

The J.M. Smucker Company FINISHED PRODUCT SPECIFICATION

Smucker's[®] Snack'n Waffles[®] Brand 2.4 oz Cinnamon Waffle made with Whole Grain

| ITEM INFORMATION | | | |
|---|--------------|------------|-------------|
| DESCRIPTION | NET WEIGHT | UNITS/CASE | UPC CODE |
| Smucker's[®] Snack'n Waffles[®] Brand Cinnamon Waffle made with Whole Grain | 2.4 oz (69g) | 72 | 51500-33660 |
| PRODUCT INFORMATION | | | |

| GENERAL DESCRIPTION | Cinnamon waffle, individually wrapped and frozen to ensure freshness. Easy to prepare, just thaw and serve or heat and serve. Each 2.4 oz waffle (ready for serving) contains 2 ounce equivalent servings of grains/breads. |
|-----------------------------------|---|
| ALLERGENS KOSHER CERTIFICATION | Milk, Eggs, Wheat Kosher-Orthodox Union – Pareve |
| LABEL CLAIMS/WARNINGS | Whole Grain Council Stamp 18g or more per serving Eat 48g or more of whole grains daily |

STORAGE & HANDLING

Product must be transported and stored at $0^{\circ}F \pm 10^{\circ}F$. Keep frozen. Do not refreeze after thawing. Thaw at room temperature.

SHELF LIFE

| SHELF LIFE, FROZEN | 14 months from manufacturing date |
|--------------------------|-----------------------------------|
| SHELF LIFE, REFRIGERATED | 30 days after thawing |
| SHELF LIFE, AMBIENT | 7 days after thawing |

MICROBIOLOGICAL PROPERTIES

| PROPERTY | SPECIFICATION |
|---------------------|----------------------|
| AEROBIC PLATE COUNT | <5,000/g |
| YEAST/MOLD | <1000/g |
| COLIFORM | <10/g |
| E. coli | <10/g |
| S. aureus | <10/g |
| SALMONELLA | Negative |
| LISTERIA | Negative |



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PRODUCTION CODE INFORMATION

| CASE (2 line code) | BEST IF USED BY MMM DD YYYY Best if used by code: MMM = Month, DD = Day, YYYY = Year [Example: DEC 29 2009] |
|-----------------------|--|
| | Y DDD PPP HH:MM L Manufacturing date code: Y = Year, DDD = Julian day, PPP = Manufacturing location, HH:MM = Military time, L = Manufacturing line [Example: 7 302 465 14:33 2] |
| POUCH | Y DDD PPP HH:MM L Manufacturing date code: Y = Year, DDD = Julian day, PPP = Manufacturing location, HH:MM = Military time, L = Manufacturing line [Example: 7 302 465 14:33 2] |

PREPARATION INSTRUCTIONS

Thaw 'n Serve

• Allow waffle to thaw at room temperature for 30 minutes.

Oven preparation

- Heat frozen waffle in oven safe pouch:
 - Conventional oven: Heat at 375°F for 4 minutes.
 - Convection oven: Heat at 350°F with medium or high fan for 4 minutes.
 - Combi oven: Heat at 350°F with 0% steam and high f an for 4 minutes.
 - Note: Ovens may vary. Revise time and temperature accordingly.
- Waffles can be placed in a warming tray for up to 40 minutes.

Toaster preparation

- Remove waffle from pouch.
- Heat frozen waffle at medium setting.
- Note: Toasters may vary. Revise time and temperature accordingly.

Microwave preparation

- Remove waffle from pouch.
- Heat frozen waffle at high setting for 10 seconds.
- Note: Microwave ovens may vary. Revise time and temperature accordingly.

FDA Food Contact Status - The packaging film complies with the Food and Drug Administration regulation 21 CFR 177.1630 -- Polyethylene phthalate polymers. This regulation describes films which may be safely used in contact with all types of food excluding alcoholic beverages. This film can be used to contain foods during oven cooking or oven baking at temperatures above 250°F.

FINISHED PRODUCT SPECIFICATION • PAGE 2 OF 3



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NUTRITION FACTS & INGREDIENT DECLARATION

| Nutrit Serving Size 1 Servings Per C | waffle | (69g) | cts |
|---|--|---|---|
| Amount Per Servin | g | | |
| Calories 240 | Calo | ories fron | n Fat 60 |
| | | % Da | aily Value* |
| Total Fat 7g | | | 10% |
| Saturated Fa | at 1.5g | | 9 % |
| Trans Fat 0g | | | |
| Cholesterol 30 |)mg | | 10% |
| Sodium 310mg | 3 | | 13% |
| Total Carbohy | drate 4 | 41g | 14% |
| Dietary Fiber | [.] 4g | | 16% |
| Sugars 19g | | | |
| Protein 5g | | | |
| Vitamin A 0% | • ` | Vitamin (| C 0% |
| Calcium 4% | • | lron 4% | |
| *Percent Daily Value diet. Your daily value depending on your o Ca | es may b | e higher or | |
| Saturated Fat Le Cholesterol Le | ess than ess than ess than ess than | 65g 20g 300mg 2,400mg 300g 25g | 80g 25g 300mg 2,400mg 375g 30g |

INGREDIENTS: WHOLE WHEAT FLOUR, SUGAR, ENRICHED UNBLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), EGGS, NONFAT MILK, FRUCTOSE, SOYBEAN OIL, YEAST, CONTAINS 2% OR LESS OF: OAT FIBER, BUTTER (CREAM [FROM MILK], SALT), SALT, DEXTRIN, NATURAL FLAVORS, GROUND CINNAMON, MONO AND DIGLYCERIDES AND ENZYME BLEND (WHEAT STARCH, SODIUM CHLORIDE, ENZYMES).

INSPECTED BY THE U.S. DEPT. OF AGRICULTURE IN ACCORDANCE WITH FNS REQUIREMENTS

CERTIFICATION STATEMENT

I certify that the above information is true and correct.

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Danette Cozart, Corporate QA Manager CERTIFICATION DATE 10/17/2012

REVISION NUMBER: 01

FINISHED PRODUCT SPECIFICATION • PAGE 3 OF 3