Header

Spec Name: Bettergoods Plant-Based Cheddar & Mozzarella Cheese 8 Oz

4063437 Spec No.:

Version:

Collaborative Draft Status:

Specification Type: Supplier Name: Life is Life LLC DBA Parmela Creamery

ProSpec Code: WMUS-A2884

MAIN DETAILS

Main Details

Dept / Cat / Sub Cat: 90 DAIRY / CHEESES / CHEESE NATURAL

Countries Where Sold: Walmart US Formulation/Composition Ownership: Supplier owned IP

Region: Brand Type: Glossary

Brand: bettergoods Do Not Use: 110096

Walmart Supplier Number (6 digits Only) *PACK COPY REQUIRED*

Pack Copy Language: American (English)

Legislation:

Link to Product Record

Product Name (Brand & Name of Product only) Net Quantity of Contents (Net Wt / Fl. Oz. / Metric / Count) UPC # (12 digits Only) *PACK COPY REQUIRED*

Bettergoods Plant-Based Cheddar & Mozzarella Cheese 8 Oz 8 Oz 194346193929

Key Dates

First Production Date: 10/1/24 Out Of Store Date: Seasonal Product: No Event: Target Launch Date: 10/15/24

Actual Launch Date: 10/15/24

Review Date:

Supplier Details

Supplier Product Reference:

WM ProSpec

ProSpec Code Supplier Name Address 1 Address 2 Address 3 Address 4 Country Zin Code WMUS-A2884 Life is Life LLC DBA Parmela Creamery 2611 Cottonwood Ave Moreno Valley California United States 92553

Primary Sites

Site Code Address 1 Address 2 Address 3 Site Name Address 4 Country Zip Code WMUS-A2884-00001 Parmela Creamery 2611 Cottonwood Ave **United States** 92553 Moreno Valley California

Secondary Sites

Site Code Site Name Address 1 Address 2 Address 3 Address 4 Country Zip Code

Supplier Contacts

Name Email

Ry Salomone 909-767-8377 ry@parmelacreamery.com

Walmart Contacts

Name Role

Product Technologist Pallavi Rajbhandari Project Manager - Commercialization Kate Sloop Product Development Manager Pallavi Rajbhandari

Specification History

Reason Details of Amendment Version Date New 8/12/24 New supplier

Final Approval

Supplier Approved Name: Walmart Approved Name: Supplier Approved Position: 12/5/24, 3:40 PM

Walmart Approved Position: Supplier Approved Date: Walmart Approved Date:

-

Declaration

FORMULA AND RAW MATERIALS

<u> </u>	0	r	r	Y	٦	1.1		а
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Fo	rmula:		St	andard								
	1	2	Ingredient	Forced Addition (DO NOT USE FOR FOOD)	Qty In Comp	% In Comp.	Batch Qty / %	Batch %	Total %	Dec.	Do Not Use	Supp.
1	□1		Cashew Beverage				50	50.00	50.00	✓		1
2		1	Water		17	85.00		42.50				1
3		1	Cashews		3	15.00		7.50				1
4			Coconut Oil				20	20.00	20.00	✓		1
5			Tapioca Starch				9	9.00	9.00	/		1
6			Potato Starch				7.5	7.50	7.50	4		1
7			Corn Starch				6	6.00	6.00	✓ .		1
8			Food Starch-Modified				2	2.000	2.000	/		1
9			Sea Salt				2	2.000	2.000	/		1
1 0			Sugar				1	1.000	1.000	✓		1
1			Natural Flavors				0.5	0.500	0.500	V		1
1 2			Potato Protein				0.5	0.500	0.500	/		1
3			Beta Carotene (Color)				0.5	0.500	0.500	✓		1
1			Cultures				0.5	0.500	0.500	~		1
1 5			Vitamin B12				0.5	0.500	0.500	✓.		1
						Total	100	Total	100.00			

Ingredients

System Generated Pack Copy Ingredients List\n

System Generated Pack Copy Ingredients List Ingredients: Cashew Beverage (Water, Cashews), Coconut Oil, Tapioca Starch, Potato Starch, Corn Starch, Food Starch-Modified, Sea Salt, Sugar, Natural Flavors, Potato Protein, Beta Carotene (Color), Cultures, Vitamin B12.

