



Department of General Services
Procurement Division
707 Third Street, 2nd Floor
West Sacramento, CA 95605-2811

State of California
CONTRACT NOTIFICATION
****MANDATORY****

| | |
|-------------------------------|--|
| CONTRACT NUMBER: | 1-08-89-67 |
| DESCRIPTION: | Flour |
| CONTRACTOR(S): | Titus Enterprises, Inc. |
| CONTRACT TERM: | July 1, 2008 through June 30, 2009 |
| DISTRIBUTION LIST: | Statewide Institutions |
| STATE CONTRACT ADMINISTRATOR: | Eileen Tardiff 916-375-4432 etardiff@dgs.ca.gov |

_____ original signed _____
Dion Campos, Food Acquisitions Manager

Date: **June 30, 2008**

Contract (Mandatory) 1-08-89-67
Contract Notification and User Guide

Table of Contents

- 1. Quick Reference Guide.....page 3**
- 2. General Terms & Conditions.....pages 4 - 8**
- 3. Agency/User’s Guidepages 9 - 11**
- 4. Contractor’s Guide.....pages 12 - 14**

Attachments

- 5. Cost Sheets1 page**
- 6. Specifications.....2 pages**
- 7. Nutritional Facts Sheets23 pages**
- 8. Kosher Certifications.....7 pages**

Contract (Mandatory) 1-08-89-67
Contract Notification and User Guide

Quick Reference Guide

Both the State and the contractor(s) have assigned contract administrators as the single points of contact for problem resolution and related contract issues.

State Contract Administrator:

| | |
|----------------|---|
| Administrator: | Eileen Tardiff |
| Address: | DGS/Procurement Division 707 3 rd Street, 2 nd Floor, MS201 West Sacramento, Ca 95605 |
| Phone: | (916) 375-4432 |
| Fax: | (916) 375-4439 |
| Email Address: | etardiff@dgs.ca.gov |

Supplier Contact Information:

| | |
|--|--|
| Contact: | Yolanda Barajas |
| Address: | Titus Enterprises, Inc. 2631 E. Byrd Avenue Fresno, CA 93706 |
| Phone: | (559) 495-0890 |
| Fax: | (559) 495-0891 |
| Email Address: | Yolanda@titusent.com |
| Federal Employee Tax ID #: | 77-0546674 |
| Office of Small Business and DVBE Certification #: | 21235 |

Terms of Contract:

| | |
|--------------------------------|---------------------------|
| Offered Terms of Payment: | ½%, 10 days |
| FOB: | Destination |
| Minimum Order: | \$100.00 |
| Product Price Terms: | Firm Fixed |
| Due Date of PO to Supplier: | 15 days prior to delivery |

Contract (Mandatory) 1-08-89-67
Contract Notification and User Guide

General Terms & Conditions

1. SCOPE

The State's contract with Titus Enterprises, Inc. is to provide Flour at contracted pricing to the State of California in accordance with the requirements of Contract # 1-08-89-67. The contractor shall supply the entire portfolio of products as identified in the contract and will be the primary point of contact for data collection, reporting, and distribution of Flour to the State.

The contract term is for one (1) year. The State has the right to exercise the option to extend the contract for an additional one (1) year (or any portion thereof) upon mutual agreement with the contractor. Terms and conditions shall remain the same for the entire contract period including any extensions.

All contract extensions shall be time-based for the stated term and will not have limits to the amount of product quantities guaranteed during the extension term (Exception: see Pg.13, Contractors Guide, No. 6).

2. CONTRACT PRICING STRUCTURE

All pricing is listed on Attachment, Cost Sheets
All contract items are mandatory; there will be no exceptions.

3. ORDERING PROCEDURE:

State departments must submit a Purchasing Authority Purchase Order (Std. 65) directly to the contractor. Agency billing code numbers are required for placement of *all* orders.

There are three ordering methods available on this contract:

- U.S. Mail
- Facsimile
- Email

When using any of the three ordering methods, all State departments must conform to proper State procedures.

Contractor Ordering Information

The ordering information for each contractor is listed in the Quick Reference Guide, Supplier Contact Information.

The contractor must receive agency Purchasing Authority Purchase Order (STD 65) and the delivery schedule 15 days prior to the requested first date of the delivery schedule. The Contractor shall then confirm with the Institution its' desired delivery schedule. All deliveries are to be made according to the requested delivery schedule or preferred one-time delivery.

Contract (Mandatory) 1-08-89-67
Contract Notification and User Guide

General Terms & Conditions continue...

The contractor shall reject Agency's Purchasing Authority Purchase Order (STD 65) that fails to comply with the terms of the above paragraph.

Such rejected Purchasing Authority Purchase Order (STD 65) may be re-submitted for delivery the following month.

If a new contract is not in place by the first day of the expiring month of this contract, purchase orders can be submitted up to the final day of contract expiration. Quantities should be relative to regular ordering patterns. Excessive quantities will be reviewed by the State and Contractor for acceptance. The Contractor will be responsible for the deliveries on this contract up to thirty (30) days past the expiration date of the contract.

Upon receipt of a Purchase Order - Std. 65 (P.O), each Contractor is required to send a copy of each customer's submitted P.O to the contract administrator.

4. ORDER LIMITS

The minimum order shall be \$ **100.00** per delivery. Orders for less than the minimum order shall be considered non-contract and may be purchased from other sources.

5. ORDER ACKNOWLEDGEMENT

The contractor shall provide the ordering agencies with an order receipt acknowledgement containing a unique order number either via e-mail or facsimile within 48 hours of receipt of order.

The acknowledgement shall include:

- Ordering Agency Name
- Purchase Order Number
- Total Cost
- Delivery Date

6. FREIGHT ON BOARD (F.O.B.) DESTINATION

All prices are F.O.B. destination; freight prepaid by the contractor, to the ordering organization's receiving point. Responsibility and liability for loss or damage for all orders will remain with the contractor until final inspection and acceptance, when all responsibility will pass to the ordering organization, except the responsibility for latent defects, fraud, and the warranty obligations.

Contract (Mandatory) 1-08-89-67
Contract Notification and User Guide

General Terms & Conditions continue...

7. EMERGENCY/EXPEDITED ORDERS

If there is an emergency order, the contractor has the right to accept shorter delivery times, which will be subject to LESS-THAN-TRUCKLOAD (LTL) freight rates.

Contractor shall notify the ordering agency upon receipt of the order that such higher freight rates are forthcoming. Such notification shall be by telephone and confirmed in writing within 24 hours of receipt of any late order against this contract.

In addition to normal delivery schedules in all other California counties, the contractor is requested to make deliveries, during off-peak hours, only in these areas: Los Angeles County, Orange County, San Bernardino-Metropolitan area, and the San Diego-Metropolitan area. Off peak hours are 10:00 am to 4:00 pm.

8. SHIPPED ORDERS/PRESERVATION, PACKAGING & PACKING

Unless otherwise specified, preservation, packaging and packing shall be to a degree of protection to preclude damage to containers and/or contents thereof under normal shipping conditions. Handling, etc., shall conform to normal commercial practices and applicable carrier rules and regulations involving shipment from the contractor to the receiving agency for storage.

Packaging and shipping containers shall be in compliance with National Motor freight Classification and Uniform Freight Classification. (Reference www.nmfta.org for information; issue in effect at time of shipment.)

Each shipping case or shipping unit shall clearly indicate the manufacturer or contractor, a complete description including size and quantity, manufacturer's product code number (if applicable) and net weight.

All shipments must comply with General Provisions; Paragraph 12 entitled "Packing and Shipment". The General Provisions are available at:
<http://www.documents.dgs.ca.gov/pd/modellang/GPnonIT0407.pdf>

9. PALLETIZATION

All pallets employed in the delivery of goods shall be of sturdy construction and adequate condition to assure delivery of the goods without damage to the goods or safety hazards.

Exchange pallets may be available; however, the State assumes no responsibility for the availability to exchange pallets. Delivery drivers shall not remove more pallets from the institutions than delivering at time of delivery.

Contract (Mandatory) 1-08-89-67
Contract Notification and User Guide

General Terms & Conditions continue...

10. QUALITY ASSURANCE

All products ordered shall be delivered under acceptable standard sanitary conditions and must be in the correct quantity and free of damage.

The contractor shall provide recall notification, regardless of level, in writing to the State and each institution through the most expedient method possible. The notices, at a minimum, shall include a complete product description and/or identification, contract number, delivery order number and disposition instructions. The contractor shall issue replacement of product or credit for any product removed or recalled. Each facility shall have the option of accepting either replacement product or credit in exchange for recalled/removed products.

11. INVOICING REQUIREMENTS

Ordering Agencies may require separate invoicing, as specified by each ordering organization. Invoices will contain the following information:

- Contractor's name, address and telephone number
- State's contract number
- Agency purchase order number
- Item and commodity code number
- Quantity purchased
- Contract price and extension
- State sales and/or use tax
- Prompt payment discounts/cash discounts, if applicable
- Totals for each order

The contractor shall render invoices as instructed on individual orders. Invoices shall include the order number, the contract number, the item number, the description, the unit price, the extension, and the terms for payment.

12. SPECIFICATIONS

The offered product(s) must be in accordance with the attached bid specifications:

8920-08BS-011R1 dated May 7, 2008

All items furnished shall be latest pack on date of shipment and shall be first quality when grade is not specified.

Contract (Mandatory) 1-08-89-67
Contract Notification and User Guide

General Terms & Conditions continue...

13. PAYMENT

Offered payment terms for this contract are as follows:

| Contractor | Terms |
|-------------------------|--------------|
| Titus Enterprises, Inc. | ½%, 10 days |

Payment will be made in accordance with the provisions of the California Prompt Payment Act, Government Code Section 927 etc. seq. Unless expressly exempted by statute, the Act requires State departments to pay properly submitted, undisputed invoices not more than forty-five (45) days after the date of acceptance of goods, performance of services, or receipt of an undisputed invoice, whichever is later.

14. PRICES

Prices will be **firm fixed** for the duration of the contract, including any extensions.

15. FORCED, CONVICT, AND INDENTURED LABOR

No foreign-made equipment, materials, or supplies furnished to the State pursuant to this contract may be produced in whole or in part by forced labor, convict labor, or indentured labor. The contractor agrees to comply with this provision of the contract.

16. ATTACHMENTS

- Contract Pricing
- State Specification(s)
8920-08BS-011R1 dated May 7, 2008
- Nutritional Facts
- Kosher Certificates

Contract (Mandatory) 1-08-89-67
Contract Notification and User Guide

Agency/Users Guide

1. CONTRACT USAGE/RULES

- A. The use of this contract is mandatory for all State agencies participating in this contract.
- B. Ordering State departments must adhere to all applicable State laws, regulations, policies, best practices, and purchasing authority requirements, e.g. California Codes, Code of Regulations, State Administrative Manual, Management Memos, and State Contract Manual Volume 2 and 3, as applicable.
- C. Prior to placing orders against this contract, State departments must have been granted purchasing authority by the Department of General Services, Procurement division (DGS/PD) for the use of the State's statewide contracts. The department's current purchasing authority number must be entered in the appropriate location on each purchase document. Departments that have not been granted purchasing authority by DGS/PD for the use of the State's statewide contracts may access the Purchasing Authority Application at <http://www.pd.dgs.ca.gov/deleg/pamanual.htm> or may contact DGS/PD's Purchasing Authority Management Section by e-mail at pams@dgs.ca.gov.
- D. State departments are required to have a Department of General Services (DGS) agency billing code prior to using this contract. DGS agency billing codes may be obtained by contacting the DGS billing code contact and providing the following:
- State Department Name
 - Contact name
 - Telephone number
 - Mailing address
 - Facsimile number and e-mail address

Email the required information to the following DGS billing code contacts:

- Marilyn.ebert@dgs.ca.gov and
- Wilson.lee@dgs.ca.gov

2. DGS ADMINISTRATIVE FEES

The DGS will bill each State department an administrative fee for use of this statewide contract. The administrative fee should NOT be included in the order total, nor remitted before an invoice is received from DGS. (For current fees you may click on "DGS Price Book" at: <http://www.ofs.dgs.ca.gov/Price+Book/P/Purchasing.htm>.)

