PRODUCT DATA SHEET
MANGO SORBET BASE - PASTEURIZED

PRODUCT DESCRIPTION:
The prepared base will be made from fresh, sound, properly ripened, washed, sorted, sliced, diced and/or pureed fruits. The product is inspected throughout the process to assure the product is in compliance with the provisions of the Federal Food, Drug and Cosmetic Act.

INGREDIENT LEGEND:
Mangoes, Water, Sugar, Lemon Juice Concentrate, Vegetable Juice added for color, Natural Flavor.

COUNTRY OF ORIGIN:
U.S.A.

GENERAL SPECIFICATIONS:
Variety: Approved Varieties
Grade: Fruit used will be USDA Grade A for color and defects and will have flavor and odor typical of fresh, properly ripened fruit.
Foreign Matter: No deleterious substances or foreign material will be present.
Kosher: OU Pareve

ANALYTICAL SPECIFICATIONS:
Brix: 35.0º +/- 2.0º (Solids by Refractometer)
P pH: 3.6 +/- 0.3
Density: 9.6 lbs/gallon (at target brix)
Appearance/Color: Typical of mango, light orange base
Flavor/Aroma: Pleasant mango flavor and aroma; shall be free of objectionable flavors and odors.
Microbiological:
- Total Aerobic Plate Count <1000 CFU/g
- Yeast and Mold Count < 500 CFU/g
- Coliform Count < 10 CFU/g

PACKAGING:
Packaging: 2 – 4 ml poly liners in 55 gallon plastic drum
Fill Weights: 438 lbs net weight per drum

STORAGE/HANDLING:
All finished product will be stored frozen at or below -10° F at producing locality. Product will be shipped and stored frozen at or below -0° F after leaving producing locality until delivered to customer unless otherwise requested by customer. Thaw product under refrigerated conditions. Care must be taken to avoid thawing under ambient temperature conditions as product spoilage may occur. Thawing may take up to 7 days. For quickest thawing of product, remove stretch wrap and/or bonnets and arrange pallets in the cooler to allow for maximum air movement around the product.

Tree Top, Inc.  •  220 East Second Ave.  •  P.O. Box 248  •  Selah, WA 98942  •  509-697-7251  •  www.treetopingredients.com

More fruits, more forms, more possibilities.
SUGGESTED SHELF LIFE FROM DATE OF MANUFACTURE:
Frozen (< 0°F): 2 years
Refrigerated: (< 45°F): Preliminary shelf life of fifteen (15) days at 35 - 40°F from the time product is pulled from the freezer. Thawing may take up to 7 days.
Ambient (< 70°F): Not recommended

NUTRITIONAL INFORMATION:

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Amount per 100g</th>
<th>Nutrient</th>
<th>Amount per 100g</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>134.51</td>
<td>Vitamin A IU</td>
<td>1807.22 IU</td>
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<tr>
<td>Protein</td>
<td>0.47 g</td>
<td>Vitamin C</td>
<td>12.28 mg</td>
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<td>Carbohydrates</td>
<td>34.01 g</td>
<td>Calcium</td>
<td>9.41 mg</td>
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<tr>
<td>Dietary Fiber</td>
<td>0.72 g</td>
<td>Iron</td>
<td>0.12 mg</td>
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<tr>
<td>Sugar-Total</td>
<td>31.96 g</td>
<td>Potassium</td>
<td>134.02 mg</td>
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<tr>
<td>Fat-Total</td>
<td>0.24 g</td>
<td>Sodium</td>
<td>2.59 mg</td>
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<td>Saturated Fat</td>
<td>0.06 g</td>
<td>Water</td>
<td>65.00 g</td>
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<td>Trans Fat</td>
<td>0.00 g</td>
<td>Ash</td>
<td>0.46 g</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>0.00 mg</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Nutritional information was generated using Nutritional Database Software with adjustments based on processing. The information contained herein is, to the best of our knowledge, correct, but all recommendations or suggestions are made without guarantee or responsibility.

For more documentation please contact DocumentControl@treetop.com
Product Specification Sheet
Pasteurized 4+1 Smooth Strawberry Puree
Item Code: 506588

PRODUCT DESCRIPTION:
The prepared base will be made from properly ripened, washed, sorted, and finished strawberries. This product will be prepared, processed, pasteurized, and packed in accordance with Good Manufacturing Practices and under strict sanitary conditions to assure good color and flavor.

INGREDIENT LEGEND: Strawberries, Sugar, Potassium Sorbate.

GENERAL SPECIFICATIONS:
Variety: California strawberry varieties
Grade: Fruit used will be USDA Grade A or better for color and defects
Kosher: OU Pareve
Finisher Screen Size: Product will be run through a brown finisher with 0.045” screen.

ANALYTICAL SPECIFICATIONS:
Brix: 27.0° +/- 4.0° (solids by refractometer)

pH: Naturally occurring pH which is typically in the to 3.0 to 4.0 range.

Density: 9.28 lbs./gallon +/- 0.15 lbs./gallon

Appearance: Typical of strawberry puree.

Taste: Typical of pasteurized sweetened strawberries

Microbiological: Microbiological testing will be performed on each lot

- Total Aerobic Plate Count < 1000 CFU/g
- Yeast and Mold Count < 1000 CFU/g
- Coliform Count < 10 CFU/g

PACKAGING:
Primary Packaging: Two (2) four (4) ml plastic liners with plastic tie/closure, in fifty-five (55) gallon plastic drum w/locking lid.

Fill Weights: 420-lbs. net weight per drum.

Palletization: Four (4) drums per 48”x40” GMA pallet. A plastic cap will be placed on top of the pallet to protect from storage debris. A corrugated cardboard slip sheet will be applied to the bottom of the pallet. Apply stretch wrap to protect from storage debris.

Labeling: Each container shall be labeled to legibly identify the following:
- Supplier product name and item number
- Supplier name and address
- Date of Manufacture
- Net weight

Revision Date: 6/1/18
Supersedes: 7/12/13
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### Pasteurized 4+1 Smooth Strawberry Puree

**Item Code: 506588**

#### Nutritional Information

**(PER 100 GRAMS)**

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Value</th>
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<tr>
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<tr>
<td>Carbohydrate</td>
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<td>g</td>
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<tr>
<td>Fiber</td>
<td>1.78</td>
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<tr>
<td>Sugars</td>
<td>24.97</td>
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<td>Fat-Total</td>
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<td>g</td>
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<tr>
<td>Saturated Fat</td>
<td>0.02</td>
<td>g</td>
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<tr>
<td>Trans Fat</td>
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<td>g</td>
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<tr>
<td>Cholesterol</td>
<td>0.00</td>
<td>mg</td>
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<tr>
<td>Vitamin A</td>
<td>16.10</td>
<td>IU</td>
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<td>Vitamin C</td>
<td>22.55</td>
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<tr>
<td>Calcium</td>
<td>11.42</td>
<td>mg</td>
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<tr>
<td>Iron</td>
<td>0.30</td>
<td>mg</td>
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<tr>
<td>Potassium</td>
<td>158.02</td>
<td>mg</td>
</tr>
<tr>
<td>Sodium</td>
<td>1.00</td>
<td>mg</td>
</tr>
</tbody>
</table>

Nutritional information was generated using the ESHA Genesis Nutritional Labeling Program. The information contained herein is, to the best of our knowledge, correct, but all recommendations or suggestions are made without guarantee or responsibility. We disclaim any liability incurred in connection with the use of this data or suggestions.
Product Data Sheet

Product Definition
Specification Type: Ingredient
Specification Title: STRAWBERRY SLICED STABILIZED 4+1 PASTEURIZED
Item Number: 506586
Kosher Status: Orthodox Union
Foreign Material Detection: Magnet and Metal Detector

Product Description
The prepared base will be made from properly ripened, washed, sorted, and sliced strawberries. This product will be prepared, processed, pasteurized, and packed in accordance with Good Manufacturing Practices and under strict sanitary conditions to assure good color and flavor.

Fruit Specifications
Variety: California strawberry varieties composed primarily of Ventana
Grade: Fruit used will be USDA Grade A or better for color and defects and will have flavor and odor typical of fresh, properly ripened fruit.

Analytical Testing
<table>
<thead>
<tr>
<th>Unit of Measure</th>
<th>Target</th>
<th>Minimum</th>
<th>Maximum</th>
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<tbody>
<tr>
<td>BRIX °</td>
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<td>24.4</td>
<td>28.4</td>
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<tr>
<td>pH</td>
<td>3.80</td>
<td>3.60</td>
<td>4.00</td>
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<tr>
<td>DENSITY LBS/GAL</td>
<td>9.300</td>
<td>9.150</td>
<td>9.450</td>
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<tr>
<td>BOSTWICK-40ºF, 30 sec</td>
<td>18.0</td>
<td>16.0</td>
<td>20.0</td>
</tr>
<tr>
<td>FLAVOR</td>
<td>Typical</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Appearance/Color:</td>
<td>Uniform, typical of sweetened strawberry puree - deep red base.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Aroma:</td>
<td>Typical of strawberry.</td>
<td></td>
<td></td>
</tr>
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Micro Testing
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<th>Maximum</th>
</tr>
</thead>
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<tr>
<td>TOTAL PLATE COUNT</td>
<td>CFU/Gram</td>
</tr>
<tr>
<td>YEAST &amp; MOLD CFU/G</td>
<td>CFU/Gram &lt; Than</td>
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<tr>
<td>COLIFORM</td>
<td>CFU/Gram &lt; Than</td>
</tr>
<tr>
<td>E COLI O157:H7 NEG PER 375 GR</td>
<td>CFU/Gram &lt; Than</td>
</tr>
<tr>
<td>SALMONELLA PER 375g</td>
<td>GRAMS</td>
</tr>
<tr>
<td>LISTERIA</td>
<td>PER 100 GRAM</td>
</tr>
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</table>

Ingredient Statement
Strawberries, Sugar, Locust Bean Gum, Guar Gum, Potassium Sorbate.

Packaging
Two (2) four (4) ml liners in a fifty-five (55) gallon plastic drum w/locking lid.
**Shelf Life Requirements**
Shelf Life: 730 Days
Shelf Life Refrigerated: 45 days from the time product is pulled from the freezer.

**Storage Recommendation**
FROZEN
Thaw product under refrigerated conditions.
Avoid thawing under ambient temperatures as product spoilage may occur.

**Pallet Placard Requirements**
**Print Lines**
CUSTOMER ITEM CODE
LOT #
MANUFACTURING DATE and EXPIRATION DATE
PALLET WEIGHT and NUMBER OF CONTAINERS

**COA Requirements**
Available upon Request.

**Pallet Type**
Pallet Requirement: Heat Treated 4-Way

**Case and Pallet Information**
Gross Weight: 465.00
Net Weight: 420.00
Layers Per Pallet: 1
Units Per Layer: 4
Pallet Stacking: 4
### Nutritional Information

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Amount Per 100g</th>
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<td>Calories</td>
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<tr>
<td>Protein</td>
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<td>Carbohydrates</td>
<td>25.26</td>
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<tr>
<td>Dietary Fiber</td>
<td>1.99</td>
</tr>
<tr>
<td>Sugar – Total</td>
<td>24.30</td>
</tr>
<tr>
<td>Fat - Total</td>
<td>0.30</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>0.02</td>
</tr>
<tr>
<td>Trans Fat</td>
<td>0.00</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>0.00</td>
</tr>
<tr>
<td>Vitamin A IU</td>
<td>16.19</td>
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<tr>
<td>Vitamin C</td>
<td>22.67</td>
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<tr>
<td>Calcium</td>
<td>12.02</td>
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<tr>
<td>Iron</td>
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<tr>
<td>Potassium</td>
<td>164.12</td>
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<tr>
<td>Sodium</td>
<td>1.05</td>
</tr>
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</table>

Nutrition Information Calculated Using Nutritional Database Software with adjustments based on processing.

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Product Specification Sheet
Pomegranate Fruit Bar Base
Item Code: 507089

PRODUCT DESCRIPTION:
The prepared base will be made from fresh, sound, properly ripened, washed, sorted, juiced pomegranates. The base will be mixed with other ingredients and thermally processed. This product will be prepared, processed and packed in accordance with Good Manufacturing Practices and under strict sanitary conditions to assure good color and flavor.

INGREDIENT LEGEND:
Water, Pomegranate Juice Concentrate, Sugar, Malic Acid, Natural Flavors, Fruit and Vegetable Juice added for color, Potassium Sorbate added as a preservative.

