

**Supplier Quality Assurance  
 Food Product Specification**

|                              |               |
|------------------------------|---------------|
| <b>DecoPac Item Number:</b>  | 43342         |
| <b>DecoPac Product Name:</b> | SUGAR - BONES |

| <b>Product Identity</b>       |   |
|-------------------------------|---|
| Vendor product name:          | SUGAR - BONES   |
| Vendor item code / SKU #:     | ET-3256   |
| Brief description of product: | Sugar decorations are made primarily from finely granulated sugar that is molded into shapes. Once dry, the decorations are packaged. The decorations can then be applied to cakes, cookies, cupcakes, candies and other food products as a finishing decoration. |

| <b>Product Information</b>                        |  |
|---|--|
| Country of origin:                                | Vietnam                                    |
| Best if used by (Unopened):                       | 5 years from date of production            |
| If less than 24 months, provide explanation here: |  |
| Product storage conditions:                       | Ambient storage, ideal 70-90° F, 50-70% RH |
| Net contents as labeled:                          | 80 pieces                                  |
| Dimensions of each piece supplied:                | 1 3/4"                                     |



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| Finished Product Attributes       |                      |             |                  |      |                   |
|-----------------------------------|----------------------|-------------|------------------|------|-------------------|
| Physical Attributes               | Monitoring Frequency | Target      | Min              | Max  | Test Method       |
| Color                             | every lot            |             |                  |      | visual            |
| Lead (ppm)                        | every lot            |             |                  | 0.1  | QTTN/KT3 083:2012 |
| Chemical Attributes               | Monitoring Frequency | Target      | Min              | Max  | Test Method       |
| pH                                | N/A                  | N/A         | N/A              | N/A  |                   |
| Moisture                          | every lot            |             |                  | 0.34 | Equipment         |
| Water activity                    |                      |             |                  | 0.58 | AOAC 978.18       |
| Microbiological Attributes        | Monitoring Frequency | Max         | Test Method      |      |                   |
| Aerobic Plate Count               | every lot            | 1500 cfu/g  | ISO 4833-1:2013  |      |                   |
| Coliforms                         | every lot            | <10cfu/g    | ISO 4832:2006    |      |                   |
| E. Coli                           | every lot            | ND          | ISO 16649-2:2001 |      |                   |
| Mold                              | every lot            | <10cfu/g    | ISO 21527-2:2008 |      |                   |
| Yeast                             | every lot            | <10cfu/g    | ISO 21527-2:2008 |      |                   |
| Stap.aureus                       | every lot            | ND          | ISO 6888-3:2003  |      |                   |
| Product Packaging and Workmanship | Monitoring Frequency | Description |                  |      |                   |
|                                   |                      |             |                  |      |                   |
|                                   |                      |             |                  |      |                   |

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| Special Classifications   | YES/NO |
|---|--------|
| Is this product Kosher certified?   | YES    |
| If certified, attach Kosher certificate.  |        |
| Is this product Halal certified?  | NO     |
| If certified, attach Halal certificate.   |        |
| Is this product certified as Organic?   | NO     |
| If certified, attach Organic certificate.   |        |
| Is this product free of genetically engineered ingredients?                             | YES    |
| Are any palm oil ingredients sustainable? If yes, to what degree? Please explain below. | NO     |
| If yes, provide certification.  |        |

| Nutritional Information (*percent Daily Values based on a 2,000 calorie diet) |                       |                    |      |
|---|-----------------------|--------------------|------|
| Servings Per Container:   | 80                    |                    |      |
| Serving Size:   | 2.4g (1 decoration)   |                    |      |
|   | Amount per<br>Serving | Amount per<br>100g | %DV* |
| <b>Calories</b>   | 9.5                   | 400                |      |
| <b>Total Fat (g)</b>  | 0                     | 0                  | 0    |
| Saturated Fat (g)   | 0                     | 0                  | 0    |
| Trans Fatty Acids (g)   | 0                     | 0                  | 0    |
| Poly Fat (g)  | 0                     | 0                  | 0    |
| Mono Fat (g)  | 0                     | 0                  | 0    |
| <b>Cholesterol (mg)</b>   | 0                     | 0                  | 0    |
| <b>Sodium (mg)</b>  | 0                     | 15                 | 0    |
| <b>Total Carbohydrate (g)</b>   | 2.5                   | 99                 | 1    |
| Dietary Fiber (g)   | 0                     | 0                  | 0    |
| Total Sugars (g)  | 2.5                   | 98                 |      |
| Added Sugars (g)  | 2.5                   | 95                 | 5    |
| <b>Protein (g)</b>  | 0                     | 0                  |      |
| Vitamin D (mcg)   | 0                     | 0                  | 0    |
| Calcium (mg)  | 0                     | 0                  | 0    |
| Iron (mg)   | 0                     | 0                  | 0    |
| Potassium (mg)  | 0                     | 0                  | 0    |
| Riboflavin (mg)   | 0                     | 0                  | 0    |
| Niacin (mg)   | 0                     | 0                  | 0    |
| Vitamin A (mg)  | 0                     | 0                  | 0    |
| Vitamin C (mg)  | 0                     | 0                  | 0    |