Comments

Comments: -

Raw Materials

Ingredient	Grade/Specification	Bioengineering Disclosure	Supplier	Site Location	Country where Processed	Country Of Origin	Raw Materials Info
Cashew Beverage	Liquid		Parmela Creamery	Moreno Valley CA	United States	United States	Yes
Water	Municipal Water		Moreno Valley	Moreno Valley CA	United States	United States	Yes
Cashews	Small Piece		Blue Crown VN CO LTD	Vietnam	Vietnam	Vietnam	Yes
Coconut Oil	Liquid		Limketkai Manufacturing Corp	Philippines	Philippines	Philippines	Yes
Tapioca Starch	Powder		Ingredion	Westchester IL	United States	United States	Yes
Potato Starch	Powder		Avebe	Netherlands	Netherlands	Netherlands	Yes
Corn Starch	Powder		ADM	Cedar Rapids IA	United States	United States	Yes
Food Starch- Modified	Powder		Ingredion	Westchester IL	United States	United States	Yes
Sea Salt	Granulated		Sea Salt Super Store	Everett WA	United States	United States	Yes
Sugar	Granulated		U.S. Sweeteners	Brooklyn NY	United States	United States	Yes
Natural Flavors	Liquid		Taste Point	Philadelphia	United States	United States	Yes
Potato Protein	Powder		Avebe	Netherlands	United States	United States	Yes
Beta Carotene (Color)	Liquid		International Flavors and Fragrances	Madrid	Spain	Spain	Yes
Cultures	Liquid		Parmela Creamery	Moreno Valley CA	United States	United States	Yes
Vitamin B12	Liquid		DSM	Ontario, CA	United States	United States	Yes

Declarations

Statements

System Generated Pack Copy

Ingredients List

Ingredients: Cashew Beverage (Water, Cashews), Coconut Oil, Tapioca Starch, Potato Starch, Corn Starch, Food Starch-Modified, Sea Salt, Sugar, Natural Flavors, Potato Protein, Beta Carotene (Color), Cultures, Vitamin B12.

Ingredients List on Pack?:

Yes

On Pack Final Ingredients Declaration *PACK COPY REQUIRED*:

Ingredients: Cashew Beverage (Water, Cashews), Coconut Oil, Tapioca Starch, Potato Starch, Corn Starch, Food Starch-Modified, Sea Salt, Sugar, Natural Flavors, Potato Protein, Beta Carotene (Color), Cultures, Vitamin B12.

Do Not Use: Legal Labeling Statements/Bioengineering

Disclosure *PACK COPY

REQUIRED*:

Text Text

Origin of Meat or Fish

Type Ingredient And Origin

ALLERGY AND DIETARY ADVICE

Δ	П		r			n	C
$\overline{}$	u	C		У	C	1	C

Allergen	Choose One statement to best describe the highest risk of presence of the allergen in the product	Formal Control Program\n	Declared	Label Declaration	Species / Common Name\n	Source
1 Milk	Not present in Product, not present on the Production Line, and not present in the Facility	No	No	-	-	
2 Eggs	Not present in Product, not present on the Production Line, and not present in the Facility	No	No	=	-	
3 Fish (Specify Type)	Not present in Product, not present on the Production Line, and not present in the Facility	No	No	-	-	
4 Crustacean Shellfish (Specify Type)	Not present in Product, not present on the Production Line, and not present in the Facility	No	No	-	-	
5 Tree Nuts (Specify Type)	Present in the Product	Yes	Yes	Contains	CASHEWS	Cashew Beverage
6 Peanuts	Not present in Product, not present on the Production Line, and not present in the Facility	No	No	-	-	
7 Wheat	Not present in Product, not present on the Production Line, and not present in the Facility	No	No	-	-	
8 Soy	Not present in Product, not present on the Production Line, and not present in the Facility	No	No	-	-	
9 Sesame	Not present in Product, not present on the Production Line, and not present in the Facility	No	No	-	-	
Other Allergen Information:	_					

