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|-------------------------|--|---------------------------|----------------|
| TECHNICAL DATA SHEET | EDISON MERCANTILE, LLC ORGANIC GARBANZO BEAN FLOUR | | Item Code: FGB |
| | Revision Date: | Original Date: 01/01/2023 | Page 1 of 5 |

| Product Information | |
|----------------------------|--|
| Ingredients | Organic Chickpea Splits |
| Organic Certification | Organic Certifiers |
| Country of Origin | Bulk product of Argentina, Mexico / Milled by Edison Mercantile, LLC in USA |
| Gluten-Free | Verified Gluten-Free via lot specific lab analysis. Edison Mercantile, LLC threshold: <10ppms of Gluten |
| Allergen – Free Production | Processed and Repacked in the US on dedicated production lines free of the FDA “Big 9” Allergens (wheat, peanuts, tree nuts, milk, eggs, fish, shellfish, soy, and sesame and their derivatives) |

| Regulatory Compliance | |
|--------------------------|---|
| National Organic Program | Edison Mercantile, LLC handles products that meet or exceed USDA organic standards that comply with the regulations contained in 7 CFR Part 205 National Organic Program Rules for products labeled as Organic. (NOP ID:22-1111) |
| FDA / FSMA | Edison Mercantile, LLC is registered with the FDA and compliance with the Bioterrorism Act of 2002. Product is food-grade and complies with the FD&C Act and FSMA Preventive Controls for Human Food rule (21 CFR Part 117). Food-contact packaging complies with FDA requirements. |
| SDS | Safety Data Sheet available on website: www.edisongrainery.com |
| Additional Information | Additional program information is available at: www.edisongrainery.com |

| Sensory Analysis | |
|------------------|--|
| Color | Creamy white |
| Shape / Texture | Typical of flour |
| Taste / Aroma | Typical flavor with no objectionable odor from other ingredients |

| Standard Specifications | |
|-------------------------|--------------------|
| Granulation | 100% through US 80 |
| Moisture | <13 % |
| Protein | 9 g per 100 |

| Microbiology & Gluten Limits / Testing Method | | | | | |
|---|----------------|----------------|-------------------|------------------|--------------|
| Aerobic Plate Counts | <500,000 CFU/g | AOAC | L. monocytogenes. | Negative/25g | AOAC 2016.08 |
| Coliform | <1,0000 CFU/g | AOAC 991.14 | Salmonella | Negative/25g | AOAC 2016.01 |
| E. coli | 25g / Absence | AOAC20 14.05 | Yeast | </10,000 CFU/g | AOAC 2014.05 |
| Gluten | < 10 ppm | AOAC RI 061201 | Mold | </= 10,000 CFU/g | AOAC 014.05 |

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|-------------------------|--|---------------------------|----------------|
| TECHNICAL DATA SHEET | EDISON MERCANTILE, LLC ORGANIC GARBANZO BEAN FLOUR | | Item Code: FGB |
| | Revision Date: | Original Date: 01/01/2023 | Page 2 of 5 |

| Allergen Statement | | | | |
|--------------------------|--------------------|-------------------------------|-------------------------------|---|
| | | Supplier | Edison Mercantile, LLC | |
| Component | Present in Product | Processed on Shared Equipment | Processed on Shared Equipment | Present in Facility |
| Peanuts or derivatives | No | No | No | No |
| Tree Nuts or derivatives | No | No | No | No |
| Milk or derivatives | No | No | No | Yes – robust allergen control protocols |
| Egg or derivatives | No | No | No | No |
| Fish or derivatives | No | No | No | No |
| Shellfish or derivatives | No | No | No | No |
| Soy or derivatives | No | No | No | No |
| Wheat or derivatives | No | No | No | No |
| Sesame or derivatives | No | No | No | No |
| Gluten or derivatives | No | No | No | No |

- Milk allergen is in the form of cheese powder sachet, which remain intact during packaging.
- Q Mac is processed on dedicated equipment not used for general retail packing.
- Company meets or exceeds FDA standards for 'gluten-free, our threshold is <10ppms.
- Lot specific gluten results are available at www.edisongrainery.com.