GENERAL SPECIFICATIONS:
Variety: Approved varieties
Kosher: OU Pareve

ANALYTICAL SPECIFICATIONS:
Brix: 25.0° ± 2.0° (solids by refractometer)
P pH: 2.86 ± 0.2
Titratable Acidity: 2.4 – 3.2% (as Malic acid)
Density: 9.20 lbs./gal. (at target brix)
Appearance/Color: Uniform, typical of pomegranate fruit bar base
Flavor/Aroma: Pomegranate flavor and aroma
Microbiological:
- Total Aerobic Plate Count <5000 CFU/g
- Yeast and Mold Count <500 CFU/g
- Coliform Count <10 CFU/g
- E.coli <10 CFU/g

PACKAGING:
Packaging: Two (2) 4-mil poly liners inside 55-gallon metal drum
Fill Weights: 420 lbs. net weight
Palletization: Four drums per standard pallet
Labeling: Each container shall be labeled to legibly identify the following:
- Supplier product name and item number
- Supplier name and address
- Date of Manufacture
- Net weight
- Supplier Lot Code
- Ingredient statement
- Kosher certification emblem

Revision Date: 5/1/18
Supersedes: 3/06/13
STORAGE/HANDLING:
Product shall be stored frozen at or below 0°F. Product shall be shipped and stored frozen. Thaw product under refrigerated conditions. Avoid thawing under ambient temperature conditions as product spoilage may occur.

SUGGESTED SHELF LIFE FROM DATE OF MANUFACTURE:
Frozen (<0°F): 2 Years
Refrigerated (<45°F): 45 days from the date pulled from freezer.
Ambient (<70°F): Not recommended

For more documentation please contact DocumentControl@treetop.com

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Pomegranate Fruit Bar Base  
Item Code: 507089

**NUTRITIONAL INFORMATION:**

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Amount Per 100g</th>
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</thead>
<tbody>
<tr>
<td>Calories</td>
<td>97.22</td>
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<tr>
<td>Protein</td>
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<tr>
<td>Carbohydrates</td>
<td>25.03 g</td>
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<tr>
<td>Dietary Fiber</td>
<td>0.00 g</td>
</tr>
<tr>
<td>Sugar – Total</td>
<td>22.77 g</td>
</tr>
<tr>
<td>Fat - Total</td>
<td>0.00 g</td>
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<tr>
<td>Saturated Fat</td>
<td>0.00 g</td>
</tr>
<tr>
<td>Trans Fat</td>
<td>0.00 g</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>0.00 mg</td>
</tr>
<tr>
<td>Vitamin A IU</td>
<td>0.00 IU</td>
</tr>
<tr>
<td>Vitamin C</td>
<td>0.00 mg</td>
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<tr>
<td>Calcium</td>
<td>0.00 mg</td>
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<tr>
<td>Iron</td>
<td>0.01 mg</td>
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<tr>
<td>Sodium</td>
<td>0.25 mg</td>
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<tr>
<td>Potassium</td>
<td>211.21 mg</td>
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</tbody>
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PRODUCT DATA SHEET
BLUEBERRY FRUIT BAR BASE
Item# 507088

PRODUCT DESCRIPTION:
The prepared base will be made from properly ripened, washed, sorted, juiced blueberries. The base will be mixed with other ingredients and thermally processed. This product will be prepared, processed and packed in accordance with Good Manufacturing Practices and under strict sanitary conditions to assure good color and flavor.

INGREDIENT LEGEND:
Blueberries, Blueberry Puree Concentrate, Water, Sugar, Natural Flavor, Citric Acid, Potassium Sorbate added as a preservative.

COUNTRY OF ORIGIN:
U.S.A.

GENERAL SPECIFICATIONS:
Variety: Approved Varieties
Grade: May contain 20 – 51% input Grade A/B+ fruit and 51-82% Grade B fruit with the product to contain no more than 102% fruit on a single strength basis.
Kosher: OU Pareve

ANALYTICAL SPECIFICATIONS:
Brix: 25.0° ± 2.0° (Solids by Refractometer)
pH: 2.8 – 3.45
Titratable Acidity: 1.10 ± 0.2 wt/wt citric
Density: 9.20 lbs./gallon ± 0.08 lbs./gallon
Appearance/Color: Typical of blueberry base
Microbiological:
  - Total Aerobic Plate Count <1000 CFU/g
  - Yeast and Mold Count <1000 CFU/g
  - Coliform Count < 10 CFU/g

PACKAGING:
Packaging: Two (2) four (4) ml liners in a fifty-five gallon plastic drum w/locking lid.
Fill Weights: 420 lbs net weight per drum
Palletization: Four (4) drums per 40”x48” GMA Pallet. A plastic cap will be placed on top of the pallet to protect from storage debris. Cardboard slip sheet will be applied to bottom of pallet. The pallet will be stretch wrapped to protect from storage debris.
Labeling: Each container shall be labeled to legibly identify the following:
- Supplier product name and item number
- Supplier name and address
- Date of Manufacture
- Net weight
- Supplier Lot Code
- Ingredient statement
- Kosher certification emblem

STORAGE/HANDLING:
All finished product will be stored frozen at or below < 0° F. at producing locality. Product will be shipped and stored frozen at or below 0° F. after leaving producing locality until delivered to customer unless otherwise requested by customer. Thaw product under refrigerated conditions. Avoid thawing under ambient temperature conditions as product spoilage may occur. For quickest thawing of product remove stretch wrap and/or bonnets and arrange pallets in the cooler to allow for maximum air movement around the product.

SUGGESTED SHELF LIFE FROM DATE OF MANUFACTURE:
- Frozen (<0°F): Two (2) years at <0° F.
- Refrigerated (<45°F): Forty-five (45) days at 35° - 45° F from the time product is pulled from the freezer. Thawing may take up to 10 days.
- Ambient (<70°F): Not recommended

For more documentation please contact DocumentControl@treetop.com
# Blueberry Fruit Bar Base

**Item Code: 507088**

## NUTRITIONAL INFORMATION:

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Amount Per 100g</th>
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</thead>
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<tr>
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<td>Protein</td>
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<td>Carbohydrates</td>
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<td>Dietary Fiber</td>
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<td>Sugar – Total</td>
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<tr>
<td>Fat - Total</td>
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<td>Saturated Fat</td>
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<tr>
<td>Trans Fat</td>
<td>0.00 g</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>0.00 mg</td>
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<tr>
<td>Vitamin A IU</td>
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<td>Sodium</td>
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<tr>
<td>Ash</td>
<td>0.22 g</td>
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Product Data Sheet

MANGO BLEND SORBET BASE DRUM

Item Number: 506445
Kosher Status: Orthodox Union
Pasteurization Status: Pasteurized
Country of Origin: USA

Ingredient Statement
Mango Puree Concentrate; Water; Sugar; Natural Flavor; Potassium Sorbate as a preservative; Citric Acid.

Analytical Testing

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<thead>
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<th>Unit of Measure</th>
<th>Target</th>
<th>Minimum</th>
<th>Maximum</th>
</tr>
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<td>30.0</td>
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<td>PANTONE C MATCHING COLOR</td>
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<td>DENSITY</td>
<td>LBS/GAL</td>
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Micro Testing

<table>
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</thead>
<tbody>
<tr>
<td>TOTAL PLATE COUNT</td>
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<tr>
<td>YEAST &amp; MOLD CFU/G</td>
<td>&lt;500</td>
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<tr>
<td>COLIFORM CFU/G</td>
<td>&lt;10</td>
<td></td>
</tr>
<tr>
<td>E COLI CFU/G</td>
<td>&lt;3</td>
<td></td>
</tr>
<tr>
<td>SALMONELLA PER 25 GRAMS</td>
<td>Negative</td>
<td></td>
</tr>
</tbody>
</table>

Shelf Life Requirements
Shelf Life: **1095 Days**
Refrigerated Shelf Life: 30 days from the time product is taken out of freezer.

Storage Recommendation
FROZEN
Avoid thawing under ambient temperatures as product spoilage may occur.
Pallet Type
Pallet Requirement: Heat Treated 4-Way

Case and Pallet Information
Gross Weight: 425.00
Net Weight: 400.00
Layers Per Pallet: 1
Units Per Layer: 4
Units Per Pallet: 4

Additional Comments
Revision Date: 02/24/2015

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NUTRITIONAL INFORMATION:
<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Amount Per 100g</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>117.74</td>
</tr>
<tr>
<td>Protein</td>
<td>1.82 g</td>
</tr>
<tr>
<td>Carbohydrates</td>
<td>29.27 g</td>
</tr>
<tr>
<td>Dietary Fiber</td>
<td>1.23 g</td>
</tr>
<tr>
<td>Sugar – Total</td>
<td>26.37 g</td>
</tr>
<tr>
<td>Fat - Total</td>
<td>0.20 g</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>0.00 g</td>
</tr>
<tr>
<td>Trans Fat</td>
<td>0.00</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>0.00 mg</td>
</tr>
<tr>
<td>Vitamin A IU</td>
<td>973.56 IU</td>
</tr>
<tr>
<td>Vitamin C</td>
<td>11.85 mg</td>
</tr>
<tr>
<td>Calcium</td>
<td>3.05 mg</td>
</tr>
<tr>
<td>Iron</td>
<td>0.36 mg</td>
</tr>
<tr>
<td>Potassium</td>
<td>48.50 mg</td>
</tr>
<tr>
<td>Sodium</td>
<td>2.64 mg</td>
</tr>
</tbody>
</table>
Product Specification Sheet
Strawberry Prep 4+1 Diced Stabilized
Item Code: 509259

PRODUCT DESCRIPTION:
This product consists of pieces of diced strawberries blended with sugar and stabilizer at a ratio of 4 to 1. This product must have a pink to red color consistent with that of fresh strawberries. Finished product shall be prepared from properly ripened, washed, sorted and graded fruit. USDA Grade A fruit. This product is not heat treated.

INGREDIENT LEGEND:
Strawberries, Sugar, Modified Food Starch

COUNTRY OF ORIGIN:
U.S.A.

GENERAL SPECIFICATIONS:
Variety: Approved USDA Grade A varieties (Camino Real, Festival Albion, BGI 1975, Camarosa, Ventana, Portola, San Andreas, Monterey, Radiance)
Kosher: OU Pareve

ANALYTICAL SPECIFICATIONS:
Brix: 26.0° ± 2.0 (solids by refractometer)
pH: 3.0 – 4.0
Grade Procedure: 90 Points minimum (Color minimum 36 points; Defects minimum 36 points; Character minimum 18 points) USDA Approved
Density: 9.24 ± 0.1 lbs. / gal.
Viscosity with fruit: 2.0 – 5.0 cm @ 70°F for 15 seconds
Size: ½” diced
Visual Appearance/Color: pink to red
Flavor/Aroma: Typical of fresh Strawberries.
Microbiological:
- Listeria: Negative
- Coliform: <10 CFU/g
- E. Coli: <10 CFU/g
- Salmonella: Negative
- Standard Plate Count: <10,000 CFU/g
- Yeast: <3000 CFU/g
- Mold: <3000 CFU/g

PACKAGING:
Packaging: One (1) four (4) gallon round plastic pail with handle and tamper evident lid.
Fill Weights: 30 lbs net weight per pail.

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More fruits, more forms, more possibilities.
Palletization: Twenty (20) pails per layer, three (3) layers, total of Sixty (60) pails per 40 x 48 GMA hardwood pallet with a pallet cap.

Labeling: Each container shall be labeled to legibly identify the following:
- Supplier product name and item number
- Supplier name and address
- Date of Manufacture
- Lot# & Pail#
- Net weight
- Ingredient statement
- Shelf life
- Storage Condition
- Kosher certification emblem

STORAGE/HANDLING:
Product shall be stored in a clean warehouse at or below 0°F. Product shall be shipped frozen. Product should be thawed under refrigerated conditions. Avoid thawing at ambient temperatures as spoilage may occur.

SUGGESTED SHELF LIFE FROM DATE OF MANUFACTURE:
Frozen (<0°F): 2 years

For more documentation please contact DocumentControl@treetop.com
Product Specification Sheet
Strawberry 1/2” Sliced 4+1
Item Code: 506576

PRODUCT DESCRIPTION:
Strawberry 1/2” sliced 4+1 is a high quality fruit pack that is made from Grade A strawberries that have been cleaned, washed, inspected and sliced. This product is prepared, and packed in accordance with Good Manufacturing Practices and under strict sanitary conditions to assure good color and flavor. This product is not heat treated and must undergo additional processing before use.

INGREDIENT LEGEND:
Strawberries, sugar.