Other Allergen Information:

Reasons For Not Declaring

Allergen Reason

Validation Overrides

Item Reasons for Validation Failure

> Present in Product cannot be answered Not present in Product, not present on the Production Line, and not present in the Facility for Milk as cheese found in Legal Product Description

> Present in Product cannot be answered Not present in Product, not present on the Production Line, and not present in the Facility for Milk as

milk found in Ingredient Name

Present in Product cannot be answered Not present in Product, not present on the Production Line, and not present in the Facility for Milk as milk found in Ingredient Name

Request Override Reason for Override Approved Name Comments Yes Not a dairy product Yes Pallavi Rajbhandari Not a dairy product

Contains

	Allergen	Present in Product
1	Mustard	No
2	Sulfites	No
3	Gluten	No
4	Tartrazine	No
5	Palm Oils and/or Derivatives Of	No
6	Carmine	No
7	Cochineal	No
8	Enzymes	No
9	Gelatin of Animal Origin	No
10	Glycerine	No
11	Mono & Diglycerides	No
12	Irradiated Ingredients	No
13	FD&C Yellow 5	No
14	Caramel Color	No
15	Sodium Benzoate	No
16	Potassium Sorbate	No

Validation Overrides

Suitable For

	Suitable For	Suitable For
1	Vegetarians	Yes
2	Vegans	Yes
3	Coeliacs	Yes

Validation Overrides

Declaration

laration	

CONTAINS CASHEWS.

Other Allergen Declarations:

Text

NUTRITION

Nutrition

What format is your laboratory information provided in?:

Nutrition Panel: Heading Text: Footnote:

Columns to be Declared:

Serving Size:

Servings Per Container: About 8
Serving Quantity: 28

% DV Calculated based on: % RDI Calculated based on:

Calculate Amounts: Source Of Data:

Full Food Table (NEW FL Amount Per Serving Shortened Daily Values -Per Serving / Dry Matter %Daily Value Per Serving 1/4 Cup (28g)

2,000 Calorie Diet Adult

Yes

Nutrients (GLOBAL)

Nutrient		Per 100 g/ml or As Fed	Per Serving / Dry Matter	% Daily Value Per 100g	% Daily Value Per Serving	Daily Value	Declared
Calories		285.7	80				✓
Total Fat	g	25	7	32	9	78	✓
Saturated Fat	g	21.43	6	105	30	20	✓
Trans Fat	g	0	0				✓
Cholesterol	mg	0	0	0	0	300	✓
Sodium	mg	750	210	33	9	2300	✓
Total Carbohydrate	g	17.9	5.0	7	2	275	✓
Dietary Fiber	g	0.0	0.0	0	0	28	✓
Total Sugars	g	0.0	0.0				✓
Added Sugars	g Added Sugars	0	0	0	0	50	
Protein	g	0.0	0.0				✓
Vitamin D	mcg	0.0	0.0	0	0	20	✓
Calcium	mg	0	0	0	0	1300	✓
Iron	mg	0.0	0.0	0	0	18	✓
Potassium	mg	35.71	10	0	0	4700	✓
Vitamin B12	mcg	2.5	0.7	100	30	2.4	✓

Declaration

Back of Pack Declaration

Nutrition Facts		
Servings Per Container	About 8	
Serving Size	1/4 Cup (28g)	
	Amount Per Serving	%Daily Value*
Calories	80	
Total Fat	7g	9%
Saturated Fat	6g	30%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	210mg	9%
Total Carbohydrate	5g	2%
Dietary Fiber	0g	0%
Total Sugars	0g	
Includes	0g Added Sugars	0%
Protein	0g	
Vitamin D	0mcg	0%
Calcium	0mg	0%
Iron	0mg	0%
Potassium	10mg	0%
Vitamin B12	0.7mcg	30%

^{*} The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

12/5/24, 3:40 PM

Calories pe	er gram:	
Fat 9	· Carbohydrate 4	· Protein 4

Note: This representation of the nutrition declaration is not a guide to the formatting, it is intended to output compliant data only.

