

A - Frozen, Low Moisture

C. - Chilled, Low Moisture

glanbia

CHEDDAR CHEESE – 40 lb.

PRODUCT DESCRIPTION

Glanbia cheddar cheese is produced from the highest quality milk. It has a firm body, closed texture and a clean odor and flavor. Annatto is added for colored cheddar cheese.

CHEMICAL ANALYSIS

| | |
|------------|---|
| % Moisture | 36.0 - 39.0 37.0% Max |
| % FDB | 50.0 - 56.0 |
| % Salt | 1.4 - 2.0 |
| pH | 5.00 - 5.40 |

MICROBIOLOGICAL ANALYSIS

| | |
|--------------|----------------|
| Coliform | <100/g |
| E. coli | <10/g |
| Yeast & Mold | <100/g |
| S. aureus | <100/g |
| Salmonella | Negative/25 g |
| Listeria | Negative/375 g |

PACKAGING

| | |
|-------------------------------|-----------------------------|
| Block Weight | 43.5 lbs/20 kg (target) |
| Blue Plastic Liner | Vacuum Sealed |
| Block Size | L 14.75" / W 11.5" / H 7.25 |
| Cube | 0.71 |
| Pallet Pattern -- Ti/Hi/Total | 10/6/60 |

INGREDIENT STATEMENT

Ingredients: Pasteurized Milk, Cheese Cultures, Salt, Enzymes, Annatto (color) if used.

All descriptions, specifications, suggestions and data ("Product Information") supplied above are believed to be reliable but (i) Glanbia Foods Inc. ("Glanbia") shall incur no liability by reason of inaccuracies or omissions on Product Information; (ii) the Purchaser is solely responsible to ensure that the product as supplied by Glanbia is in conformity with all the relevant food legislation; (iii) no statutory or other warranty, condition, description or representation of any kind is given by Glanbia (or to be implied from negotiations between Glanbia and the purchaser) concerning the characteristics, quality, fitness for particular purpose, state or merchantability of Product and/or Ingredients of Product supplied by Glanbia and (iv) Product Information outlined above must not be construed as permission to infringe any patent or regarded as a warranty on non-infringement of any patent.

Revised - 06/24/09

 **Mark Maring**
Export Manager
Hoogwegt U.S., Inc.

These specifications are for product to be offered and delivered by Hoogwegt US, Inc. for the Convocatoria No. 001-2013 del Contingente Arancelario Ordinario de Productos Lacteos Correspondiente al 2013 and for delivery between September 26th and June 30th 2013

A - Frozen, Low Moisture

C - Chilled, Low Moisture

glanbia
FOODS

Glanbia Foods, Inc.
1373 Fillmore Street,
Twin Falls, ID 83301-3380

Telephone (208) 733-7555
Facsimile (208) 733-9222

CHEDDAR CHEESE

Nutritional Value

| | |
|-------------------------|------|
| Serving Size Weight (g) | 100 |
| Water (%) | 38 |
| Calories (kcal) | 405 |
| Protein (g) | 24 |
| Total Fat (g) | 33 |
| Saturated Fat (g) | 20 |
| Trans Fat (g) | 1.4 |
| Cholesterol (mg) | 106 |
| Carbohydrate (g) | 3 |
| Total Dietary Fiber (g) | 0 |
| Calcium (mg) | 670 |
| Iron (mg) | 0.9 |
| Sodium (mg) | 650 |
| Vitamin A (IU) | 1232 |
| Beta Carotene (IU) | 95 |
| Ascorbic Acid (mg) | 0 |

Fat by Fatty Acid Profile

| | |
|--|-------|
| Fat by Fatty Acid Profile (g/100g) | 33.00 |
| Total Saturated Fatty Acids (g/100g) | 20.00 |
| Total Monounsaturated Fatty Acids (g/100g) | 8.61 |
| Total Polyunsaturated Fatty Acids (g/100g) | 1.32 |
| Total Trans Fatty Acids (g/100g) | 1.36 |
| Total Conjugated Fatty Acids (g/100g) | 0.18 |

Ingredients: Pasteurized milk, cheese cultures, salt, enzymes, annatto (if color used).

Nutritional results based on limited testing.


Frank Moring
Export Manager
Glanbia Foods, Inc.

These specifications are for product to be offered and delivered by Hoogwegt US, Inc. for the Convocatoria No. 001-2013 del Contingente Arancelario Ordinario de Productos Lacteos Correspondiente al 2013 and for delivery between September 26th and June 30th 2013

Glanbia Foods, Inc.
A subsidiary of Glanbia plc

A – Frozen, Low Moisture

C. - Chilled, Low Moisture



PRODUCT BULLETIN
August 2010

Hilmar™ Natural Mild White Cheddar Cheese 40 pound Block for Export - 100222

Our Export Mild White Cheddar Cheese is a semi-hard, young cured cheese with firm smooth body. The flavor of this cheese varies with age from mild to distinctively more Cheddar flavor after 6 months of age at refrigerated temperatures. White Cheddar can be used for table cheese and snacking, as well as retail and foodservice shreds, slices and small blocks. It is also ideal for use as a process cheese ingredient.