Contract (Mandatory) 1-08-89-67
Contract Notification and User Guide

Agency/Users Guide continue...

3. PROBLEM RESOLUTION

The first step in problem resolution is to call the contractor(s) directly. Ordering agencies with unresolved issues should immediately notify the State's contract administrator for resolution. Agency must submit a completed Contractor Performance Report to the contract administrator within 3 days of occurrence.

4. PURCHASE EXECUTION

A. State departments must use the Purchasing Authority Purchase Order (Std. 65). An electronic version of the Std. 65 is available at the Office of State Publishing web site:

<http://www.dgs.ca.gov/osp> (select Standard Forms).

B. All State agencies will submit a copy of any executed purchase order(s) documents to:

DGS/Procurement Division (IMS# Z-1)
Attn: Data Entry Unit, Second Floor, MS 203
707 Third Street, 2nd Floor North
West Sacramento, CA 95605-2811

5. PAYEE DATA RECORD

Each State accounting office must have a copy of the Payee Data Record (Std. 204) in order to process payments. Agencies should forward a copy of the Std. 204 to their accounting office(s). Without the Std. 204, payment may be unnecessarily delayed. Copies of the awardees Payee Data Records are on file. Should an agency need a copy, please contact the contract administrator for this contract.

The Federal Employee ID numbers are listed below:

| Contractor Name | Federal Employee ID Number |
|-------------------------|-----------------------------------|
| Titus Enterprises, Inc. | 77-0546674 |

6. SMALL BUSINESS CERTIFICATION

The small business (SB) certification(s) is listed below. Agencies can verify that the certifications are currently valid at the following website: <http://www.pd.dgs.ca.gov/smbus/default.htm>.

| Contractor Name | OSDS Certification # |
|-------------------------|-----------------------------|
| Titus Enterprises, Inc. | 21235 |

Contract (Mandatory) 1-08-89-67
Contract Notification and User Guide

Agency/Users Guide continue...

7. AGENCY NOTE: DRUG-FREE WORKPLACE CERTIFICATION

The contractor certified under penalty of perjury under the laws of the State of California that the Contractor(s) will comply with the requirements of the Drug-Free Workplace Act of 1990 (Government Code Section 8350 et seq.) and will provide a drug-free workplace by taking the actions required of Government Code Section 8355(a), (b), and (c).

Based on the above, when ordering against this contract, using agencies are not required to have the Contractor(s) submit a Drug-Free Workplace Certificate.

Contract (Mandatory) 1-08-89-67
Contract Notification and User Guide

Contractors Guide

1. DELIVERY INSTRUCTIONS

It shall be the contractor's responsibility to obtain proper clearance for delivery drivers prior to any and all deliveries throughout the California State Prison system. The contractor must contact the individual agency for specific clearance procedures, as these procedures may vary from facility to facility.

2. DELIVERY TIMELINES

This contract will be separate from any other contract. Deliveries required from this contract shall NOT be withheld due to the unavailability of goods for delivery under any other contract. Failure to deliver goods in strict conformance with the terms and conditions of this contract will incur default action as provided for under Section 26 of the General Provisions. This includes timeliness of deliveries and quality levels of items received.

NOTE: Holding orders for full truckloads is not acceptable. If your company is found doing so, without authorization from the institution(s) being delivered to, your company can be found in default of the contract.

3. CONTRACTOR REPORTING REQUIREMENTS

The requirement to provide contract activity reports is a mandatory contract requirement that speaks to the issue of your firm being a responsible supplier to the State of California. The required reports shall be submitted to the State **monthly**, commencing on the 5th day of the proceeding month to the Contract Administrator. If the State does not receive the required reports by the required dates, your firm may be prevented from bidding on future bids until such time we receive these reports. A sample of this report is attached in Section VIII, Forms & Attachments, and Attachment 1. The State's form must be used (if you did not receive a copy, request a copy via email from the contract administrator). The report must be done in the State's Excel spreadsheet form, and submitted to the contract administrator by disk or by email. This report must be done per order, per commodity, per institution. Invoice copies or list of purchase orders will not fulfill this requirement. This report is to include:

1. Agency Name
2. Purchase Order Number
3. Purchase Order Date
4. Agency Billing Code
5. Line Item Number & Description
6. Quantity Ordered
7. Contract Cost Per Unit
8. Total Cost Line Item

The contractor must total each PO, each Institution, and a grand total for the complete month.

Contract (Mandatory) 1-08-89-67
Contract Notification and User Guide

Contractors Guide continue...

In addition, a quarterly overview report is required utilizing the same reporting forms. Invoice copies or list of purchase orders will not fulfill this requirement. This report shall be submitted to the State quarterly, commencing on the 15th day of the proceeding quarter to the Procurement Division, Food Acquisitions Unit.

4. 30-DAY TERMINATION

The State may terminate this contract for convenience upon thirty (30) days written notice. Upon termination or other expiration of this contract, each party will assist the other party in an orderly termination of the contract, as to facilitate the orderly, non-disrupted business continuation of each party.

5. QUANTITY

Quantities shown for each line item are estimated and are the anticipated purchasing pattern. Actual purchases may vary from this pattern. The State will not be obligated to purchase contractors' excess inventory of any line item if actual purchases vary from the anticipated purchasing pattern. The State may purchase these items from other than the contractor in the event of an emergency.

6. CONTRACT DOLLAR VALUE

If the contract dollar value plus 40% is expended before the expiration date, the contractor shall notify the State contract administrator immediately. The contractor is responsible for providing a written notification along with providing all usage reports for justification. The contract shall include a statement of intention to either continue or terminate the contract. The contractor may continue to accept orders until the State returns a written decision of the disposition of the contract. At that time, the contract may be terminated by either party or, by mutual agreement, be allowed to continue until the expiration date or such other date mutually agreed upon.

The contractor shall refuse to accept any orders after a date set for termination, and the state may disclaim liability for any purchases made after such date. The total dollar value of this contract is subject to a variance. If the expiration date occurs before the contract dollar value less 20% is expended, the contract may be extended, upon mutual State and Contractor's agreement, until the minimum dollar value is reached.

The State shall be excused from purchasing the minimum contract quantities to the extent that such reduced requirements are caused by closure of State facilities, cancellation, or reduction of State programs or lack of appropriations.

Contract (Mandatory) 1-08-89-67
Contract Notification and User Guide

Contractors Guide continue...

7. MODIFICATION OF CONTRACT

Delivery sites may be added or deleted as deemed necessary by DGS' Procurement Division.

At the discretion of the State, any contract may be modified in whole or in part upon mutual agreement of both parties. Such modifications shall be in writing, signed and dated by an authorized representative of each party.

8. EMERGENCY EXTENSION OPTION

In the event of an emergency, the State upon mutual agreement with the contractor may extend the contract for up to one (1) additional year beyond the stated term and any noted extensions. Extensions during this period may occur in various increments until the establishment of a new contract (the total of the Emergency extension(s) terms shall not exceed one (1) additional year). All original Terms and Conditions shall remain the same during the extensions. Emergency Extension option may be exercised in the event that a replacement contract cannot be established due to the protest of Intent to Award, loss of key State procurement staff, or other circumstance that would otherwise cause an unanticipated disruption in the State contracting process.

Contract (Mandatory) 1-08-89-67
Cost Sheets

THESE PRODUCTS ARE ALL KOSHER

| Item | Unit | Commodity # | Description | Unit Price |
|-------------|-------------|--------------------|--|-------------------|
| (1) | BG | 8920-914-0190-5 | Flour, All Purpose, 50 lb. bag | \$ 18.83 |
| | | Manufacturer: | Honeyville Grain, Inc. | |
| | | Brand Offered: | Honeyville Grain | |
| | | Product Code: | 16-300 | |
| (2) | BG | 8920-914-0101-2 | Flour, Bran, Baker, 50 lb. bag | \$ 16.50 |
| | | Manufacturer: | Honeyville Grain, Inc. | |
| | | Brand Offered: | Honeyville Grain | |
| | | Product Code: | 10-154 | |
| (3) | BG | 8920-914-0109-7 | Flour, Bread, 50 lb. bag | \$ 18.85 |
| | | Manufacturer: | Honeyville Grain, Inc. | |
| | | Brand Offered: | Honeyville Grain | |
| | | Product Code: | 16-271 | |
| (4) | BG | 8920-914-0102-4 | Flour, Cake, 50 lb. bag | \$ 18.95 |
| | | Manufacturer: | Honeyville Grain, Inc. | |
| | | Brand Offered: | Honeyville Grain | |
| | | Product Code: | 16-670 | |
| (5) | BG | 8920-914-0104-8 | Flour, Pastry, 50 lb. bag | \$ 18.45 |
| | | Manufacturer: | Honeyville Grain, Inc. | |
| | | Brand Offered: | Honeyville Grain | |
| | | Product Code: | 16-730 | |
| (6) | BG | 8920-914-0110-3 | Flour, Wheat, Whole, 50 lb. bag | \$ 19.00 |
| | | Manufacturer: | Honeyville Grain, Inc. | |
| | | Brand Offered: | Honeyville Grain | |
| | | Product Code: | 14-255 | |



STATE OF CALIFORNIA

Bid Specification

8920-08BS-011R1

Flour and Bakers Bran

1.0 SCOPE

This bid specification identifies requirements for flour and bakers bran packed in commercially acceptable containers suitable for use by State of California Institutions.

2.0 GENERAL REQUIREMENTS

- 2.1 The products shall comply with all applicable Federal & State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product within the commercial marketplace.
- 2.2 The products shall be prepared in accordance with the 21 CFR §110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.
- 2.3 The products shall comply with the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

3.0 REQUIREMENTS

- 3.1 **Material:** Flour shall be milled from clean, sound, and scoured grain that is essentially free from smut, ergot, weed seeds and other foreign material. The class(es) of grain shall be as specified for the type of flour as defined by the Official Grain Standards of the United States.
- 3.2 **Finished Product:** The finished product, of each type, shall have a good characteristic color; shall have a natural flour flavor and odor; and shall be free from rancid, bitter, musty and all other undesirable flavors and odors. The flour shall be free flowing and free of lumps.
- 3.3 **Enrichment Requirement:** Enrichment shall be in accordance with the requirements of the definitions and standards for flour of the Federal Food and Drug Administration (21 CFR § 137.165).
- 3.4 **Bleach Requirements:** The quantity and type of bleaching agent used shall be such as to produce the most beneficial effect on the flour with respect to color and baking quality and in accordance with 21 CFR § 137.105.
- 3.5 **Preparation**
 - 3.5.1 Wheat flour shall be milled and processed in the United States, its territories or possessions, from wheat produced in the United States. The wheat shall be U.S. No. 2 grade or better. Unclassed wheat and mixed wheat are excluded.
 - 3.5.2 Wheat flour shall be milled from wheat of the following classes:

| Types of Wheat Flour | Classes of Wheat |
|---|---|
| Bread flour, bread flour (Hearth-style) and whole wheat flour | Hard red spring Hard red winter Hard white wheat |
| General purpose flour | Hard red spring Hard red winter Soft red winter Hard white wheat Soft white wheat |
| Cake flour and pastry flour | Soft red winter Soft white wheat |

3.5.3 Hearth-style bread flour may contain potassium bromate added in a quantity not exceeding 25 parts to each million parts of finished flour to achieve maximum quality acceptance Hearth-style bread products.