Supporting statements

Supporting statement to appear on the pack below the nutrition table:

Text

LABELING COPY

Products

Product Details

Legal Product Description *PACK Bettergoods Plant-Based Cheddar & Mozzarella

COPY REQUIRED*:

Flavor/Variety *PACK COPY Cheddar & Mozzarella

REQUIRED*:

Trademark Name *PACK COPY Bettergoods

REQUIRED*:

Product Sub-descriptor *PACK COPY Shredded Dairy-Free Cashew Cheese Alternative

REQUIRED*:

Brand: bettergoods

Do Not Use:

Brand Type: Glossary WM 6 Digit Vendor Number: 110096

Net Quantity of Contents (Net Wt / Fl. Oz. / Metric / Count)

Quantities

Declared Quantity Type: Fixed Weight
Units Printing: Preprinted
Declared Quantity (as Displayed on NET WT 8 OZ (226g)

Package) *PACK COPY REQUIRED*:

Location: Front of Pack

Not Required: Drained Weight *PACK COPY REQUIRED - IF APPLICABLE*:
Location: Print Height: -

Icons, Claims and Logos

Icons, Claims and Logos *PACK COPY REQUIRED*

ogo: Icons	-		
Icons Non GMO {I} Nutrition Claims	Additional information (not in Glossary) NON-GMO Project Verified American Vegetarian Association Certified AVA		Use on Pack Back of Pack Front of Pack
Text	Use on Pack		
Nutrition Icons			
Icon Addi	itional information (not in Glossary)		Use on Pack
Claims / Statements	s		
Text Dairy-Free Improved Recipe Soy-Free Great For Melting! Lactose-Free Gluten-Free		Use on Pack Back of Pack Front of Pack Back of Pack Front of Pack Back of Pack Back of Pack	
Safety and Warning			
Text Sustainability	Use on Pack		
Text	Use on Pack		
Taste Icons			
Icon Addi Other Icons	itional information (not in Glossary)		Use on Pack
Icon Kosher Certification Serving Suggestion	•	ot in Glossary)	Use on Pack Front of Pack

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Air Freighted Product: No

Cooking & Prep

Cooking	&	Preparation
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Oven Time: Temp (C): Temp (F): Temp (G): Oven Instructions Oven From Frozen Time: Temp (°C): Temp (°F): Temp (°G): Oven From Frozen Instructions Microwave Step 650w/Cat B 750w/Cat D 850w/Cat E Microwave Instructions Microwave From Frozen Step 650w/Cat B 750w/Cat D 850w/Cat E Microwave From Frozen Instructions Grill Barbeque Shallow Fry Deep Fry Stir Fry Steam Poach Stovetop Boil Other Cooking Icons Icon Use on Pack Additional information (not in Glossary) Cooking Warnings Use on Pack **Preparation Guidelines** Preparation Guidelines:

Serving & Recipe

Serving and Recipe Information

Serving Suggestions: Serves: -

Recipe Suggestions:

BAKED VEGAN MACARONI AND CHEESE

INGREDIENTS:

1 (16 oz.) pkg. Elbow Macaroni, uncooked

 $2\ (8\ oz.)\ pkg.\ bettergoods\ Plant-Based\ Shredded\ Dairy-free\ Cheddar\ and\ Mozzarella\ Cheese\ Alternative$

2 1/4 cups Dairy-Free Milk

Salt, to taste

Black Pepper, to taste

1 cup Plain Bread Crumbs

DIRECTIONS:

- 1. Preheat oven to 350 F
- 2. Cook and drain macaroni as directed on package.
- 3. in a mixing bowl, mix together cooked macaroni and vegan cheese. Add dairy-free milk, salt and pepper; mix
- 4. Pour mixture into a 9 inchsquare baking dish. Top evenly with bread crumbs.
- 5. Bake 35 to 45 minutes or unitl golden brown and bubbly.