GENERAL SPECIFICATIONS:
Variety: Domestic strawberry varieties
Grade: Fruit used will be USDA Grade A or better for color and defects and will have flavor and odor typical of fresh, properly ripened fruit.
Foreign Matter: No deleterious substances or foreign material will be present.
Kosher: OU Pareve

ANALYTICAL SPECIFICATIONS:
Brix: 26.4° +/- 2.0° (solids by refractometer)
Density: 9.255 lbs./gallon at target brix
pH: Naturally occurring pH which is typically in the 3.0 to 4.0 range.
Microbiological: Microbiological testing will be performed on each lot
  Total Aerobic Plate Count <10,000 CFU/g
  Yeast Count <3,000 CFU/g
  Coliform <10 CFU/g
  E-coli <3 MPN

PACKAGING:
Packaging: (4) gallon round plastic pails with white locking lids.
Fill Weights: 30 lbs. net weight per pail.
Palletization: Pails will be stacked four (4) layers of sixteen (16) for a total of sixty-four (64) pails per 48X40 GMA pallet. Pallet shall be shrink wrapped to avoid shifting in transit and during storage.
Labeling: Each container shall be labeled to legibly identify the following:
  Supplier product name and item number
  Supplier name and address
  Date of Manufacture
  Net weight
  Supplier Lot Code
  Ingredient statement
  Kosher certification emblem
STORAGE/HANDLING:
Finished product will be stored frozen at or below 0°F at producing locality. Product will be shipped and stored frozen at or below 0°F after leaving producing locality until delivered to customer unless otherwise requested by customer. Thaw product under refrigerated conditions. Avoid thawing at ambient temperatures as product spoilage may occur.

SUGGESTED SHELF LIFE FROM DATE OF MANUFACTURE:
Frozen (<0°F): 2 years
Refrigerated (<40°F): 15 days at 35 – 40° F from the time product is pulled from the freezer. Thawing may take up to 7 days. For quickest thawing of product remove stretch wrap and/or bonnets and arrange pallets in the cooler to allow for maximum air movement around the product.
Ambient (<70°F): Not recommended
Strawberry 1/2” Sliced 4+1
Item Code: 506576

NUTRITIONAL INFORMATION:

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<th>Amount Per 100g</th>
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<tr>
<td>Protein</td>
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<tr>
<td>Carbohydrates</td>
<td>24.33 g</td>
</tr>
<tr>
<td>Dietary Fiber</td>
<td>1.22 g</td>
</tr>
<tr>
<td>Sugar – Total</td>
<td>22.92 g</td>
</tr>
<tr>
<td>Fat - Total</td>
<td>0.20 g</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>0.01 g</td>
</tr>
<tr>
<td>Trans Fat</td>
<td>0.00 g</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>0.00 mg</td>
</tr>
<tr>
<td>Vitamin A IU</td>
<td>13.64 IU</td>
</tr>
<tr>
<td>Vitamin C</td>
<td>28.65 mg</td>
</tr>
<tr>
<td>Calcium</td>
<td>8.18 mg</td>
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<tr>
<td>Iron</td>
<td>0.22 mg</td>
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<tr>
<td>Potassium</td>
<td>88.70 mg</td>
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<tr>
<td>Sodium</td>
<td>1.52 mg</td>
</tr>
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Nutritional information was generated using the ESHA Genesis Nutritional Labeling Program. The information contained herein is, to the best of our knowledge, correct, but all recommendations or suggestions are made without guarantee or responsibility.
Product Data Sheet

Revision Date: 6/1/18
Specification Number: 509271

Product Definition
Specification Title: STRAWBERRY 4+1 SLCD STABILIZED PUREE PASTEURIZED
Item Number: 509271
Kosher Status: Orthodox Union U
Pasteurization Status: Pasteurized
Country of Origin: USA
Foreign Material Detection: Magnet and Metal Detector

Product Description
The prepared base will be made from properly ripened, washed, sorted, and sliced strawberries. This product will be prepared, processed, pasteurized, and packed in accordance with Good Manufacturing Practices and under strict sanitary conditions to assure good color and flavor.

Ingredient Statement
Strawberries, Sugar, Pectin

Analytical Testing

<table>
<thead>
<tr>
<th></th>
<th>Unit of Measure</th>
<th>Target</th>
<th>Minimum</th>
<th>Maximum</th>
</tr>
</thead>
<tbody>
<tr>
<td>BRIX °</td>
<td>° BRIX</td>
<td>26.0</td>
<td>23.0</td>
<td>29.0</td>
</tr>
<tr>
<td>pH</td>
<td></td>
<td>3.50</td>
<td>3.00</td>
<td>4.00</td>
</tr>
<tr>
<td>BOSTWICK-40°F, 10 sec</td>
<td>CENTIMETERS</td>
<td>.0</td>
<td>10.0</td>
<td>13.0</td>
</tr>
<tr>
<td>DENSITY</td>
<td>LBS/GAL</td>
<td>9.200</td>
<td>9.050</td>
<td>9.350</td>
</tr>
<tr>
<td>FLAVOR</td>
<td></td>
<td>Typical</td>
<td></td>
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</tr>
</tbody>
</table>

Appearance/Color: Deep red base
Aroma: Typical of sweetened strawberry puree.

Micro Testing

<table>
<thead>
<tr>
<th></th>
<th>m</th>
<th>M</th>
</tr>
</thead>
<tbody>
<tr>
<td>AEROBIC MESOPHILIC CFU/G</td>
<td>500</td>
<td>5,000</td>
</tr>
<tr>
<td>YEAST &amp; MOLD CFU/G</td>
<td>100</td>
<td>1,000</td>
</tr>
<tr>
<td>COLIFORM CFU/G</td>
<td>0</td>
<td>10</td>
</tr>
<tr>
<td>E COLI O157:H7 NEG PER 375 GR CFU/Gram</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>SALMONELLA PER 375g</td>
<td>0</td>
<td></td>
</tr>
</tbody>
</table>

All physical, chemical and microbiological standards are required to be tested quarterly.
Aerobic Mesophilic Microorganisms: 1 sample; Max. 5,000cfu/g
Yeast & Molds: 1 sample; Max. 500cfu/g
Coliform: 1 sample; Max. 10cfu/g
E. coli O157: 15 samples; 0/25g, Negative per 375g composite sample.
Salmonella: 15 samples; 0/25g, Negative per 375g composite sample

**Shelf Life Requirements**

Shelf Life: **730 Days**
Shelf Life Refrigerated: 21 days from the time product is pulled from freezer.

**Storage Recommendation**

FROZEN
Thaw product under refrigerated conditions.
Avoid thawing under ambient temperature - product spoilage may occur.

**Packaging**

Five (5) gallon round plastic pail with tear skirt lid.

**Pallet Type**

Pallet Requirement: **Heat Treated 4-Way**

**Case and Pallet Information**

- Gross Weight: 43.00
- Net Weight: 40.00
- Layers Per Pallet: 3
- Units Per Layer: 12
- Units Per Pallet: 36
- Pallet Stacking: 4

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### Nutritional Information

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Amount Per 100g</th>
</tr>
</thead>
<tbody>
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<td>Calories (Cal)</td>
<td>99.42</td>
</tr>
<tr>
<td>Protein (g)</td>
<td>0.49</td>
</tr>
<tr>
<td>Carbohydrates (g)</td>
<td>25.19</td>
</tr>
<tr>
<td>Dietary Fiber (g)</td>
<td>2.17</td>
</tr>
<tr>
<td>Sugar – Total (g)</td>
<td>24.22</td>
</tr>
<tr>
<td>Fat – Total (g)</td>
<td>0.30</td>
</tr>
<tr>
<td>Saturated Fat (g)</td>
<td>0.02</td>
</tr>
<tr>
<td>Trans Fat (g)</td>
<td>0.0</td>
</tr>
<tr>
<td>Cholesterol (g)</td>
<td>0.0</td>
</tr>
<tr>
<td>Vitamin A (IU)</td>
<td>16.2</td>
</tr>
<tr>
<td>Vitamin C (mg)</td>
<td>22.67</td>
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<tr>
<td>Calcium (mg)</td>
<td>11.29</td>
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<tr>
<td>Iron (mg)</td>
<td>0.31</td>
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<tr>
<td>Sodium (mg)</td>
<td>1.0</td>
</tr>
<tr>
<td>Potassium</td>
<td>132.77</td>
</tr>
</tbody>
</table>

Nutritional information was done using the ESHA Genesis Nutritional Labeling Program. Component information was based on input of lab analyses of those individual components, as well as information provided in the Genesis system. The information contained herein is, to the best of our knowledge, correct, but all recommendations or suggestions are made without guarantee or responsibility since the conditions of use are beyond our control. We disclaim any liability incurred in connection with the use of this data or suggestions.
Product Specification Sheet
9+1 Pasteurized Chunky Strawberry Puree
Item Code: 500106

PRODUCT DESCRIPTION:
9+1 Pasteurized chunky strawberry puree is prepared using fresh, ripened strawberries that have been commercially grown. The strawberries are washed, sorted, combined with sugar and processed into puree prior to being pasteurized and packaged.

INGREDIENT LEGEND:
Strawberries, Sugar

GENERAL SPECIFICATIONS:
Grade: USDA Grade A for color and defects and will have flavor and color typical of fresh, properly ripened strawberries.
Kosher: OU

ANALYTICAL SPECIFICATIONS:
Brix: 17.2 +/- 2.0 (solids by refractometer)
PpH: 3.5 +/- 0.5 (naturally occurring)
Density: 8.909 +/- 0.074 lbs/gallon
Viscosity: N/A
Drained Weight: 10% minimum retained on a #4 USA Standard Testing Sieve (opening 4.75 mm/0.187 inches)
Microbiological: Microbiological testing will be performed on each lot.
   Total Aerobic Plate Count <10,000 CFU/g
   Yeast and Mold Count <500 CFU/g
   Coliform Count <10 CFU/g
   E.coli Negative
   Salmonella Negative (negative in 125g (composite of five 25g samples))

PACKAGING:
Primary Packaging: 55 gallon Steel drum with locking lid
Secondary Packaging: Two 4 ml plastic liners with plastic tie/closure
Fill Weights: 420 lbs net weight per drum
Palletization: 4 drums per 48”x 40” pallet
Labeling: Each container shall be labeled to legibly identify the following:
   Supplier name and address
   Product name and supplier product code
   Lot Number
   Date of manufacture
This information is true and accurate to the best of our knowledge. Since the conditions or use are beyond our control, all recommendations or suggestions are made without warranty, expressed or implied. Nothing contained herein shall be construed as a recommendation to use any product in conflict with the existing patents covering any materials or its use.

For more documentation please contact DocumentControl@treetop.com
9+1 Pasteurized Chunky Strawberry Puree  
Item Code: 500106

NUTRITIONAL INFORMATION:

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<thead>
<tr>
<th>Nutrient</th>
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</thead>
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<tr>
<td>Calories</td>
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</tr>
<tr>
<td>Protein</td>
<td>0.6 g</td>
</tr>
<tr>
<td>Carbohydrates</td>
<td>14.61 g</td>
</tr>
<tr>
<td>Dietary Fiber</td>
<td>1.22 g</td>
</tr>
<tr>
<td>Sugar – Total</td>
<td>22.92 g</td>
</tr>
<tr>
<td>Fat - Total</td>
<td>0.27 g</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>0.01 g</td>
</tr>
<tr>
<td>Trans Fat</td>
<td>0.00 g</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>0.00 mg</td>
</tr>
<tr>
<td>Vitamin A</td>
<td>10.8 IU</td>
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<tr>
<td>Vitamin C</td>
<td>52.92 mg</td>
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<tr>
<td>Calcium</td>
<td>14.4 mg</td>
</tr>
<tr>
<td>Iron</td>
<td>0.37 mg</td>
</tr>
<tr>
<td>Potassium</td>
<td>137.7 mg</td>
</tr>
<tr>
<td>Sodium</td>
<td>9 mg</td>
</tr>
</tbody>
</table>

Nutritional information was generated using the ESHA Genesis Nutritional Labeling Program. The information contained herein is, to the best of our knowledge, correct, but all recommendations or suggestions are made without guarantee or responsibility.
Product Data Sheet
Pasteurized Strawberry Fruit Base
Item Code: 506246

PRODUCT DESCRIPTION:
The prepared base will be made from strawberries that are properly ripened, washed, sorted and sliced. The fruit will be combined with sweeteners and other ingredients and then thermally processed prior to filling. This product will be prepared, processed and packed in accordance with Good Manufacturing Practices and under strict sanitary conditions to assure good color and flavor.

INGREDIENT LEGEND:
Strawberries, Sugar Syrup, Guar Gum, Locust Bean Gum, Carrageenan, Citric Acid and Potassium Sorbate.

COUNTRY OF ORIGIN:
U.S.A.