3.5.4 Bakers Bran shall be prepared from the bran of cleaned sound wheat. It shall be as free of other parts of the wheat as possible using good milling practices.

3.6 Analytical and physical requirements

TABLE I. Analytical and physical requirements for wheat flour

The wheat flour shall be compliant with the following requirements when analyzed in accordance with the Approved Methods of the American Association of Cereal Chemists (AACC) identified in the Commercial Item Description (CID) A-A-20126E (February 26, 2004).

| TYPE | Protein level ^{1/} (%) | | Ash level (%) ^{1/} | Moisture (%) | FN Units or GAA ^{2/} | | |
|-------------------------------|------------------------------------|------|--------------------------------|-----------------|-------------------------------|------|-----------|
| | Min. | Max. | Max. | Max. | Min. | Max. | Min. Max. |
| Bread flour | 10.5 | --- | 0.56 | 15.0 | 225 - 300 | | 300 - 600 |
| Bread flour (Hearth-style) | 13.3 | --- | 0.56 | 14.0 | 200 - 300 | | 350 - 600 |
| General Purpose | | | | | | | |
| Flour | 9.0 | --- | 0.58 | 15.0 | 225 - 300 | | 300 - 600 |
| Cake flour ^{3/} | --- | 9.3 | 0.44 | 14.0 | 300 | --- | --- |
| Pastry flour | --- | 10.5 | 0.57 | 14.0 | 300 | --- | --- |
| Whole Wheat | | | | | | | |
| flour | 12.0 | --- | 1.90 | 15.5 | 250 | --- | --- |

1/ Requirements are based on maximum percent moisture for each type and are calculated on a moisture free basis as not more than the sum of 1/20 of the percent protein (moisture free) plus 0.35.

2/ Falling Number (FN) applies to all flours containing diastatic barley malt. Grain Amylase Analyzer (GAA) applies to flours containing fungal alpha-amylase. (1 to 2.5g fungal alpha-amylase/100 lb. enriched flour.)

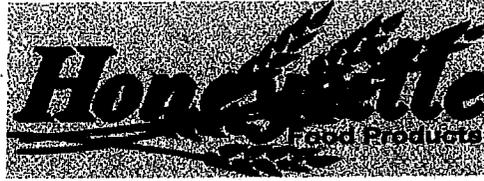
3/ pH level shall be not less than 4.3 minimum nor more than 5.0 maximum.

TABLE II. Bakers Bran Requirements

| Moisture | Protein – 1/ | Ash – 1/ | Crude Fiber |
|------------|--------------|-----------|-------------|
| 14.0% Max. | 12.0% Min. | 7.0% Max. | 12.0% Max. |

1/ Calculated to 14.0% moisture basis.

3.7 Packaging: Flour and bran shall be packaged in 50-pound multi-wall paper or cotton bags.



11600 Dayton Drive – Rancho Cucamonga, California 91730 Tel: (909) 980-9500 Fax: (909) 980-6503
 635 N. Billy Mitchell Road - Salt Lake City, Utah 84116 Tel: (801) 972-2168 Fax: (801) 972-8412
 3750 West 7200 North - Honeyville, Utah 84116 Tel: (435) 279-8197 Fax: (435) 279-8111

Product Specification

PRODUCT: All Purpose Flour - Bleached

CODE: 16-300

Honeyville's All Purpose Flour (bleached) is milled from sound, scientifically cleaned and specifically selected spring and winter wheat, to produce a premium quality, patent flour.

SUPPLIER INFORMATION

Company Address: 11600 Dayton Dr Rancho Cucamonga, CA 91730
 AIB Inspected: YES 2006 Result: SUPERIOR
 HACCP Program in place YES
 ORGANIC Certified: YES Agency: Organic Certifiers
 Kosher Certified: YES Rabbinical Organization: IGUD HAKASHRUS OF
 LOS ANGELES KEHILLA KOSHER Rabbi Administrator: Rabbi Avrohom Teichman
 Symbol: 
 FDA Registered: YES

COMPLIANCE TECHNICAL DATA

- ◆ Ingredient Declaration: Bleached wheat flour enriched (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid)
- ◆ Flavors: NONE ADDED
- ◆ This product is not Irradiated.
- ◆ This product contains no components from an animal source.
- ◆ Product is produced under the jurisdiction of the FDA and is listed as "Food For Human Consumption" and is, therefore, classified as non-hazardous materials.
- MSDS, KOSHER, GMO & Certificate of Analysis available upon request.

PACKAGING: Product is packaged in New Muti-Wall paper valve bags, 50 lbs net weight. All packaging materials should indicate if the product is organic.

SHIPPING & STORAGE

- ◆ Shipping/Storage: Cool, Dry Environment
- ◆ Shelf Life: 6 Months to 1 Year
- ◆ Lot Coding: 190413 190 = Julian Date; 4 = Year; 1 = Shift; 3 = Load#



Locations in: California – Utah – Mexico Serving the food industry for over 50 years
 AIB Approved – Superior Rating Visit us at: www.honeyvillefoods.com

All Purpose Flour (Bleached)

Product Analysis

Analytical Information

| | |
|----------|-----------|
| Moisture | 15.0% max |
| Protein | 9.0% min |
| Ash | .58% max |
| | |
| | |

Farinograph Specification

| | |
|-------------|----------------|
| Peak | 7 min +/- 2min |
| Stability | 17 +/- 2 min |
| MT: | 25 +/- 10 BU |
| Absorption: | 63 +/- 2% |
| | |

Allergen Information

| Note - List of derivatives is not all-inclusive | Present in Product? (Yes/No) | If Present, in what form? | Present in other Products made on the same line? | Present in the same Facility/Plant? |
|--|------------------------------|---------------------------|--|-------------------------------------|
| Dairy (includes butter, buttermilk, casein, cheese, margarine, sodium caseinate, sour cream, whey) | No | None | No | Yes |
| Eggs (includes whole eggs, egg yolks, egg whites, ovalbumin) | No | None | No | Yes |
| Soybeans (includes soy flour, soy protein isolate, lecithin, textured vegetable protein, soybean oil) | No | None | No | Yes |
| Wheat (includes bran, bread crumbs, cereal extracts, wheat flour, wheat germ, wheat gluten, wheat starch) | Yes | Wheat | Yes | Yes |
| Peanuts (includes peanut butter, peanut flour, peanut protein, peanut oil, peanut flavors) | No | None | No | Yes |
| Tree Nuts (includes almond, brazilnut, cashew, chestnut, hazelnut, macadamia, pecan, pine, pistachio, walnut) | No | None | No | Yes |
| Fish/Shellfish (includes all types and their derivatives) | No | None | No | No |
| Sulfites (includes sulfur dioxide, sodium sulfite, bisulfites or metabisulfite) | No | None | No | Yes |
| Yellow #5 | No | None | No | Yes |

*** This product meets all current and applicable regulations of the Federal Food, Drug and Cosmetic Act as amended and meets applicable state statutes and regulations.**



All Purpose Flour (b) Nutritional

Per 100g

| | | | |
|-----------------------|--------|---------------------|------------|
| 10:0 - Capric | g | Gram Weight | 100.00 g |
| 12:0 - Lauric | g | Histidine | g |
| 14:0 - Myristic | g | Inositol | g |
| 14:1 - Myristol | g | Insoluble Fiber | g |
| 15:0 - Pentadec | g | Iodine | mcg |
| 15:1 - Pentadecenoic | g | Iron | 3.70 mg |
| 16:0 - Palmitic | g | Isoleucine | g |
| 16:1 - Palmitol | g | Kilojoules | 1443.48 kj |
| 17:0 - Heptadec | g | Lactic Acid | g |
| 17:1 - Heptadecenoic | g | Lactose | g |
| 18:0 - Stearic | g | Leucine | g |
| 18:1 - Oleic | g | Lutein & Zeaxanthin | mcg |
| 18:2 - Linoleic | g | Lycopene | mcg |
| 18:3 - Linolenic | g | Lysine | g |
| 18:4 - Stearidon | g | Magnesium | mg |
| 20:0 - Arachidic | g | Malic Acid | g |
| 20:1 - Eicosen | g | Maltose | g |
| 20:3 - Eicosatrienoic | g | Manganese | mg |
| 20:4 - Arachidon | g | Mannitol | g |
| 20:5 - EPA | g | Methionine | g |
| 22:0 - Behenate | g | Molybdenum | mcg |
| 22:1 - Erucic | g | Mono Fat | g |
| 22:5 - DPA | g | Monosaccharides | g |
| 22:6 - DHA | g | Net Carbs | 70.40 g |
| 24:0 - Tetracos | g | Niacin Equivalents | mg |
| 24:1 - Nervonic | g | Omega 3 Fatty Acid | g |
| 4:0 - Butyric | g | Omega 6 Fatty Acid | g |
| 6:0 - Caprioc | g | Organic Acids | g |
| 8:0 - Caprylic | g | Other Carbs | g |
| Acetic Acid | g | Pantothenic Acid | mg |
| Alanine | g | Phenylalanine | g |
| Alcohol | g | Phosphorus | 100.00 mg |
| Alpha Carotene | mcg | Poly Fat | g |
| Arginine | g | Potassium | 127.00 mg |
| Artificial Sweetener | mg | Proline | g |
| Ash | 0.51 g | Protein | 12.20 g |
| Aspartame | mg | Pyramid - Bread | |

| | | | |
|------------------------|-------------|---------------------------|---------|
| Aspartate | g | Pyramid - Fat | |
| Beta Carotene Equiv | mcg | Pyramid - Fruit | |
| Beta-Carotene | mcg | Pyramid - Meat | |
| Biotin | mcg | Pyramid - Milk | |
| Boron | mcg | Pyramid - Vegetables | |
| Caffeine | mg | Saccharin | mg |
| Calcium | 15.00 mg | Saturated Fat | g |
| Calories | 345.00 kcal | Selenium | mcg |
| Calories from Fat | 10.80 kcal | Serine | g |
| Calories from SatFat | kcal | Sodium | 2.00 mg |
| Calories from TransFat | kcal | Soluble Fiber | g |
| Carbohydrates | 72.00 g | Sorbitol | g |
| Chloride | 2.50 mg | Starch | g |
| Cholesterol | mg | Sucrose | g |
| Choline | mg | Sugar Alcohol | g |
| Chromium | mcg | Taurine | g |
| Citric Acid | g | Threonine | g |
| Copper | mg | Total Sugars | g |
| Cost | | Trans Fatty Acid | g |
| Cryptoxanthin | mcg | Tryptophan | g |
| Cystine | g | Tyrosine | g |
| Dietary Fiber | 1.60 g | Valine | g |
| Disaccharides | g | Vitamin A - Carotenoid RE | mcg |
| Exchange - Fat | | Vitamin A - IU | IU |
| Exchange - Fruit | | Vitamin A - RAE | mcg |
| Exchange - Meat | | Vitamin A - RE | mcg |
| Exchange - Milk | | Vitamin A - Retinol RE | mcg |
| Exchange - Other Carbs | | Vitamin B1 - Thiamin | 0.58 mg |
| Exchange - Starch | | Vitamin B12 | mcg |
| Exchange - Vegetables | | Vitamin B2 - Riboflavin | 0.40 mg |
| Exchange - Very Lean | | Vitamin B3 - Niacin | 4.60 mg |
| Meat | | Vitamin B6 | mg |
| Fat | 1.20 g | Vitamin C | mg |
| Fluoride | mg | Vitamin D - IU | IU |
| Folate | mcg | Vitamin D - mcg | mcg |
| Folate, DFE | mcg | Vitamin E - Alpha | mg |
| Fructose | g | Equivalents | |
| Galactose | g | Vitamin E - Alpha-Toco | mg |
| Glucose | g | Vitamin E - IU | IU |
| Glutamate | g | Vitamin E - mg | mg |
| Glycemic Index | | Vitamin K | mcg |
| Glycemic Load | | Water | 14.00 g |
| Glycerol | g | Xylitol | g |
| Glycine | g | Zinc | mg |