Makes 8 servings

Along Side Statement

Storage/Lot/Batch Coding

Storage/Lot/Batch Coding Storage Statements Text KEEP REFRIGERATED Are standard frozen product storage guidelines required?: Home Freezing Guidelines Text **Defrosting Guidelines** Text Storage Icons Storage Icon Supporting Text Use on Pack **Product Coding**

Use on Pack

Additional

DO NOT USE\n

Statement

Location of Product Code:

Code

Shipping Case Code

Code

Certificates

Type Certificate No. Icon Use on Pack

Country of Origin Statement 1: Not Required Country of Origin Country 1: **United States** Country of Origin Statement 2:

Country of Origin Country 2: Primary Ingredients Country of Origin: Text Distribution Text: ProSpec Code on Pack: No Site Code on Pack: No Copyright Year:

Price Box: Price Box Not Required

Standard Price: Launch Promo Price:

TEAR HERE

Any Other Information Front of Pack:

RECLOSABLE PACKAGE

Any Other Information Back of Pack: FRESHNESS IS ASSURED IN UNOPENED PACKAGE UNTIL THE DATE STAMPED ON PACKAGE. BEST IF USED

WITHIN 7 DAYS OF OPENING SEAL.

This plant-based shredded cheddar and mozzarella cheese blend is a great dairy alternative. Its smooth and creamy texture when melted and good melting qualities make it perfect for pizza and pasta dishes.

Non Copy Information

Non Copy Information

Pack Copy to be forwarded to: Equator - Grocery (Great Value Organic), Premium Grocery (bettergoods, Sam's Choice) Fresh (Marketside,

Marketside Organic, Freshness Guaranteed)

Design Comments:

Reason for Issue:

Details of other documents to be sent

separately (e.g. leaflets):

New Supplier

Dielines, Print Specs and Supporting Information (i.e. How2Recycle icons, Kosher Symbol etc.) attachments should be uploaded into ProSpecArt.

CAD Ref: Dielines, Print Specs and Supporting Information (i.e. How2Recycle icons, Kosher Symbol etc.) attachments should be uploaded into ProSpecArt.

Section Download File Name or URL Description Bytes Attached By Attached On

Other Details

Packaging Design Date: Film to Printer Date: Pack Copy Status: -

(If not ready, provide date when it will be ready)

Will specified board and inks be

used?:

If no, give reasons:

Primary pack format - list items:

Photography - confirmation of when products will be ready to shoot:

Shelf Ready Packaging - Is product in SRP? (if not give reason):

Current/Proposed Format:

Current/Proposed Material:

Printers

Name Contact Name Email Phone Fax
El Packing Charles Kong charles.kong@eipacking.com 0086-17601553184 -

Country Address Line 1 Address Line 2 City / Town State Zip Code

Hong Kong - - GPS Longitude

Packaging Component Print process Print substrate Packaging format Colors

Bag gravue printing PET Guseted Bag 10 plus varnish (11)

Approval Details

Walmart Approval-Name Pallavi Rajbhandari

В

: Walmart Approval Position

Pack Copy Version:

Sr. Product Development Manager

Walmart Approval-Date 9/3/24

· O/O/Z

https://prospec.walmart.com/rgbu-orbc-wusa-prd1-bccs/orbcprod/app?sid=Creations.PrintDocument&wid=3ee868b_19398c40b84_241&uiid=19398...

FINISHED PRODUCT STANDARDS

Sensory Requirements (PD/QA)

As Sold

Attribute	Description	Method	Frequency
Appearance	Smooth evenly colored shred	visual inspection	every 30 minutes
Aroma	Typical creamy sharp cheddar aroma	sensory testing	every 30 minutes
Color	Orange/Yellow	Visual inspection	every 30 minutes
Texture	smooth malleable	sensory testing	every 30 minutes
Flavor	well-rounded creamery savory flavor	sensory testing	every 30 minutes

Additional Attributes

Attribute Description Method Frequency

Benchmarks

Benchmark

Product: Betterg	oods Plant-Based Cheddar & Mozzarella Cheese 8 Oz			
Brand	Description	Justification	User	Date
National				
Brand				
Equivalent	Daiya, Daiya Dairy-Free Cheddar & Mozza Shreds, 7.1	Per Walmart	Sean Lee	11/05/24 08:44
(Sensory	oz,871459003269	i ei vvaiiiait	Ocan Lec	AM
benchmark,				
NBE un-match)				
Competitive				
Retailer Private				
Brand Item				
(When no NBE	NBE unmatched	NBE unmatched	Timothy Cox	08/08/24 04:05
or Sensory	TABL difficationed	TABL difficationed	Timothy Cox	PM
Benchmark				

