

| Product: Process<br>Product Code: 10   | 0                            | r Dill S | Slice Pickle   | Container Type                          | : Green Plastic | : Pail in a Box       |  |
|--|------------------------------|----------|--|---|-----------------|-----------------------|--|
| Net Weight: 448 FL OZ (3.5 GAL) 13   |                              |          | 3.23 L   | Closure Type:                           | Plastic lid wi  |                       |  |
| NUTRITIONAL FACT (calculated values)<br>Serving Size 1 oz (28g/about 7 slices)<br>Servings Per Container Usually 324 |                              |          | GMO Free: ☑ Gluten Free: ☑ Kosher: ወ<br>Organic Certification: |   |                 |                       |  |
| Amount Per Serving   |                              |          | Not Organic  |   |                 |                       |  |
| Calories <sup>0</sup>  | lories 0 Calories from Fat 0 |          |  | Product Preparation:                    |                 |                       |  |
| % Daily Value*   |                              |          | Ready to eat.  |   |                 |                       |  |
| Total Fat <sup>Og</sup>  |                              | 0%       | Shelf Life:  |   |                 |                       |  |
| Saturated Fat 0g   |                              | 0%       | 9 Months / 274 Days  |   |                 |                       |  |
| Trans Fat 0g   |                              |          | Shelf Life Af  | ter Opening:                            |                 |                       |  |
| Cholesterol Omg  |                              | 0%       | 7 - 10 Day   | s Under Refrigera                       | tion (35-41° F  | )                     |  |
| Sodium 380mg   | 1                            | 6%       | Storage:   |   |                 |                       |  |
| Total Carbohydrate 0g  |                              | 0%       | Store in ambient temperatures. Refrigerate after opening.      |   |                 |                       |  |
| Dietary Fiber Og   |                              | 0%       | Microbial:   |   |                 |                       |  |
| Sugars Og  |                              |          | Total Plate  | Count <5000 cfu/                        | g, Yeast & M    | lold <100 cfu/g,      |  |
| Protein Og   |                              |          |  | 0                                       |                 | <10 cfu/g, Staph-     |  |
| Vitamin A 0%   | Vitamin C                    | 0%       | •  | Listeria-Negative<br>food not tested re |                 | -Negative.            |  |
| Calcium 0%   | Iron                         | 0%       | Aclumed  | Tood not lested re                      | gulally.        |                       |  |
| *Percent Daily Values are bas  |                              | et.      | Allergens:   | None                                    | Sensitivities:  | Yellow 5<br>Blue 1    |  |
| <b>Ingredient Statemen</b><br>Cucumbers, water, vine   |                              | calcium  | n chloride, alum, s  | sodium benzoate an                      | d potassium sor | bate (preservatives). |  |

Cucumbers, water, vinegar, salt, lactic acid, calcium chloride, alum, sodium benzoate and potassium sorbate (preservatives), natural flavors, polysorbate 80, yellow 5, blue 1.

| EQUIL   | IBRATED SPECIFICATIONS | GENERAL SPECIFICATIONS   |  |  |
|---|------------------------|--|--|--|
| Brix: N/A   Acid: 6.00 - 8.00   Salt: 3.10 - 3.90   pH: <4.60   | •                      | Flavor:Typical dill flavor.Color:Green to olive green in color.Count:1965-2385Cut:1/8 PCStock Size:28-32 |  |  |
| <b>Defects:</b> <25% Defects include: Broken, rotten, diseased, bloaters, mechanical damage, ends, bias cuts. |                        | Fill Weight: 19.00-21.00 lbs<br>Drain Weight: 17.48-19.32 lbs  |  |  |

Manufacturing Controls: CFR Title 21, Part 110

Approved by: Shelly Cheke

Approval Date: November 5, 2010

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