11600 Dayton Drive – Rancho Cucamonga, California 91730 Tel: (909) 980-9500 Fax: (909) 980-6503
 635 N. Billy Mitchell Road - Salt Lake City, Utah 84116 Tel: (801) 972-2168 Fax: (801) 972-8412
 3750 West 7200 North - Honeyville, Utah 84116 Tel: (435) 279-8197 Fax: (435) 279-8111

Product Specification

PRODUCT: Red Wheat Bran

CODE: 10-154

Red Wheat Bran is a course bran flake from Hard Red Winter Wheat. Red Wheat Bran, or Clean Red Bran is a product of the flour milling process. It is an excellent source in many vitamins and minerals. It is processed and packaged following current Federal Good Manufacturing Practices.

SUPPLIER INFORMATION

Company Address: 11600 Dayton Dr Rancho Cucamonga, CA 91730
 AIB Inspected: YES 2006 Result: SUPERIOR
 HACCP Program in place YES
 ORGANIC Certified: YES Agency: Organic Certifiers
 Kosher Certified: YES Rabbinical Organization: IGUD HAKASHRUS OF
 LOS ANGELES KEHILLA KOSHER Rabbi Administrator: Rabbi Avrohom Teichman
 Symbol: 
 FDA Registered: YES

COMPLIANCE TECHNICAL DATA

- ◆ Ingredient Declaration: Red Wheat Bran
- ◆ Flavors: NONE ADDED
- ◆ This product is not Irradiated.
- ◆ This product contains no components from an animal source.
- ◆ Product is produced under the jurisdiction of the FDA and is listed as "Food For Human Consumption" and is, therefore, classified as non-hazardous materials.
- MSDS, KOSHER, GMO & Certificate of Analysis available upon request.

PACKAGING: Product is packaged in New Muti-Wall paper valve bags, 50 lbs net weight. All packaging materials should indicate if the product is organic.

SHIPPING & STORAGE

- ◆ Shipping/Storage: Cool, Dry Environment
- ◆ Shelf Life: 6 Months
- ◆ Lot Coding: 810701 81 = Month, 07 = Date, 01 = Packing Number



Locations in: California – Utah – Mexico Serving the food industry for over 50 years

AIB Approved – Superior Rating

Visit us at: www.honeyvillefoods.com

Red Wheat Bran

Product Analysis

Analytical Information

| | |
|-------------|-----------|
| Moisture | 14.0% max |
| Protein | 12.0% min |
| Ash | 7.0% max |
| Crude Fiber | 12.0% max |
| | |

Microbiological Analysis

| | |
|----------------------|----------------|
| Standard Plate Count | <10,000 per gr |
| Coliform | < 100 per gr |
| E. Coli | < 3 per gr |
| Yeast and Mold | < 200 per gr |
| Salmonella | Negative |

Allergen Information

| Note - List of derivatives is not all-inclusive | Present in Product? (Yes/No) | If Present, in what form? | Present in other Products made on the same line? | Present in the same Facility/Plant? |
|---|---------------------------------|------------------------------|--|--|
| Dairy (includes butter, buttermilk, casein, cheese, margarine, sodium caseinate, sour cream, whey) | No | None | No | Yes |
| Eggs (includes whole eggs, egg yolks, egg whites, ovalbumin) | No | None | No | Yes |
| Soybeans (includes soy flour, soy protein isolate, lecithin, textured vegetable protein, soybean oil) | No | None | No | Yes |
| Wheat (includes bran, bread crumbs, cereal extracts, wheat flour, wheat germ, wheat gluten, wheat starch) | Yes | Wheat | Yes | Yes |
| Peanuts (includes peanut butter, peanut flour, peanut protein, peanut oil, peanut flavors) | No | None | No | Yes |
| Tree Nuts (includes almond, brazilnut, cashew, chestnut, hazelnut, macadamia, pecan, pine, pistachio, walnut) | No | None | No | Yes |
| Fish/Shellfish (includes all types and their derivatives) | No | None | No | No |
| Sulfites (includes sulfur dioxide, sodium sulfite, bisulfites or metabisulfite) | No | None | No | Yes |
| Yellow #5 | No | None | No | Yes |

*** This product meets all current and applicable regulations of the Federal Food, Drug and Cosmetic Act as amended and meets applicable state statutes and regulations.**

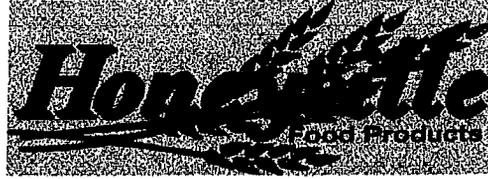


Red Wheat Bran Nutritional

Per 100g

| | | | |
|-----------------------|----------|---------------------|------------|
| 10:0 - Capric | g | Gram Weight | 100.00 g |
| 12:0 - Lauric | 0.00 g | Histidine | 0.43 g |
| 14:0 - Myristic | 0.01 g | Inositol | g |
| 14:1 - Myristol | g | Insoluble Fiber | 39.80 g |
| 15:0 - Pentadec | g | Iodine | mcg |
| 15:1 - Pentadecenoic | g | Iron | 10.57 mg |
| 16:0 - Palmitic | 0.56 g | Isoleucine | 0.49 g |
| 16:1 - Palmitol | 0.02 g | Kilojoules | 903.74 kj |
| 17:0 - Heptadec | g | Lactic Acid | g |
| 17:1 - Heptadecenoic | g | Lactose | g |
| 18:0 - Stearic | 0.04 g | Leucine | 0.93 g |
| 18:1 - Oleic | 0.62 g | Lutein & Zeaxanthin | 240.00 mcg |
| 18:2 - Linoleic | 2.04 g | Lycopene | 0.00 mcg |
| 18:3 - Linolenic | 0.17 g | Lysine | 0.60 g |
| 18:4 - Stearidon | g | Magnesium | 611.00 mg |
| 20:0 - Arachidic | g | Malic Acid | g |
| 20:1 - Eicosen | g | Maltose | g |
| 20:3 - Eicosatrienoic | g | Manganese | 11.50 mg |
| 20:4 - Arachidon | 0.00 g | Mannitol | g |
| 20:5 - EPA | g | Methionine | 0.23 g |
| 22:0 - Behenate | g | Molybdenum | mcg |
| 22:1 - Erucic | g | Mono Fat | 0.64 g |
| 22:5 - DPA | g | Monosaccharides | g |
| 22:6 - DHA | g | Net Carbs | 21.71 g |
| 24:0 - Tetracos | g | Niacin Equivalents | 18.28 mg |
| 24:1 - Nervonic | g | Omega 3 Fatty Acid | 0.17 g |
| 4:0 - Butyric | g | Omega 6 Fatty Acid | 2.04 g |
| 6:0 - Caprioc | g | Organic Acids | g |
| 8:0 - Caprylic | g | Other Carbs | 21.30 g |
| Acetic Acid | g | Pantothenic Acid | 2.18 mg |
| Alanine | 0.76 g | Phenylalanine | 0.59 g |
| Alcohol | 0.00 g | Phosphorus | 1013.00 mg |
| Alpha Carotene | 0.00 mcg | Poly Fat | 2.21 g |
| Arginine | 1.09 g | Potassium | 1182.00 mg |
| Artificial Sweetener | mg | Proline | 0.88 g |
| Ash | 5.79 g | Protein | 15.55 g |

| | | | |
|------------------------|-------------|---------------------------|-----------|
| Aspartame | mg | Pyramid - Bread | 4.49 |
| Aspartate | 1.13 g | Pyramid - Fat | |
| Beta Carotene Equiv | 6.00 mcg | Pyramid - Fruit | |
| Beta-Carotene | 6.00 mcg | Pyramid - Meat | |
| Biotin | 44.20 mcg | Pyramid - Milk | |
| Boron | mcg | Pyramid - Vegetables | |
| Caffeine | 0.00 mg | Saccharin | mg |
| Calcium | 73.00 mg | Saturated Fat | 0.63 g |
| Calories | 216.00 kcal | Selenium | 77.60 mcg |
| Calories from Fat | 38.25 kcal | Serine | 0.68 g |
| Calories from SatFat | 5.67 kcal | Sodium | 2.00 mg |
| Calories from TransFat | 0.00 kcal | Soluble Fiber | 3.00 g |
| Carbohydrates | 64.51 g | Sorbitol | g |
| Chloride | 147.00 mg | Starch | g |
| Cholesterol | 0.00 mg | Sucrose | g |
| Choline | 74.50 mg | Sugar Alcohol | g |
| Chromium | 5.00 mcg | Taurine | g |
| Citric Acid | g | Threonine | 0.50 g |
| Copper | 1.00 mg | Total Sugars | 0.41 g |
| Cost | | Trans Fatty Acid | 0.00 g |
| Cryptoxanthin | 0.00 mcg | Tryptophan | 0.28 g |
| Cystine | 0.37 g | Tyrosine | 0.44 g |
| Dietary Fiber | 42.80 g | Valine | 0.73 g |
| Disaccharides | g | Vitamin A - Carotenoid RE | 0.90 mcg |
| Exchange - Fat | | Vitamin A - IU | 9.00 IU |
| Exchange - Fruit | | Vitamin A - RAE | 0.45 mcg |
| Exchange - Meat | | Vitamin A - RE | 0.90 mcg |
| Exchange - Milk | | Vitamin A - Retinol RE | 0.00 mcg |
| Exchange - Other Carbs | | Vitamin B1 - Thiamin | 0.52 mg |
| Exchange - Starch | 2.70 | Vitamin B12 | 0.00 mcg |
| Exchange - Vegetables | | Vitamin B2 - Riboflavin | 0.58 mg |
| Exchange - Very Lean | | Vitamin B3 - Niacin | 13.58 mg |
| Meat | | Vitamin B6 | 1.30 mg |
| Fat | 4.25 g | Vitamin C | 0.00 mg |
| Fluoride | mg | Vitamin D - IU | IU |
| Folate | 79.00 mcg | Vitamin D - mcg | mcg |
| Folate, DFE | 79.00 mcg | Vitamin E - Alpha | 1.49 mg |
| Fructose | g | Equivalents | |
| Galactose | g | Vitamin E - Alpha-Toco | 1.49 mg |
| Glucose | g | Vitamin E - IU | 2.22 IU |
| Glutamate | 2.87 g | Vitamin E - mg | 1.49 mg |
| Glycemic Index | | Vitamin K | 1.90 mcg |
| Glycemic Load | | Water | 9.89 g |
| Glycerol | g | Xylitol | g |
| Glycine | 0.90 g | Zinc | 7.27 mg |



11600 Dayton Drive – Rancho Cucamonga, California 91730 Tel: (909) 980-9500 Fax: (909) 980-6503
 635 N. Billy Mitchell Road - Salt Lake City, Utah 84116 Tel: (801) 972-2168 Fax: (801) 972-8412
 3750 West 7200 North - Honeyville, Utah 84116 Tel: (435) 279-8197 Fax: (435) 279-8111

Product Specification

PRODUCT: Fantastic Bread Flour - Bleached
CODE: 16-271

Honeyville's Fantastic Bread Flour is milled from sound, scientifically cleaned and specifically selected spring and winter wheat, to produce a premium quality, patent flour.