INGREDIENTS

- Pasteurized cow's milk
- Starter cultures
- Salt
- Coagulating enzyme from *Mucor miehei*

TYPICAL PHYSICAL CHARACTERISTICS

- Color – uniform creamy white
- Body/Texture – firm, not crumbly
- Flavor – mild and pleasing, no off flavors
- Aroma – clean and creamy

TYPICAL COMPOSITION ANALYSIS

| | Target | Range |
|------------|--------|-------------------------------|
| pH | 5.10 | 5.00-5.40 |
| Protein % | 25.00 | 23.50-26.50 |
| Moisture % | 37.00 | 36.00- 38.00 37.0% |
| Wet Fat % | 34.50 | 33.50-35.00 |
| FDB % | 55.00 | 52.50-56.50 |
| Salt % | 1.75 | 1.40-2.00 |

TYPICAL MICROBIOLOGICAL ANALYSIS

| | |
|------------------------------|----------------|
| E.Coli | Negative/0.1 g |
| Coliform | <100/g |
| Yeast | <100/g |
| Mold | <100/g |
| Staphylococcus Aureus | Negative/0.1 g |
| Listeria | Negative/25 g |
| Salmonella | Negative/375 g |
| Aerobic and Anaerobic spores | <250/g |
| Sulfite Reducing Clostridia | <30/g |

TYPICAL NUTRITIONAL ANALYSIS

| | |
|----------------------------|--------|
| Total Calories (kcal/100g) | 389.6 |
| Calories from Fat | 287.0 |
| Total Carbohydrates | 0.8 g |
| Sodium | 690 mg |
| Calcium | 644 mg |
| Ash | 3.68 g |
| Potassium | 98 mg |

PACKAGING AND LABELING

Each 19-20 kg (42-44 lb) block is vacuum-sealed in an oxygen-barrier bag, then placed in a corrugated box with a corrugated liner. 54 cases are stacked in 6 layers with 9 boxes per layer and stretch wrapped for stability on wood pallets. Country regulations for labeling may vary. Please confirm your labeling requirements and specify these requirements in writing with all orders.

ALLERGENS

Other than dairy products, there are no other known allergens in this product.

STORAGE, HANDLING AND SHELF-LIFE

Hilmar™ cheese should be transported and stored at 35-42 °F (2-6 °C) to promote proper flavor development while maintaining body and texture. Cheese can also be frozen when body maintenance is preferred for process application. Cheese should be brought back to 35 °F/2 °C before use. Cheese that is stored at refrigerated temperatures is best when used by 12 months of age.

COMPLIANCE

- Halal Certified
- Kosher Certified
- CODEX Compliant
- EU Certified
- USDA Approved
- FDA Approved



Frank Maring
Export Manager
Hoogwegt U.S., Inc.

These specifications are for product to be offered and delivered by Hoogwegt US, Inc. for the Convocatoria No. 001-2013 del Contingente Arancelario

Ordinario de Productos Lacteos Correspondiente al 2013 and for delivery between September 26th and June 30th 2013

Hilmar Headquarters & Manufacturing
9001 North Lander Avenue
Hilmar, CA 95324 USA
Toll free: 800.577.5772
Main: 209.667.6076
Fax: 209.634.1408
www.hilmarcheese.com

Dalhart Manufacturing
12400 US Highway 385
Dalhart, TX 79022 USA

A - Frozen, Low Moisture
C - Chilled, Low Moisture



DAVISCO
FOODS INTERNATIONAL, INC.

Davisco White Cheddar 40 Pound Block

Product Description:

White Cheddar Cheese is made from pasteurized milk and is manufactured in accordance with Good Manufacturing Practices and conforms to the Federal Standard of Identity for Cheddar Cheese (21 CFR 133.113).

Ingredient Statement:

Pasteurized Milk, Cheese Cultures, Salt, Enzymes

Analysis*

Moisture (%)
Fat (%)
pH
Salt (%)

Specification

~~36-39~~ **37**
50-58 % FDB
5.0-5.35
1.5-2.1

Test Method

Vacuum Oven
Babcock
pH Electrode
Electronic Chloride Analysis

Microbiological Profile

Coliform
Yeast
Mold
Generic E. Coli
Coagulase Positive Staph
Salmonella
Listeria

Specification

<100/g
<100/g
<100/g
<10/g
<10/g
Negative
Negative

Test Method

Standard Methods**
Standard Methods**
Standard Methods**
Standard Methods**
Bam-FDA
Bam-FDA
Bam-FDA

*All results reported on "AS IS" basis except where noted.

**Standard Methods for the Examination of Dairy Products, 16th Edition.

Packaging:

Packaged in 40-pound poly-lined corrugated boxes.

Storage and Shipment:

Product is stored and shipped at 33-45 degrees Fahrenheit.

Shelf Life:

6 months

Frank Maring
Export Manager
Hooqweg U.S., Inc.

Davisco Foods International, Inc.
719 North Main, Le Sueur, MN 56058
Phone 507-665-3353 Fax 507-665-3820

Version 10G-0920

These specifications are for product to be offered and delivered by Hooqweg U.S., Inc. for the Convocatoria No. 001-2013 del Contingente Arancelario Ordinario de Productos Lacteos Correspondiente al 2013 and for delivery between September 26th and June 30th 2013



A - Frozen, Low Moisture

C. - Chilled, Low Moisture

500# White Cheddar Barrels

Product Number: 50500

Packaging Requirements:

| <u>Characteristic</u> | <u>Specification</u> |
|----------------------------------|------------------------|
| Bag | Vacuum sealed blue bag |
| Code Date | Production Date |
| Gross Weight | 509.00 lbs. |
| Tare Weight | 9.00 lbs. |
| Net Weight (case) | 500.00 lbs. |
| Barrel dimensions (Diameter x H) | 24½" x 33" |
| Barrels Per Pallet | 4 |

Chemical and Physical:

| <u>Analysis</u> | <u>Specification</u> |
|-----------------|--|
| Moisture | 39% max 37% Max |
| Fat to Dry Base | 50% min. |
| Salt | 1.1 to 2.0% |
| pH | 5.0 to 5.4 |
| Color | 1 |
| Flavor | Mild 0-3 Months Medium 3-6 Months Sharp 6 Months + |

Microbiological:

| <u>Analysis</u> | <u>Specification</u> |
|------------------------|----------------------|
| Yeast / Mold | 100/g |
| Coliform | 1000/g |
| E. coli | <10 /g |
| Staphylococcus aureus | <100 /g |
| Salmonella | Negative/25 grams |
| Listeria monocytogenes | Negative/25 grams |



Frank Maring
Export Manager
Hoogwegt U.S., Inc.