Physical Requirements (PD/QA)

Physical Requirements (PD/QA)

Test	Minimum	Target	Maximum	Units	Method	Frequency
Moisture	44	49	54	%	Moisture analyzer	every batch
Other Physical	Requirements (PD/0	QA):				

Chemical Requirements (PD/QA)

Chemical Requirements (PD/QA)

Parameter salinity	Minimum 1.7	Target 2.2	Maximum 2.7	Units %	Method 90% water 10% product blend and dehydrate	Frequency every batch	
pН	3.7	4.2	4.7	logarithmic units	pH probe	every batch	
Other Chemical Requirements (PD/QA):							

Food Safety Microbiological / Chemical Requirements

Food Safety Microbiological / Chemical Requirements

C9 - Natural Cheese					
Test	Accept (m)	Reject (M)	n (number tests)	c (between m - M)	Row Comments (method)
E. coli (Generic)	≤ 10 CFU/g	>10 CFU/g	5	0	
Listeria monocytogenes	None detected/250g	Positive/250g	10	0	
Mold	≤ 100 CFU/g	>1,000 CFU/g	5	3	
Salmonella	None detected/375g	Positive/375g	15	0	
Staphylococcus aureus Coagulase Positive	≤ 10 CFU/g	>100 CFU/g	5	2	
Total Coliforms	≤ 10 CFU/g	>100 CFU/g	5	3	
Yeast	≤ 100 CFU/g	>1,000 CFU/g	5	3	
PLEASE LEAVE THIS SECTION BLANK:					

12/5/24, 3:40 PM

Test

Accept (m)

Reject (M)

n (number tests) c (between m - M)

Row Comments (method)

Other Standards:

STORAGE/LOT/BATCH CODING

Storage/Lot/Batch Coding

Storage Details

Pack coding from date of: Packing Period: DAYS

Format: MMM DD YYYY

Pack Coding:

Display Until Code Number (DAYS) Outer case Product Code Number (DAYS) Outer case Comments

Yes BEST If Used By MMM DD YYYY 110 - -

Minimum Life into: DC DAYS: 30 Format of batch coding on Product: -

Work In Progress

Process Stage Min Time Max Time Period Min Temp (F) Max Temp (F)

Comments:

Finished Product Storage

Stage Min Temp (F) Max Temp (F) Min Humidity (%RH) Max Humidity (%RH)

Comments:

Retailer Distribution Chain: Refrigerated

PROCESS CONTROLS

Process Steps

Process Steps

Critical Control Points

Critical Control Points

Process Step CCP No. Hazard Control Measures Critical Limits Monitoring Procedures Corrective Actions

Quality Control Points

Quality Control Points

Process Step Legal / Quality Issue Control Measures Tolerance Monitoring Procedures Corrective Actions

PACKAGING

Packaging Components

Packaging Component

Packaging Description: Gusseted bag Component Description Level **Food Contact** Specification Component Weight (g) % Recycled Content PRIMARY - BAG -0 Gusseted Bag **GUSSETED** Weight of Recycled Print Method Certification Material Packaging Supplier Country of Origin Content (g) PLASTIC - FLEXIBLE -El Packing gravue printing Hong Kong PET How2Recycle Information

Text Supporting Text Used on Pack

Palletization

Details

Crate/Shipper/Dolly Type: Units per Consumer Pack: Units Per Case/Crate/Shipper: 8 Crates/Cases per Pallet Layer: 28 Layers per Pallet: Pallet Height: 60

Method of Pallet Wrap & Stabilization: Lantech Power Stretch Wrapper

Comments: Total Cases Per Pallet:

