

SPECIFICATION SHEET



PRODUCT CODE: 208732

RANCH AND CHEESE SEASONING

This ingredient is food grade and all shipments conform to the Federal Food, Drug, & Cosmetic Act requirements.

INGREDIENT STATEMENT:

INGREDIENTS: BUTTERMILK POWDER, WHEY, SOUR CREAM POWDER (SOUR CREAM (CREAM SOLIDS, CULTURED NONFAT MILK), MALTODEXTRIN, CITRIC ACID), SALT, GARLIC POWDER, ONION POWDER, LACTIC ACID, PARSLEY, SPICES. CONTAINS: MILK.

USAGE STATEMENT:

USAGE: 4% SEASONING TO START.

COUNTRY OF ORIGIN:

USA

**BE DISCLOSURE
STATEMENT:**

Non-Bioengineered – Highly Refined Ingredients: This product has been manufactured using ingredients, additives or processing aids derived from Bioengineering, but based on information provided by our suppliers, will have no detectable Bioengineered DNA or protein due to the manufacturing/processing method. These ingredients are considered Highly Refined under NBFDS. This product does not require labeling as Bioengineered or Derived from Bioengineering.

PHYSICAL DESCRIPTION

CREAMY WHITE COLORED BLEND WITH MANY GREEN LEAVES THROUGHOUT. CREAMY DAIRY AND SAVORY GARLIC/ONION AROMA AND FLAVOR.

ANALYSIS:

MICROBIOLOGICAL

LIMITS

Standard Plate Count
E. Coli
Coliform
Yeast/Mold

100,000 MAX/g
<10/g
100 MAX/g
1,000/1,000 MAX/g

PHYSICAL AND CHEMICAL

LIMITS

Salt

10.0% +/- 2.0%

RECOMMENDED STORAGE:

This product can be shipped at prevailing temperatures. It should be stored in a cool (below 20C/68F), dry (below 50% relative humidity) area in sealed containers to provide for shelf life up to 6 months without loss of flavor and/or functionality.

PACKAGING:

Plastic Containers and/or Bulk Polylined Packages for seasonings are available as requested.

QUALITY ASSURANCE:

Asenzya is committed to quality. This commitment is expressed in terms of multiple product and process specifications. If you have any questions or comments, please call the Quality Control Department at 1-800-558-6030.

ALLERGEN DECLARATION



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Asenzya's allergen program effectively monitors and controls the "Big 8" allergens recognized by the FDA as well as gluten and added sulfites. Below is a listing of allergenic and sensitive ingredients that are/are not formulated into the product noted above.

* Component & Derivatives	Formulated in Product	Present in other products manufactured on the same line	Present in the same manufacturing plant
Soy	No	Yes	Yes
Wheat	No	Yes	Yes
Milk	Yes	Yes	Yes
Eggs	No	Yes	Yes
Peanut	No	No	No
Fish	No	No	No
Crustacean (Shellfish)	No	No	No
Tree Nuts	No	Yes	Yes
**Gluten	No	Yes	Yes
Added Sulfites > 10ppm	No	Yes	Yes

Items listed below are not regulated by the FDA as allergens.

* Component & Derivatives	Formulated in Product	Present in other products manufactured on the same line	Present in the same manufacturing plant
Celery	Yes	Yes	Yes
Mustard	No	Yes	Yes
Sesame	No	Yes	Yes

*Agricultural products, including spices and herbs, may contain allergens due to commingling. FALCPA's labeling requirements do not apply to major food allergens that are unintentionally added to a food as the result of cross-contact. This unintentional cross-contact may result from customary methods of growing and harvesting crops, as well as from the use of shared storage, transportation, or production equipment. For more information, please visit the following website:

<http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/Allergens/ucm059116.htm>

** Similar to the statement above, many ingredients may contain adventitious gluten. Customers looking to make gluten free claims need to communicate this to Asenzya to ensure this product can be produced gluten free.

The allergen information provided is based on our most current formulation and information supplied by our ingredient manufacturers.



SAFETY DATA SHEETS

OSHA'S Hazard Communication Standard was modified in 2012 as an effort to improve effectiveness and employee awareness to chemical hazards in the workplace. The HCS (29 CFR 1910.1200(g)) requires that all chemical manufacturers and importers provide Safety Data Sheets for every substance or mixture that meets the criteria of a physical, health or environmental hazard. SDS are not required for Asenzya's food products under 29 CFR 1910.1200(b)(5)(iii).

Some of Asenzya's spices and blends may have strong odors and cause irritation when handled in large quantities. In order to reduce possible irritation, Asenzya recommends that proper ventilation be in place and that employees utilize appropriate personal protective equipment such as dust masks, gloves and protective eyewear when necessary.

Please contact your customer service representative if any additional questions or concerns arise regarding this matter.