

FINISHED PRODUCT SPECIFICATION

PUFFED AMARANTH

Puffed Amaranth is prepared from first grade, clean Amaranth that has been puffed in hot air. This product does not contain any additives, chemicals, preservatives or artificial sweeteners. All products manufactured at California Cereal Products, Inc. are food grade in all respects and are in compliance with the Federal Food, Drug and Cosmetic Act of 1938 and all applicable regulations established thereafter.

QUALITY PARAMETERS

Physical Analysis

<u>Physical Analysis</u>	<u>Specification</u>	<u>Analytical Method</u>
Moisture	4.0 % max	AOAC14th Ed
Density	100-111g/L	AOAC 14th Ed.
Foreign Material	None	Visual Inspection
Infestation	None	Visual Inspection
Color	Tan	Visual Inspection

Microbiological Analysis

Standard Plate Count	Max. 10,000 cfu/g	BAM, AOAC 14th Ed.
Yeast and Mold	Max. 100 cfu/g	BAM, AOAC 14th Ed.
Coliform	< 100 cfu/g	BAM, AOAC 14th Ed.
E. Coli	<10 cfu/g	BAM, AOAC 14th Ed.
Salmonella	Negative	BAM, AOAC 14th Ed.

Nutritional Information per 100 grams (at 2.5% moisture)

Calories	370
Total Fat	6.99
Cholesterol	0.0
Total Carbohydrates	65.8
Dietary Fiber	6.7
Protein	13.57

Ingredient Declaration

PUFFED AMARANTH – Amaranth

Food Allergen Profile

In Product – None *On Shared Processing Lines and In Facility* – Wheat, Soy, Gluten

Kosher Certification: Kosher Pareve

Country of Origin: All ingredients of US origin

Organic Status: Non Organic

GMO Status: Not GMO

SDS Status: All CCP products are manufactured under FDA jurisdiction, and are classified under CFR Title 21, Subchapter B as Food for Human Consumption. They are therefore classified as non-hazardous materials, and subsequently exempt from Title 29 CFR 1910.1200 OSHA Hazardous Communications Standards (i.e. under which SDS documents are not required).

Packaging: 40 lb corrugated box with poly liner, or corrugated tote bin with poly liner

Lot Coding: Date of Manufacture – e.g. 14 FEB 12 = February 14, 2012. **Shelf Life:** Six (6) months from date of manufacture.

COA: Physical characteristics per lot; micro or other testing at customers' expense

Recommended Storage: Cool (50-70° F), dry warehouse environment that is infestation-free and properly maintained under all Federal and state GMPs.