GENERAL SPECIFICATIONS:
Variety: Approved Varieties
Grade: Fruit used will be USDA Grade A for color and defects and will have flavor and odor typical of fresh, properly ripened fruit
Kosher: OU Pareve

ANALYTICAL SPECIFICATIONS:
Brix: 27.0° +/- 3.0° (solids by refractometer)
pH: 3.3 to 3.5
Viscosity: 6-8 cm Bostwick (Matrix drained through ¼” Screen, 70°F, 10 sec)
Appearance/Color: Typical of sweetened strawberry.
Flavor/Aroma: Typical of sweetened strawberry.
Microbiological:
  Total Aerobic Plate Count <1000 CFU/g
  Yeast and Mold Count <1000 CFU/g
  Coliform Count < 10 CFU/g
  E.coli O157 Negative/125 g composite sample
  Salmonella Negative/750 g composite sample
PACKAGING:
Packaging: Two (2) four (4) ml liners in a fifty-five (55) gallon plastic drum w/locking lid.
Fill Weights: 400 lbs net weight per drum
Palletization: Four (4) drums per 40"x48" GMA Pallet. A plastic cap will be placed on top of pallet to protect from storage debris. A cardboard slip sheet will be applied to the bottom of the pallet.

Labeling: Each container shall be labeled to legibly identify the following:
Supplier product name and item number
Supplier name and address
Date of Manufacture
Net weight Supplier
Lot Code Ingredient statement
Kosher certification emblem

STORAGE/HANDLING:
All finished product will be stored frozen at or below -10° F at producing locality. Product will be shipped and stored frozen at or below 0° F after leaving producing locality until delivered to customer unless otherwise requested by customer.

Thaw product under refrigerated conditions. Avoid thawing under ambient temperature conditions as product spoilage may occur. For quickest thawing of product remove stretch wrap and/or bonnets and arrange pallets in the cooler to allow for maximum air movement around the product.

SUGGESTED SHELF LIFE FROM DATE OF MANUFACTURE:
Frozen (<0°F): Two (2) years at or below -10° F.
Refrigerated (<45°F): Forty-five (45) days at 35 – 40° F from the time product is pulled from the freezer. Thawing may take up to 10 days.
Pasturized Strawberry Fruit Base
Item Code: 506246

NUTRITIONAL INFORMATION:

<table>
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<tr>
<th>Nutrient</th>
<th>Amount Per 100g</th>
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<tbody>
<tr>
<td>Calories</td>
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<tr>
<td>Protein</td>
<td>0.39 g</td>
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<tr>
<td>Carbohydrates</td>
<td>24.68 g</td>
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<tr>
<td>Dietary Fiber</td>
<td>0.90 g</td>
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<tr>
<td>Sugar - Total</td>
<td>22.83 g</td>
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<tr>
<td>Fat - Total</td>
<td>0.16 g</td>
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<tr>
<td>Saturated Fat</td>
<td>0.00 g</td>
</tr>
<tr>
<td>Trans Fat</td>
<td>0.00 g</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>0.00 mg</td>
</tr>
<tr>
<td>Vitamin A IU</td>
<td>0 IU</td>
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<tr>
<td>Vitamin C</td>
<td>3.89 mg</td>
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<tr>
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<td>12.03 mg</td>
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<td>0.58 mg</td>
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<td>13.38 mg</td>
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<td>0.10 mg</td>
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<td>Ash</td>
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<tr>
<td>Water</td>
<td>74.33 g</td>
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Nutrition Information Calculated Using Nutritional Database Software with adjustments based on processing.

For more documentation please contact DocumentControl@treetop.com

This information is true and accurate to the best of our knowledge. Since the conditions or use are beyond our control, all recommendations or suggestions are made without warranty, expressed or implied. Nothing contained herein shall be construed as a recommendation to use any product in conflict with the existing patents covering any materials or its use.

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More fruits, more forms, more possibilities.
Product Data Sheet

STRAWBERRY SMOOTH PUREE 27+1 ASEPTIC DRUM

Item Number: 506596
Kosher Status: Orthodox Union
Pasteurization Status: Pasteurized
Country of Origin: USA

Product Description
Product will be made from fresh, sound, washed, sorted and finished strawberries that are combined with sugar, thermally processed, and aseptically packed.

Ingredient Statement
Strawberries; Sugar

Analytical Testing

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<th>Unit of Measure</th>
<th>Target</th>
<th>Minimum</th>
<th>Maximum</th>
</tr>
</thead>
<tbody>
<tr>
<td>BRIX °BRIX</td>
<td>11.2</td>
<td>9.2</td>
<td>13.2</td>
</tr>
<tr>
<td>pH</td>
<td>3.50</td>
<td>3.00</td>
<td>4.00</td>
</tr>
<tr>
<td>COLOR VISUAL</td>
<td>Typical</td>
<td>Uniform</td>
<td></td>
</tr>
<tr>
<td>APPEARANCE</td>
<td>Typical</td>
<td>Uniform</td>
<td></td>
</tr>
<tr>
<td>FLAVOR</td>
<td>Typical</td>
<td>No off Flavors</td>
<td></td>
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<tr>
<td>AROMA</td>
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Micro Testing

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<th>Unit of Measure</th>
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<tr>
<td>STANDARD PLATE COUNT</td>
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<tr>
<td>YEAST &amp; MOLD CFU/G</td>
<td>CFU/Gram &lt; Than</td>
<td>10</td>
</tr>
<tr>
<td>TOTAL COLIFORMS CFU/G</td>
<td>&lt;10</td>
<td></td>
</tr>
<tr>
<td>E COLI CFU/G</td>
<td>&lt;10</td>
<td></td>
</tr>
<tr>
<td>SALMONELLA PER 25 GRAMS</td>
<td>Negative</td>
<td></td>
</tr>
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Process Parameters

<table>
<thead>
<tr>
<th>Unit of Measure</th>
<th>Target</th>
<th>Minimum</th>
<th>Maximum</th>
</tr>
</thead>
<tbody>
<tr>
<td>NET WEIGHT</td>
<td>400.00</td>
<td>396.00</td>
<td>404.00</td>
</tr>
</tbody>
</table>
Shelf Life Requirements
Shelf Life: 270 Days

Storage Recommendation
CHILLED - REFRIGERATED

Pallet Type
Pallet Requirement: Heat Treated 4-Way

Case and Pallet Information
Gross Weight: 480.00
Net Weight: 400.00

Additional Comments
Revision Date: 03/02/2016

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Product Data Sheet
NSA Tangerine Fruit Bar Base
Item Code: 507087

PRODUCT DESCRIPTION:
The prepared base will be made from properly ripened, washed, sorted, pureed tangerines. The base will be mixed with other ingredients and thermally processed. This product will be prepared, processed and packed in accordance with Good Manufacturing Practices and under strict sanitary conditions to assure good color and flavor.

INGREDIENT LEGEND:
Water, White Grape Juice Concentrate, Tangerine Juice Concentrate, Maltodextrin, Natural Flavor, Citric Acid, Orange Pulp Cells, Ascorbic Acid, Tangerine Oil, Potassium Sorbate added as a preservative.

GENERAL SPECIFICATIONS:
Grade: Fruit used will be USDA Grade A for color and defects
Kosher: OU Pareve

ANALYTICAL SPECIFICATIONS:
Brix: 22.5º +/- 2.0º (Solids by Refractometer)
pH: 2.71 +/- 0.15
Density: 9.03 lbs/gallon to 9.18 lbs/gallon
Appearance: Orange base (visual)
Taste: Ripe tangerine (organoleptic)
Microbiological:
- Total Aerobic Plate Count <1000 CFU/g
- Yeast and Mold Count <1000 CFU/g
- Coliform Count < 10 CFU/g

PACKAGING:
Packaging: 2 – 4 ml plastic liners with plastic tie closures in 55 gallon plastic drum with locking lid
Fill Weights: 400 lbs net weight per drum
Palletization: 4 drums per 48” x 40” pallet with a plastic cap, slip sheet and stretch wrap
Labeling: Each container shall be labeled to legibly identify the following:
- Supplier product name and item number
- Supplier name and address
- Date of Manufacture
- Net weight
- Supplier Lot Code
- Ingredient statement
- Kosher certification emblem
STORAGE/HANDLING:
All finished product will be stored frozen at or below -10° F at producing locality. Product will be shipped and stored frozen at or below -10° F after leaving producing locality until delivered to customer unless otherwise requested. Thaw product under refrigerated conditions. Care must be taken to avoid thawing under ambient temperature conditions as product spoilage may occur.

SUGGESTED SHELF LIFE FROM DATE OF MANUFACTURE:
Frozen: 2 years
Refrigerated: 45 days (@35-40F) from the time product is pulled from the freezer. Thawing may take up to 10 days.
Ambient: Not recommended
NSA Tangerine Fruit Bar Base  
Item Code: 507087

**NUTRITIONAL INFORMATION:**

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Per 100 grams</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>84.95 cal</td>
</tr>
<tr>
<td>Protein</td>
<td>0.47 g</td>
</tr>
<tr>
<td>Carbohydrate</td>
<td>20.77 g</td>
</tr>
<tr>
<td>Fiber</td>
<td>0.14 g</td>
</tr>
<tr>
<td>Sugars</td>
<td>13.16 g</td>
</tr>
<tr>
<td>Fat-Total</td>
<td>0.10 g</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>0.03 g</td>
</tr>
<tr>
<td>Trans Fat</td>
<td>0.00 g</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>0.00 mg</td>
</tr>
<tr>
<td>Vitamin A</td>
<td>26.05 IU</td>
</tr>
<tr>
<td>Vitamin C</td>
<td>270.82 mg</td>
</tr>
<tr>
<td>Calcium</td>
<td>13.17 mg</td>
</tr>
<tr>
<td>Iron</td>
<td>0.11 mg</td>
</tr>
<tr>
<td>Potassium</td>
<td>172.62 mg</td>
</tr>
<tr>
<td>Sodium</td>
<td>13.33 mg</td>
</tr>
</tbody>
</table>

Nutritional information was generated using the ESHA Genesis Nutritional Labeling Program. The information contained herein is, to the best of our knowledge, correct, but all recommendations or suggestions are made without guarantee or responsibility.
PRODUCT DATA SHEET
4+1 PASTEURIZED DICED STRAWBERRY
Item# 500109

PRODUCT DESCRIPTION:
4+1 Pasteurized Diced 3/8” Strawberry is prepared using fresh, sound and properly ripened strawberries that have been commercially grown. The strawberries are washed, sorted, diced and combined with other ingredients prior to being pasteurized, packed and frozen.

INGREDIENT LEGEND:
Strawberries, Sugar, Tara Gum

GENERAL SPECIFICATIONS:
Grade: USDA Grade A for color and defects and will have flavor and color typical of fresh, properly ripened strawberries.
Kosher: OU

ANALYTICAL SPECIFICATIONS:
Brix: 31.0 +/- 2.0 (solids by refractometer)
pH: 3.5 +/- 0.5 (naturally occurring)
Density 9.436 +/- 0.078 lbs/gallon
Viscosity: 6.4 +/- 1 for 30 sec. at 40F for the fruit
Drained Weight: 40% minimum retained on a 1/4” and #4 USA Standard Testing Sieve; a 45% minimum shift average is required
Microbiological: Microbiological testing will be performed on each lot.
  - Total Aerobic Plate Count <10,000 CFU/g
  - Yeast and Mold Count < 1,000 CFU/g
  - Coliform Count < 10 CFU/g
  - E.coli Negative (non-detected)
  - Salmonella Negative (negative in 125g/composite of five 25g samples)

PACKAGING:
Packaging: Two 4 ml plastic liners in 55 gallon steel drum with locking lid
Fill Weights: 420 lbs net weight per drum
Palletization: 4 drums per 48”x 40” pallet

Tree Top, Inc.  •  220 East Second Ave.  •  P.O. Box 248  •  Selah, WA 98942  •  509-697-7251  •  www.treetopingredients.com
Labeling: Each container shall be labeled to legibly identify the following:
- Supplier name and address
- Product name and supplier product code
- Lot Number
- Date of manufacture
- Net weight
- Ingredient statement
- Kosher symbol
- Unilever Product Code: 83192814 USA & CANADA
*Unilever requires secondary labeling with barcoded information

STORAGE/HANDLING:
Product shall be stored frozen (<0°F).