SUPPLIER INFORMATION

Company Address: 11600 Dayton Dr Rancho Cucamonga, CA 91730
 AIB Inspected: YES 2006 Result: SUPERIOR
 HACCP Program in place YES
 ORGANIC Certified: YES Agency: Organic Certifiers
 Kosher Certified: YES Rabbinical Organization: IGUD HAKASHRUS OF
 LOS ANGELES KEHILLA KOSHER Rabbi Administrator: Rabbi Avrohom Teichman
 Symbol: 
 FDA Registered: YES

COMPLIANCE TECHNICAL DATA

- ◆ **Ingredient Declaration:** Wheat Flour enriched (Niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid.) Malted Barley flour & Asorbic Acid added as a Dough Conditioner.
- ◆ **Flavors:** NONE ADDED
- ◆ **This product is not Irradiated.**
- ◆ **This product contains no components from an animal source.**
- ◆ **Product is produced under the jurisdiction of the FDA and is listed as "Food For Human Consumption" and is, therefore, classified as non-hazardous materials.**
- **MSDS, KOSHER, GMO & Certificate of Analysis available upon request.**

PACKAGING: Product is packaged in New Muti-Wall paper valve bags, 50 lbs net weight. All packaging materials should indicate if the product is organic.

SHIPPING & STORAGE

- ◆ **Shipping/Storage:** Cool, Dry Environment
- ◆ **Shelf Life:** 6 Months to 1 Year
- ◆ **Lot Coding:** 190413 190 = Julian Date; 4 = Year; 1 = Shift; 3 = Load#



Locations in: California – Utah – Mexico Serving the food industry for over 50 years

AIB Approved – Superior Rating

Visit us at: www.honeyvillefoods.com

Fantastic Bread Flour (Bleached)

Product Analysis

Analytical Information

| | |
|----------|-----------|
| Moisture | 15.0% max |
| Protein | 10.5% min |
| Ash | .56 % max |
| | |
| | |

Farinograph Specification

| | |
|------------|--------------|
| Peak | 7 min +/- 1 |
| Stability | 15 min +/- 3 |
| MTI | 25 +/- 10 BU |
| Absorption | 63.0 +/- 2% |
| Falling # | 225-300 |

Allergen Information

| Note - List of derivatives is not all-inclusive | Present in Product? (Yes/No) | If Present, in what form? | Present in other Products made on the same line? | Present in the same Facility/Plant? |
|---|------------------------------|---------------------------|--|-------------------------------------|
| Dairy (includes butter, buttermilk, casein, cheese, margarine, sodium caseinate, sour cream, whey) | No | None | No | No |
| Eggs (includes whole eggs, egg yolks, egg whites, ovalbumin) | No | None | No | No |
| Soybeans (includes soy flour, soy protein isolate, lecithin, textured vegetable protein, soybean oil) | No | None | No | Yes |
| Wheat (includes bran, bread crumbs, cereal extracts, wheat flour, wheat germ, wheat gluten, wheat starch) | Yes | Wheat | Yes | Yes |
| Peanuts (includes peanut butter, peanut flour, peanut protein, peanut oil, peanut flavors) | No | None | No | Yes |
| Tree Nuts (includes almond, brazilnut, cashew, chestnut, hazelnut, macadamia, pecan, pine, pistachio, walnut) | No | None | No | Yes |
| Fish/Shellfish (includes all types and their derivatives) | No | None | No | No |
| Sulfites (includes sulfur dioxide, sodium sulfite, bisulfites or metabisulfite) | No | None | No | Yes |
| Yellow #5 | No | None | No | Yes |

*** This product meets all current and applicable regulations of the Federal Food, Drug and Cosmetic Act as amended and meets applicable state statues and regulations.**

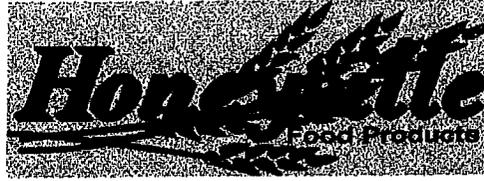


Fantastic Bread Flour

Per 100g

| | | | |
|-----------------------|---|--------------------|------------|
| 10:0 - Capric | g | Histidine | g |
| 12:0 - Lauric | g | Inositol | g |
| 14:0 - Myristic | g | Insoluble Fiber | g |
| 14:1 - Myristol | g | Iodine | mcg |
| 15:0 - Pentadec | g | Iron | 4.41 mg |
| 15:1 - Pentadecenoic | g | Isoleucine | g |
| 16:0 - Palmitic | g | Kilojoules | 1464.40 kj |
| 16:1 - Palmitol | g | Lactic Acid | g |
| 17:0 - Heptadec | g | Lactose | g |
| 17:1 - Heptadecenoic | g | Leucine | g |
| 18:0 - Stearic | g | Lysine | g |
| 18:1 - Oleic | g | Magnesium | mg |
| 18:2 - Linoleic | g | Malic Acid | g |
| 18:3 - Linolenic | g | Maltose | g |
| 18:4 - Stearidon | g | Manganese | mg |
| 20:0 - Arachidic | g | Mannitol | g |
| 20:1 - Eicosen | g | Methionine | g |
| 20:3 - Eicosatrienoic | g | Molybdenum | mcg |
| 20:4 - Arachidon | g | Mono Fat | g |
| 20:5 - EPA | g | Monosaccharides | g |
| 22:0 - Behenate | g | Net Carbs | 70.37 g |
| 22:1 - Erucic | g | Niacin Equivalents | mg |
| 22:5 - DPA | g | Omega 3 Fatty Acid | g |
| 22:6 - DHA | g | Omega 6 Fatty Acid | g |
| 24:0 - Tetracos | g | Organic Acids | g |
| 24:1 - Nervonic | g | Other Carbs | g |
| 4:0 - Butyric | g | Pantothenic Acid | mg |
| 6:0 - Caprioc | g | Phenylalanine | g |
| 8:0 - Caprylic | g | Phosphorus | mg |
| Acetic Acid | g | Poly Fat | g |
| Alanine | g | Potassium | mg |
| Alcohol | g | Proline | g |
| Arginine | g | Protein | 12.00 g |

| | | | |
|---------------------------|-------------|-------------------------------|---------|
| Artificial Sweetener | mg | Pyramid - Bread | |
| Ash | g | Pyramid - Fat | |
| Aspartame | mg | Pyramid - Fruit | |
| Aspartate | g | Pyramid - Meat | |
| Biotin | mcg | Pyramid - Milk | |
| Boron | mcg | Pyramid - Vegetables | |
| Caffeine | mg | Saccharin | mg |
| Calcium | 9.15 mg | Saturated Fat | 0.31 g |
| Calories | 350.00 kcal | Selenium | mcg |
| Calories from Fat | 10.62 kcal | Serine | g |
| Calories from SatFat | 2.79 kcal | Sodium | 0.58 mg |
| Calories from TransFat | kcal | Soluble Fiber | g |
| Carbohydrates | 72.73 g | Sorbitol | g |
| Chloride | mg | Sucrose | g |
| Cholesterol | 0.00 mg | Sugar Alcohol | g |
| Choline | mg | Taurine | g |
| Chromium | mcg | Threonine | g |
| Citric Acid | g | Total Sugars | 0.92 g |
| Copper | mg | Trans Fatty Acid | g |
| Cost | | Tryptophan | g |
| Cystine | g | Tyrosine | g |
| Dietary Fiber | 2.36 g | Valine | g |
| Disaccharides | g | Vitamin A - Carotenoid RE | mcg |
| Exchange - Fat | | Vitamin A - IU | 0.00 IU |
| Exchange - Fruit | | Vitamin A - RAE | mcg |
| Exchange - Meat | | Vitamin A - RE | mcg |
| Exchange - Milk | | Vitamin A - Retinol RE | mcg |
| Exchange - Other Carbs | | Beta-Carotene | mcg |
| Exchange - Starch | | Vitamin B1 - Thiamin | 0.64 mg |
| Exchange - Vegetables | | Vitamin B12 | mcg |
| Exchange - Very Lean Meat | | Vitamin B2 - Riboflavin | 5.29 mg |
| Fat | 1.18 g | Vitamin B3 - Niacin | 0.40 mg |
| Fluoride | mg | Vitamin B6 | mg |
| Folate | mcg | Vitamin C | 0.00 mg |
| Folate, DFE | mcg | Vitamin D - IU | IU |
| Fructose | g | Vitamin D - mcg | mcg |
| Galactose | g | Vitamin E - Alpha Equivalents | mg |
| Glucose | g | Vitamin E - Alpha-Toco | mg |
| Glutamate | g | Vitamin E - IU | IU |
| Glycemic Index | | Vitamin E - mg | mg |
| Glycemic Load | | Vitamin K | mcg |
| Glycerol | g | Water | g |
| Glycine | g | Xylitol | g |
| Gram Weight | 100.00 g | Zinc | mg |



11600 Dayton Drive – Rancho Cucamonga, California 91730 Tel: (909) 980-9500 Fax: (909) 980-6503
635 N. Billy Mitchell Road - Salt Lake City, Utah 84116 Tel: (801) 972-2168 Fax: (801) 972-8412
3750 West 7200 North - Honeyville, Utah 84116 Tel: (435) 279-8197 Fax: (435) 279-8111

Product Specification

PRODUCT: Sno-King Cake Flour-Bleached

CODE: 16-670

Honeyville's Sno-King Cake Flour is milled from sound, scientifically cleaned and specifically selected soft white wheat, to produce premium quality cake flour.