Bongards' Creameries, 13200 Cty. Rd. 51, Bongards, MN 55368 952-466-5521, 1-800-788-6417

The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee of their accuracy is made. In every case, we urge and recommend that purchaser, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Quality Department may be available to assist purchasers in adapting our products to their needs and to the circumstances prevailing in purchaser's business.

These specifications are for product to be offered and delivered by Hoogwegt US, Inc. for the Convocatoria No. 001-2013 del Contingente Arancelario Ordinario de Productos Lacteos Correspondiente al 2013 and for delivery between September 26th and June 30th 2013



REVISED: 02.01.12
Doc. No. NQ-324

A - Frozen, Low Moisture

C - Chilled, Low Moisture

500# White Cheddar Barrels

Product Number: 50500

Shelf Life: 4 months from date of manufacture

Ingredients:

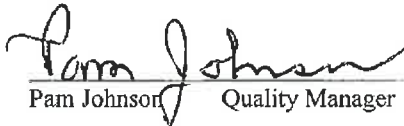
- Pasteurized Milk
- Salt
- Cheese Cultures
- Enzymes

Nutritional Information/ Serving Size: 100g

| | | | |
|-----------------------|------------------|-----------------------|--------------|
| Calories | 410.00 kcal/100g | Total Sugars | <0.10% |
| Calories from Fat | 307.44 mg/100g | (% of finished good) | |
| Cholesterol | 106.48 mg/100g | Moisture | 36.80% |
| Fat (acid hydrolysis) | 34.16% | Protein | 23.31% |
| Saturated Fat | 22.27% | Ash | 3.48% |
| Monounsaturated Fat | 11.02% | Calcium | 308 mg/100gm |
| Polyunsaturated Fat | 0.75% | Iron | <0.1 ppm |
| Trans Fatty Acids | 0.00% | Sodium | 447 mg/100gm |
| Total Carbohydrate | 2.25% | Total Dietary Fiber | 0.0% |
| Dextrose | <0.10% | Beta Carotene | 0.0 IU/100gm |
| Fructose | <0.10% | Vitamin A – retinol | 123 IU/100gm |
| Lactose | <0.10% | Total Vitamin A | 123 IU/100gm |
| Sucrose | <0.10% | (carotenes + retinol) | |
| Maltose | <0.10% | Vitamin C | 1.0mg |

Storage & Handling:

Product Must Be Shipped and Stored at: 33 - 40°F (38°F target)


Pam Johnson Quality Manager


Jeff Payne Cheese Plant Manager


Frank Maring Export Manager
Hoogwegt U.S., Inc.

Bongards' Creameries, 13200 Cty. Rd. 51, Bongards, MN 55368 952-466-5521, 1-800-788-6417

The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee of their accuracy is made. In every case, we urge and recommend that purchaser, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Quality Department may be available to assist purchaser in accepting our products to their needs and to the circumstances prevailing in purchaser's business.

These specifications are for product to be offered and delivered by Hoogwegt US, Inc. for the Convocatoria No. 001-2013 del Contingente Arancelario Ordinario de Productos Lacteos Correspondiente al 2013 and for delivery between September 26th and June 30th 2013

A - Frozen, Low Moisture

C - Chilled, Low Moisture



Cheddar Cheese

PRODUCT DESCRIPTION

Colored Standard Moisture or White Standard Moisture

TECHNICAL DATA

Ingredient Listing: Pasteurized milk, cheese culture, salt, enzymes, annatto (if colored)

Physical Characteristics

| | |
|-------------------|--------------|
| Color: Colored | NCI #6 to #8 |
| White | NCI #1 to #3 |
| Body, Texture | Firm |
| Flavor | Clean |
| Extraneous Matter | None |

Chemical Specifications

| | <u>Minimum</u> | <u>Maximum</u> |
|-----------------------|----------------|----------------------|
| pH | 4.90 | 5.35 |
| Moisture % | 35.0 | 39.0 37.0 |
| Fat Dry Basis (FDB) % | 50.0 | 60.0 |
| Salt % | 1.10 | 2.40 |

Microbiological Specification

| | <u>Maximum</u> |
|-------------------|----------------|
| Coliform cfu/gram | <100 |

ALLERGEN CLASSIFICATION

Milk

RECOMMENDED STORAGE CONDITIONS

33-40°F



Frank Maring
Export Manager
Hoogwegt U.S., Inc.