SUGGESTED SHELF LIFE FROM DATE OF MANUFACTURE:
Frozen: Two years
Refrigerated: 7 days after thawing
4+1 Pasteurized Diced Strawberry  
Item Code: 500109

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Amount Per 100g</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>113.67 g</td>
</tr>
<tr>
<td>Protein</td>
<td>0.00 g</td>
</tr>
<tr>
<td>Carbohydrates</td>
<td>28.19 g</td>
</tr>
<tr>
<td>Dietary Fiber</td>
<td>0.75 g</td>
</tr>
<tr>
<td>Sugar – Total</td>
<td>23.27 g</td>
</tr>
<tr>
<td>Fat - Total</td>
<td>0.00 g</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>0.00 g</td>
</tr>
<tr>
<td>Trans Fat</td>
<td>0.00 g</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>0.00 mg</td>
</tr>
<tr>
<td>Vitamin A IU</td>
<td>IU</td>
</tr>
<tr>
<td>Vitamin C</td>
<td>8.28 mg</td>
</tr>
<tr>
<td>Calcium</td>
<td>18.48 mg</td>
</tr>
<tr>
<td>Iron</td>
<td>1.66 mg</td>
</tr>
<tr>
<td>Sodium</td>
<td>0.00 mg</td>
</tr>
</tbody>
</table>

Nutritional information was done using the ESHA Genesis Nutritional Labeling Program. Component information was based on input of lab analyses of those individual components, as well as information provided in the Genesis system. The information contained herein is, to the best of our knowledge, correct, but all recommendations or suggestions are made without guarantee or responsibility since the conditions of use are beyond our control. We disclaim any liability incurred in connection with the use of this data or suggestions.
Product Data Sheet

Revision Date: 06/01/2018

Product Definition
Specification Title: GRAPE CONCORD FRUIT BAR BASE
Item Number: 507079
Kosher Status: Orthodox Union
Pasteurization Status: Pasteurized
Country of Origin: USA

Ingredient Statement
Water, Concord Grape Puree Concentrate, Cane Sugar, Red Grape Juice (for color), Malic Acid, Natural Flavors, Potassium Sorbate (preservative).

Fruit Varieties
CONCORD

Analytical Testing

<table>
<thead>
<tr>
<th>Unit of Measure</th>
<th>Target</th>
<th>Minimum</th>
<th>Maximum</th>
</tr>
</thead>
<tbody>
<tr>
<td>BRIX ° BRIX</td>
<td>27.0</td>
<td>25.0</td>
<td>29.0</td>
</tr>
<tr>
<td>pH</td>
<td>3.20</td>
<td>2.90</td>
<td>3.60</td>
</tr>
<tr>
<td>ACID MALIC W/W G/100 G</td>
<td>1.500</td>
<td>1.700</td>
<td></td>
</tr>
<tr>
<td>DENSITY LBS/GAL</td>
<td>9.278</td>
<td>9.201</td>
<td>9.357</td>
</tr>
<tr>
<td>FLAVOR</td>
<td>MATCH STANDARD</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Appearance/Color: Typical of Concord Grape fruit prep, purple color, smooth texture, no off odors or flavors.
Color: Pantone Q190 1-4

Micro Testing

<table>
<thead>
<tr>
<th>Unit of Measure</th>
<th>Maximum</th>
</tr>
</thead>
<tbody>
<tr>
<td>AEROBIC MESOPHILIC</td>
<td>&lt;1000</td>
</tr>
<tr>
<td>YEAST CFU/G</td>
<td>&lt;1000</td>
</tr>
<tr>
<td>MOLD CFU/G</td>
<td>&lt;1000</td>
</tr>
<tr>
<td>TOTAL COLIFORM</td>
<td>&lt;100</td>
</tr>
</tbody>
</table>

Aerobic Mesophilic Microorganisms: 5 samples; Max. 1,000/g (3 of 5 samples can be equal to or greater than 100 cfu/g and less than 1,000 cfu/g)

Yeast & Molds: 5 samples; Max. 1,000/g (3 of 5 samples can be equal to or greater than 100 cfu/g and less than 1,000 cfu/g)

Total Coliforms: 5 samples; Max. 100/g (3 of 5 samples can be equal to or greater than 10 cfu/g and less than 100 cfu/g)
**Process Parameters**

<table>
<thead>
<tr>
<th></th>
<th>Unit of Measure</th>
<th>Target</th>
<th>Minimum</th>
<th>Maximum</th>
</tr>
</thead>
<tbody>
<tr>
<td>NET WEIGHT</td>
<td>POUNDS</td>
<td>420.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td>PASTEURIZATION TEMPERATURE</td>
<td>°F</td>
<td>180</td>
<td>175</td>
<td>185</td>
</tr>
<tr>
<td>PASTEURIZATION HOLD TIME</td>
<td>SECONDS</td>
<td>45</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Shelf Life Requirements**

Shelf Life: **730 Days**

**Storage Recommendation**

FROZEN

Shelf life refrigerated: 45 days

**Shipping Requirements**

Drum must have a locking lid.

**COA Requirements**

Appearance and taste must be included in the COA.

**Pallet Type**

Pallet Requirement: **Standard 4 Way – 40 x 48**

**Case and Pallet Information**

- Gross Weight: 445.00
- Net Weight: 420.00

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## Nutritional Information

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Amount Per 100g</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>99.98</td>
</tr>
<tr>
<td>Protein</td>
<td>0.80 g</td>
</tr>
<tr>
<td>Carbohydrates</td>
<td>24.69 g</td>
</tr>
<tr>
<td>Dietary Fiber</td>
<td>1.12 g</td>
</tr>
<tr>
<td>Sugar – Total</td>
<td>23.42 g</td>
</tr>
<tr>
<td>Fat - Total</td>
<td>0.03 g</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>0.00 g</td>
</tr>
<tr>
<td>Trans Fat</td>
<td>0.00 g</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>0.00 mg</td>
</tr>
<tr>
<td>Vitamin A IU</td>
<td>6.37 IU</td>
</tr>
<tr>
<td>Vitamin C</td>
<td>0.32 mg</td>
</tr>
<tr>
<td>Calcium</td>
<td>14.51 mg</td>
</tr>
<tr>
<td>Iron</td>
<td>0.01 mg</td>
</tr>
<tr>
<td>Potassium</td>
<td>26.78 mg</td>
</tr>
<tr>
<td>Sodium</td>
<td>6.59 mg</td>
</tr>
<tr>
<td>Ash</td>
<td>0.57 g</td>
</tr>
</tbody>
</table>

Nutritional information was generated using the ESHA Genesis Nutritional Labeling Program. The information contained herein is, to the best of our knowledge, correct, but all recommendations or suggestions are made without guarantee or responsibility since the conditions of use are beyond our control.
PRODUCT DATA SHEET
STRAWBERRY FRUIT BAR BASE
ITEM CODE: 508658

PRODUCT DESCRIPTION:
Strawberry fruit bar base, is a high quality prepared base that will be made from fresh, properly ripened, washed and sorted strawberries combined with other ingredients. This fruit base is designed to be used in combination with a sweetener/stabilizer system for frozen novelties.

INGREDIENT LEGEND:
Strawberry, Granulated Sugar, Filtered Water, Citric Acid, Natural Flavors, Potassium Sorbate (preservative), FD&C Red #40.

GENERAL SPECIFICATIONS:
Variety: Approved varieties
Kosher: OU Pareve

ANALYTICAL SPECIFICATIONS:
Brix: 23.0 - 26.0° (solids by refractometer)
Titratable Acidity: 1.65 to 1.95% (as Citric acid)
Density: 9.18 lbs./gal. (at target brix)
Appearance/Color: Uniform, typical of strawberry fruit bar base
Flavor/Aroma: Strawberry flavor and aroma
Microbiological:
   Total Aerobic Plate Count <500 CFU/g
   Yeast and Mold Count <100 CFU/g
   Coliform Count <10 CFU/g
   E.coli <10 CFU/g

PACKAGING:
Packaging: Two (2) 4-mil poly liners inside 55-gallon metal drum
Fill Weights: 420 lbs. net weight
Palletization: Four drums per standard pallet
Labeling: Each container shall be labeled to legibly identify the following:
   Supplier product name and item number
   Supplier name and address
   Date of Manufacture
   Net weight
   Supplier Lot Code
   Ingredient statement
   Kosher certification emblem
STORAGE/HANDLING:
Product shall be stored frozen at or below 0°F. Product shall be shipped and stored frozen. Thaw product under refrigerated conditions. Avoid thawing under ambient temperature conditions as product spoilage may occur.

SUGGESTED SHELF LIFE FROM DATE OF MANUFACTURE:
Frozen (<0°F): 3 Years
Refrigerated (<45°F): 1 month (30 days) from the date pulled from freezer.
Ambient (<70°F): Not recommended

For more documentation please contact DocumentControl@treetop.com
Strawberry Fruit Bar Base
Item Code: 508658

**NUTRITIONAL INFORMATION:**

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Amount Per 100g</th>
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</thead>
<tbody>
<tr>
<td>Calories</td>
<td>93.12</td>
</tr>
<tr>
<td>Protein</td>
<td>0.46 g</td>
</tr>
<tr>
<td>Carbohydrates</td>
<td>23.87 g</td>
</tr>
<tr>
<td>Dietary Fiber</td>
<td>0.40 g</td>
</tr>
<tr>
<td>Sugar – Total</td>
<td>21.93 g</td>
</tr>
<tr>
<td>Fat - Total</td>
<td>0.28 g</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>0.02 g</td>
</tr>
<tr>
<td>Trans Fat</td>
<td>0.00 g</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>0.00 mg</td>
</tr>
<tr>
<td>Vitamin A IU</td>
<td>20.52 IU</td>
</tr>
<tr>
<td>Vitamin C</td>
<td>43.11 mg</td>
</tr>
<tr>
<td>Calcium</td>
<td>10.73 mg</td>
</tr>
<tr>
<td>Iron</td>
<td>0.29 mg</td>
</tr>
<tr>
<td>Sodium</td>
<td>2.64 mg</td>
</tr>
<tr>
<td>Potassium</td>
<td>152.17 mg</td>
</tr>
</tbody>
</table>

Nutritional information was generated using the ESHA Genesis Nutritional Labeling Program. The information contained herein is, to the best of our knowledge, correct, but all recommendations or suggestions are made without guarantee or responsibility.
Product Data Sheet  
Blueberry Variegate  
Item Code: 509253

PRODUCT DESCRIPTION:
The prepared variegate will be made from ripened, washed, sorted, sieved and concentrated blueberries. The blueberries will be combined with other ingredients and thermally processed. This product will be prepared, processed and packed in accordance with Good Manufacturing Practices and under strict sanitary conditions to assure good color and flavor.

INGREDIENT LEGEND:
Water, Sugar, Blueberry Puree Concentrate, Modified Food Starch, Carrot Juice Concentrate, Blueberry Juice Concentrate, Natural Flavor, Locust Bean Gum, Guar Gum, Citric Acid, Potassium Sorbate.

GENERAL SPECIFICATIONS:
Variety: Approved Varieties
Kosher: OU Pareve

ANALYTICAL SPECIFICATIONS:
Brix: 45.0° +/- 2.0° (solids by refractometer)
pH: 3.2 +/- 0.2
Viscosity: 2-4 cm Bostwick (at 40°F, for 30 seconds on stirred variegate)  
4-7 cm Bostwick (at 70°F, for 10 seconds on stirred variegate)
Density: 10.03 lb/gal at target brix
Microbiological: Microbiological testing will be performed on each lot
   Total Aerobic Plate Count <1000  CFU/g
   Yeast and Mold Count  <1000  CFU/g
   Coliform Count < 10  CFU/g

PACKAGING:
Packaging: Two (2) four (4) ml liners in a fifty-five (55) gallon plastic drum w/locking lid.
Fill Weights: 450 lbs. net weight per drum.
Palletization: Four (4) drums per 40”x48” GMA Pallet. A plastic cap will be placed on top of the pallet to protect from storage debris. A cardboard slip sheet will be applied to the bottom of the pallet. The pallet shall be stretch-wrapped to protect from storage debris.
Labeling: Each container shall be labeled to legibly identify the following:
   Supplier product name and item number
   Supplier name and address
   Date of Manufacture
   Net weight
STORAGE/HANDLING:
All finished product will be stored frozen at or below -10° F at producing locality. Product will be shipped and stored frozen at or below 0°F after leaving producing plant until delivered to customer unless otherwise requested.
Thaw product under refrigerated conditions. Avoid thawing under ambient temperature conditions as product spoilage may occur. For quickest thawing remove any stretch-wrap and/or pallet caps and arrange pallets in cooler to maximize air flow around the product.

