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**Fax**

To: Albert From: Susan Buck

Fax: 1-559-664-4292 Pages: 5

Phone: \_\_\_\_\_ Date: 6/16/09

Re: \_\_\_\_\_ cc: \_\_\_\_\_

Urgent     For Review     Please Comment     Please Reply     Please Recycle

• Comments: Free Sheet & Allergen as requested  
Thanks  
Susan



RF- SOR- 0009-A  
Title: Allergen Position Statement

October 25, 2006

RE: Allergen Statement


Thank you for your interest in our products. It is our goal to manufacture food of the highest quality and safety standards. To maintain the safety of our products, each manufacturing facility maintains as part of their food safety programs, an allergen review and control procedure. The purpose of this is to control the allergen content of our products, and to keep known allergens from entering the manufacturing process.

The food industry has identified eight major allergens that are considered to be a threat to consumers. They are dairy, eggs, peanuts, tree nuts, soy, fish, crustaceans and wheat (gluten) containing cereals. The products manufactured by our company are dairy products, but contain no other allergens. If you are allergic to dairy products, please keep this in mind.

If you have any questions, or need additional clarification, please feel free to contact me.

Karen K. O'Keefe  
Corporate Quality Assurance  
Sorrento Lactalis, Inc.  
(716) 823-6262 ext. 325

## FINISHED PRODUCT SPECIFICATION

	1		Resource No.	0190050
	Plant(s) approved to manufacture this resource number	N	Supersedes Effective Date	02/05/03
	Revision numbers	819, 824	Revision No.	#2

<b>NAME</b>	<b>1/20 KG. WHEY PROTEIN CONCENTRATE POWDER 80%</b>
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<b>Resource Class Desc.</b>	Whey Protein Concentrate	<b>Resource Class</b>	18	<b>Subclass</b>	99	<b>Reason for revision</b>	Update Chemistry Limits.
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<b>PRODUCT DESCRIPTION</b>	<p>-- 1/20 KG. WHEY PROTEIN CONCENTRATE POWDER 80% is a product of processing by Ultra filtering the liquid whey from Mozzarella cheese manufacturing. This product is a prepared food from dairy ingredients and other ingredients specified by the CFR Title 21 and are manufactured in a manner, which meets the criteria outlined in the Standards of Identity for (Whey Protein Concentrate (84.1879(a) 1991). This product conforms to the requirements of the Federal Food, Drug and Cosmetic Act, as amended, and any applicable state law or municipal ordinance.</p> <p>-- WPC 80 is an excellent natural food ingredient produced from high quality milk protein. Because of its nutritional value WPC 80 enhances many food products. Its functionality provides superior water binding, gel-forming, emulsifying and foaming properties. It also is manufactured under good standards of sanitation.</p> <p>-- WPC 80 is packaged in 20 kg. inner poly-lined triple walled Kraft paper bags. (See attached artwork).</p> <p>-- The bags should be stored in a cool, dry environment. The following needs to be added to the package at time of manufacturing: Code Date &amp; Lot Number, Tank Number, and Bag Number.</p> <p>-- Pallets shall be shrink-wrapped and pallet tags placed on front and right side of each pallet with the following information: Resource Number, Code Date &amp; Lot, Pallet Number.</p> <p>-- <b>Allergen Alert:</b> This product must not contain undeclared peanuts, tree nuts, eggs, soybean, wheat, milk products, certified colors or derivatives of these materials.</p>
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<b>INGREDIENT STATEMENT</b> <small>As it appears on the label</small>	WHEY PROTEIN CONCENTRATE
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<b>CODE DATE INFORMATION</b>	<b>Code Date Format:</b> <small>Packed Date</small>	<b>Expected Usable Shelf-life (code life)</b> <small>1 (year)</small>	<b>Minimum remaining shelflife at shipping</b> <small>4 (months)</small>
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<b>KOSHER STATUS</b>	KOP - K
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TYPICAL PRODUCT ANALYSIS		
Chemistry	Limits	Method
PDB (%)	90.5% Minimum	Kjeldahl
Fat (%)	4.0 - 7.0	Roese-Gottlieb
Ash (%)	2.0 - 6.0	Residue on Ignition
Moisture (%)	<5.0	Vacuum Oven
pH	6.0 - 7.0	10% DI water solution
Sediment	B Pad	USDA Scorched Particle Standards for Dry Milk
Color	(Off White to Cream)	American Dairy Product Institute