These specifications are for product to be offered and delivered by Hoogwegt US, Inc. for the Convocatoria No. 001-2013 del Contingente Arancelario Ordinario de Productos Lacteos Correspondiente al 2013 and for delivery between September 26th and June 30th 2013

E10889A Penny Lane ♦ P.O. Box 111 ♦ Baraboo, WI 53913-0111 ♦ www.foremostfarms.com
(605)-356-8316 Fax (608) 355-8693

This information is presented in good faith but it is not warranted as to accuracy of results. Also freedom from patent infringement is not inferred. This information is offered solely for your consideration, investigation and verification. 11-07 (0)

A - Frozen, Low Moisture

C. - Chilled, Low Moisture



Cheddar Cheese

Ingredients: Pasteurized Milk, Cheese Culture, Salt, Enzymes, Annatto (if colored)

NUTRITIONAL INFORMATION

| Nutrient Information | Amount Per 28 grams | %DV* |
|-------------------------|---------------------|------|
| Total calories | 110 | |
| Calories from total fat | 80 | |
| Total fat (g) | 9 | 14% |
| Saturated fat (g) | 6 | 30% |
| Trans Fatty Acids (g) | 0 | |
| Cholesterol (mg) | 30 | 10% |
| Sodium (mg) | 180 | 8% |
| Total carbohydrate (g) | 0 | 0% |
| Dietary fiber (g) | 0 | 0% |
| Sugars (g) | 0 | |
| Protein (g) | 7 | |
| Vitamin A | | 6% |
| Vitamin C | | 0% |
| Calcium | | 20% |
| Iron | | 0% |

*Percent Daily Values (DV) are based on a 2,000 calorie diet.



Frank Maring
Export Manager
Hoogwegt U.S., Inc.

These specifications are for product to be offered and delivered by Hoogwegt US, Inc. for the Convocatoria No. 001-2013 del Contingente Arancelario Ordinario de Productos Lacteos Correspondiente al 2013 and for delivery between September 26th and June 30th 2013

www.foremostfarms.com • 800-367-6678

This information is presented in good faith but it is not warranted as to accuracy of results. Also, freedom from patent infringement is not inferred. This information is offered solely for your consideration, investigation and verification. (1/09/10)

CONFIDENTIAL

INGREDIENT VENDOR SPEC

Spec. / Rev. 40122000034500 / 19

Description 510#V CHED BRL LT 31 DAY CORR

Created By Teresa Myers

Created On 10-Sep-2009 14:07:56

Status CURRENT

Frame Id / Rev. LOL FG Ingredient / 47

Last Modified By Russell Goforth

Planned Eff. 29-Sep-2009

Specification Type FGI

Last Modified On 26-Sep-2009 15:26:27

Current On 29-Sep-2009 00:06:05

A - Frozen, Low Moisture**C. - Chilled, Low Moisture****Description****Product Description for Product Bulletin-Features & Benefits**

510# variable cheddar barrel, not more than 30 days of age.

General Requirements

All goods must be produced in a facility that is registered with Land O' Lakes and is in compliance with Land O' Lakes Supplier/Contract Manufacturer Quality Expectations. All material shall conform in every respect to the applicable laws and regulations of the location in which they were produced and the location to which they are shipped.

Land O' Lakes Quality Assurance shall visit supplier locations periodically.

Land O'Lakes shall be notified in writing a minimum of 60 days prior to any deviations or changes to this specification.

Regulatory Compliance

| | Status | Detail |
|---------------------------------------|------------------|--------------|
| CFR Reference Number | Yes (See Detail) | 21CFR133.113 |
| Domestic Origin | Yes | |
| Food Chemicals Codex, Current Edition | Yes | |

Ingredient Supplier Requirements**Ingredient Supplier Requirements**

Quality Requirements for supplier and its raw materials for use as a Land O'Lakes ingredient or processing aide:

- A) Must be received clean and undamaged.
- B) Shall not be adulterated or misbranded within the meaning of the Federal Food, Drug, and Cosmetic Act and any state and local laws.
- B) Shall be free from defect, conform to specifications and perform consistently per initial qualification criteria.
- C) Shall be produced by the defined manufacturer(s) at the Land O'Lakes approved manufacturing location(s).
- D) Shall record and retain lot identification and traceability of all materials supplied. Lot identification shall provide traceability to key manufacturing acceptance data, raw material composition, origin, and receiving acceptance records.
- E) Supplier shall notify Land O'Lakes, in writing, any change to the specification,



Frank Maring
Export Manager
Hoogwegt U.S., Inc.

CONFIDENTIAL

INGREDIENT VENDOR SPEC

Spec. / Rev. 40122000034500 / 19

Description 510#V CHED BRL LT 31 DAY CORR

Created By Teresa Myers

A - Frozen, Low Moisture**C - Chilled, Low Moisture**

Created On 10-Sep-2009 14:07:56

Status CURRENT

Frame Id / Rev. LOL FG Ingredient / 47

Last Modified By Russell Goforth

Planned Eff. 29-Sep-2009

Specification Type FGI

Last Modified On 26-Sep-2009 15:26:27

Current On 29-Sep-2009 00:06:05

Ingredient Supplier Requirements [Continued]

manufacturing location(s), manufacturing process or raw materials prior to implementation of the change. Land O'Lakes will determine what, if any, additional qualifications or acceptance testing may be required.

F) Shall not be shipped, stored or exposed to foreign odors.

G) Shall be shipped by a clean and secure method, which includes a seal or controlled padlock.

Ingredient Line

Cultured pasteurized milk, salt, enzymes.