SUGGESTED SHELF LIFE FROM DATE OF MANUFACTURE:
Frozen (<0°F): Two (2) years at or below -10° F.
Refrigerated (<45°F): Forty-five (45) at 35° - 45°F from the time product is pulled from the freezer.
Thawing may take up to 10 days.
Ambient (<70°F): Not recommended
**Blueberry Variegate**  
**Item Code: 509253**

**NUTRITIONAL INFORMATION:**

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Amount per 100g</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>175.68</td>
</tr>
<tr>
<td>Protein</td>
<td>0.23 g</td>
</tr>
<tr>
<td>Carbohydrates</td>
<td>44.64 g</td>
</tr>
<tr>
<td>Dietary Fiber</td>
<td>1.02 g</td>
</tr>
<tr>
<td>Sugar-Total</td>
<td>41.33 g</td>
</tr>
<tr>
<td>Fat-Total</td>
<td>0.06 g</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>0.00 g</td>
</tr>
<tr>
<td>Trans Fat</td>
<td>0.00 g</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>0.00 mg</td>
</tr>
<tr>
<td>Water</td>
<td>54.31 g</td>
</tr>
<tr>
<td>Vitamin A</td>
<td>20.00 IU</td>
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<tr>
<td>Vitamin C</td>
<td>0.20 mg</td>
</tr>
<tr>
<td>Calcium</td>
<td>5.64 mg</td>
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<tr>
<td>Iron</td>
<td>0.27 mg</td>
</tr>
<tr>
<td>Potassium</td>
<td>64.05 mg</td>
</tr>
<tr>
<td>Sodium</td>
<td>8.04 mg</td>
</tr>
</tbody>
</table>

Nutritional information was done using the ESHA Genesis Nutritional Labeling Program with adjustments made for processing. Component information was based on input of lab analyses of those individual components, as well as information provided in the Genesis system. The information contained herein is, to the best of our knowledge, correct, but all recommendations or suggestions are made without guarantee or responsibility since the conditions of use are beyond our control. We disclaim any liability incurred in connection with the use of this data or suggestions.
Product Specification Sheet
Strawberry-California ½” x ½” x ¾” Diced w/Sorbitol-Pectin
Item Code: 509255

PRODUCT DESCRIPTION:
This product shall be prepared using sound, properly ripened, fresh strawberries that have been cleaned, washed, properly drained, sorted, and inspected. This product will be packed in accordance with Good Manufacturing Practices and under strict sanitary control to ensure good flavor and color.

INGREDIENT LEGEND:
Strawberries, Sorbitol, Pectin

GENERAL SPECIFICATIONS:
Variety: California Varieties
Grade: Fruit used will be USDA Grade A for color and defects
Kosher: OU Pareve

ANALYTICAL SPECIFICATIONS:
Brix: 16.0 – 20.0° (solids by refractometer)
 pH: Naturally occurring (typically 3.3 – 3.6)
 Titratable Acidity: 1.0 to 15% (as Malic acid)
 Density: 8.92 lbs./gal. (at target brix)
 Appearance/Color: Uniform, typical of ripe strawberries
 Flavor/Aroma: Strawberry flavor and aroma
 Microbiological:
   Total Aerobic Plate Count <20,000 CFU/g
   Yeast Count <3,000 CFU/g
   Mold Count <1,000 CFU/g
   Coliform Count <10 CFU/g
   E.coli <10 CFU/g

PACKAGING:
Packaging: Round plastic pail with locking lid/handle
Fill Weights: 40 lbs. net weight per pail
Palletization: Pails will be shipped on a 40” x 48” GMA pallet with no overhang and no metal strapping. Each pallet will contain three (3) layers of twelve (12) pails each for a total of thirty-six (36) pails per pallet. Plastic shrink wrap will be used.
Labeling: Each container shall be labeled to legibly identify the following:
   Supplier product name and item number
   Supplier name and address
   Date of Manufacture
Net weight
Supplier Lot Code
Ingredient statement
Kosher certification emblem
Customer Item Code

STORAGE/HANDLING:
Product shall be stored frozen at or below 0°F. Product shall be shipped and stored frozen. Thaw product under refrigerated conditions. Avoid thatwing under ambient temperature conditions as product spoilage may occur.

SUGGESTED SHELF LIFE FROM DATE OF MANUFACTURE:
Frozen (<0°F): 2 Years

For more documentation please contact DocumentControl@treetop.com

This information is true and accurate to the best of our knowledge. Since the conditions or use are beyond our control, all recommendations or suggestions are made without warranty, expressed or implied. Nothing contained herein shall be construed as a recommendation to use any product in conflict with the existing patents covering any materials or its use.

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More fruits, more forms, more possibilities.
Strawberry-California ½” x ½” x ¾” Diced w/Sorbitol-Pectin
Item Code: 509255

NUTRITIONAL INFORMATION:

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Amount Per 100g</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>54.66</td>
</tr>
<tr>
<td>Protein</td>
<td>0.51 g</td>
</tr>
<tr>
<td>Carbohydrates</td>
<td>17.12 g</td>
</tr>
<tr>
<td>Dietary Fiber</td>
<td>1.07 g</td>
</tr>
<tr>
<td>Sugar – Total</td>
<td>0.28 g</td>
</tr>
<tr>
<td>Sugar Alcohol</td>
<td>10.99 g</td>
</tr>
<tr>
<td>Fat - Total</td>
<td>0.31 g</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>0.00 g</td>
</tr>
<tr>
<td>Trans Fat</td>
<td>0.00 g</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>0.00 mg</td>
</tr>
<tr>
<td>Vitamin A IU</td>
<td>22.49 IU</td>
</tr>
<tr>
<td>Vitamin C</td>
<td>47.23 mg</td>
</tr>
<tr>
<td>Calcium</td>
<td>11.66 mg</td>
</tr>
<tr>
<td>Iron</td>
<td>0.32 mg</td>
</tr>
<tr>
<td>Sodium</td>
<td>0.84 mg</td>
</tr>
<tr>
<td>Potassium</td>
<td>138.28 mg</td>
</tr>
</tbody>
</table>

Nutritional information was generated using the ESHA Genesis Nutritional Labeling Program. The information contained herein is, to the best of our knowledge, correct, but all recommendations or suggestions are made without guarantee or responsibility.
Product Data Sheet  
Red Raspberry Seedless Variegate  
Item Code: 506522

PRODUCT DESCRIPTION:
The prepared variegate will be made from properly ripened, washed, sorted, sieved raspberries from which the seeds have been removed. The raspberries will be combined with other ingredients and thermally processed. This product will be prepared, processed and packed in accordance with Good Manufacturing Practices and under strict sanitary conditions to assure good color and flavor.

INGREDIENT LEGEND:

GENERAL SPECIFICATIONS:
Variety: Approved Varieties  
Kosher: OU Pareve

ANALYTICAL SPECIFICATIONS:
Brix: 46.5° +/- 2.0° (solids by refractometer)  
pH: 3.1 +/- 0.1  
Viscosity: 2-4 cm Bostwick (at 70°F, for 10 seconds on stirred variegate)  
Density: 10.09 Target, 10.01 Min., 10.18 Max. lbs./gallon  
Microbiological: Microbiological testing will be performed on each lot  
  Total Aerobic Plate Count <1000 CFU/g  
  Yeast and Mold Count < 100 CFU/g  
  Coliform Count < 10 CFU/g  
  E.coli < 10 CFU/g  
  Salmonella Negative/375g sample  
  Listeria Negative/100g

PACKAGING:
Packaging: Five (5) gallon plastic pail w/locking lid.  
Fill Weights: 40 lbs. net weight per Pail.  
Palletization: Pails will be shipped on 40" x 48" GMA pallets with no overhang and no metal strapping. Each pallet will contain three (3) layers of twelve (12) pails each for a total of thirty-six (36) pails per pallet. Plastic shrink wrap will be used to stabilize palletized pail product.
Labeling: Each container shall be labeled to legibly identify the following:
- Supplier product name and item number
- Supplier name and address
- Date of Manufacture
- Net weight
- Lot number
- Ingredient statement
- Kosher certification emblem

STORAGE/HANDLING:
All finished product will be stored frozen at or below -10° F. at producing locality. Product will be shipped and stored frozen at or below 0° F after leaving producing plant until delivered to customer unless otherwise requested.

Thaw product under refrigerated conditions. Avoid thawing under ambient temperature conditions as product spoilage may occur. For quickest thawing remove any stretch-wrap and/or pallet caps and arrange pallets in cooler to maximize air flow around the product.

SUGGESTED SHELF LIFE FROM DATE OF MANUFACTURE:
Frozen: 2 years
Refrigerated: Fourteen (14) days at 35° to 45° F
Ambient: Not Applicable
Red Raspberry Seedless Variegate
Item Code: 506522

NUTRITIONAL INFORMATION:

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Amount per 100g</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>182.84</td>
</tr>
<tr>
<td>Protein</td>
<td>0.38 g</td>
</tr>
<tr>
<td>Carbohydrates</td>
<td>45.9 g</td>
</tr>
<tr>
<td>Dietary Fiber</td>
<td>2.59 g</td>
</tr>
<tr>
<td>Sugar-Total</td>
<td>43.69 g</td>
</tr>
<tr>
<td>Fat-Total</td>
<td>0.22 g</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>0.01 g</td>
</tr>
<tr>
<td>Trans Fat</td>
<td>0.00 g</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>0.00 mg</td>
</tr>
<tr>
<td>Water</td>
<td>52.77 g</td>
</tr>
<tr>
<td>Ash</td>
<td>0.20 g</td>
</tr>
<tr>
<td>Vitamin A</td>
<td>37.94 IU</td>
</tr>
<tr>
<td>Vitamin C</td>
<td>6.21 mg</td>
</tr>
<tr>
<td>Calcium</td>
<td>11.02 mg</td>
</tr>
<tr>
<td>Iron</td>
<td>0.26 mg</td>
</tr>
<tr>
<td>Potassium</td>
<td>59.92 mg</td>
</tr>
<tr>
<td>Sodium</td>
<td>36.83 mg</td>
</tr>
</tbody>
</table>

Nutritional information was done using the ESHA Genesis Nutritional Labeling Program with adjustments made for processing. Component information was based on input of lab analyses of those individual components, as well as information provided in the Genesis system. The information contained herein is, to the best of our knowledge, correct, but all recommendations or suggestions are made without guarantee or responsibility since the conditions of use are beyond our control. We disclaim any liability incurred in connection with the use of this data or suggestions.
PRODUCT DATA SHEET
NSA RASPBERRY FRUIT BAR BASE
Item# 507085

PRODUCT DESCRIPTION:
The prepared base will be made from fresh properly ripened, washed, sorted, pured raspberries. The base will be mixed with other ingredients and thermally processed. This product will be prepared, processed and packed in accordance with Good Manufacturing Practices and under strict sanitary conditions to assure good color and flavor.

INGREDIENT LEGEND:
Red Raspberries, Water, White Grape Juice Concentrate, Maltodextrin, Natural Flavor, Elderberry Juice Concentrate for color, Citric Acid, Ascorbic Acid, Potassium Sorbate added as a preservative.

COUNTRY OF ORIGIN:
U.S.A.

GENERAL SPECIFICATIONS:
Variety: Approved Varieties
Grade: Fruit used will be USDA Grade A for color and will have flavor and odor typical of fresh, properly ripened fruit.
Kosher: OU Pareve

ANALYTICAL SPECIFICATIONS:
Brix: 22.5° ± 2.0° (Solids by Refractometer)
pH: 3.18 +/- 0.15
Density: 9.11 Target, 9.03 Minimum, 9.18 Maximum lbs./gallon
Appearance/Color: Typical of NSA raspberry
Flavor/Aroma: Shall be free of objectionable flavors and odors.
Microbiological:
Total Aerobic Plate Count <1000 CFU/g
Yeast and Mold Count <1000 CFU/g
Coliform Count < 10 CFU/g
PACKAGING:
Packaging: Two (2) four (4) ml liners in fifty-five (55) gallon plastic drum w/locking lid.
Fill Weights: 400 lbs net weight per drum
Palletization: Four (4) drums per 40”x48” GMA Pallet. A plastic cap will be placed on top of the pallet to protect from storage debris. A cardboard slip sheet will be applied to the bottom of pallet. The pallet shall be stretch-wrapped to protect from storage debris.

Labeling: Each container shall be labeled to legibly identify the following:
- Supplier product name and item number
- Supplier name and address
- Date of Manufacture
- Net weight
- Supplier Lot Code
- Ingredient statement
- Kosher certification emblem

STORAGE/HANDLING:
All finished product will be stored frozen at or below -10° F. at producing locality. Product will be shipped and stored frozen at or below 0° F. after leaving producing locality until delivered to customer unless otherwise requested by customer. Thaw product under refrigerated conditions.

Avoid thawing under ambient temperature conditions as product spoilage may occur. For quickest thawing of product remove stretch wrap and/or bonnets and arrange pallets in the cooler to allow for maximum air movement around the product.