196 Maximum Pallet Stack:

Project Links

Project Title Activity Name Project Status Date Link Created Project Id

Change History

Change History Status

Status Before	Status After	Changed On	Changed By	Comments
Pack Copy Sent	Collaborative Draft	09/18/24 03:54 PM	Kate Sloop	
Collaborative Draft	Pack Copy Sent	09/03/24 12:40 PM	Pallavi Rajbhandari	
Pack Copy Sent	Collaborative Draft	09/03/24 09:52 AM	Kate Sloop	
Collaborative Draft	Pack Copy Sent	08/23/24 04:05 PM	Pallavi Rajbhandari	
Supplier Draft	Collaborative Draft	08/21/24 01:51 PM	Timothy Cox	-

Change History Re	visions			
Created On:		08/24 04:08 PM	Created B	
Changed On:	10/	10/24 04:50 PM	Changed E	зу:
Modified	Modified by	Section	Spec Status	No. Of Field Changes
08/08/24 04:51 PM	Timothy Cox (Timothy@ParmelaCreamery.com)	Labeling Copy	Supplier Draft	2
08/08/24 04:51 PM	Timothy Cox (Timothy@ParmelaCreamery.com)	Labeling Copy	Supplier Draft	1
08/12/24 12:00 PM	Timothy Cox (Timothy@ParmelaCreamery.com)	Formula and Raw Materials	Supplier Draft	4
08/12/24 12:04 PM	Timothy Cox (Timothy@ParmelaCreamery.com)	Formula and Raw Materials	Supplier Draft	1
08/12/24 03:40 PM	Timothy Cox (Timothy@ParmelaCreamery.com)	Main Details	Supplier Draft	0
08/12/24 03:54 PM	Timothy Cox (Timothy@ParmelaCreamery.com)	Nutrition	Supplier Draft	1
08/12/24 03:56 PM	Timothy Cox (Timothy@ParmelaCreamery.com)	Allergy and Dietary Advice	Supplier Draft	0
08/12/24 04:08 PM	Timothy Cox (Timothy@ParmelaCreamery.com)	Allergy and Dietary Advice	Supplier Draft	0
08/13/24 01:17 PM	Pallavi Rajbhandari (Pallavi.Rajbhandari@walmart.com)	Allergy and Dietary Advice	Supplier Draft	0
08/15/24 09:54 AM	Timothy Cox (Timothy@ParmelaCreamery.com)	Formula and Raw Materials	Supplier Draft	3
08/20/24 02:53 PM	Timothy Cox (Timothy@ParmelaCreamery.com)	Labeling Copy	Supplier Draft	0
08/20/24 02:53 PM	Timothy Cox (Timothy@ParmelaCreamery.com)	-	-	0
08/20/24 02:53 PM	Timothy Cox (Timothy@ParmelaCreamery.com)	-	-	0
08/20/24 02:53 PM	Timothy Cox (Timothy@ParmelaCreamery.com)	-	-	0
08/20/24 03:01 PM	Timothy Cox (Timothy@ParmelaCreamery.com)	Nutrition	Supplier Draft	0
08/21/24 01:51 PM	Timothy Cox (Timothy@ParmelaCreamery.com)	Main Details	Collaborative Draft	2
08/23/24 04:04 PM	Pallavi Rajbhandari (Pallavi.Rajbhandari@walmart.com)	Allergy and Dietary Advice	Collaborative Draft	0
08/23/24 04:05 PM	Pallavi Rajbhandari (Pallavi.Rajbhandari@walmart.com)	Formula and Raw Materials	Collaborative Draft	1
08/23/24 04:05 PM	Pallavi Rajbhandari (Pallavi.Rajbhandari@walmart.com)	Allergy and Dietary Advice	Collaborative Draft	0
08/23/24 04:05 PM	Pallavi Rajbhandari (Pallavi.Rajbhandari@walmart.com)	Main Details	Collaborative Draft	1
08/23/24 04:05 PM	Pallavi Rajbhandari (Pallavi Rajbhandari @walmart.com)	Main Details	Pack Copy Sent	3
09/03/24 09:52 AM	Kate Sloop (Kate.Sloop@walmart.com)	Main Details	Collaborative Draft	3
09/03/24 10:42 AM	Timothy Cox (Timothy@ParmelaCreamery.com)	Labeling Copy	Collaborative Draft	1