Raw Material Composition

| Ingredients | % Composition |
|----------------|---------------|
| Cheddar Cheese | 100 |

Consumer Information / Claims**Allergens (Present)**

| | Yes | No | Comment |
|----------------------------|-------------------------------------|-------------------------------------|---------|
| Crustacean | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Eggs or Egg Products | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Fish | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Milk and Milk Products | <input checked="" type="checkbox"/> | <input type="checkbox"/> | |
| Peanut and Peanut Products | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Soybean or Soy Products | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Tree Nut | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Wheat and Related Grains | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |

Food Sensitizing Agents (Present)

| | Yes | No | Comment |
|-------------------------------|--------------------------|-------------------------------------|---------|
| FD&C Blue #1 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| FD&C Blue #2 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| FD&C Red #40 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| FD&C Yellow #5 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| FD&C Yellow #6 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Hydrolyzed Vegetable Proteins | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| MSG | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Sulfite (=>10mg/kg) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |



Frank Maring
Export Manager
Hoogwegt U.S., Inc.

These specifications are for product to be offered and delivered by Hoogwegt US, Inc. for the Convocatoria No. 001-2013 del Contingente Arancelario Ordinario de Productos Lacteos Correspondiente al 2013 and for delivery between September 26th and June 30th 2013

CONFIDENTIAL

INGREDIENT VENDOR SPEC

A - Frozen, Low Moisture
C. - Chilled, Low Moisture

Spec. / Rev. 40122000034500 / 19

Description 510#V CHED BRL LT 31 DAY CORR

Created By Teresa Myers

Created On 10-Sep-2009 14:07:56

Status CURRENT

Frame Id / Rev. LOL FG Ingredient / 47

Last Modified By Russell Goforth

Planned Eff. 29-Sep-2009

Specification Type FGI

Last Modified On 26-Sep-2009 15:26:27

Current On 29-Sep-2009 00:06:05

Refer to the Land O'Lakes Corporate Quality policy on allergens and sensitizing agents for additional details.

Other Customer Concerns (Present)

| | Yes | No | Comment |
|--|--------------------------|-------------------------------------|---------|
| Autolyzed Yeast/Yeast Extracts | <input type="checkbox"/> | <input type="checkbox"/> | |
| Barley | <input type="checkbox"/> | <input type="checkbox"/> | |
| Beef Products & Their Derivatives | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| BHA | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| BHT | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Carmine | <input type="checkbox"/> | <input type="checkbox"/> | |
| Celery | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Chocolate & Its Derivatives | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Cochineal | <input type="checkbox"/> | <input type="checkbox"/> | |
| Diacetyl | <input type="checkbox"/> | <input type="checkbox"/> | |
| Gluten | <input type="checkbox"/> | <input type="checkbox"/> | |
| Oat | <input type="checkbox"/> | <input type="checkbox"/> | |
| Pork Products & Their Derivatives | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| rBST | <input type="checkbox"/> | <input type="checkbox"/> | |
| Rye | <input type="checkbox"/> | <input type="checkbox"/> | |
| Seeds or Seed Products (not RBD) - LIST TYPE | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| TBHQ | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Tocopherols | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |

Religious/Dietary/Regulatory

| | Certified | Meets Criteria | Comment |
|------------|--------------------------|--------------------------|---------|
| Halal | <input type="checkbox"/> | <input type="checkbox"/> | |
| Kosher | <input type="checkbox"/> | <input type="checkbox"/> | |
| Organic | <input type="checkbox"/> | <input type="checkbox"/> | |
| Vegan | <input type="checkbox"/> | <input type="checkbox"/> | |
| Vegetarian | <input type="checkbox"/> | <input type="checkbox"/> | |
| EEU | <input type="checkbox"/> | <input type="checkbox"/> | |

For Kosher product you must indicate the symbol and certification (i.e. Dairy, Pareve, Dairy Equipment, Meat, or Passover).

Free From (Guaranteed)

| | Present | Not Present | Comment |
|-------------|--------------------------|-------------------------------------|---------|
| Aflatoxin | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Betalactam | <input type="checkbox"/> | <input type="checkbox"/> | |
| Irradiation | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |



Frank Maring
 Export Manager
 Hoogwegt U.S., Inc.

CONFIDENTIAL

INGREDIENT VENDOR SPEC

Spec. / Rev. 40122000034500 / 19

Description 510#V CHED BRL LT 31 DAY CORR

Created By Teresa Myers

Created On 10-Sep-2009 14:07:56

Status CURRENT

Frame Id / Rev. LOL FG Ingredient / 47

Last Modified By Russell Goforth

Planned Eff. 29-Sep-2009

Specification Type FGI

Last Modified On 26-Sep-2009 15:26:27

Current On 29-Sep-2009 00:06:05

A - Frozen, Low Moisture

C. - Chilled, Low Moisture

Free From (Guaranteed) [Continued]

| | Present | Not Present | Comment |
|------------|--------------------------|-------------------------------------|---------|
| Mycotoxins | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Pesticides | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |

GMO Information

| | Guaranteed | Comment |
|-------------------------------|--------------------------|---------|
| Non-GMO | <input type="checkbox"/> | |
| GMO Free - Identity Preserved | <input type="checkbox"/> | |

Non-GMO: Does not contain detectable amounts of genetically modified protein or DNA, however may be derived from GM material.

Identity Preserved: Not derived from genetically modified materials and there is a verifiable record of the non-GM origin of the seed and the maintenance of the non-GM integrity of these materials throughout the production and storage process.

