

PRODUCT SPECIFICATION

FARROW

| | | |
|---------------------------------|--|---|
| SENSORY PROFILE | Appearance/ Color | Brown -uneven appearance. |
| | Aroma/ Flavor | Typical -free From foreign-objectionable odors and taints. |
| | Texture | Firm, free flowing. |
| ANALYTICAL PROFILE | Moisture | 14 % Max. |
| | Water activity | 0.75 % Max. |
| | Foreign Material | 0.05 % Max. |
| | Cook Time | 25-30 minut |
| | Infestation | Nil |
| | Additives | Free from additive or preservative |
| | Ingredient Listing | Pearled Farrow Wheat. |
| MICROBIOLOGICAL CRITERIA | Aerobic Plate Count | <150,000 cfu/g |
| | Coliform/ E.Coli | <10 cfu/g |
| | Yeast Count/ Mold Count | <500 cfu/g |
| | Salmonella | Negative in 25 g |
| GENERAL PROFILE | Production Description | Farro is a food composed of the grains of certain wheat species. Farro includes three species: Triticum monococcum (einkorn), T. dicoccon (emmer) and T. spelta (spelt). It is sold dried and is prepared by cooking in water until soft, but still crunchy (many recommend first soaking overnight) |
| | Product Origin | Italy |
| | Storage | Cool & dry environments with good warehousing practices/ Avoid Sunlight |
| | Shelf Life | 24 Months from the date of production under recommended storage |
| | QA/ Food Safety System | SQF Edition 7.2, Lev.02. |
| | Production Code/ lot traceability | 4045 1 - 4 # Year of Production (2014)/ 045 Julian Day of The Year/ 1 Shift of production OR BB/MA : Year-Month-Day |
| | Regulatory Compliance | <i>Compliance to all applicable local/National regulatory requirements (Product Quality, Food Safety & Nutrition)</i> |
| | Packing Size | <i>As per customer requirements</i> |
| | | |

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ALLERGEN INFORMATION

| COMPONENT/ ALLERGENS DESCRIPTION | McNicol Facility | | | DESCRIPTION |
|---|--------------------|----------------------|------------|--|
| | Present in Product | Present in same Line | Same Plant | TYPES EXIST IN THE FACILITY <i>examples</i> |
| Peanut or its derivatives , e.g., Peanut - pieces, protein, oil, butter, flour, and mandelona nuts (an almond flavoured peanut product) etc. Peanut may also be known as ground nut . | No | No | Yes | All type of peanuts (RS, RNS, Sudani, inshell, BBQ, lemon, kri kri, sugar, raw, chocolate) |
| Tree Nuts (almonds, Brazil nuts, cashews, hazelnuts(filberts), macadamia nuts, pecans, pine nuts (pinyon, pinon), pistachios and walnuts or their derivatives , e.g., nut butters and oils etc. | No | No | Yes | All types |
| Sesame or its derivatives , e.g., paste and oil etc. | No | No | Yes | Sesame seeds, tahini |
| Milk or its derivatives , e.g., milk caseinate, whey and yogurt powder etc. | No | No | Yes | Buttermilk powder, cheddar powder, parmesan powder , blue cheese powder |
| Eggs or its derivatives , e.g., frozen yolk, egg white powder and egg protein isolates etc. | No | No | No | - |
| Fish or its derivatives , e.g., fish protein and extracts etc.(bass, flounder, cod) | No | No | Yes | In can |
| Shellfish (including crab, crayfish, lobster, prawn and shrimp) & Mollusks (including snails, clams, mussels, oysters, cockle and scallops) or their derivative , e.g., extracts etc. | No | No | No | - |
| Soy or its derivatives , e.g., lecithin, oil, tofu and protein isolates etc. | No | No | Yes | Soya bean, soya sauce for almond, hydrolyzed soya proteins for spice blends |
| Wheat or its derivatives , e.g., flour, starches and brans etc. | Yes | Yes | Yes | Wheat flour, bulgur, wheat semolina, |
| Sulphites , e.g., sulphur dioxide and sodium metabisulphites etc. | No | No | Yes | Dried fruits, dehydrated onion |
| Mustard and Its derivatives | No | No | Yes | Seeds, ground, |
| Gluten (Specify Source - Rye, Oats, Barley, Triticale) | Yes | Yes | Yes | Barley, wheat |
| Tartrazine – Yellow 5 | No | No | No | - |
| Other Artificial Food Colors / Flavors | No | No | Yes | Red FDC # 3 , cheese powder, norbixin, hickory flavor, BBQ seas. Celery and black pepper oleoresin |
| Coconut and its derivatives/ its products | No | No | Yes | Coconut water, coconut shreds, pieces |
| Mono-Sodium Glutamate (MSG) | No | No | Yes | We use in spices blends |
| Hydrolyzed Vegetable Protein HVP (Source) | No | No | Yes | Soya, corn for spices blends |

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Nutrition Facts

Valeur nutritive

Serving Size ¼ cup (45 g.)

| Amount | % Daily value* |
|--|----------------------------|
| Teneur | % valeur quotidienne |
| Calories/Calories 140 | Calories from fat 0 |
| Total Fat / Lipides 0 g | 0% |
| Saturated Fat less than 0g. | 0% |
| Trans Fat 0 g | |
| Cholesterol/Cholesterol 0 mg. | 0% |
| Sodium/Sodium 25 mg. | 1% |
| Total Carbohydrates / Glucides 30 g | 10% |
| Fibers/Fibre 3g | 12% |
| Sugars / Sucres 0 g | |
| Protein / Proteines 6 g | |
| Vitamin A / Vitamine A | 0% |
| Vitamin C / Vitamine C | 0% |
| Calcium / Calcium | 4% |
| Iron / Fer | 4% |

*Percent daily values are based on a 2,000 calories diet. Your daily values may be higher or lower depending on calories need

| | Calories | 2000 | 2500 |
|--------------------|-----------------|-------------|-------------|
| Total Fat | Less than | 65 g | 80 g |
| Saturated Fat | Less than | 20 g | 25 g |
| Cholesterol | Less than | 300 mg | 300 mg |
| Sodium | Less than | 2400 mg | 2400 mg. |
| Total carbohydrate | | 300 g | 375 g. |
| Dietary Fiber | | 25 g | 30 g. |

Calories per gram
Fat 9 - Carbohydrate 4 – Protein 4