SUGGESTED SHELF LIFE FROM DATE OF MANUFACTURE:
Frozen (<0°F): Two (2) years at or below -10° F.
Refrigerated (<45°F): Forty-five (45) days at 35° - 40° F from the time product is pulled from the freezer. Thawing may take up to 10 days.
Ambient (<70°F): Not recommended

For more documentation please contact DocumentControl@treetop.com
NSA Raspberry Fruit Bar Base  
Item Code: 507085

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Amount Per 100g</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>111.64</td>
</tr>
<tr>
<td>Protein</td>
<td>0.51 g</td>
</tr>
<tr>
<td>Carbohydrates</td>
<td>20.57 g</td>
</tr>
<tr>
<td>Dietary Fiber</td>
<td>2.12 g</td>
</tr>
<tr>
<td>Sugar – Total</td>
<td>11.96 g</td>
</tr>
<tr>
<td>Fat - Total</td>
<td>0.24 g</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>0.01 g</td>
</tr>
<tr>
<td>Trans Fat</td>
<td>0.00 g</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>0.00 mg</td>
</tr>
<tr>
<td>Vitamin A IU</td>
<td>64.91 IU</td>
</tr>
<tr>
<td>Vitamin C</td>
<td>292.07 mg</td>
</tr>
<tr>
<td>Calcium</td>
<td>13.17 mg</td>
</tr>
<tr>
<td>Iron</td>
<td>0.32 mg</td>
</tr>
<tr>
<td>Potassium</td>
<td>138.79 mg</td>
</tr>
<tr>
<td>Sodium</td>
<td>7.61 mg</td>
</tr>
</tbody>
</table>

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PRODUCT DATA SHEET
BLUEBERRY RASPBERRY POMEGRANATE SMOOTHIE BASE
ITEM CODE: 507092

PRODUCT DESCRIPTION:
The prepared base will be made from fresh, properly ripened, washed, sorted, and processed blueberries, raspberries, and pomegranates. The base will be mixed with other ingredients and thermally processed. This product will be prepared, processed and packed in accordance with Good Manufacturing Practices and under strict sanitary conditions to assure good color and flavor.

INGREDIENT LEGEND:
Water, Blueberries, Raspberries, Sugar, Blueberry Puree Concentrate, Raspberry Puree Concentrate, Pomegranate Juice Concentrate, Natural Flavors, Citric Acid, Potassium Sorbate added as a preservative.

COUNTRY OF ORIGIN:
U.S.A.

GENERAL SPECIFICATIONS:
Variety: Approved Varieties
Kosher: OU Pareve

ANALYTICAL SPECIFICATIONS:
Brix: 23.5 – 26.5  (solids by refractometer)
Titratable Acidity: 1.2 – 1.4 (as citric acid wt/wt)
Density: Minimum of 9.144 lbs./gallon
Appearance: Typical of berry/pomegranate puree
Flavor/Aroma: Typical of berry/pomegranate
Microbiological:
- Total Aerobic Plate Count <1000  CFU/g
- Yeast and Mold Count < 500  CFU/g
- Coliform Count < 10  CFU/g
- E.coli < 10 CFU/g

PACKAGING:
Packaging: Two (2) – 4-mil liners with tie on inner liner, fold outer liner inside 55-gallon reconditioned steel drum
Fill Weights: 420 lbs. net weight per Drum
Palletization: 4 drums per standard pallet
Labeling: Each container shall be labeled to legibly identify the following:

- Supplier product name and item number
- Supplier name and address
- Date of Manufacture
- Net weight
- Supplier Lot Code
- Ingredient statement
- Kosher certification emblem

STORAGE/HANDLING:
All finished product will be shipped and stored frozen at or below 0°F until delivered to customer unless otherwise requested. Thaw product under refrigerated conditions.
Care must be taken to avoid thawing under ambient temperature conditions as product spoilage may occur.

SUGGESTED SHELF LIFE FROM DATE OF MANUFACTURE:
- Frozen (<0°F): 2 years
- Refrigerated (<40°F): Thirty (30) days at or below 40°F
- Ambient (>45°F): Not recommended

For more documentation please contact DocumentControl@treetop.com
Blueberry Raspberry Pomegranate Smoothie Base  
Item Code: 507092

**NUTRITIONAL INFORMATION:**

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Amount per 100g</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>98.32</td>
</tr>
<tr>
<td>Protein</td>
<td>0.55 g</td>
</tr>
<tr>
<td>Carbohydrates</td>
<td>24.57 g</td>
</tr>
<tr>
<td>Dietary Fiber</td>
<td>0.82 g</td>
</tr>
<tr>
<td>Sugar-Total</td>
<td>22.54 g</td>
</tr>
<tr>
<td>Fat-Total</td>
<td>0.14 g</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>0.00 g</td>
</tr>
<tr>
<td>Trans Fat</td>
<td>0.00 g</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>0.00 mg</td>
</tr>
<tr>
<td>Vitamin A</td>
<td>65.2 IU</td>
</tr>
<tr>
<td>Vitamin C</td>
<td>2.84 mg</td>
</tr>
<tr>
<td>Calcium</td>
<td>6.77 mg</td>
</tr>
<tr>
<td>Iron</td>
<td>0.34 mg</td>
</tr>
<tr>
<td>Potassium</td>
<td>99.34 mg</td>
</tr>
<tr>
<td>Sodium</td>
<td>2.71 mg</td>
</tr>
</tbody>
</table>

Nutritional information was generated using the ESHA Genesis Nutritional Labeling Program. The information contained herein is, to the best of our knowledge, correct, but all recommendations or suggestions are made without guarantee or responsibility since the conditions of use are beyond our control.
Product Data Sheet
Pasteurized Black Cherry Concentrate
Item Code: 509265

PRODUCT DESCRIPTION:
The prepared base will be made from ripened, washed, and sorted, dark sweet cherries. The fruit will then be combined with other ingredients and thermally processed. This product will be prepared, processed and packed in accordance with Good Manufacturing Practices and under strict sanitary conditions to assure good color and flavor.

INGREDIENT LEGEND:
Water, cherries, cherry juice concentrate, sugar, Fruit (chokeberry, elderberry and apple) juices for color, natural flavors, lemon juice concentrate, pectin

COUNTRY OF ORIGIN:
U.S.A.

GENERAL SPECIFICATIONS:
Variety: Approved Varieties
Grade: Fruit used will be USDA Grade A or better for color and defects and will have flavor and odor typical of fresh, properly ripened fruit.
Kosher: OU Pareve

ANALYTICAL SPECIFICATIONS:
Brix: 39.0° +/- 2.0” (solids by refractometer)
pH: 3.6 +/- 0.2
Density: 9.77 Target, 9.68 Min., 9.85 Max. lbs./gallon
Appearance/Color: Uniform, typical of black cherry concentrate
Flavor/Aroma: Typical of black cherry concentrate
Microbiological:

<table>
<thead>
<tr>
<th>Test</th>
<th>Limit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total Aerobic Plate Count</td>
<td>&lt;5000 CFU/g</td>
</tr>
<tr>
<td>Yeast and Mold Count</td>
<td>&lt; 500 CFU/g</td>
</tr>
<tr>
<td>Coliform Count</td>
<td>&lt; 10 CFU/g</td>
</tr>
<tr>
<td>E.coli</td>
<td>&lt; 10 CFU/g</td>
</tr>
<tr>
<td>*Salmonella</td>
<td>Negative/375 grams</td>
</tr>
<tr>
<td>*Listeria</td>
<td>Negative/100 grams</td>
</tr>
</tbody>
</table>

* Salmonella and Listeria tested on an annual basis only
PACKAGING:
Packaging: 6 gallon aseptic bag in plastic pail with tear skirt lid
Fill Weights: 50 +/- 2 lbs. net weight per pail
Palletization: Pails will be stacked on 40” x 48” GMA pallets with no overhang, no metal strapping and stretch wrapping. Each pallet will contain three (3) layers of twelve (12) pails each for a total of thirty-six (36) pails per pallet. Bottom of pallet will be slip sheeted. Plastic stretch wrap will be used to stabilize palletized pail product.
Labeling: Each container shall be labeled to legibly identify the following:
Supplier product name and item number
Supplier name and address
Date of Manufacture
Net weight
Supplier Lot Code
Ingredient statement
Kosher certification emblem

STORAGE/HANDLING:
All finished product will be stored frozen at or below -10°F at producing locality. Product will be shipped frozen at or below 0°F after leaving producing locality until delivered to customer unless otherwise requested.
Thaw product under refrigerated conditions. Avoid thawing under ambient temperature conditions as product spoilage may occur. Thawing may take up to 7 days. For quickest thawing of product remove stretch wrap and/or bonnets and arrange pallets in the cooler to allow for maximum air movement around the product.

SUGGESTED SHELF LIFE FROM DATE OF MANUFACTURE:
Frozen (<0°F): 2 years
Refrigerated (<40°F): 10 days
Ambient (<70°F): Not recommended
# NUTRITIONAL INFORMATION:

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Amount Per 100g</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>155.47</td>
</tr>
<tr>
<td>Protein</td>
<td>1.02 g</td>
</tr>
<tr>
<td>Carbohydrates</td>
<td>34.74 g</td>
</tr>
<tr>
<td>Dietary Fiber</td>
<td>0.91 g</td>
</tr>
<tr>
<td>Sugar – Total</td>
<td>29.75 g</td>
</tr>
<tr>
<td>Fat - Total</td>
<td>0.02 g</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>0.00 g</td>
</tr>
<tr>
<td>Trans Fat</td>
<td>0.00 g</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>0.00 mg</td>
</tr>
<tr>
<td>Vitamin A IU</td>
<td>9.24 IU</td>
</tr>
<tr>
<td>Vitamin C</td>
<td>10.51 mg</td>
</tr>
<tr>
<td>Calcium</td>
<td>42.23 mg</td>
</tr>
<tr>
<td>Iron</td>
<td>0.23 mg</td>
</tr>
<tr>
<td>Potassium</td>
<td>556.22 mg</td>
</tr>
<tr>
<td>Sodium</td>
<td>0.20 mg</td>
</tr>
</tbody>
</table>

*For more documentation please contact DocumentControl@treetop.com*

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More fruits, more forms, more possibilities.
Product Data Sheet
4+1 Smooth Pasteurized Totem Strawberry Puree
Item Code: 511713

PRODUCT DESCRIPTION:
The prepared base will be made from properly ripened, washed, sorted, and finished strawberries. This product will be prepared, processed, pasteurized, and packed in accordance with Good Manufacturing Practices and under strict sanitary conditions to assure good color and flavor.

INGREDIENT LEGEND:
Strawberries, Cane Sugar.

COUNTRY OF ORIGIN:
U.S.A.

GENERAL SPECIFICATIONS:
Variety: NW Totem strawberry varieties or other varieties as approved by the customer.
Grade: Fruit used will be USDA Grade A or better for color and defects and will have flavor and odor typical of fresh, properly ripened fruit.
Kosher: OU Pareve

ANALYTICAL SPECIFICATIONS:
Brix: 25.6° +/- 2.0° (solids by refractometer)*
pH: Naturally occurring pH which is typically in the 2.8 to 4.0 range*
Density: 9.22 Target, 9.15 Min., 9.30 Max. lbs./gallons
Appearance: Uniform, red, smooth textured puree with seeds.

Microbiological:
  Total Aerobic Plate Count <1000 CFU/g*
  Yeast and Mold Count < 500 CFU/g*
  Coliform Count < 10 CFU/g*

Note: Items indicated by * are required to be reported on the COA
PACKAGING:
Packaging: Two (2) four (4) ml liners in fifty five (55) gallon plastic drum w/locking lid.
Fill Weights: 420 lbs net weight per drum
Palletization: Four (4) drums per 40”x48” GMA Pallet. A plastic cap will be placed on top of the pallet to protect from storage debris. A cardboard slip sheet will be applied to the bottom of the pallet. The pallet shall be stretch-wrapped to protect from storage debris.

Labeling: Each container shall be labeled to legibly identify the following:
- Supplier product name and item number
- Supplier name and address
- Date of Manufacture
- Net weight
- Supplier Lot Code
- Ingredient statement
- Kosher certification emblem
- Customer Item number

STORAGE/HANDLING:
All finished product will be stored frozen at or below -10° F at producing locality. Product will be shipped frozen at or below 0° F after leaving producing locality until delivered to customer unless otherwise requested.

Thaw product under refrigerated conditions. Care must be taken to avoid thawing under ambient temperature conditions as product spoilage may occur. For quickest thawing of product remove stretch wrap and/or bonnets and arrange pallets in the cooler to allow for maximum air movement.

SUGGESTED SHELF LIFE FROM DATE OF MANUFACTURE:
Frozen (<0°F): Two (2) years at or below -10° F.
Refrigerated (<45°F): Twenty-one (21) days at 35 – 45° F from the time product is pulled from the freezer. Thawing may take up to 14 days.