Shipping / Storage

| Shipping / Storage | Condition | Detail |
|---------------------|-----------------------|--------------------------|
| | Refrigerated | |
| Unprotected | -15° to 95°F | or -26° to 35°C |
| Dry/Ambient | 34° to 95°F | or 1° to 35°C |
| Protected Insulated | 34° to 75°F | or 1° to 24°C |
| Conditioned | 50° to 70°F and 50%rH | or 10° to 21°C and 50%rH |
| Refrigerated | 34° to 45°F | or 1° to 7°C |
| Super Chill | 27° to 31°F | or -3° to -1°C |
| Frozen | -15° to 0°F | or -26° to -18°C |
| Ultra Cool | -80° to -40°F | or -62° to -40°C |
| Deep Cooling | 22° to 28°F | or -6° to -2°C |

Analysis Requirements

Master Ingredient Analysis Requirements

If a certificate of analysis (COA) is required by the specification, written test results of all required analysis for each lot using the method specified shall



Frank Maring
Export Manager
Hoogwegt U.S., Inc.

CONFIDENTIAL

INGREDIENT VENDOR SPEC**A - Frozen, Low Moisture**
C - Chilled, Low Moisture

Spec. / Rev. 40122000034500 / 19

Description 510#V CHED BRL LT 31 DAY CORR

Created By Teresa Myers

Created On 10-Sep-2009 14:07:56

Status CURRENT

Frame Id / Rev. LOL FG Ingredient / 47

Last Modified By Russell Goforth

Planned Eff. 29-Sep-2009

Specification Type FGI

Last Modified On 26-Sep-2009 15:26:27

Current On 29-Sep-2009 00:06:05

Master Ingredient Analysis Requirements [Continued]

accompany or precede each shipment. If a Reference Method is specified, any other methods used must correlate to that reference method. In absence of a specified method, a standard method will be used.

If a Certificate Of Analysis (COA) for pathogen testing is required for this material, the pathogen testing must be performed either by a Land O' Lakes approved laboratory, or a supplier's internal laboratory which must be approved by Land O' Lakes.

A Certificate of Conformance (COC), renewed annually, may be used in lieu of COA's for individual shipments. COC's are valid from suppliers certified. Contact Land O' Lakes Quality Assurance for information.

The values for maximum and minimum are absolute limits, and shall not be rounded.

Chemical Analysis**Chemical Analysis**

| | Target | Min | Max | Measured In | COA In | Testing Details |
|---------------------|--------|-------|------------------------|-------------|-------------------------------------|-----------------|
| FDB (Fat Dry Basis) | | 52.00 | 57.00 | % | <input checked="" type="checkbox"/> | 1 per vat |
| Moisture | | 33.00 | 38.00 37.00 | % | <input checked="" type="checkbox"/> | 1 per vat |
| pH | | 4.90 | 5.35 | | <input checked="" type="checkbox"/> | 1 per vat |
| Salt | | 1.50 | 1.90 | % | <input checked="" type="checkbox"/> | 1 per vat |
| Salt in Moisture | | 3.80 | 5.44 | % | <input type="checkbox"/> | 1 per vat |

Chemical Method of Testing

All methods of testing shall conform to AOAC, SMEDP, ADPI, ASTM and USP/FCC standard methods or equivalent unless otherwise stated.

Physical Analysis**Sensory Examination**

| | Requirement | COA | Testing Details |
|-----------------------|-------------------------------------|--------------------------|-----------------|
| Appearance | USDA Standard Grade minimum | <input type="checkbox"/> | Visual |
| Extraneous Matter | Free from, no mold growth on cheese | <input type="checkbox"/> | Visual |
| Flavor Evaluation | USDA Standard Grade minimum | <input type="checkbox"/> | Organoleptic |
| Texture / Consistency | USDA Standard Grade minimum | <input type="checkbox"/> | Visual |

Performance Analysis

| | Target | Min | Max | Measured In | COA | Testing Details |
|-------|--------|-----|-----|-------------|--------------------------|-----------------|
| Color | NCI | 1 | 3 | | <input type="checkbox"/> | NCI Color Chip |



Frank Manning
Export Manager
Hoogwegt U.S., Inc.

These specifications are for product to be offered and delivered by Hoogwegt US, Inc. for the Convocatoria No. 001-2013 del Contingente Arancelario Ordinario de Productos Lacteos Correspondiente al 2013 and for delivery between September 26th and June 30th 2013

26-Mar-2010 15:05

CONFIDENTIAL

INGREDIENT VENDOR SPEC

Spec. / Rev. 40122000034500 / 19

Description 510#V CHED BRL LT 31 DAY CORR

Status CURRENT

Planned Eff. 29-Sep-2009

Created By Teresa Myers

Frame Id / Rev. LOL FG Ingredient / 47

Specification Type FGI

Created On 10-Sep-2009 14:07:56

Last Modified By Russell Goforth

Last Modified On 26-Sep-2009 15:26:27

Current On 29-Sep-2009 00:06:05

A - Frozen, Low Moisture

C - Chilled, Low Moisture

Performance Analysis [Continued]

| | Target | Min | Max | Measured In | COA | Testing Details |
|-----------------------|--------|-----|-----|-------------|--------------------------|-----------------|
| Receiving Temperature | | | | | <input type="checkbox"/> | |

Microbiological

Microbiological Analysis

| | Max | Less Than | UOM | COA In | Method | Testing Details |
|----------|-----|-----------|-------|-------------------------------------|--------|-----------------|
| Coliform | | 100 | cfu/g | <input checked="" type="checkbox"/> | BAM | per vat |
| E Coli | | 10 | cfu/g | <input type="checkbox"/> | BAM | |
| Mold | | 1,000 | cfu/g | <input type="checkbox"/> | BAM | |
| Yeast | | 1,000 | cfu/g | <input type="checkbox"/> | BAM | |

| | | UOM | COA In | Method | Freq |
|------------|-------------|-------|--------------------------|--------|------|
| Listeria | not present | 25 g | <input type="checkbox"/> | BAM | |
| Salmonella | not present | 100 g | <input type="checkbox"/> | BAM | |

