following product(s) have been produced under the supervision of the Islamic Food and Nutrition Council of America (IFANCA). The production facility as well as component ingredients have been reviewed and approved. The product(s) are in compliance with the halal requirements under Islamic laws.

Date: June 16, 2025

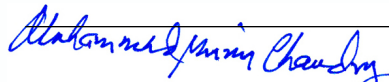
Document #: 6666.12510.II250026

Company Name & Address: **Mullins Cheese Inc.** 204000 County Rd DB, Mosinee, Wisconsin 54455 USA

Plant Name & Address: **Mullins Cheese Inc.** 204000 County Rd DB, Mosinee, Wisconsin 54455 USA

USDA: **55-1854**

| Product Name | Product Code | Halal-ID | Product Certificate # |
|--------------------------|--------------|----------|-----------------------|
| 1. Asadero Cheese | - | A86304 | HC-25MUM913 |
| 2. Asiago Cheese | - | A66112 | HC-25MUMJ07 |
| 3. Brick Cheese | - | B82609 | HC-25MUPX24 |
| 4. Cheddar Cheese | - | A95565 | HC-25MUMK15 |
| 5. Cheese Fines | - | A59348 | HC-25MUL903 |
| 6. Colby Cheese | - | B25751 | HC-25MUKM19 |
| 7. Colby Jack Cheese | - | A79305 | HC-25MUMN11 |
| 8. Edam Cheese | - | A61288 | HC-25MULZ04 |
| 9. Enhanced Procream | - | B24229 | HC-25MUKG18 |
| 10. Fontina Cheese | - | A62893 | HC-25MULX05 |
| 11. Gouda Cheese | - | B71554 | HC-25MUPX23 |
| 12. Habanero Jack Cheese | - | A70055 | HC-25MUMN09 |


Muhammad Munir Chaudry, Ph.D.
President



This Certificate is valid until **August 31, 2026** and subject to renewal at that time.



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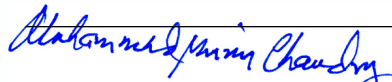
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Plant Name & Address: **Mullins Cheese Inc.** 204000 County Rd DB, Mosinee, Wisconsin 54455 USA

USDA: **55-1854**

| Product Name | Product Code | Halal-ID | Product Certificate # |
|-----------------------------|--------------|----------|-----------------------|
| 13. Havarti Cheese | - | B62871 | HC-25MUPC22 |
| 14. Hydrolyzed Dairy Solids | - | B18950 | HC-25MUK717 |
| 15. Monterey Jack Cheese | - | B50670 | HC-25MUPO21 |
| 16. Mozzarella LMPS | - | A90069 | HC-25MUMX14 |
| 17. Muenster Cheese | - | A64400 | HC-25MUMD06 |
| 18. Parmesan Cheese | - | A15734 | HC-25MUJ599 |
| 19. Pepper Jack Cheese | - | A67385 | HC-25MUMH08 |
| 20. Pizza Cheese | - | A45273 | HC-25MUIJ02 |
| 21. Provolone Cheese | - | A35966 | HC-25MUID01 |
| 22. Queso Blanco Cheese | - | A99120 | HC-25MUKI16 |
| 23. Queso Quesadilla Cheese | - | A71116 | HC-25MUMP10 |
| 24. Reduced Fat Cheese | - | A84119 | HC-25MUND12 |


Muhammad Munir Chaudry, Ph.D.
President



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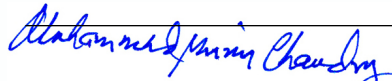
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Plant Name & Address: **Mullins Cheese Inc.** 204000 County Rd DB, Mosinee, Wisconsin 54455 USA

USDA: **55-1854**

| Product Name | Product Code | Halal-ID | Product Certificate # |
|-------------------|--------------|----------|-----------------------|
| 25. Romano Cheese | - | B41655 | HC-25MUKI20 |


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