TECHNICAL	EDISON MERCANTILE, LLC ORGANIC ROLLED OATS			Item Code: GOR
DATA SHEET	Revision Date:	Original Date: 01/01/2023		Page 1 of 5

Product Information			
Ingredients	Organic Gluten Free Oats		
Organic Certification	Organic Certifiers		
Country of Origin	Finland, Canada, USA		
Gluten-Free Verified Gluten-Free via lot specific lab analysis. Edison Mercantile, LLC threshold: <10ppms of Gluten			
Allergen – Free Production	Processed in Finland & Canada. 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)		
Glyphosate Free	Edison Mercantile, LLC is part of the USDA National Organic Program which prohibits the use of pesticides. Lot tested at origin.		

Regulatory Compliance				
National Organic ProgramEdison Mercantile, LLC handles products that meet or exceed USDA organic standards that con with the regulations contained in 7 CFR Part 205 National Organic Program Rules for products labeled as Organic. (NOP ID: 22-1111)				
FDA / FSMA FOO / FSMA Edison Mercantile, LLC is registered with the FDA and compliance with the Bioterrorism Act o Product is food-grade and complies with the FD&C Act and FSMA Preventive Controls for Hun 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	Cream		
Shape / Texture	Typical of rolled oat flakes – heat treated		
Taste / Aroma Typical flavor with no objectionable odor from other ingredients			

Standard Specifications			
Granulation 100% through US 80			
Moisture <13			
Protein 14g per 100			
Peroxidase: Negative (inactivated)			

Microbiology & Gluten Limits / Testing Method					
Aerobic Plate Counts	<50,000 CFU/g	AOAC	L. monocytogenes.	Negative/25g	AOAC 2016.08
Coliform	<500 CFU/g	AOAC 991.14	Salmonella	Negative/25g	AOAC 2016.01
E. coli	<10 CFU/g	AOAC 2014.05	Yeast	= 1,000 CFU/g</th <th>AOAC 2014.05</th>	AOAC 2014.05
Gluten	< 10 ppm	AOAC RI 061201	Mold	=1,000 CFU/g</th <th>AOAC 2014.05</th>	AOAC 2014.05

		Supplier	Edison Me	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 allerger preventive controls	
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 Letter via Chicago Rabbinical		
Gluten-Free	Verified Gluten-Free via lot-specific COA	
Glyphosate Free	Glyphosate Free Edison Mercantile, LLC is part of the USDA National Organic Program which prohibits the use of pesticides. Lot tested at origin.	
Non-Hydroponic	c Soil grown ingredients	
Irradiation	Non-irradiated product	
Additives / Preservatives	s Additive-Free and Preservative-Free	
HACCP / GMP	Annual 3rd party	

Processing Risk Aversion / Quality Assurance			
Grain In-take	-take GF contracted farmers are audited during growing season: harvesting, handling & storage from other grains. Lots are analyzed prior to delivery. Samples must pass quality requirement before acceptance.		
Milling & Blending	Processed in a mill where only oats are handled. Gluten analyses are done at origin – verified by Edison Mercantile' s lab.		
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		
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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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	Facility including Process & Production Equipment are free of the Big 9 Allergens. Edison Mercantile, LLC products are certified organic. Supply Chain / Supplier Verification protocols. Finnish Safety and Chemical Agency restricts the use of the herbicide glyphosate.		
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 SafetyEdison Mercantile, LLC has identified and implemented mitigation strategies at actionable p steps during a vulnerability assessment in accordance with (21 CFR 121.135). The regulation 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 stan curriculum recognized as adequate by FDA or be otherwise qualified through job experience conduct the activities." Edison Mercantile, LLC has PCQI staff oversight in Operations, Produ and Warehouse. Our trained PCQIs proof of knowledge are posted online.			
НААСР	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.		
As a certified organic facility, Edison Mercantile, LLC does not use pesticides on-site. Pest com achieved through non-chemical measures including management of environmental factors to pest reproduction via the use of tin-cats with glue boards, pheromones and pheromone traps insect light traps. Interior / exterior surveys are conducted weekly by in-house staff and mont 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					
	Example: GOR00-1073-FI-542-2158				
Explanation Translation					
GOR00	3-letter Product Code	Flour/Oat Rolled / Organic			
1073	Date lot received from supplier using 3-digit Julian date + extra digit for year	Received on 107 = June 14 9 = 2023			
FI	Country of origin using ISO 2-letter country code	From Finland			
542-2158	7-digit internal control number	Internal control number			

Standard Pallet Specifications		
Description	DescriptionNumber 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	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. 50 lb.	Heat sealed gusseted Kraft paper bag.	16" x 24" x 4" 16" x 36" x 5"	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	Jnits per Case Gross Weight Ma		Dimensions (L x W x H)	
16 oz	6	8 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"	

Nutrition per 100g				
Total Calories (Cal):389				
Total Fat (g)	6.31	Total Carbohydrates (g)	69.9	
Saturated Fat (g)	1.2	Dietary Fiber (g)	10.5	
Trans Fat (g)	6.31	Total Sugars (g)	1	
Cholesterol (mg)	0	Added Sugars (g)	0	
Sodium (mg)	4	Protein (g)	13.2	
Vitamin D (mcg)	0	lron (%)	4	
Calcium (mg)	43	Potassium (%)	373	

Nutritional information obtained from manufacturer / supplier. USDA

Although the information provided on <u>www.edisongrainery.com</u> 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.