

d TECHNICAL DATA SHEET	EDISON MERCANTILE, LLC ORGANIC Q MAC		Item Code: MAC
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Product Information	
Ingredients	Organic White Rice Flour, Organic Quinoa Flour, Organic Cheddar Cheese (Organic Cultured Pasteurized Milk, Salt) Enzymes, Organic Non-Fat Milk, Organic Buttermilk, Salt, Disodium Phosphate
Organic Certification	Organic Certifiers
Country of Origin	USA
Gluten-Free	Verified Gluten-Free via lot specific lab analysis. Edison Mercantile, LLC threshold: <10ppms of Gluten
Allergen Declaration	Contains Milk
Allergen Preventive Control Dedicated Equipment	Allergen free pasta is combined with sealed cheese sachets on equipment used solely for the manufacturing of our pasta & cheese products. Production is done in a segregated portion of our facility – not near any routine processing or open product. Robust allergen preventive controls are employed, monitored & verified. Sanitation protocols verified by QC/PCQI in real-time.

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	Beige noodles / Yellow cheese powder
Shape / Texture	Elbow shapes noodles, powder cheese sachets
Taste / Aroma	Typical flavor with no objectionable odor from either ingredient

Standard Specifications	
Cheese Sachet	Cream colored Powder
Cheese Moisture	<4
Granulation	97% of a US # 35
Pasta	Beige – elbow shape

Microbiology & Gluten Limits / Testing Method					
Aerobic Plate Counts	<10,000 CFU/g	AOAC	L. monocytogenes.	Negative/25g	AOAC 2016.08
Coliform	<100 CFU/g	AOAC 991.14	Salmonella	Negative/25g	AOAC 2016.01
E. coli	<10 CFU/g	AOAC 2014.05	Yeast	<= 20 CFU/g	AOAC 2014.05
Gluten	< 10 ppm	AOAC RI 061201	Mold	</=20 CFU/g	AOAC 2014.05

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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	Yes	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	
Dry, Mechanical Cleaning	Rare Earth Magnet, Vibratory Sifter, Optical Laser Color Sorter, Free Flow Metal Detection of bulk ingredient prior to production.
Cheese Sachet	Organic Cheese packets are assembled on dedicated equipment. Sealed sachets remain intact during production. Robust Allergen Preventive Controls and Sanitation Preventive Controls employed.
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	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. 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 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 PCQIs 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: QMC00-1073-US-542-2158</i>		
	Explanation	Translation
MAC00	3-letter Product Code	Q Mac / pasta & cheese / 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 USA
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 - unavailable			
Net Weight	Material	Dimensions (W x H x Gusset)	Label Info
25lb. 50 lb.			Not sold to industrial outlets

Food Service Packaging - unavailable				
	Units per Case	Gross Weight	Material	Dimensions (L x W x H)
.			Food Grade BPA-free BOPP/Cotton Paper/PET/LDPE film stand-up pouch with zipper closure (Heat sealed)	Not sold in Food Service sizes

Retail Packing				
	Units per Case	Gross Weight	Material	Dimensions (L x W x H)
6 oz. 12 oz.	6	inquire	Food Grade BPA-free BOPP/Cotton Paper/PET/LDPE film stand-up pouch with zipper closure (Heat sealed)	6" x 9" x 9" 10' x 9' x 9'

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Nutrition per 56g			
Total Calories (Cal):118			
Total Fat (g)	1.5	Total Carbohydrates (g)	46
Saturated Fat (g)	0	Dietary Fiber (g)	5
Trans Fat (g)	0	Total Sugars (g)	1
Cholesterol (mg)	0	Added Sugars (g)	0
Sodium (mg)	0	Protein (g)	4
Vitamin D (mcg)	0	Iron (%)	14 %
Calcium (mg)	0	Potassium (%)	4

Nutritional information obtained from manufacturer / supplier. USDA, 283

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.