

Document Title: Product Data Sheet: Vegan Double Fudge Brownie

Effective Date: 08/24/22 Date Reviewed: 01/05/23

LM Doc_1994.009 Prepared by: Director of Quality Assurance Approved by: General Manager Approved by: V.P. of Operations Approved by: Production Manager

Product Description, Specification, Distribution, Consumers, and Intended Use

Product Name(s)	Vegan Doub	Vegan Double Fudge Brownie									
Product Number(s)	940-7004										
Product Description,	Vegan Double Fudge Brownie mix is a dry powder mixture of organic flour, sweeteners, cocoa,										
Including Important Food	flavorings, ar	flavorings, and leavenings blended and packaged following current Good Manufacturing Practices.									
Safety Characteristics	(Dry bakery mixes are not ready-to-eat products and are not intended to be consumed raw)										
Processing	Lehi Mills mixes all ingredients in stages based on time and speed until all ingredients are fully										
	blended.										
Sensory Evaluation	All baked products are bake tested at Lehi Mills for sight, smell, taste, mixability and touch. A										
	quality technician will review the bake results and determine the final product to be passed and										
	released internally for production.										
Allergen Statement	Contains: Wheat										
	Manufactured in a plant that also contains egg, dairy, and soy										
Packaging	Lehi Mills uses Premium Plus "00"" A" Grade Pallets, Stretch Wrap and 4x6 Thermal Transfer										
	Pallet Labels on two sides of the pallet indicating Item Description, Item Number, Lot Number and										
	Case Quantity.										
	Duadicat Duadicat Duadicate/Cook Cook/Ballat Lacrons/Ballat Haisht Nat										
	Product	Product	Products/Case	Cases/Pallet	Layers/Pallet	Height-	Net				
	Packaging	Dimensions (inches)				including Pallet	Weight (lbs.)				
		(inches)				(inches)	(IDS.)				
	18 oz	8 5/8 x 2 ½	6	110	5	49	~785				
	6-pack	x 5 3/4		110		43	703				
	Ориск	х 3 3/ ч			l.						
Intended Use	This analysis assumes that the end user will be the general public and will consume the product as										
	a final product. Although dry bakery mixes are low-risk and does not provide an environment that										
	is conducive to microbial growth, it is important to understand that dry bakery mixes are										
	minimally processed agricultural ingredient and is not a ready-to-eat product. The mixed product										
	is not intended to be consumed raw. The heat processes of baking, frying, boiling, and cooking are										
	adequate to destroy any pathogens that may be present in the mixes and eliminate any potential										
	risk of foodborne illness.										
Intended Consumers		General Public									
GMO Statement		This product contains a corn-based ingredient, which may or may not be GMO.									
Shelf Life	-	This product has a shelf life of 18 months if stored at room temperatures (less than 90 Degrees									
		Fahrenheit and less than 70% Humidity). Store in an odor-free environment.									
Lot Code Explanation		LOT 23165 23 = YY 165 = Julian Day of the Year									
Storage and Distribution	Products are stored at ambient temperatures in dry goods storage. Shipped dry at ambient										
	temperature	S.			temperatures.						

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Quality Assurance Statement: This is a food grade product that is Generally Recognized as Safe (GRAS) by the Food and Drug Administration (FDA), 21 CFR 184.1854. Our manufacturing facility is registered with the FDA and complies with Current Good Manufacturing Practices (cGMP), 21 CFR 117, and all other FDA and state regulations. Label product as **"Vegan Double Fudge Brownie".** Lehi Mills ensures that all ingredients are received from approved suppliers. Our facility holds all lot numbers until they have been released by our Quality Control Team after proper analysis of work order & label review. A retention sample is maintained for (20) months.

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