SUPPLIER INFORMATION

Company Address: 11600 Dayton Dr Rancho Cucamonga, CA 91730
AIB Inspected: YES 2006 Result: SUPERIOR
HACCP Program in place YES
ORGANIC Certified: YES Agency: Organic Certifiers
Kosher Certified: YES Rabbinical Organization: IGUD HAKASHRUS OF
LOS ANGELES KEHILLA KOSHER Rabbi Administrator: Rabbi Avrohom Teichman
Symbol: 
FDA Registered: YES

COMPLIANCE TECHNICAL DATA

- ◆ Ingredient Declaration: Bleached wheat flour enriched (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid)
- ◆ Flavors: NONE ADDED
- ◆ This product is not Irradiated.
- ◆ This product contains no components from an animal source.
- ◆ Product is produced under the jurisdiction of the FDA and is listed as "Food For Human Consumption" and is, therefore, classified as non-hazardous materials.
- MSDS, KOSHER, GMO & Certificate of Analysis available upon request.

PACKAGING: Product is packaged in New Muti-Wall paper valve bags, 50 lbs net weight. All packaging materials should indicate if the product is organic.

SHIPPING & STORAGE

- ◆ Shipping/Storage: Cool, Dry Environment
- ◆ Shelf Life: 6 Months to 1 Year
- ◆ Lot Coding: 190413 190 = Julian Date; 4 = Year; 1 = Shift; 3 = Load#



Locations in: California – Utah – Mexico Serving the food industry for over 50 years

AIB Approved – Superior Rating

Visit us at: www.honeyvillefoods.com

Sno-King Cake Flour (Bleached)

Product Analysis

Analytical Information

| | |
|----------|------------|
| Moisture | 14.0% max. |
| Protein | 9.3% max. |
| Ash | 0.44% max. |
| | |
| | |

Farinograph Specification

| | |
|------------|------------|
| pH | 4.3 - 4.7 |
| Absorption | 54 +/- 2 % |
| | |
| | |

Allergen Information

| Note - List of derivatives is not all-inclusive | Present in Product? (Yes/No) | If Present, in what form? | Present in other Products made on the same line? | Present in the same Facility/Plant? |
|--|-------------------------------------|----------------------------------|---|--|
| Dairy (includes butter, buttermilk, casein, cheese, margarine, sodium caseinate, sour cream, whey) | No | None | No | Yes |
| Eggs (includes whole eggs, egg yolks, egg whites, ovalbumin) | No | None | No | Yes |
| Soybeans (includes soy flour, soy protein isolate, lecithin, textured vegetable protein, soybean oil) | No | None | No | Yes |
| Wheat (includes bran, bread crumbs, cereal extracts, wheat flour, wheat germ, wheat gluten, wheat starch) | Yes | Wheat | Yes | Yes |
| Peanuts (includes peanut butter, peanut flour, peanut protein, peanut oil, peanut flavors) | No | None | No | Yes |
| Tree Nuts (includes almond, brazilnut, cashew, chestnut, hazelnut, macadamia, pecan, pine, pistachio, walnut) | No | None | No | Yes |
| Fish/Shellfish (includes all types and their derivatives) | No | None | No | No |
| Sulfites (includes sulfur dioxide, sodium sulfite, bisulfites or metabisulfite) | No | None | No | Yes |
| Yellow #5 | No | None | No | Yes |

*** This product meets all current and applicable regulations of the Federal Food, Drug and Cosmetic Act as amended and meets applicable state statues and regulations.**

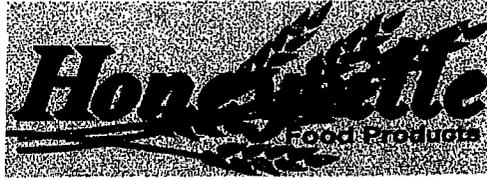


Sno-King Cake Flour Nutritional

Per 100g

| | | | |
|-----------------------|--------|---------------------|------------|
| 10:0 - Capric | g | Gram Weight | 100.00 g |
| 12:0 - Lauric | g | Histidine | g |
| 14:0 - Myristic | g | Inositol | g |
| 14:1 - Myristol | g | Insoluble Fiber | g |
| 15:0 - Pentadec | g | Iodine | mcg |
| 15:1 - Pentadecenoic | g | Iron | 3.70 mg |
| 16:0 - Palmitic | g | Isoleucine | g |
| 16:1 - Palmitol | g | Kilojoules | 1589.92 kj |
| 17:0 - Heptadec | g | Lactic Acid | g |
| 17:1 - Heptadecenoic | g | Lactose | g |
| 18:0 - Stearic | g | Leucine | g |
| 18:1 - Oleic | g | Lutein & Zeaxanthin | mcg |
| 18:2 - Linoleic | g | Lycopene | mcg |
| 18:3 - Linolenic | g | Lysine | g |
| 18:4 - Stearidon | g | Magnesium | mg |
| 20:0 - Arachidic | g | Malic Acid | g |
| 20:1 - Eicosen | g | Maltose | g |
| 20:3 - Eicosatrienoic | g | Manganese | mg |
| 20:4 - Arachidon | g | Mannitol | g |
| 20:5 - EPA | g | Methionine | g |
| 22:0 - Behenate | g | Molybdenum | mcg |
| 22:1 - Erucic | g | Mono Fat | g |
| 22:5 - DPA | g | Monosaccharides | g |
| 22:6 - DHA | g | Net Carbs | 78.50 g |
| 24:0 - Tetracos | g | Niacin Equivalents | mg |
| 24:1 - Nervonic | g | Omega 3 Fatty Acid | g |
| 4:0 - Butyric | g | Omega 6 Fatty Acid | g |
| 6:0 - Caprioc | g | Organic Acids | g |
| 8:0 - Caprylic | g | Other Carbs | g |
| Acetic Acid | g | Pantothenic Acid | mg |
| Alanine | g | Phenylalanine | g |
| Alcohol | g | Phosphorus | 95.00 mg |
| Alpha Carotens | mcg | Poly Fat | g |
| Arginine | g | Potassium | 150.00 mg |
| Artificial Sweetener | mg | Proline | g |
| Ash | 0.36 g | Protein | 8.50 g |
| Aspartame | mg | Pyramid - Bread | |

| | | | |
|------------------------|-------------|---------------------------|---------|
| Aspartate | g | Pyramid - Fat | |
| Beta Carotene Equiv | mcg | Pyramid - Fruit | |
| Beta-Carotene | mcg | Pyramid - Meat | |
| Biotin | mcg | Pyramid - Milk | |
| Boron | mcg | Pyramid - Vegetables | |
| Caffeine | mg | Saccharin | mg |
| Calcium | 15.00 mg | Saturated Fat | g |
| Calories | 380.00 kcal | Selenium | mcg |
| Calories from Fat | 10.80 kcal | Serine | g |
| Calories from SatFat | kcal | Sodium | 2.00 mg |
| Calories from TransFat | kcal | Soluble Fiber | g |
| Carbohydrates | 80.00 g | Sorbitol | g |
| Chloride | 5.00 mg | Starch | g |
| Cholesterol | mg | Sucrose | g |
| Choline | mg | Sugar Alcohol | g |
| Chromium | mcg | Taurine | g |
| Citric Acid | g | Threonine | g |
| Copper | mg | Total Sugars | g |
| Cost | | Trans Fatty Acid | g |
| Cryptoxanthin | mcg | Tryptophan | g |
| Cystine | g | Tyrosine | g |
| Dietary Fiber | 1.50 g | Valine | g |
| Disaccharides | g | Vitamin A - Carotenoid RE | mcg |
| Exchange - Fat | | Vitamin A - IU | IU |
| Exchange - Fruit | | Vitamin A - RAE | mcg |
| Exchange - Meat | | Vitamin A - RE | mcg |
| Exchange - Milk | | Vitamin A - Retinol RE | mcg |
| Exchange - Other Carbs | | Vitamin B1 - Thiamin | 0.58 mg |
| Exchange - Starch | | Vitamin B12 | mcg |
| Exchange - Vegetables | | Vitamin B2 - Riboflavin | 0.40 mg |
| Exchange - Very Lean | | Vitamin B3 - Niacin | 4.60 mg |
| Meat | | Vitamin B6 | mg |
| Fat | 1.20 g | Vitamin C | mg |
| Fluoride | mg | Vitamin D - IU | IU |
| Folate | mcg | Vitamin D - mcg | mcg |
| Folate, DFE | mcg | Vitamin E - Alpha | mg |
| Fructose | g | Equivalents | |
| Galactose | g | Vitamin E - Alpha-Toco | mg |
| Glucose | g | Vitamin E - IU | IU |
| Glutamate | g | Vitamin E - mg | mg |
| Glycemic Index | | Vitamin K | mcg |
| Glycemic Load | | Water | 14.00 g |
| Glycerol | g | Xylitol | g |
| Glycine | g | Zinc | mg |



11600 Dayton Drive – Rancho Cucamonga, California 91730 Tel: (909) 980-9500 Fax: (909) 980-6503
 635 N. Billy Mitchell Road - Salt Lake City, Utah 84116 Tel: (801) 972-2168 Fax: (801) 972-8412
 3750 West 7200 North - Honeyville, Utah 84116 Tel: (435) 279-8197 Fax: (435) 279-8111

Product Specification

PRODUCT: Swiss Pastry Flour-Bleached
CODE: 16-730

Honeyville's **SWISS PASTRY FLOUR** is milled from sound, scientifically cleaned and specifically selected soft white wheat, to produce premium quality pastry flour.

SUPPLIER INFORMATION

Company Address: 11600 Dayton Dr Rancho Cucamonga, CA 91730
 AIB Inspected: YES 2006 Result: **SUPERIOR**
 HACCP Program in place YES
 ORGANIC Certified: YES Agency: **Organic Certifiers**
 Kosher Certified: YES Rabbinical Organization: **IGUD HAKASHRUS OF LOS ANGELES KEHILLA KOSHER** Rabbi Administrator: **Rabbi Avrohom Teichman**
 Symbol: 
 FDA Registered: YES

COMPLIANCE TECHNICAL DATA

- ◆ Ingredient Declaration: Decolorizing Bleach, Enrichment.
- ◆ Flavors: **NONE ADDED**
- ◆ This product is not **Irradiated**.
- ◆ This product contains no components from an animal source.
- ◆ Product is produced under the jurisdiction of the FDA and is listed as "Food For Human Consumption" and is, therefore, classified as non-hazardous materials.
- **MSDS, KOSHER, GMO & Certificate of Analysis** available upon request.

PACKAGING: Product is packaged in New Muti-Wall paper valve bags, 50 lbs net weight. All packaging materials should indicate if the product is organic.