Unless otherwise noted, methods of testing shall conform to BAM, SMEDP, CMMEF, IDF or other scientifically recognized methods which are equivalent

If coliform testing is performed and the results are equal to or greater than 10, then test for the presence of e-coli

Nutrition Facts

Source of Data

| | Source | Detail |
|------------------------|-------------------------------------|--------|
| Analytical | <input type="checkbox"/> | |
| Calculated | <input type="checkbox"/> | |
| USDA Nutrient Database | <input checked="" type="checkbox"/> | |
| Other (See Detail) | <input type="checkbox"/> | |

Nutritional Information

| | | Value / 100g | Source | UOM | Detail |
|--------------|-----------|--------------|--------|------|--------|
| Moisture | | 36.75 | | GM | |
| Ash | | 3.93 | | GM | |
| Fat | Total | 33.14 | | GM | |
| Fat | Saturated | 21.09 | | GM | |
| Fat | Trans | 1.09 | | GM | |
| Carbohydrate | | 1.28 | | GM | |
| Protein | | 24.9 | | GM | |
| Calories | | 403 | | KCAL | |
| Calories | from Fat | 298 | | KCAL | |


 Frank Maring
 Export Manager
 Hoogwegt U.S., Inc.

CONFIDENTIAL

INGREDIENT VENDOR SPEC

Spec. / Rev. 40122000034500 / 19

Description 510#V CHED BRL LT 31 DAY CORR

Created By Teresa Myers

Created On 10-Sep-2009 14:07:56

Status CURRENT

Frame Id / Rev. LOL FG Ingredient / 47

Last Modified By Russell Goforth

Planned Eff. 29-Sep-2009

Specification Type FGI

Last Modified On 26-Sep-2009 15:26:27

Current On 29-Sep-2009 00:06:05

A - Frozen, Low Moisture

C - Chilled, Low Moisture

Nutritional Information [Continued]

| | | Value / 100g | Source | UOM | Detail |
|------------------|--------------------|--------------|--------|------|--------|
| Cholesterol | | 105 | | MG | |
| Sodium | | 621 | | MG | |
| Dietary Fiber | | 0 | | GM | |
| Sugar | | 0 | | GM | |
| Vitamin A | | 1059 | | IU | |
| Vitamin C | | 0 | | MG | |
| Calcium | | 721 | | MG | |
| Iron | | 0.68 | | MG | |
| Calories | from Saturated Fat | 189.81 | | KCAL | |
| Copper | | 0.031 | | MG | |
| Fat | Polyunsaturated | 0.942 | | GM | |
| Fat | Monounsaturated | 9.39 | | GM | |
| Folate | | 18 | | MCG | |
| Magnesium | | 28 | | MG | |
| Manganese | | 0.01 | | MG | |
| Pantothenic Acid | | 0.413 | | MG | |
| Phosphorus | | 512 | | MG | |
| Potassium | | 98 | | MG | |
| Riboflavin | | 0.375 | | MG | |
| Selenium | | 13.9 | | MCG | |
| Thiamin | | 0.027 | | MG | |
| Vitamin B12 | | 0.83 | | MCG | |
| Vitamin B6 | | 0.074 | | MG | |
| Zinc | | 3.11 | | MG | |

Ingredient Hazard Analysis

Chemical Hazard Category

| | |
|-----------------|----|
| Hazard Category | IV |
|-----------------|----|

Microbiological Hazard Category

| | |
|-----------------|-----|
| Hazard Category | III |
|-----------------|-----|

Physical Hazard Category

| | |
|-----------------|----|
| Hazard Category | IV |
|-----------------|----|



Frank Mading
Export Manager
Hoogwegt U.S., Inc.

These specifications are for product to be offered and delivered by Hoogwegt US, Inc. for the Convocatoria No. 001-2013 del Contingente Arancelario Ordinario de Productos Lacteos Correspondiente al 2013 and for delivery between September 26th and June 30th 2013

A - Frozen, Low Moisture

C. - Chilled, Low Moisture



Glanbia Foods Export BARREL CHEDDAR CHEESE FOR MANUFACTURING (500lb/227kg barrel)

PRODUCT DESCRIPTION

Glanbia Barrel cheddar cheese is produced from the highest quality milk using the most up-to-date technology. It is white in color, has a firm body, close texture and a clean odor and flavor.

CHEMICAL ANALYSIS

| | |
|------------|-------------|
| % Moisture | 32.0 - 36.0 |
| %FDB | 50.0 - 56.0 |
| %Salt | 1.2 - 2.0 |
| pH | 5.0 - 5.35 |

MICROBIOLOGICAL ANALYSIS

| | |
|------------------------|----------|
| Coliform | <10/g |
| E.coli | Negative |
| Yeast | <50/g |
| Mold | <50/g |
| Salmonella | Negative |
| Listeria monocytogenes | Negative |

PACKAGING

| | |
|---|------------------|
| Barrel Size (rigid 5 Ply 56# Kraft Liner) | 500 pounds |
| Pallet Pattern | 4 barrels/pallet |
| Stackable | |

"All descriptions, specifications, suggestions and data ("Product Information") supplied above are believed to be reliable but (i) Glanbia Foods Inc. ("Glanbia") shall incur no liability by reason of inaccuracies or omissions on Product Information; (ii) the Purchaser is solely responsible to ensure that the product as supplied by Glanbia is in conformity with all the relevant food legislation; (iii) no statutory or other warranty, condition, description or representation of any kind is given by Glanbia (or to be implied from negotiations between Glanbia and the purchaser) concerning the characteristics, quality, fitness for particular purpose, state or merchantability of Product and/or ingredients of Product supplied by Glanbia and (iv) Product Information outlined above must not be construed as permission to infringe any patent or regarded as a warranty on non-infringement of any patent."