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**Packaging**

**All packaging materials that make contact with food must be safe as Indirect Food Additives. Please include detailed material composition in the descriptions below.**

**MUST provide:**

- 1. Evidence of third-party testing to confirm packaging materials that make contact with food are in compliance with Indirect Food Additive regulations.**
- 2. Documentation of 3rd party testing for packaging durability during transportation.**

|                                  |  |
|----------------------------------|--|
| Packaging description:           | 40 pcs/foam layer  |
| Outer packaging:                 | 18 boxes/ctn   |
| Inner packaging (if applicable): | 2 layers/box   |
| Tamper evidence:                 | Yes, box has been taped closed   |
| Tare weight of packaging:        | approximately 3500g  |
| Ti/Hi (pallet pattern):          | 4 cartons per layer- 4 layers per pallet- 16 cartons per standard pallet |

**ATTACH COLOR IMAGE OF COMPLETE PRODUCT LABEL FOR EACH PRODUCT.**

**Code Dating: Lot/Batch Code**

|                        |   |
|------------------------|---|
| Type:                  | closed code date  |
| Example:               | 030520  |
| Explanation:           | 03= MONTH (of production)<br>05= DAY (of production)<br>20= YEAR (2020) |
| Location on packaging: | on the label  |

**UPC/GTIN**

|   |              |
|---|--------------|
| Outer packaging UPC (i.e., master case):  | 093044433422 |
| Inner packaging UPC (i.e., selling unit): | 093044433422 |

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**Allergens, Sensitivities, and Cross-Contamination Information**

**If a food allergen or gluten is present in the product, the source of the allergen or gluten, must be shown on the label of the product in the list of ingredients or in a statement entitled “Contains” that complies with regulatory requirements.**

|   | COLUMN 1<br>Yes, present<br>in the<br>product | COLUMN 2<br>Yes, present<br>in other<br>products<br>made on the<br>same line | COLUMN 3<br>Yes, present<br>in the same<br>plant |
|---|---|--|--|
| Does this product contain or come in contact with any of these allergens or ingredients known to cause sensitivities?<br>Enter an "X" in the appropriate column(s) for each item.   |   |  |  |
| <b>Milk or derivatives</b> , e.g., milk caseinate, whey, yogurt powder, etc.  |   |  |  |
| <b>Eggs or derivatives</b> , e.g., frozen yolk, egg white, egg powder, etc.   |   |  |  |
| <b>Peanut or derivatives</b> , e.g., peanut – pieces, protein, oil, butter, flour, and mandelona nuts (an almond-flavoured peanut product), etc. Peanut may also be known as ground nut.  |   |  |  |
| <b>Tree Nuts</b> (e.g., almonds, Brazil nuts, cashews, hazelnuts [filberts], macadamia nuts, pecans, pine nuts [pinyon, pinon], pistachios), <b>walnuts or derivatives</b> (e.g., nut butters and oils, etc.), <b>coconut or derivatives</b> .<br>If yes, identify type of tree nut(s): |   |  |  |
| <b>Soy or derivatives</b> , e.g., lecithin, oil, tofu, protein isolates, etc.   |   |  |  |
| <b>Wheat, triticale, or their derivatives</b> , e.g., flour, starches, brans, etc. Includes other wheat varieties such as spelt, durum, kamut, emmer, etc.  |   |  |  |
| <b>Gluten and derivatives</b> , e.g., wheat, rye, barley, oats, triticale, spelt, etc.  |   |  |  |
| <b>Crustaceans</b> (including crab, crayfish, lobster, prawn, and shrimp) <b>and Shellfish</b> (including snails, clams, mussels, oysters, cockle, and scallops) <b>or derivatives</b> , e.g., extracts, etc.<br>If yes, identify type of crustacean(s):                                |   |  |  |
| <b>Fish or derivatives</b> , e.g., fish protein, oil, extracts, etc.<br>If yes, identify type of fish:  |   |  |  |
| <b>Sesame or derivatives</b> , e.g., sesame seed, paste, oil, etc.  |   |  |  |
| <b>Sulphites</b> , e.g., sulphur dioxide, sodium metabisulphites, etc.  |   |  |  |
| <b>Mustard or derivatives</b> , e.g., mustard seeds, mustard flour, ground mustard, prepared mustard, etc.  |   |  |  |
| <b>Artificial Colors</b>  |   | X  | X  |
| <b>Monosodium Glutamate (MSG)</b>   |   |  |  |
| Do you have effective procedures to avoid cross-contamination of the product with the allergens not present in the product, but present as noted in columns 2 and 3?  |   |  |  |

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**Electronic Signature and Revision Log**

I certify that all answers provided are true, accurate and correct.

\_\_\_\_\_  
 Quality Manager 8/24/2020  
 Title Date

**Revision Log:**

| Changes Made  | Approved By      | Date      |
|---|------------------|-----------|
| Remove egg white powder and soy bean from manufacturing facility. Changing formula, added "Gelatin, Maltodextrin". Changed "Salmonella" to "stap.aureus" in finished product test report. | Manager Director | 5/3/2021  |
| Re - update finished product moisture: max 0.34%  | Quality Manager  | 6/23/2022 |
| Update % DV Added Sugar   | Quality Manager  | 7/14/2022 |
|   |                  |           |