For more documentation please contact DocumentControl@treetop.com
4+1 Smooth Pasteurized Totem Strawberry Puree
Item Code: 511713

NUTRITIONAL INFORMATION:

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Amount Per 100g</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>101.00</td>
</tr>
<tr>
<td>Protein</td>
<td>0.49 g</td>
</tr>
<tr>
<td>Carbohydrates</td>
<td>25.61 g</td>
</tr>
<tr>
<td>Dietary Fiber</td>
<td>1.84 g</td>
</tr>
<tr>
<td>Sugar – Total</td>
<td>23.77 g</td>
</tr>
<tr>
<td>Fat - Total</td>
<td>0.30 g</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>0.02 g</td>
</tr>
<tr>
<td>Trans Fat</td>
<td>0.00 g</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>0.00 mg</td>
</tr>
<tr>
<td>Vitamin A IU</td>
<td>21.60 IU</td>
</tr>
<tr>
<td>Vitamin C</td>
<td>45.36 mg</td>
</tr>
<tr>
<td>Calcium</td>
<td>11.30 mg</td>
</tr>
<tr>
<td>Iron</td>
<td>0.31 mg</td>
</tr>
<tr>
<td>Potassium</td>
<td>132.80 mg</td>
</tr>
<tr>
<td>Sodium</td>
<td>1.00 mg</td>
</tr>
<tr>
<td>Ash</td>
<td>0.30 g</td>
</tr>
</tbody>
</table>

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PRODUCT DATA SHEET  
PASTEURIZED 4+1 COARSE STRAWBERRY PUREE

PRODUCT DESCRIPTION:  
The prepared base will be made from sound, properly ripened, washed, sorted, and chopped strawberries. This product will be prepared, processed, pasteurized, and packed in accordance with Good Manufacturing Practices and under strict sanitary conditions to assure good color and flavor. The product is inspected throughout the process to assure the product is in compliance with the provisions of the Federal Food, Drug and Cosmetic Act.

INGREDIENT LEGEND:  
Strawberries, sugar, potassium sorbate.

COUNTRY OF ORIGIN:  
U.S.A.

GENERAL SPECIFICATIONS:  
Variety: California strawberry varieties composed primarily of Ventana.  
Grade: Fruit used will be USDA Grade A or better for color and defects and will have flavor and odor typical of fresh, properly ripened fruit.  
Foreign Matter: No deleterious substances or foreign material will be present.  
Kosher: OU Pareve

ANALYTICAL SPECIFICATIONS:  
Brix: 27.0° +/- 4.0° (solids by refractometer)  
PH: Naturally occurring pH which is typically in the to 3.0 to 4.0 range.  
Density: 9.28 lbs./gallon +/- 0.15 lbs./gallon  
Appearance/Color: Uniform, typical of strawberry puree  
Flavor/Aroma: Shall be free of objectionable flavors and odors, typical of pasteurized sweetened strawberries.  
Microbiological:  
Total Aerobic Plate Count <1000 CFU/g  
Yeast and Mold Count < 500 CFU/g  
Coliform Count < 10 CFU/g  
E.coli O157:H7 Negative/375g sample  
Salmonella Negative/375g sample  
Listeria Negative/100g sample

PACKAGING:  
Packaging: Two (2) four (4) mil plastic liners in fifty-five (55) gallon plastic drum w/locking lid.  
Fill Weights: 420 lbs net weight per drum  
Palletization: Four (4) drums per 40”x48” GMA Pallet. A plastic cap will be placed on top of the pallet to protect from storage debris. A cardboard slip sheet will be applied to the bottom of pallet. Apply stretch wrap to protect from storage debris.

Tree Top, Inc.  •  220 East Second Ave.  •  P.O. Box 248  •  Selah, WA 98942  •  509-697-7251  •  www.treetopingredients.com

More fruits, more forms, more possibilities.
Labeling: Each container shall be labeled to legibly identify the following:

Supplier product name and item number
Supplier name and address
Date of Manufacture
Net weight
Supplier Lot Code
Ingredient statement
Kosher certification emblem

STORAGE/HANDLING:
All finished product will be stored frozen at or below -10° F at producing locality.
Product will be shipped frozen at or below 0° F after leaving producing locality until delivered to customer unless otherwise requested by customer. Thaw product under refrigerated conditions. Care must be taken to avoid thawing under ambient temperature conditions as product spoilage may occur. For quickest thawing of product remove stretch wrap and/or bonnets and arrange pallets in the cooler to allow for maximum air movement.

SUGGESTED SHELF LIFE FROM DATE OF MANUFACTURE:
Frozen (<0°F): Two (2) years at or below -10°F.
Refrigerated (<45°F): Forty-five (45) at 35° - 45°F from the time product is pulled from the freezer.
Thawing may take up to 10 days.
Ambient (<70°F): Not recommended

NUTRITIONAL INFORMATION:

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Amount Per 100g</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>99.72</td>
</tr>
<tr>
<td>Protein</td>
<td>0.49 g</td>
</tr>
<tr>
<td>Carbohydrates</td>
<td>25.29 g</td>
</tr>
<tr>
<td>Dietary Fiber</td>
<td>1.80 g</td>
</tr>
<tr>
<td>Sugar - Total</td>
<td>24.24 g</td>
</tr>
<tr>
<td>Fat - Total</td>
<td>0.30 g</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>0.02 g</td>
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<tr>
<td>Trans Fat</td>
<td>0.00 g</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>0.00 mg</td>
</tr>
<tr>
<td>Vitamin A IU</td>
<td>16.26 IU</td>
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<tr>
<td>Vitamin C</td>
<td>22.77 mg</td>
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<tr>
<td>Calcium</td>
<td>11.34 mg</td>
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<tr>
<td>Iron</td>
<td>0.31 mg</td>
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<tr>
<td>Potassium</td>
<td>159.31 mg</td>
</tr>
<tr>
<td>Sodium</td>
<td>1.00 mg</td>
</tr>
</tbody>
</table>

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For more documentation please contact DocumentControl@treetop.com
PRODUCT DATA SHEET
PASTEURIZED CHERRY BAR BASE

PRODUCT DESCRIPTION:
The prepared base will be made from fresh, sound, properly ripened, washed, sorted, concentrated cherries, combined with other ingredients and thermally processed. This product will be prepared, pasteurized and packed in accordance with Good Manufacturing Practices and under strict sanitary conditions to assure good color and flavor. The product is inspected throughout the process to assure the product is in compliance with the provisions of the Federal Food, Drug and Cosmetic Act.

INGREDIENT LEGEND:
Water, Cherry Puree, Sugar, Natural Flavors, Citric Acid, Potassium Sorbate (preservative).

COUNTRY OF ORIGIN:
U.S.A.

GENERAL SPECIFICATIONS:
Variety: Approved Varieties
Grade: Fruit used will be USDA Grade A for color and will have flavor and odor typical of fresh, properly ripened fruit.
Foreign Matter: No deleterious substances or foreign material will be present.
Kosher: OU Pareve

ANALYTICAL SPECIFICATIONS:
Brix: 27.0° +/- 2.0° (Solids by Refractometer)
P.H: 3.20 +/- 0.25
Density: 9.3 lbs./gallon +/- 0.1 lbs./gallon
Titratable Acidity: N/A
Viscosity: N/A
Appearance/Color: Uniform, typical of Cherry, Deep Red Cherry Color
Flavor/Aroma: Shall be free of objectionable flavors and odors. Microbiological:
  - Total Aerobic Plate Count <1000 CFU/g
  - Yeast and Mold Count <1000 CFU/g
  - Coliform Count < 10 CFU/g

PACKAGING:
Packaging: Two (2) four (4) ml plastic liners in a fifty-five (55) gallon plastic drum w/locking lid.
Fill Weights: 420 lbs net weight per drum
Palletization: Four (4) drums per pallet. A plastic cap will be placed on top of the pallet to protect from storage debris. A cardboard slip sheet will be applied to the bottom of the pallet.
Labeling: Each container shall be labeled to legibly identify the following:
  - Supplier product name and item number
  - Supplier name and address
  - Date of Manufacture

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More fruits, more forms, more possibilities.
STORAGE/HANDLING:
Product will be shipped and stored frozen at or below -10°F unless otherwise requested. Thaw product under refrigerated conditions. Avoid thawing under ambient temperature conditions as product spoilage may occur. For quickest thawing of product remove stretch wrap and/or bonnets and arrange pallets in the cooler to allow for maximum air movement around the product.

SUGGESTED SHELF LIFE FROM DATE OF MANUFACTURE:
Frozen (<0°F): Three years (3) years at -10° to -20°F.
Refrigerated (<45°F): Forty-five (45) days at 35 – 40˚ F from the time product is pulled from the freezer. Thawing may take up to 7 days. Ambient (<70°F): Not recommended

NUTRITIONAL INFORMATION:
Nutrient Amount Per 100g

Calories 116.76
Protein 0.64 g
Carbohydrates 29.00 g
Dietary Fiber 0.64 g
Sugar – Total 24.67 g
Fat - Total 0.08 g
Saturated Fat 0.02 g
Trans Fat 0.00 g
Cholesterol 0.00 mg
Vitamin A 30.15 IU
Vitamin C 0.24 mg
Calcium 17.96 mg
Iron 0.38 mg
Potassium 174.34 mg
Sodium 2.15 mg
Ash 0 g

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For more documentation please contact DocumentControl@treetop.com
PRODUCT DATA SHEET
RASPBERRY PUREE CONCENTRATE SEEDLESS

PRODUCT DESCRIPTION:
The prepared variegate will be made from sound, properly ripened, washed, drained, inspected, finished seedless raspberries. This fruit will be combined with sweeteners and aseptically processed. The product is inspected throughout the process to assure the product is in compliance with the provisions of the Federal Food, Drug and Cosmetic Act.

INGREDIENT LEGEND:
Raspberries, sugar

COUNTRY OF ORIGIN:
U.S.A.

GENERAL SPECIFICATIONS:
Variety: Approved Varieties
Foreign Matter: No deleterious substances or foreign material will be present.
Kosher: OU Pareve

ANALYTICAL SPECIFICATIONS:
Brix: 47.0° +/- 2.0° (solids by refractometer)
pH: 3.2 – 3.5
Density: 10.1 +/- 0.2 lbs/gal
Appearance/Color: Uniform, typical of raspberry puree
Flavor/Aroma: Shall be free of objectionable flavors and odors.
Microbiological:
- Total Aerobic Plate Count <100 CFU/g
- Yeast and Mold Count < 10 CFU/g
- Coliform Count < 10 CFU/g
- E.coli Negative
- Salmonella Negative

PACKAGING:
Packaging: 6 gallon aseptic bag in a box
Fill Weights: 40 lbs net weight per box
Palletization: Four (4) layers of thirteen (13) boxes each. Fifty-two (52) boxes per pallet. Top and bottom layers will be slip sheeted and all cartons will be secured to a 40”x48” GMA Pallet with plastic stretch wrap.
Labeling: Each container shall be labeled to legibly identify the following:
- Supplier product name and item number
- Supplier name and address
STORAGE/HANDLING:
All finished product will be stored frozen at or below 0°F. at producing locality. Product will be shipped and stored frozen 0°F after leaving producing locality until delivered to customer unless otherwise requested by customer.

SUGGESTED SHELF LIFE FROM DATE OF MANUFACTURE:
Frozen (≤0°F): 3 years
Refrigerated (≤40°F): 3 months
Ambient (≤70°F): Not recommended

NUTRITIONAL INFORMATION:

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Amount Per 100g</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>183.57</td>
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<tr>
<td>Protein</td>
<td>0.89 g</td>
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<tr>
<td>Carbohydrates</td>
<td>45.21 g</td>
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<tr>
<td>Dietary Fiber</td>
<td>3.90 g</td>
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<tr>
<td>Sugar – Total</td>
<td>43.15 g</td>
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<tr>
<td>Fat - Total</td>
<td>0.54 g</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>0.02 g</td>
</tr>
<tr>
<td>Trans Fat</td>
<td>0.00 g</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>0.00 mg</td>
</tr>
<tr>
<td>Water</td>
<td>53.00 g</td>
</tr>
<tr>
<td>Vitamin A (IU)</td>
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<tr>
<td>Vitamin C (mg)</td>
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<td>Iron (mg)</td>
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<tr>
<td>Potassium (mg)</td>
<td>150.00 mg</td>
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<tr>
<td>Sodium (mg)</td>
<td>0.18 mg</td>
</tr>
<tr>
<td>Ash (g)</td>
<td>0.39 g</td>
</tr>
</tbody>
</table>

Nutrition Information Calculated Using Nutritional Database Software with adjustments based on processing.

For more documentation please contact DocumentControl@treetop.com