SHIPPING & STORAGE

- ◆ Shipping/Storage: Cool, Dry Environment
- ◆ Shelf Life: 6 Months to 1 Year
- ◆ Lot Coding: 190413 190 = Julian Date; 4 = Year; 1 = Shift; 3 = Load#



Locations in: California – Utah – Mexico Serving the food industry for over 50 years

AIB Approved – Superior Rating

Visit us at: www.honeyvillefoods.com

Swiss Pastry Flour

Product Analysis

Analytical Information

| | |
|----------|-----------|
| Moisture | 14.0% max |
| Protein | 10.5% max |
| Ash | .57% max |
| | |
| | |

Farinograph Specification

| | |
|-----------|-------------|
| Peak | 1.0 min./- |
| Stability | 1.5 min +/- |
| MTI | 150 +/- |
| | |
| | |

Allergen Information

| Note - List of derivatives is not all-inclusive | Present in Product? (Yes/No) | If Present, in what form? | Present in other Products made on the same line? | Present in the same Facility/Plant? |
|--|------------------------------|---------------------------|--|-------------------------------------|
| Dairy (includes butter, buttermilk, casein, cheese, margarine, sodium caseinate, sour cream, whey) | No | None | No | Yes |
| Eggs (includes whole eggs, egg yolks, egg whites, ovalbumin) | No | None | No | Yes |
| Soybeans (includes soy flour, soy protein isolate, lecithin, textured vegetable protein, soybean oil) | No | None | No | Yes |
| Wheat (includes bran, bread crumbs, cereal extracts, wheat flour, wheat germ, wheat gluten, wheat starch) | Yes | Wheat | Yes | Yes |
| Peanuts (includes peanut butter, peanut flour, peanut protein, peanut oil, peanut flavors) | No | None | No | Yes |
| Tree Nuts (includes almond, brazilnut, cashew, chestnut, hazelnut, macadamia, pecan, pine, pistachio, walnut) | No | None | No | Yes |
| Fish/Shellfish (includes all types and their derivatives) | No | None | No | No |
| Sulfites (includes sulfur dioxide, sodium sulfite, bisulfites or metabisulfite) | No | None | No | Yes |
| Yellow #5 | No | None | No | Yes |

*** This product meets all current and applicable regulations of the Federal Food, Drug and Cosmetic Act as amended and meets applicable state statutes and regulations.**

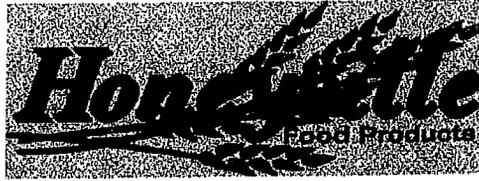


Swiss Pastry Flour Nutritional

Per 100g

| | | | |
|-----------------------|--------|---------------------|------------|
| 10:0 - Capric | g | Gram Weight | 100.00 g |
| 12:0 - Lauric | g | Histidine | g |
| 14:0 - Myristic | g | Inositol | g |
| 14:1 - Myristol | g | Insoluble Fiber | g |
| 15:0 - Pentadec | g | Iodine | mcg |
| 15:1 - Pentadecenoic | g | Iron | 4.40 mg |
| 16:0 - Palmitic | g | Isoleucine | g |
| 16:1 - Palmitol | g | Kilojoules | 1464.40 kj |
| 17:0 - Heptadec | g | Lactic Acid | g |
| 17:1 - Heptadecenoic | g | Lactose | g |
| 18:0 - Stearic | g | Leucine | g |
| 18:1 - Oleic | g | Lutein & Zeaxanthin | mcg |
| 18:2 - Linoleic | g | Lycopene | mcg |
| 18:3 - Linolenic | g | Lysine | g |
| 18:4 - Stearidon | g | Magnesium | mg |
| 20:0 - Arachidic | g | Malic Acid | g |
| 20:1 - Eicosen | g | Maltose | g |
| 20:3 - Eicosatrienoic | g | Manganese | mg |
| 20:4 - Arachidon | g | Mannitol | g |
| 20:5 - EPA | g | Methionine | g |
| 22:0 - Behenate | g | Molybdenum | mcg |
| 22:1 - Erucic | g | Mono Fat | g |
| 22:5 - DPA | g | Monosaccharides | g |
| 22:6 - DHA | g | Net Carbs | 73.79 g |
| 24:0 - Tetracos | g | Niacin Equivalents | 5.20 mg |
| 24:1 - Nervonic | g | Omega 3 Fatty Acid | g |
| 4:0 - Butyric | g | Omega 6 Fatty Acid | g |
| 6:0 - Caprioc | g | Organic Acids | g |
| 8:0 - Caprylic | g | Other Carbs | g |
| Acetic Acid | g | Pantothenic Acid | mg |
| Alanine | g | Phenylalanine | g |
| Alcohol | g | Phosphorus | mg |
| Alpha Carotene | mcg | Poly Fat | g |
| Arginine | g | Potassium | mg |
| Artificial Sweetener | mg | Proline | g |
| Ash | 0.50 g | Protein | 8.90 g |
| Aspartame | mg | Pyramid - Bread | |
| Aspartate | g | Pyramid - Fat | |

| | | | |
|---------------------------|-------------|---------------------------|---------|
| Beta Carotene Equiv | mcg | Pyramid - Fruit | |
| Beta-Carotene | mcg | Pyramid - Meat | |
| Biotin | mcg | Pyramid - Milk | |
| Boron | mcg | Pyramid - Vegetables | |
| Caffeine | mg | Saccharin | mg |
| Calcium | 19.24 mg | Saturated Fat | 0.27 g |
| Calories | 350.00 kcal | Selenium | mcg |
| Calories from Fat | 11.52 kcal | Serine | g |
| Calories from SatFat | 2.43 kcal | Sodium | 1.40 mg |
| Calories from TransFat | kcal | Soluble Fiber | g |
| Carbohydrates | 75.82 g | Sorbitol | g |
| Chloride | mg | Starch | g |
| Cholesterol | mg | Sucrose | g |
| Choline | mg | Sugar Alcohol | g |
| Chromium | mcg | Taurine | g |
| Citric Acid | g | Threonine | g |
| Copper | mg | Total Sugars | g |
| Cost | | Trans Fatty Acid | g |
| Cryptoxanthin | mcg | Tryptophan | g |
| Cystine | g | Tyrosine | g |
| Dietary Fiber | 2.03 g | Valine | g |
| Disaccharides | g | Vitamin A - Carotenoid RE | mcg |
| Exchange - Fat | | Vitamin A - IU | IU |
| Exchange - Fruit | | Vitamin A - RAE | mcg |
| Exchange - Meat | | Vitamin A - RE | mcg |
| Exchange - Milk | | Vitamin A - Retinol RE | mcg |
| Exchange - Other Carbs | | Vitamin B1 - Thiamin | 0.60 mg |
| Exchange - Starch | | Vitamin B12 | mcg |
| Exchange - Vegetables | | Vitamin B2 - Riboflavin | 0.40 mg |
| Exchange - Very Lean Meat | | Vitamin B3 - Niacin | mg |
| Fat | 1.28 g | Vitamin B6 | mg |
| Fluoride | mg | Vitamin C | mg |
| Folate | mcg | Vitamin D - IU | IU |
| Folate, DFE | mcg | Vitamin D - mcg | mcg |
| Fructose | g | Vitamin E - Alpha | mg |
| Galactose | g | Equivalents | |
| Glucose | g | Vitamin E - Alpha-Toco | mg |
| Glutamate | g | Vitamin E - IU | IU |
| Glycemic Index | | Vitamin E - mg | mg |
| Glycemic Load | | Vitamin K | mcg |
| Glycerol | g | Water | 13.50 g |
| Glycine | g | Xylitol | g |
| | | Zinc | mg |



11600 Dayton Drive – Rancho Cucamonga, California 91730 Tel: (909) 980-9500 Fax: (909) 980-6503
 635 N. Billy Mitchell Road - Salt Lake City, Utah 84116 Tel: (801) 972-2168 Fax: (801) 972-8412
 3750 West 7200 North - Honeyville, Utah 84116 Tel: (435) 279-8197 Fax: (435) 279-8111

Product Specification

PRODUCT: Mountain Mills Whole Wheat Flour
CODE: 14-255

Honeyville's **Mountain Mills Whole Wheat Flour** shall be made of 100 % whole premium quality Spring Wheat that has been scientifically cleaned and processed. This product is not enriched, does not contain any bleaching agents and is un-malted.

SUPPLIER INFORMATION

Company Address: 11600 Dayton Dr Rancho Cucamonga, CA 91730
 AIB Inspected: YES 2006 Result: SUPERIOR
 HACCP Program in place YES
 ORGANIC Certified: YES Agency: **Organic Certifiers**
 Kosher Certified: YES Rabbinical Organization: IGUD HAKASHRUS OF
 LOS ANGELES KEHILLA KOSHER Rabbi Administrator: Rabbi Avrohom Teichman
 Symbol: 
 FDA Registered: YES

COMPLIANCE TECHNICAL DATA

- ◆ Ingredient Declaration: Whole Wheat Flour
- ◆ Flavors: NONE ADDED
- ◆ This product is not Irradiated.
- ◆ This product contains no components from an animal source.
- ◆ Product is produced under the jurisdiction of the FDA and is listed as "Food For Human Consumption" and is, therefore, classified as non-hazardous materials.
- MSDS, KOSHER, GMO & Certificate of Analysis available upon request.

PACKAGING: Product is packaged in New Muti-Wall paper valve bags, 50 lbs net weight. All packaging materials should indicate if the product is organic.

SHIPPING & STORAGE

- ◆ Shipping/Storage: Cool, Dry Environment
- ◆ Shelf Life: 6 Months to 1 Year
- ◆ Lot Coding: 190413 190 = Julian Date; 4 = Year; 1 = Shift; 3 = Load#



Locations in: California – Utah – Mexico Serving the food industry for over 50 years

AIB Approved – Superior Rating

Visit us at: www.honeyvillefoods.com

Mountain Mills Whole Wheat Flour

Product Analysis

Analytical Information

| | |
|----------|----------|
| Moisture | 15.5 max |
| Protein | 12.0 min |
| Ash | 1.9 max |
| | |
| | |

Farinograph Specification

| |
|--|
| |
| |
| |
| |
| |

Allergen Information

| Note - List of derivatives is not all-inclusive | Present in Product? (Yes/No) | If Present, in what form? | Present in other Products made on the same line? | Present in the same Facility/Plant? |
|--|-------------------------------------|----------------------------------|---|--|
| Dairy (includes butter, buttermilk, casein, cheese, margarine, sodium caseinate, sour cream, whey) | No | None | Yes | Yes |
| Eggs (includes whole eggs, egg yolks, egg whites, ovalbumin) | No | None | Yes | Yes |
| Soybeans (includes soy flour, soy protein isolate, lecithin, textured vegetable protein, soybean oil) | No | None | Yes | Yes |
| Wheat (includes bran, bread crumbs, cereal extracts, wheat flour, wheat germ, wheat gluten, wheat starch) | Yes | Wheat/Gluten | Yes | Yes |
| Peanuts (includes peanut butter, peanut flour, peanut protein, peanut oil, peanut flavors) | No | None | Yes | Yes |
| Tree Nuts (includes almond, brazilnut, cashew, chestnut, hazelnut, macadamia, pecan, pine, pistachio, walnut) | No | None | Yes | Yes |
| Fish/Shellfish (includes all types and their derivatives) | No | None | No | No |
| Sulfites (includes sulfur dioxide, sodium sulfite, bisulfites or metabisulfite) | No | None | No | No |
| Yellow #5 | No | None | Yes | Yes |

*** This product meets all current and applicable regulations of the Federal Food, Drug and Cosmetic Act as amended and meets applicable state statutes and regulations.**



