

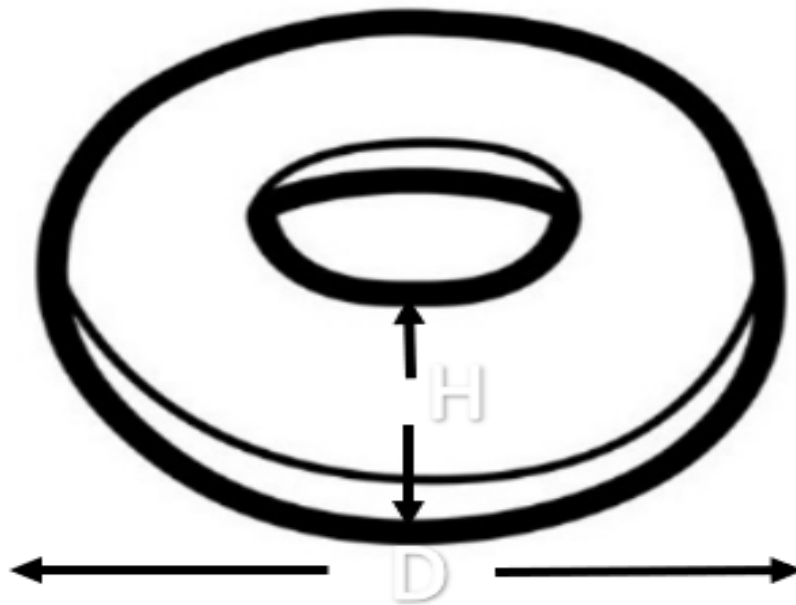
## Identification

Brand	Little Northern Bakehouse
Product name	Plain Bagel USA
Division	Gluten Free Bakery
Net Weight	400 grams
Item Code Single	120120450
Item Name Single	GF Bagel - LNB Plain CT.4 USA
Item Code Pack	120620450
Item Name Pack	GF Bagel - LNB Plain CT.4 USA (Case6)
UPC Code	6-71521-47131-2
GTIN Code	1-06-71521-47131-9
Country of Origin	Canada
Internal Recipe Code	20992023
Product Name (Recipe)	GF BN/BG - LNB - Plain Bagel

### External Physical Specifications

Parameter	Specification
Slice Count	4 bagels/pack


Product Dimensions	Failed Lower Limit	Acceptable Lower Limit	Target	Acceptable Upper Limit	Failed Upper Limit	Range of diameters
Diameter (D)	< 3.5	3.5	4	4.5	> 4.5	0.75
Height (H)	< 1.2	1.3	1.4	1.5	1.7	N/A



### Organoleptic Properties

Parameter	Target	Actionable/Unacceptable
Appearance	A ring-shaped bread roll. Crust color should be uniform light brown (top, bottom, sides) Interior should be uniform off-white crumb. Product dimensions match specification targets and bagel is symmetrical Style: Curved Top Slice type: Butterfly slice	Crust color is uneven, or too light / dark. Presence of blisters, holes or patches. Uneven slicing. Noticeably lower sides (sloping), excessive caving on top or sides
Flavor	Fresh, yeasty, baked dough aroma.	Presence of burnt, scorched, stale, moldy or other off aromas.
Aroma	Freshly baked dough flavor with yeast notes	Flat, sour or other unpleasant flavors.
Texture	Slightly firm crust with soft crumb, slightly chewy	Interior crumbles easily/weak, is dry/stale, or extremely wet/gummy, presence of lumps/streaks.

### Product Images

Product in Package	Top of View (Without Packaging)
	
Front View of the Product (Without Packaging)	Bottom View of the Product(Without Packaging)
	
Slice Open	
	

### Applicable Certifications and Claims

<b>Kosher</b>	YES
<b>Non-GMO</b>	YES
<b>Organic (QAI)</b>	NO
<b>Vegan</b>	NO
<b>Plant Based</b>	YES

<b>FODMAP</b>	NO
<b>Peanut and Nut Free</b>	YES
<b>Save The Bee</b>	NO

<b>Paleo</b>	NO
<b>Grain Free</b>	NO
<b>VegeCert</b>	NO

<b>Gluten Free (GFCP)</b>	NO
<b>Gluten Free (GFCO)</b>	YES

<b>Whole Grain (Basic)</b>	NO
<b>Whole Grain (50%)</b>	NO
<b>Whole Grain (100%)</b>	NO
<b>Grams of Whole Grain per Serving</b>	NO