09/03/24 11:26 AM	Timothy Cox (Timothy@ParmelaCreamery.com)	Labeling Copy	Collaborative Draft	2
09/03/24 12:40 PM	Pallavi Rajbhandari (Pallavi.Rajbhandari@walmart.com)	Main Details	Collaborative Draft	1
09/03/24 12:40 PM	Pallavi Rajbhandari (Pallavi.Rajbhandari@walmart.com)	Main Details	Pack Copy Sent	3
09/18/24 03:54 PM	Kate Sloop (Kate.Sloop@walmart.com)	Main Details	Collaborative Draft	3
09/18/24 05:35 PM	Timothy Cox (Timothy@ParmelaCreamery.com)	Packaging	Collaborative Draft	0
09/18/24 05:44 PM	Timothy Cox (Timothy@ParmelaCreamery.com)	Nutrition	Collaborative Draft	
09/18/24 05:44 PM	Timothy Cox (Timothy@ParmelaCreamery.com)	Formula and Raw Materials	Collaborative Draft	
09/18/24 05:45 PM	Timothy Cox (Timothy@ParmelaCreamery.com)	Formula and Raw Materials	Collaborative Draft	
09/19/24 08:17 AM	Timothy Cox (Timothy@ParmelaCreamery.com)	Main Details		1
09/19/24 08:18 AM	Timothy Cox (Timothy@ParmelaCreamery.com)	Labeling Copy	Collaborative Draft	1
09/19/24 08:18 AM	Timothy Cox (Timothy@ParmelaCreamery.com)	Main Details	Collaborative Draft	
09/19/24 08:21 AM	Timothy Cox (Timothy@ParmelaCreamery.com)	Labeling Copy	Collaborative Draft	
09/19/24 08:55 AM	Timothy Cox (Timothy@ParmelaCreamery.com)	Formula and Raw Materials	Collaborative Draft	
09/19/24 08:56 AM	Timothy Cox (Timothy@ParmelaCreamery.com)	Packaging	Collaborative Draft	
09/19/24 08:56 AM	Timothy Cox (Timothy@ParmelaCreamery.com)	Packaging	Collaborative Draft	
09/19/24 09:04 AM	Timothy Cox (Timothy@ParmelaCreamery.com)	Allergy and Dietary Advice	Collaborative Draft	
09/19/24 09:24 AM	Timothy Cox (Timothy@ParmelaCreamery.com)	Labeling Copy	Collaborative Draft	
09/19/24 09:34 AM	Timothy Cox (Timothy@ParmelaCreamery.com)	•		
09/19/24 04:20 PM	Timothy Cox (Timothy@ParmelaCreamery.com)	Labeling Copy Formula and Raw Materials	Collaborative Draft Collaborative Draft	
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09/19/24 04:26 PM	Timothy Cox (Timothy@ParmelaCreamery.com)	Labeling Copy	Collaborative Draft	
10/10/24 02:22 PM	Timothy Cox (Timothy@ParmelaCreamery.com)	Labeling Copy	Collaborative Draft	
10/10/24 02:24 PM	Timothy Cox (Timothy@ParmelaCreamery.com)	Labeling Copy	Collaborative Draft	
10/10/24 02:36 PM	Timothy Cox (Timothy@ParmelaCreamery.com)	Nutrition	Collaborative Draft	
10/10/24 02:55 PM	Timothy Cox (Timothy@ParmelaCreamery.com)	Labeling Copy	Collaborative Draft	
10/10/24 04:50 PM	Timothy Cox (Timothy@ParmelaCreamery.com)	Labeling Copy	Collaborative Draft	0000-40004-0440-114-40000

Section Changes

Changed On Changed By Section Spec Status Change

Attachments

Section	Download	File Name / URL	Description	Bytes	Attached By Id	Attached On
Labeling Copy	/	All white Non GMO Logo (1).pdf	Non-GMO Verified	25690	Timothy Cox	08/20/24
Labeling Copy Labeling Copy	B	Star-K (1).ai _AVA-vegan-white.eps	Kosher Logo AVA Logo	56813 742778	Timothy Cox Timothy Cox	08/20/24 08/20/24