Mountain Mills WW Flour Nutritional

Per 100g

| | | | |
|-----------------------|----------|---------------------|------------|
| 10:0 - Capric | g | Gram Weight | 100.00 g |
| 12:0 - Lauric | g | Histidine | 0.32 g |
| 14:0 - Myristic | 0.00 g | Inositol | g |
| 14:1 - Myristol | 0.00 g | Insoluble Fiber | 10.13 g |
| 15:0 - Pentadec | g | Iodine | mcg |
| 15:1 - Pentadecenoic | 0.00 g | Iron | 3.88 mg |
| 16:0 - Palmitic | 0.27 g | Isoleucine | 0.51 g |
| 16:1 - Palmitol | 0.01 g | Kilojoules | 1418.38 kj |
| 17:0 - Heptadec | g | Lactic Acid | g |
| 17:1 - Heptadecenoic | 0.00 g | Lactose | g |
| 18:0 - Stearic | 0.01 g | Leucine | 0.93 g |
| 18:1 - Oleic | 0.22 g | Lutein & Zeaxanthin | 220.00 mcg |
| 18:2 - Linoleic | 0.74 g | Lycopene | 0.00 mcg |
| 18:3 - Linolenic | 0.04 g | Lysine | 0.38 g |
| 18:4 - Stearidon | g | Magnesium | 138.00 mg |
| 20:0 - Arachidic | g | Malic Acid | g |
| 20:1 - Eicosen | 0.00 g | Maltose | g |
| 20:3 - Eicosatrienoic | g | Manganese | 3.80 mg |
| 20:4 - Arachidon | 0.00 g | Mannitol | g |
| 20:5 - EPA | g | Methionine | 0.21 g |
| 22:0 - Behenate | g | Molybdenum | mcg |
| 22:1 - Erucic | 0.00 g | Mono Fat | 0.23 g |
| 22:5 - DPA | g | Monosaccharides | g |
| 22:6 - DHA | g | Net Carbs | 60.37 g |
| 24:0 - Tetracos | g | Niacin Equivalent | 9.90 mg |
| 24:1 - Nervonic | 0.00 g | Omega 3 Fatty Acid | 0.04 g |
| 4:0 - Butyric | g | Omega 6 Fatty Acid | 0.74 g |
| 6:0 - Caprioc | g | Organic Acids | g |
| 8:0 - Caprylic | 0.02 g | Other Carbs | 59.96 g |
| Acetic Acid | g | Pantothenic Acid | 1.01 mg |
| Alanine | 0.49 g | Phenylalanine | 0.65 g |
| Alcohol | 0.00 g | Phosphorus | 346.00 mg |
| Alpha Carotene | 0.00 mcg | Poly Fat | 0.78 g |
| Arginine | 0.64 g | Potassium | 405.00 mg |
| Artificial Sweetener | mg | Proline | 1.42 g |
| Ash | 1.60 g | Protein | 13.70 g |
| Aspartame | mg | Pyramid - Bread | 5.13 |

| | | | |
|------------------------|-------------|---------------------------|-----------|
| Aspartate | 0.70 g | Pyramid - Fat | |
| Beta Carotene Equiv | 5.00 mcg | Pyramid - Fruit | |
| Beta-Carotene | 5.00 mcg | Pyramid - Meat | |
| Biotin | 4.40 mcg | Pyramid - Milk | |
| Boron | mcg | Pyramid - Vegetables | |
| Caffeine | 0.00 mg | Saccharin | mg |
| Calcium | 34.00 mg | Saturated Fat | 0.32 g |
| Calories | 339.00 kcal | Selenium | 70.70 mcg |
| Calories from Fat | 16.83 kcal | Serine | 0.65 g |
| Calories from SatFat | 2.90 kcal | Sodium | 5.00 mg |
| Calories from TransFat | 0.00 kcal | Soluble Fiber | 2.07 g |
| Carbohydrates | 72.57 g | Sorbitol | g |
| Chloride | 39.60 mg | Starch | g |
| Cholesterol | 0.00 mg | Sucrose | g |
| Choline | mg | Sugar Alcohol | g |
| Chromium | mcg | Taurine | g |
| Citric Acid | g | Threonine | 0.39 g |
| Copper | 0.38 mg | Total Sugars | 0.41 g |
| Cost | | Trans Fatty Acid | 0.00 g |
| Cryptoxanthin | 0.00 mcg | Tryptophan | 0.21 g |
| Cystine | 0.32 g | Tyrosine | 0.40 g |
| Dietary Fiber | 12.20 g | Valine | 0.62 g |
| Disaccharides | g | Vitamin A - Carotenoid RE | 0.90 mcg |
| Exchange - Fat | | Vitamin A - IU | 9.00 IU |
| Exchange - Fruit | | Vitamin A - RAE | 0.45 mcg |
| Exchange - Meat | | Vitamin A - RE | 0.90 mcg |
| Exchange - Milk | | Vitamin A - Retinol RE | 0.00 mcg |
| Exchange - Other Carbs | | Vitamin B1 - Thiamin | 0.45 mg |
| Exchange - Starch | 4.23 | Vitamin B12 | 0.00 mcg |
| Exchange - Vegetables | | Vitamin B2 - Riboflavin | 0.22 mg |
| Exchange - Very Lean | | Vitamin B3 - Niacin | 6.36 mg |
| Meat | | Vitamin B6 | 0.34 mg |
| Fat | 1.87 g | Vitamin C | 0.00 mg |
| Fluoride | mg | Vitamin D - IU | IU |
| Folate | 44.00 mcg | Vitamin D - mcg | mcg |
| Folate, DFE | 44.00 mcg | Vitamin E - Alpha | 0.82 mg |
| Fructose | g | Equivalents | |
| Galactose | g | Vitamin E - Alpha-Toco | 0.82 mg |
| Glucose | g | Vitamin E - IU | 1.22 IU |
| Glutamate | 4.32 g | Vitamin E - mg | 0.82 mg |
| Glycemic Index | | Vitamin K | 1.90 mcg |
| Glycemic Load | | Water | 10.27 g |
| Glycerol | g | Xylitol | g |
| Glycine | 0.55 g | Zinc | 2.93 mg |



"The Gold Standard In Kosher"

Certificate

February 21, 2008

To Whom It May Concern:

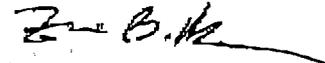
This is to certify that the following products manufactured by CON AGRA FOOD -MILLED INGREDIENT GROUP, Omaha, NE and all of its divisions are certified Kosher under the supervision of KOAOA.

The following products are Kosher-Pareve even when our kosher symbol does not appear on each package:

PRODUCTS:

- Barley Products
- Coated/ Toasted Grain Based Products
- Durum Products
- Milled Wheat Products
- Rye Products

This certification is valid through February 28, 2009 and does not include the Passover season.


 Rabbi Zvi Boruch Hollander
 Kashrus Administrator
 KOAOA

Valid through 2/28/2009

Page 1 of 1 -

This certificate does not include the Passover season

PO Box 1321 (for payments) • PO Box 10209 (all other mail) • Beverly Hills • California • 90213
 Telephone 1-323-870-0011 • Fax 1-323-567-4371 • 1-323-Kosher-1
 Web Site: www.kosher.org • E-Mail: requests@kosher.org



אגוד חכאשרוס ללאס אנזלעס
 IGUD HAKASHRUS OF LOS ANGELES
 KEHILLA KOSHER
 Rabbinic Administrator: Rabbi Avrohom Teichman

LETTER OF KOSHER CERTIFICATION
 (L.O.C.)

KC# 48254-1
 18 Nissan, 5768
 April 23, 2008

HONEYVILLE FOOD PRODUCTS
 RANCHO CUCAMONGA, CA
 HONEYVILLE, UT

The following products manufactured by Honeyville Food Products are certified Kosher with the listed restrictions.

| Name | K-ID | Status | Restriction | Size |
|--|----------|--------|-------------|------|
| All Purpose Flour Brand: Honeyville Grain | TRM-VSJH | Pareve | None | |

This certificate is VALID UNTIL January 31, 2009

Verify authenticity by entering K-ID at
www.digitalkosher.com



Avrohom Teichman

Rabbi Avrohom Teichman, Rabbinic Administrator

LETTER OF KOSHER CERTIFICATION

(L.O.C.)

תורה הכשרות זלמן אדוועלעס

IGUD HAKASHRUS OF LOS ANGELES

KEHILLA KOSHER

Rabbinic Administrator: Rabbi Avrohom Teichman

HONEYVILLE FOOD PRODUCTS

RANCHO CUCAMONGA, CA

HONEYVILLE, UT

KC# 48255-1

18 Nissan, 5768

April 23, 2008

The following products manufactured by Honeyville Food Products are certified Kosher with the listed restrictions.

| Name | K-ID | Status | Restriction | Size |
|--|----------|--------|-------------|------|
| Fantastic Breed Flour Brand: Honeyville Grain | SIC-KKLP | Pareve | None | |

This certificate is VALUED UNTIL January 31, 2009

Verify authenticity by entering K-ID at
www.digitalkosher.com



Avrohom Teichman

Rabbi Avrohom Teichman, Rabbinic Administrator

LETTER OF KOSHER CERTIFICATION

(L.O.C)

יגוד חקלאות דלמס אנז'לס
IGUD HAKASHRUS OF LOS ANGELES
KEHILLA KOSHER
Rabbinic Administrator: Rabbi Avrohom Teichman

HONEYVILLE FOOD PRODUCTS
RANCHO CUCAMONGA, CA
HONEYVILLE, UT

KC# 48259-1
18 Nissan, 5768
April 23, 2008

The following products manufactured by Honeyville Food Products are certified Kosher with the listed restrictions.

| Name | K-ID | Status | Restriction | Size |
|-------------------------|----------|--------|-------------|------|
| Sno King Cake Flour | | | | |
| Brand: Honeyville Grain | RBD-MSLP | Pareve | | |
| | | | None | |

This certificate is VALID UNTIL January 31, 2009

Verify authenticity by entering K-ID at
www.digitalkosher.com



Avrohom Teichman

Rabbi Avrohom Teichman, Rabbinic Administrator



 אגוד הכשרות דלאס אנז'לס
 AGUD HAKASHERUS OF LOS ANGELES
 KEHILLA KOSHER
 Rabbinic Administrator: Rabbi Avrohom Teichman

LETTER OF KOSHER CERTIFICATION
(L.O.C.)

KC# 48258-1
 18 Nissan, 5768
 April 23, 2008

HONEYVILLE FOOD PRODUCTS
 RANCHO CUCAMONGA, CA
 HONEYVILLE, UT

The following products manufactured by Honeyville Food Products are certified Kosher with the listed restrictions.

| Name | K-ID | Status | Restriction | Size |
|---|----------|--------|-------------|------|
| Swiss Pastry Flour Brand: Honeyville Grain | JNC-BPBZ | Pareve | None | |

This certificate is VALID UNTIL January 31, 2009

Verify authenticity by entering K-ID at
www.digitalkosher.com



Avrohom Teichman

Rabbi Avrohom Teichman, Rabbinic Administrator



מְסַמְּכֵי חֶמֶץ
 IGUD HAKASHRUS OF LOS ANGELES
 KEHILA KOSHER
 Rabbinic Administrator: Rabbi Avrohom Teichman

LETTER OF KOSHER CERTIFICATION
 (L.O.C.)

KC# 47908-1
 4 Nissan, 5768
 April 09, 2008

HONEYVILLE FOOD PRODUCTS
 RANCHO CUCAMONGA, CA
 HONEYVILLE, UT

The following products manufactured by Honeyville Food Products are certified Kosher with the listed restrictions.

| Name | K-ID | Status | Restriction | Size |
|---|----------|--------|-------------|------|
| Mountain Mills Whole Wheat Flour Brand: Honeyville Grain | SCK-ZZRT | Pareve | None | |

This certificate is VALID UNTIL January 31, 2009

Verify authenticity by entering K-ID at
www.digitalkosher.com



Avrohom Teichman

Rabbi Avrohom Teichman, Rabbinic Administrator