<b>Keto</b>	NO
<b>Non-Glyphosate</b>	YES

### Nutrition Facts (USA)

<b>Serving Size</b>	1 Bagel (100 g)	
<b>Servings Per Container</b>	4 Bagels	
<b>Product Net Weight</b>	400g / 14oz	
<b>Slice/Piece Count</b>	4 Bagels	
<b>Organic Claim</b>	N/A	
<b>Call Outs</b>	<b>Nutrient</b>	<b>Allowable Claim</b>
	Fiber	4 g
	Protein	2 g
	Sugar	6 g
	Whole Grains	N/A
	Calories	270
	ALA Omega 3	N/A
<b>Nutrient Content Claims</b>	Vitamins and Minerals	N/A
<b>Ingredients</b>	WATER, GLUTEN-FREE FLOUR BLEND (MODIFIED TAPIOCA STARCH, BROWN RICE FLOUR, POTATO STARCH, CORN STARCH), CANE SUGAR, SUNFLOWER OIL, PSYLLIUM HUSK, VINEGAR, PEA HULL FIBER, YEAST, CULTURED CANE SUGAR, SALT, CELLULOSE GUM, RICE BRAN, MODIFIED CELLULOSE.	

## Nutrition Facts Table (USA)

Nutrition Facts Table

<b>Nutrition Facts</b>	
4 servings per container	
<b>Serving size</b>	<b>1 bagel (100g)</b>
<hr/>	
Amount per serving	
<b>Calories</b>	<b>270</b>
<hr/>	
	<b>% Daily Value*</b>
<b>Total Fat</b> 7g	<b>9%</b>
Saturated Fat 0.5g	<b>3%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 320mg	<b>14%</b>
<b>Total Carbohydrate</b> 53g	<b>19%</b>
Dietary Fiber 4g	<b>14%</b>
Total Sugars 6g	
Includes 6g Added Sugars	<b>12%</b>
<b>Protein</b> 2g	
<hr/>	
Vitamin D 0mcg	0%
Calcium 20mg	2%
Iron 0.7mg	4%
Potassium 70mg	2%
<hr/>	
<small>*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	

### Lot Coding, Shelf Life, Transportation and Handling

<b>Lot Code Format</b>	8-digit code; time xxxx (24 hr. format), Julian date xxx, year x e.g. 21152706 (9:15 pm; Sept 26, 2016)	
<b>Lot Code Location SKU</b>	Centered on the Front Panel of the Packaging; Not covering any artwork	
<b>Kwik lok Information</b>	<b>Color</b>	White
	<b>Format</b>	Not Applicable
<b>Lot Code Location Master Case</b>	DDDY - (D-Julian date code, Y-Year)	
<b>Shelf Life Frozen</b>	365 days	
<b>Shelf Life Ambient</b>	9 days	
<b>Storage and Transport</b>	The product must be frozen at a temperature less than or equal to -18°C / 0°F for at least 48 hours before shipping. The product shall be transported frozen before it is thawed and served into store.	
<b>Slacking Information</b>	Thaw at room temperature (20°C/68°F).	

## Microbial and Analytical Specifications

### Finished Product Testing Standards

<b>Frequency</b>	Annually on a random selection of samples
<b>Internal Testing</b>	Visual inspection of samples for Yeast and/or Mold
<b>Approved Laboratory</b>	External: Bureau Veritas Labs- Shelf-Life Testing
<b>Lot Size Conditions</b>	The production lot size shall be based on the lot that is assigned for a continuous run of the same product, and packaging size where there is no sanitation break during production.
<b>Sampling/ Retention Collection</b>	First production run: 3 cases each for beginning of the run, middle of the run & end of the run Subsequent production runs: 1 sample per finished product lot
<b>Test Parameters</b>	External: Based on risk assessment; 1 sample per year of randomly selected production lot Internal: 5 samples per 1 production lot per week

### Microbiological Specifications

Parameter	Range/Limits	Unit of Measurement	Testing Method
Aerobic Plate Count	< 50000	CFU/g	AOAC or equivalent
Generic E. coli	< 10	CFU/g	AOAC or equivalent
Coliform	< 100	CFU/g	AOAC or equivalent
Yeast / Mold	< 500	CFU/g	AOAC or equivalent
Presence of Pathogens	Negative	in 25 g	AOAC or equivalent

# Allergens

Allergens (USA)			
Milk	Not Present In Product	Shellfish	Not Present In Product
Tree Nuts	Not Present In Product	Soybeans	Not Present In Product
Eggs	Not Present In Product	Sulphites	Not Present In Product
Peanuts	Not Present In Product	Sesame	Not Present In Product
Fish	Not Present In Product	Mustard	Not Present In Product
Wheat and Triticale	Not Present In Product		

### Primary Packaging Materials

<b>Bag</b>			
Recyclable	NO	Resin Code 4	YES
Non-Recyclable	NO	Resin Code 5	NO
Resin Code 1	NO	Resin Code 6	NO
Resin Code 2	NO	Resin Code 7	NO
Resin Code 3	NO		

Pre-printed LDPE bag with printed label and closed with a polypropylene Kwik Lok.