Microbiological	Limits	Method
Coliform	<10 /g	BAM - Bacteriological Analytical Manual
Standard Plate Count -APC	<10,000 /g	BAM - Bacteriological Analytical Manual
Yeast	<10 /g	BAM - Bacteriological Analytical Manual
Mold	<10 /g	BAM - Bacteriological Analytical Manual

The manufacturing plant for this product must have at least an environmental program for the following pathogens. Critical areas identified in the facility must be checked on a regular basis for their presence. Any finished product tested must be negative, using the following methods.


<u>Standard Plate Count</u>	<1000	BAM - Bacteriological Analytical Manual
<u>Yeast &amp; Mold (cfu/g)</u>	<100	BAM - Bacteriological Analytical Manual
<u>Coliform Count (cfu/g)</u>	<10/gm	BAM - Bacteriological Analytical Manual
<u>E. Coli</u>	Negative (to test)	BAM - Bacteriological Analytical Manual
<u>Salmonella</u>	Negative (to test)	BAM - Bacteriological Analytical Manual
<u>Staph. Aureus (Coagulase Positive)</u>	Negative (to test)	BAM - Bacteriological Analytical Manual

Reference: **BAM - Bacteriological Analytical Manual**  
Published & Distributed by AOAC International (<http://www.aoac.org>)  
U.S. Food & Drug Administration

**APHA - American Public Health Association**  
Standard Methods for the Examination of Dairy Products  
**NCL - National Cheese Institute**

Any changes or modification to this product specification must be approved by Corporate Quality Assurance and received in written format prior to actually making that change.  
This Product Specification is to be considered Strictly Confidential. No distribution or copies are permitted outside of Sorrento Cheese Company, Inc. without approval by authorized personnel! M:\MKTG\SPCS & mfg\cvs\csh\srrento\whey protein concentrate powder 80% spec(1).doc 6/2/09

## FINISHED PRODUCT SPECIFICATION

	2	Resource No.	0190050	
	Plant(s) approved to manufacture this resource number	N	Supersedes	02/06/03
	Revision numbers	810, 854	Effective Date	05/01/03
		Revision No.	#2	

<b>NAME</b>	1/20 KG. WHEY PROTEIN CONCENTRATE POWDER 80%
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<b>GENERAL PACKAGING REQUIREMENTS</b>	All products supplied to Sorrento must follow the guidelines in <u>APPENDIX "A" TO SPECIFICATION, "GENERAL SUPPLIER REQUIREMENTS"</u>
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<b>CODE DATE FORMAT REQUIREMENTS</b>	Product shall conform to the format established in <u>APPENDIX "D" TO SPECIFICATION, "CODE DATE FORMAT REQUIREMENTS"</u> . Products that do not adhere to this format must have an exception form completed prior to manufacturing.
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<b>METAL DETECTION</b>	A calibrated metal detection unit must be used inline to examine each individually sealed package of finished product and remove any packages containing metal. This metal detection unit must have the sensitivity to detect the following metals embedded within the finished product package:						
	<table border="1" style="margin-left: auto; margin-right: auto;"> <tr> <td style="padding: 2px;">Ferrous Metals</td> <td style="padding: 2px;">3.0 mm</td> </tr> <tr> <td style="padding: 2px;">Non Ferrous Metals</td> <td style="padding: 2px;">4.0 mm</td> </tr> <tr> <td style="padding: 2px;">Stainless Steel</td> <td style="padding: 2px;">3.0 mm</td> </tr> </table>	Ferrous Metals	3.0 mm	Non Ferrous Metals	4.0 mm	Stainless Steel	3.0 mm
Ferrous Metals	3.0 mm						
Non Ferrous Metals	4.0 mm						
Stainless Steel	3.0 mm						