| Product Declarations | |
|----------------------------------|---|
| Organic | Certified USDA Organic by Organic Certifiers |
| Kosher | Kosher Letter via Chicago Rabbinical |
| Gluten-Free | Verified Gluten-Free via lot-specific COA |
| Non-GMO | Edison Mercantile, LLC is part of the USDA National Organic Program which prohibits the use of GMOs |
| Non-Hydroponic | Soil grown ingredients |
| Irradiation | Non-irradiated product |
| Additives / Preservatives | Additive-Free and Preservative-Free |
| HACCP / GMP | Annual 3rd party |

| Processing Risk Aversion / Quality Assurance | |
|--|---|
| Product Testing | Every incoming product lot is tested by an independent third-party ISO/IEC 17025 certified laboratory for microbiological and gluten levels prior to Company production. Lot-specific Certificates of Analysis are available on our website: www.edisongrainery.com |
| Milling / Size Reduction | Onsite milling - exclusive for milling/size reduction of organic ingredients |
| Equipment Testing | ATP swab of food contact surfaces prior to production. AllerSnap swab to confirm Sanitation Protocols. |
| Finished Product Metal Detection | Stainless: 5.556 mm (bulk) / 1.8 mm (retail & food service) Non-Ferrous: 5.5 (bulk) / 1.2 mm (retail & food service) Ferrous: 2.5 mm (bulk) / 1.5 mm (retail & food service) |
| | |

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| TECHNICAL DATA SHEET | EDISON MERCANTILE, LLC ORGANIC GARBANZO BEAN FLOUR | | Item Code: FGB |
| | Revision Date: | Original Date: 01/01/2023 | Page 3 of 5 |

| Production / Hazard Analysis / Quality Assurance | |
|--|--|
| Hazard Identification | Consideration is given to hazards which may be present in the product; occurring naturally, unintentionally, or may be intentionally introduced for economic gain. Areas of concentration include Biological, Chemical and Physical Hazards. |
| Biological Hazards includes testing for microbiological contaminated such as parasites & environmental pathogens | A lot specific composite sample is submitted to an ISO Certified Lab for pathogen/gluten analysis. These results serve as our COA. Positive Release is granted by QC upon reviewing results and confirming the levels to align with Customer's Specs and Edison's Thresholds. |
| Chemical (Including radiological) hazards such as pesticide, drug residues, natural toxins, decomposition, additives, and food allergens | Random testing for pesticide residues by Organic Certifying agency. Facility including Process & Production Equipment are free of the Big 9 Allergens. Edison Mercantile, LLC products are certified organic. Supply Chain / Supplier Verification protocols. |
| Physical hazards , if not prevented and controlled, may seriously affect food safety such as stones, glass, and metal fragments | All products must successfully pass through an operating Metal Detector. All products undergo appropriate dry, mechanical cleaning process. |
| Critical Control Points | All products must successfully pass through an operating Metal Detector and be reviewed by a PCQI. Free Flow CCP Limits: 2.0 mm Ferrous / 2.0 mm Non-Ferrous / 2.0 mm Stainless Steel Bulk CCP Limits: 2.5 mm Ferrous / 5.5 mm Non-Ferrous / 5.556 mm Stainless Steel Retail CCP Limits: 1.5 mm Ferrous / 1.2 mm Non-Ferrous / 1.8 mm Stainless Steel |
| Food Safety Modernization Act (FSMA) Compliance | Edison Mercantile, LLC has identified and implemented mitigation strategies at actionable process steps during a vulnerability assessment in accordance with (21 CFR 121.135). The regulation requires that individuals (PCQI) identifying and explaining the mitigation strategies "have successfully completed training for the specific function at least equivalent to that received under a standardized curriculum recognized as adequate by FDA or be otherwise qualified through job experience to conduct the activities." Edison Mercantile, LLC has PCQI staff oversight in Operations, Production, QC, and Warehouse. Our trained PCQI's proof of knowledge are posted online. |
| HAACP | HACCP program. FDA requirements implemented which include current Good Manufacturing Practices and Food Safety Plan with hazard analysis and process, allergen, sanitation, and supply-chain preventive controls. PCQIs conduct vulnerability assessments to identify and implement mitigation strategies at actionable stages of the process. Real-time documents are reviewed within seven business days. |
| Pest Control | As a certified organic facility, Edison Mercantile, LLC does not use pesticides on-site. Pest control is achieved through non-chemical measures including management of environmental factors to prevent pest reproduction via the use of tin-cats with glue boards, pheromones and pheromone traps, and insect light traps. Interior / exterior surveys are conducted weekly by in-house staff and monthly by a licensed professional pest control service. |

