

Finished Goods Specifications

Dairy-free Cheddar Block - US

Product Type	Description	Company Code	UPC Code	SCC Code
Retail	Dairy-free Cheddar Block	3DFU39-101011	8 71459 00012 1	30 871459 00012 2

Standards:

This product

- conforms to all applicable provisions of the Canadian Food & Drugs Act and the US Federal Food, Drug & Cosmetic Act
- is processed and packed under sanitary conditions in accordance with good manufacturing practices and HACCP

Specifications:

Sensory

Flavor	avor Tangy, yeasty, dairy notes	
Appearance	Square block, matte, smooth, bright	
Appearance	orange with few light brown specks	
	Medium to firm bite, medium	
Texture	density, cuttable, no air bubbles,	
	smooth and creamy breakdown	

Microbiological

SPC	< 10,000 cfu/g
Total Coliform	< 100 cfu/g
Yeast	< 100 cfu/g
Mould	< 100 cfu/g

• Product sampled and tested in accordance with the methods of A.O.A.C.

Allergen

Gluten	< 5.0 ppm
Total Milk	< 2.5 ppm
Peanut	< 2.5 ppm

Quantitative allergen analysis based on ELISA technology

Vegan Statement:

Suitable for Vegans. This product, including all ingredients and processing inputs, does not contain animal and/or animal by-products.



Ingredients:

Daiya Oat CreamTM Blend (water, gluten-free oat flour, pea protein, cultures, enzymes), Coconut oil, Modified potato starch, Corn starch, Less than 2 percent of: Konjac flour, Fruit and vegetable juice (for color), Yeast extract, Annatto (for color), Salt, Calcium phosphate, Xanthan gum, Lactic acid, Natural flavors.

Exact breakdown of ingredients not available; considered confidential and proprietary information.

Nutritional Information:

Nutrition Facts Servings: about 7, Serv. size: 1 oz (28g / about 1"cube), Amount per serving: Calories 90, Total Fat 7g (9% DV), Sat. Fat 6g (30% DV), Trans Fat 0g, Cholest. Omg (0% DV), Sodium 240mg (10% DV), Total Carb. 6g (2% DV), Fiber 0g (0% DV), Total Sugars 0g (Incl. 0g Added Sugars, 0% DV), Protein 1g, Vit. D Omcg (0% DV), Calcium 167mg (15% DV), Iron Omg (0% DV), Potas. 14mg (0% DV).

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Date and Lot Code Format:

Position	Character	Significance
6 th - 14 th	Alphanumeric	Expiry Date
6 14		(DDMMMYYYY)
15 th - 17 th	Numeric	Line #
18 th - 21 st	Numeric	Production Time
18 21		Stamp

Example:

USE BY: 09AUG2023 200 16:30

This product is best to use before Aug 09, 2023. It was packed on line 200 on Nov 12, 2022, at 4:30 pm.

Packaging Details:

Unit Weight	Units Per Case	Case Net Weight
7.1 oz (200 g)	8	3.53 lbs (1.6 kg)

Primary Packaging

Description	Flexible film
Material	Top: Polyester / EVOH / Polyethylene Bottom: Nylon / EVOH / Polyolefin

Secondary Packaging

Description	Master Case
Material	Corrugate Box Carton

 Case label will be applied to corrugated master case on the blank panel with information: Product code, product description, Storage condition, net weight, best before date, lot code, scannable UPC and SCC, certifications, and company information.

Certifications:

- Kosher Pareve Orthodox Union
- Non-GMO Project Verified
- Gluten Free Certified Gluten Intolerance Group
- Halal Islamic Food and Nutrition Council of Canada
- Certified Plant Based Plant Based Food Association

Storage and Handling Conditions:

- Keep Refrigerated (1 − 4 °C)
- DO NOT FREEZE
- Best if used within 7 days after opening

Country of Origin:

Product of Canada

SDS Exemption:

This product is considered as food and is not associated with any of the health and physical hazards cited in the *Occupational Safety and Health Administration (OSHA) Hazard Communication Standard* (29CFR 1910.1200). Consequently, a Safety Data Sheet is deemed neither required nor necessary.

GMO Status:

Made from non-genetically engineered ingredients



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