

PRODUCT SPECIFICATIONS

Product Name: Rica Horchata Beverage (Cinnamon & Rice Drink)

Product Description: Sweet, Creamy, vanilla & cinnamon flavor

Ingredient Statement: High fructose corn syrup and/or sugar, water, non-dairy creamer (partially hydrogenated coconut oil), corn syrup solids, sodium caseinate (a milk derivative), mono and diglycerides, dipotassium phosphate, contains 2% or less of sodium silicoaluminate, soy lecithin, whey protein, cinnamon, vanillin, natural caramel color, rice flour, 1/10th of 1% potassium sorbate as a preservative

Allergen Statement: Soy, Milk

Shelf Life: 180 Days from manufacture date. DD/MM/YY

Storage & Handling: Keep in the dry cool place away from heat and light.

Country of Origen: U.S.A

Certifications: GFSI (SQF)

Government Regulations:

Juicy Whip product and processing conditions comply with all provisions of the U.S. Federal Food, Drug and Cosmetic Act of 1938, and amendments, thereto including Good Manufacturing Practices, 21 CFR Part 110.

Juicy Whip guarantees that no article listed herein is adulterated or misbranded within the meaning of the Federal Food Drug and Cosmetic Act, or is in an article which may not, under the provisions of Section 404, 505 or 512 of the Act, be introduced to interstate Commerce.

Imported materials have clearance from U.S. Customs, meet government regulations and pass all FDA state and local codes that may apply.

Juicy Whip has received government approval for all chemicals, packaging materials, adhesives, inks and other food or packaging ingredients as "Food Grade".

Quality Control:

Juicy Whip maintains a HACCP quality control program. Quality Control and Production Records, Production Schedules, Manifests of code dates and any other documents related to the production of Horchata concentrates are available upon request.

A formalized HACCP, Pest Control, Sanitation, Quality Assurance, Product Recall and Crisis Management Program are routinely inspected and in good standing. (see most recent Siliker inspection attached Page 1 of 4

Horchata Concentrate Physical/Organoleptic Factors

Physical Factor	Method	Target	Tolerance
Unit Gross Weight	Scale	31.40	<u>+</u> 0.20
Unit Net Weight	Scale	31.20	<u>+</u> 0.20
Viscosity	Brookfield DV-II Pro Viscometer 78°F	84.5	<u>+</u> 5.0
Flavor	Organoleptic	Sweet, creamy, cinnamon, vanilla	None
Odor	Organoleptic	Vanilla & cinnamon	None
Color	Hunter Lab Color	Beige L A B 57.39 12.42 37.25	.15
Appearance	Visual	Opaque beige liquid	None
Texture	Visual	Smooth	None

Chemical Factors

Chemical Factor	Method	Target	Tolerance
pН	AOAC# 981.12	6.50	<u>+</u> 0.30
% Acidity	AOAC# 942.15	0.18	<u>+</u> 0.02
% Salt	AOAC# 935.47	0.45	<u>+</u> 0.02
% Fat	AOAC# 922.06	4.63	<u>+</u> 0.02
% Protein	AOAC# 991.23	0.62	<u>+</u> 0.02
% Moisture	AOAC# 920.151	46.49	<u>+</u> 0.50

Horchata Concentrate Brix 61.2 ± 0.5

Usage ratio 5 parts water to one part concentrate to final brix of 12.5 \pm .2

Microbiological Factors

Microbiological Factor	Method	Target/Tolerance
APC		
	AOAC# 990.12	<10 cfu/g
Coliform		
	AOAC# 990.14	<10 cfu/g
E.coli		
	AOAC# 990.14	<10 cfu/g
S.aureus		
	AOAC# 975.55	<10 cfu/g
Salmonella sp.		
	AOAC# 998.09	Negative / 25g
Listeria sp.	A O A CIII 007 22	N .: /05
	AOAC# 995.22	Negative / 25g
E.coli 0157:H7		
	AOAC# 2000.16	Negative / 25g
Yeast/Mold	AOAC#FDA-Bam	<100cfu/g

Sanitation Verification

Juicy Whip maintains an environmental swab program to verify efficient sanitation. Samples are tested weekly at a minimum of 10 different points in the process. Values greater than 100 colonies / sq inch result in corrective action to reduce microbial counts to an acceptable level. If swabbing indicates a positive result for pathogenic microorganism or an unacceptable level for total plate count, production is stopped and corrective action must show re-sanitation prior to further processing. Product is manufactured in a Listeria free environment demonstrated by monthly swabbing of this organism.