<b>PACKAGING</b>	Product shall be packed in new, clean and undamaged containers that are protected from contamination prior to filling. Packaging materials and/or coatings and linings shall be FDA and USDA approved. All containers shall be securely closed to prevent contamination in transit, handling and storage. Broken, damaged or leaking packages will be refused upon delivery.
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<b>Package Labeling</b>	This product specification is accompanied by an approved format for this product's <u>Principal Display Panel and Information Panel</u> . If applicable, <u>Fill Layouts</u> will also be included. If samples are supplied which has been approved from each of the following departments: <u>Quality Assurance, Marketing, Corporate Office, Procurement, Manufacturing, and Sales.</u>  <u>SEE ATTACHED ARTWORK</u>
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<b>SPECIAL PACKAGING REQUIREMENTS</b>	Standard operating procedures
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<b>SPECIAL SAMPLING PROGRAM</b>	Standard operating procedures
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## FINISHED PRODUCT SPECIFICATION

	3	Resource No.	0190050	
	Plant(s) approved to manufacture this resource number	N	Supersedes Effective Date	02/05/03
	Revision numbers	819, 854	Revision No.	#2

<b>NAME</b>	1/20 KG. WHEY PROTEIN CONCENTRATE POWDER 80%
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<b>PALLET CONFIGURATION</b>	<b>BOXES/UNITS PER LAYER</b>	5
	<b>SHIPPER CASES PER SKID</b>	50 (5 x 10)
Pallet configurations (tie & high) cannot change once it has been established unless written approval has been received from Sorrento Corporate Quality Assurance. No pallet overhangs. See <b>APPENDIX "C" TO SPECIFICATION, "DISTRIBUTION CENTER REQUIREMENTS"</b> for pallet information.		

<b>TEMPERATURE REQUIREMENTS</b>	Product shall have a core temperature of 50°F to 80°F. prior to shipment. Product shall be shipped and stored at temperatures between 50° to 80°F.
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<b>TRANSPORTATION</b>	Carriers shall be suitable for food use and clean to prevent possible contamination and shall protect against deterioration during transit. Each shipment shall not have more than 3 code dates.
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<b>WEIGHT CONTROL</b>	<b>NET WEIGHT PER PACKAGE</b>	MAV applies to each individual package, which is 44.092 pounds.		
	<b>MAV (Maximum Allowable Variation)</b>	Decimal Pounds	Fractional Ounces	Grams
		0.50 lb.	8 oz.	226.796 gms.
See <b>APPENDIX "D" TO SPECIFICATION, "WEIGHT CONTROL REQUIREMENTS"</b> Weight control will follow the National Institute of Standards and Technology Publications. The quantity of the contents for this product must meet the two following requirements: 1) The average quantity of contents of packages in a lot, shipment, or delivery must equal or exceed the quantity printed on the label. 2) The variation of individual package contents from the labeled quantity must not be <u>unreasonably large</u> . (Maximum Allowable Variation) Both requirements apply simultaneously				

<b>ORGANOLEPTIC REQUIREMENTS</b>	<b>Limits</b>	<b>Methods</b>
<b>Flavor/Odor</b>	Typical clean mild dairy flavor. free from strong, stale, rancid or foreign off-flavors & odors	Organoleptic
<b>Body and texture</b>	Free flowing with no hard clumps, non-caking.	Visual / Physical
<b>Appearance</b>	Product shall be a uniform off white to cream color.	Visual

- Nutritional Hyperlink -
- Primary Artwork - \\stringster\vol2\QA\Share\c- 2000 PRIMARY ARTWORK\Whey Powder Primary Artwork Folder\SORRENTO 80% Premium Whey Bag (N).pdf
- Secondary Artwork -
- Primary Shipper Case -
- Pallet Configuration -
- Finished Product Photo -

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