| Storage / Stability / Use | |
|----------------------------------|---|
| Recommended Storage | In cool (50-70 F, 65% RH) dry environment. Transport at ambient conditions; dry, clean, and odorless containers. Keep away from strong smelling substances. |
| Humidity | 70% maximum |
| Shelf Life | Best within 12 months from date of manufacture under proper storage conditions. |
| Preparation | Must be cooked prior to consuming. |

| Lot Code Explanations | | |
|--|--|---------------------------------------|
| <i>Example: FGB00-1073-US-542-2158</i> | | |
| | Explanation | Translation |
| FBG00 | 3-letter Product Code | Flour/Garbanzo Bean/Organic |
| 1073 | Date lot received from supplier using 3-digit Julian date + extra digit for year | Received on 107 = June 14 9 = 2023 |
| US | Country of origin using ISO 2-letter country code | From US |
| 542-2158 | 7-digit internal control number | Internal control number |

| Standard Pallet Specifications | |
|---------------------------------------|---|
| Description | Number 1 or number 2 wooden pallets. Standard 4-way entry. Clean and correct size for product. Corrugated slip-sheet on base. |
| Size | Approximately: 40" x 48" x 5" |
| Weight | Estimated 65 lbs. per pallet |
| Loaded Weight | 2,500 lbs. maximum |
| Pallet Wrap | Clear cast film |
| Pallet Configuration | Single stack only. Refer to Food Service Specifications |

Packing Specifications – average sizes listed. Confirmation upon invoice

| Industrial Unit Packaging | | | |
|----------------------------------|---------------------------------------|------------------------------------|--|
| Net Weight | Material | Dimensions (W x H x Gusset) | Label Info |
| 25lb. | Heat sealed gusseted Kraft paper bag. | 16" x 24" x 4" | Organic Product Name, Unit Wt., Lot Code, Best if used By Date, Country of Origin, Certification, Call to Action |

| Food Service Packaging | | | | |
|-------------------------------|-----------------------|---------------------|--|-------------------------------|
| | Units per Case | Gross Weight | Material | Dimensions (L x W x H) |
| 3 lb. | 4 | 14 lb. | Food Grade BPA-free BOPP/Cotton Paper/PET/LDPE film stand-up pouch with zipper closure (Heat sealed) | 9" x 13" x 4" |

| Retail Packing | | | | |
|-----------------------|-----------------------|---------------------|--|-------------------------------|
| | Units per Case | Gross Weight | Material | Dimensions (L x W x H) |
| 12 oz | 6 | 6.5 lb. | Food Grade BPA-free BOPP/Cotton Paper/PET/LDPE film stand-up pouch with zipper closure (Heat sealed) | 6.5" x 10.5" x 3" |

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| | Revision Date: | Original Date: 01/01/2023 | Page 5 of 5 |

| Nutrition per 100 g | | | |
|--------------------------|-----|-------------------------|------|
| Total Calories (Cal):319 | | | |
| Total Fat (g) | 5.4 | Total Carbohydrates (g) | |
| Saturated Fat (g) | 0.8 | Dietary Fiber (g) | 39 |
| Trans Fat (g) | 29 | Total Sugars (g) | 4.3 |
| Cholesterol (mg) | 0 | Added Sugars (g) | 0 |
| Sodium (mg) | 4.4 | Protein (g) | 17.4 |
| Vitamin D (mcg) | - | Iron (%) | 5.6 |
| Calcium (mg) | - | Potassium (%) | |

Nutritional information obtained from manufacturer / supplier. USDA 947

Although the information provided on www.edisongrainery.com is presented in good faith and believed to be correct, Edison Mercantile, LLC makes no representations or warranties as to its completeness or accuracy. All information, including nutritional values, lot specific lab analysis (COA) and product descriptions are available as a reference and is used by you at your own risk.

