

Supplier QA – Food Product
 SQF Code Section: 2.3.5
 Document Date: 17.05.22
 Replaces: 16.12.12



**Supplier Quality Assurance
 Food Product Specification**

DecoPac Item No.:	9457
DecoPac Product Name:	Sanding Sugar-Pink

Product Identity	
Vendor product name:	Sanding Sugar-Pink
Vendor item code / SKU #:	9457
Brief description of product:	A pink (213C), medium sized sugar crystal

Product Information	
Country of origin:	USA
Best if used by* (Unopened):	3 years from date of production
* If less than 24 months, please include explanation here:	
Product storage conditions:	Store in a clean warehouse at 50-80°F and in dry conditions.
Net contents as labeled:	8lb
Dimensions of each piece supplied:	5% through USS screen 40 (max)



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Finished Product Attributes					
Physical Attributes	Monitoring Frequency	Target	Min	Max	Test Method
Color - matches target	Every lot				Visual
Chemical Attributes	Monitoring Frequency	Target	Min	Max	Test Method
pH					
Moisture	Every lot			1%	Moisture analyzer
Microbiological Attributes	Monitoring Frequency	Max	Test Method		
Aerobic Plate Count	Composite	5,000/g	FDA BAM/Petrifilm		
Coliforms	Composite	10/gram	FDA BAM/Petrifilm		
E. Coli	Composite	Negative	AOAC		
Mold	Composite	30/g	FDA BAM		
Yeast	Composite	30/g	FDA BAM		
Product Packaging and Workmanship	Monitoring Frequency	Description			



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Special Classifications	YES/NO
Does this product meet kosher certification requirements?	YES
If certified, attach kosher certificate.	
Does this product meet Halal certification requirements?	NO
If certified, attach Halal certificate.	
Does this product meet organic certification requirements?	NO
If certified, attach organic certificate.	
Is this product free of GMO ingredients?	YES
Are any palm oil ingredients sustainable? If yes, to what degree? Please explain below.	
If yes, provide certification.	

Nutritional Information (*percent Daily Values based on a 2,000 calorie diet)			
Servings Per Container:	About 907		
Serving Size:	1 tsp (4g)		
	Amount per Serving	Amount per 100g	%DV*
Calories	15	396.97	N/A
Total Fat (g)	0	0	0
Saturated Fat (g)	0	0	0
<i>Trans</i> Fatty Acids (g)	0	0	N/A
Poly Fat (g)	N/A	N/A	N/A
Mono Fat (g)	N/A	N/A	N/A
Cholesterol (mg)	0	0	0
Sodium (mg)	0	1.99	0
Total Carbohydrate (g)	4	99.24	1
Dietary Fiber (g)	0	0.07	0
Total Sugars (g)	4	99.12	N/A
Added Sugars (g)	4	99.12	8
Protein (g)	0	0	0
Vitamin D (mcg)	0	0	0
Calcium (mg)	0	1.05	0
Iron (mg)	0	0	0
Potassium (mg)	0	1.98	0
Riboflavin (mg)	0	0	0
Niacin (mg)	0	0	0
Vitamin A (mg)	0	0	0
Vitamin C (mg)	0	0	0



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Packaging

All packaging materials that make contact with food must be considered safe as Indirect Food Additives. Please include detailed material composition in the descriptions below.

MUST provide:

- 1. Evidence of third-party testing to confirm packaging materials that make contact with food are in compliance with Indirect Food Additive regulations.**
- 2. Documentation of 3rd party testing for packaging durability during transportation.**

Packaging description:	Corrugated box with polybag liner
Outer packaging:	Corrugated box
Inner packaging (if applicable):	Polybag
Tamper evidence:	Broken bag
Tare weight of packaging:	Approximately 160g
Ti/Hi (pallet pattern):	24 cases per layer; 8 layers per pallet; 192 cases per pallet

ATTACH COLOR IMAGE OF COMPLETE PRODUCT LABEL FOR EACH PRODUCT.

Code Dating: Lot/Batch Code

Type:	Closed code date
Example:	J615A
Explanation:	J = Month (of Production); 6 = Year; 15 = Day; A = Shift
Location on packaging:	Front of case (label)

UPC/GTIN

Outer packaging UPC (i.e. master case):	6 07772 09457 4
Inner packaging UPC (i.e. selling unit):	N/A



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Allergens, Sensitivities, and Cross-Contamination Information			
If a food allergen or gluten is present in the product, the source of the allergen or gluten, must be shown on the label of the product in the list of ingredients or in a statement entitled "Contains" that complies with requirements.			
	COLUMN 1	COLUMN 2	COLUMN 3
Does this product contain or come in contact with any of these allergens or ingredients known to cause sensitivities? Enter an "X" in the appropriate column(s) for each item.	Yes, present in the product	Yes, present in other products manufactured on the same line	Yes, present in the same plant
Milk or its derivatives , e.g., milk caseinate, whey, yogurt powder, etc.			
Eggs or its derivatives , e.g., frozen yolk, egg white, egg powder, etc.			X
Peanut or its derivatives , e.g., peanut – pieces, protein, oil, butter, flour, and mandelona nuts (an almond-flavoured peanut product), etc. Peanut may also be known as ground nut.			
Tree Nuts* (almonds, Brazil nuts, cashews, hazelnuts [filberts], macadamia nuts, pecans, pine nuts [pinon, pinon], pistachios) and walnuts or their derivatives , e.g. nut butters and oils, etc.			
* If yes, identify type of tree nut(s) below:			
Soy or its derivatives , e.g., lecithin, oil, tofu, protein isolates, etc.			X
Wheat, triticale, or their derivatives , e.g., flour, starches, brans, etc. Includes other wheat varieties such as spelt, durum, kamut, emmer, etc.			
Gluten and its derivatives , e.g., wheat, rye, barley, oats, triticale, spelt, etc.			
Crustaceans** (including crab, crayfish, lobster, prawn, and shrimp) and Shellfish (including snails, clams, mussels, oysters, cockle, and scallops) or their derivatives , e.g., extracts, etc.			
** If yes, identify type of crustacean(s) below:			
Fish or its derivatives*** , e.g., fish protein, oil, extracts, etc.			
*** If yes, identify type of fish:			
Sesame or its derivatives , e.g., sesame seed, paste, oil, etc.			
Sulphites , e.g., sulphur dioxide, sodium metabisulphites, etc.			
Mustard or its derivatives , e.g., mustard seeds, mustard flour, ground mustard, prepared mustard, etc.			
Artificial Colors****	X	X	X
**** If yes, identify artificial color(s):			
Red 3			
Monosodium Glutamate (MSG)			
Do you have effective procedures to avoid cross-contamination of the product with the allergens not present in the product notes in columns 2 and 3?			YES



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Electronic Signature and Revision Log

I certify that all answers provided are true, accurate and correct.

Director, Food Safety and Quality 7/18/2017
 Title Date

Revision Log:

Changes Made	Approved By	Date
Updated Product Name to match DecoPac requirements; revised Ingredient Statement to match label; added "N/A" to blanks in Nutritional Information; updated 100g Nutritional Data per supplier updates	Director, Food Safety and Quality	10/23/2017
Removed Milk, Peanut and Coconut as allergens present in plant	Director, Food Safety and Quality	2/12/2020
Reviewed; no changes needed	Compliance Coordinator	9/22/2022
Reviewed; no changes needed	Compliance Coordinator	1/9/2024