These specifications are for product to be offered and delivered by Hoogwegt US, Inc. for the Convocatoria No. 001-2013 del Contingente Arancelario Ordinario de Productos Lacteos Correspondiente al 2013 and for delivery between September 26th and June 30th 2013

06/11/12

Frank Maying
Export Manager
Hoogwegt U.S., Inc.

A - Frozen, Low Moisture
C - Chilled, Low Moisture



REVISED: 5-26-11
SUPERSEDES: 1-05-11

40# White Cheddar Block (short hold cheese)

Product Number: 50551

Ingredients:

Pasteurized Milk
Salt
Cheese Cultures
Enzymes

Allergens:

Milk

Packaging Requirements:

Characteristic

Bag
Code Date
Gross Weight (case)
Tare Weight (case)
Net Weight (case)
Case dimensions (L x W x H)
Cube
Cases Per Layer / # of Layers
Cases Per Pallet

Specification

Vacuum sealed clear bag
Production Date
44.00lbs.
1.50lbs.
42.50 lbs.
14⁷/₈" x 11⁷/₈" x 7¹/₈"
0.86 cubic feet
10 x 6
60

Chemical and Physical:

Analysis

Moisture
Fat to Dry Base
Salt
pH
Flavor

Specification

35.5% - ~~39.0% max~~ **37.0% Max**
50 % min.
1.3 to 2.0%
5.0 - 5.4
Mild 0-3 months
Medium 3-4 months

Microbiological:

Analysis

Yeast / Mold
Coliforms
E. coli
Staphylococcus aureus
* *Salmonella*
* *Listeria monocytogenes*
(* list on COA per request)

Specification

≤100/g
≤100/g
≤10 /g
≤10 /g
Negative/375 grams
Negative/25 grams

Frank Wang
Export Manager
Hoogwegt U.S., Inc.

Bongards' Creameries, 13200 Cty. Rd. 51, Bongards, MN 55368 952-466-5521, 1-800-788-6417

The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee of their accuracy is made. In every case, we urge and recommend that purchaser, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Quality Department may be available to assist purchasers in adapting our products to their needs and to the circumstances prevailing in purchaser's business.
N:\Natural Cheese\Cheese Specification\50551 - 40# WHITE CHEDDAR -100g short hold.doc

These specifications are for product to be offered and delivered by Hoogwegt US, Inc. for the Convocatoria No. 001-2013 del Contingente Arancelario Ordinario de Productos Lacteos Correspondiente al 2013 and for delivery between September 26th and June 30th 2013

A - Frozen, Low Moisture

C. - Chilled, Low Moisture



REVISED: 5-26-11
SUPERSEDES: 1-05-11

40# White Cheddar Block (short hold cheese)

Product Number: 50551

Shelf Life:

4 months from date of manufacture.

Nutritional Information/ Serving Size: 100g

| | | | |
|-----------------------|------------------|-----------------------|--------------|
| Calories | 410.00 kcal/100g | Total Sugars | <0.10% |
| Calories from Fat | 307.44 mg/100g | (% of finished good) | |
| Cholesterol | 106.48 mg/100g | Moisture | 36.80% |
| Fat (acid hydrolysis) | 34.16% | Protein | 23.31% |
| Saturated Fat | 22.27% | Ash | 3.48% |
| Monounsaturated Fat | 11.02% | Calcium | 308 mg/100gm |
| Polyunsaturated Fat | 0.75% | Iron | <0.1 ppm |
| Trans Fatty Acids | 0.00% | Sodium | 447 mg/100gm |
| Total Carbohydrate | 2.25% | Total Dietary Fiber | 0.0% |
| Dextrose | <0.10% | Beta Carotene | 0.0 IU/100gm |
| Fructose | <0.10% | Vitamin A – retinol | 123 IU/100gm |
| Lactose | <0.10% | Total Vitamin A | 123 IU/100gm |
| Sucrose | <0.10% | (carotenes + retinol) | |
| Maltose | <0.10% | Vitamin C | 1.0mg |

Storage & Handling:

Product Must Be Shipped and Stored at: 33 - 40°F (38°F target)

Ashwini Vashisht
Quality Assurance Supervisor

Date: May 26, 2011

Bongards' Creameries, 13200 Cty. Rd. 51, Bongards, MN 55368 952-466-5511



Frank Moring
Export Manager
Hoogwegt US, Inc.

The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee is made in every case, we urge and recommend that purchasers, before using any product in full scale production, make their own tests to determine if the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change any existing provisions, but our Quality Department may be available to assist purchasers in adapting our products to their needs and to the circumstances prevailing in their local markets.

NONatural Cheese/Cheese Specification 50551 - 40# WHITE CHEDDAR (100g short hold doc)

These specifications are for product to be offered and delivered by Hoogwegt US, Inc. for the Convocatoria No. 001-2013 del Contingente Arancelario Ordinario de Productos Lacteos Correspondiente al 2013 and for delivery between September 26th and June 30th 2013