

Header

Spec Name: BG Deluxe Vegan Original Macaroni and Cheese
 Spec No.: 4062929
 Version: 1
 Status: Supplier Authorized
 Specification Type: Food.
 Supplier Name: Winland Foods Inc (434291)
 ProSpec Code: WMUS-A2677

MAIN DETAILS

Main Details

Dept / Cat / Sub Cat: 92 GROCERY / MAC AND CHEESE / MAC AND CHEESE
 Countries Where Sold: Walmart US
 Formulation/Composition Ownership: Supplier owned IP
 Region: -
 Brand Type: Glossary
 Brand: bettergoods
 Do Not Use: -
 Walmart Supplier Number (6 digits Only) *PACK COPY REQUIRED*: 434291
 :
 Pack Copy Language: American (English)
 Legislation: US

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*
BG Deluxe Vegan Original Macaroni and Cheese	10.6oz	194346210015

Key Dates

First Production Date: 4/1/24
 Out Of Store Date: -
 Seasonal Product: No
 Event: -
 Target Launch Date: 4/1/24
 Actual Launch Date: 4/27/24
 Review Date: -

Supplier Details

Supplier Product Reference: -
 Source: WM ProSpec
 ProSpec Code Supplier Name Address 1 Address 2 Address 3 Address 4 Country Zip Code
 WMUS-A2677 Winland Foods Inc (434291) 2015 Spring Road Suite 400 Oak Brook Illinois United States 60523

Primary Sites

Site Code	Site Name	Address 1	Address 2	Address 3	Address 4	Country	Zip Code
WMUS-A2677-00014	QUALITY PASTA COMPANY LLC - Charleroi	100 Chamber Plaza	-	Charleroi	Pennsylvania	United States	15022

Secondary Sites

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

Name	Phone	Email
Collette Zeller	503-896-0251	collette.zeller@winlandfoods.com
Tanessa Brown	3148109093	Tanessa.Brown@winlandfoods.com
WVICDMT	na	Customerdatamanagement@winlandfoods.com

Walmart Contacts

Role	Name
Product Technologist	Sarah Redford
Project Manager - Commercialization	Sarah Shelburn
Product Development Manager	Sarah Redford

Specification History

Reason	Details of Amendment	Version	Date
Existing - Data Migration	Transferring data from Quality Pasta account to Winland account	1	6/6/24

Final Approval

Supplier Approved Name: Justin Gauthier
Walmart Approved Name: -
Supplier Approved Position: Senior Product Data Scientist
Walmart Approved Position: -
Supplier Approved Date: 12/2/24
Walmart Approved Date: -

Declaration

FORMULA AND RAW MATERIALS

Formula

Formula: Standard

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	<input type="checkbox"/> 1	Enriched Macaroni Product				59.4684	59.47	59.47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	1
2	<input type="checkbox"/>	Semolina		0	0.000000		0.000000		<input type="checkbox"/>	<input type="checkbox"/>	1
3	<input type="checkbox"/>	Niacin		0	0.000000		0.000000		<input type="checkbox"/>	<input type="checkbox"/>	1
4	<input type="checkbox"/>	Ferrous Sulfate		0	0.000000		0.000000		<input type="checkbox"/>	<input type="checkbox"/>	1
5	<input type="checkbox"/>	Thiamine Mononitrate		0	0.000000		0.000000		<input type="checkbox"/>	<input type="checkbox"/>	1
6	<input type="checkbox"/>	Riboflavin		0	0.000000		0.000000		<input type="checkbox"/>	<input type="checkbox"/>	1
7	<input type="checkbox"/>	Folic Acid		0	0.000000		0.000000		<input type="checkbox"/>	<input type="checkbox"/>	1
8	<input checked="" type="checkbox"/> 2	PLANT-BASED CHEEZE SAUCE				40.5316	40.53	40.53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	1
9	<input type="checkbox"/>	Water		0	0.000000		0.000000		<input type="checkbox"/>	<input type="checkbox"/>	1
10	<input type="checkbox"/>	Organic Coconut Oil		0	0.000000		0.000000		<input type="checkbox"/>	<input type="checkbox"/>	1
11	<input type="checkbox"/>	Organic Sunflower Oil		0	0.000000		0.000000		<input type="checkbox"/>	<input type="checkbox"/>	1
12	<input type="checkbox"/>	Organic Rice Flour	White	0	0.000000		0.000000		<input type="checkbox"/>	<input type="checkbox"/>	1
13	<input type="checkbox"/>	Salt		0	0.000000		0.000000		<input type="checkbox"/>	<input type="checkbox"/>	1
14	<input type="checkbox"/>	Organic Tapioca Starch		0	0.000000		0.000000		<input type="checkbox"/>	<input type="checkbox"/>	1
15	<input type="checkbox"/>	Sunflower Lecithin	Organic	0	0.000000		0.000000		<input type="checkbox"/>	<input type="checkbox"/>	1
16	<input type="checkbox"/>	Organic Natural Flavor		0	0.000000		0.000000		<input type="checkbox"/>	<input type="checkbox"/>	1
17	<input type="checkbox"/>	Nutritional Yeast		0	0.000000		0.000000		<input type="checkbox"/>	<input type="checkbox"/>	1
18	<input type="checkbox"/>	Lactic Acid		0	0.000000		0.000000		<input type="checkbox"/>	<input type="checkbox"/>	1
19	<input type="checkbox"/>	Guar Gum	Organic	0	0.000000		0.000000		<input type="checkbox"/>	<input type="checkbox"/>	1
20	<input type="checkbox"/>	Annatto Extract	Organic	0	0.000000		0.000000		<input type="checkbox"/>	<input type="checkbox"/>	1
21	<input type="checkbox"/>	Xanthan Gum		0	0.000000		0.000000		<input type="checkbox"/>	<input type="checkbox"/>	1
Total						100	Total	100.00			

Ingredients

System Generated Pack Copy Ingredients List

System Generated Pack Copy Ingredients List : **Ingredients:**Enriched Macaroni Product(Semolina, Niacin, Ferrous Sulfate, Thiamine Mononitrate, Riboflavin, Folic Acid), PLANT-BASED CHEEZE SAUCE(Water, Organic Coconut Oil, Organic Sunflower Oil, White(Organic Rice Flour) Salt, Organic Tapioca Starch, Organic(Sunflower Lecithin, Guar Gum, Annatto Extract) Organic Natural Flavor, Nutritional Yeast, Lactic Acid, Xanthan Gum).

Comments

Comments: -

Raw Materials

Ingredient	Grade/Specification	Bioengineering Disclosure	Supplier	Site Location	Country where Processed	Country Of Origin	Raw Materials Info
Enriched Macaroni Product	ENRICHED PIPETTE RIGATE		PHILADELPHIA MACARONI COMPANY-A. ZEREGA'S SONS INC - Confidential		United States	United States	Yes
Semolina							No
Niacin							No
Ferrous Sulfate							No

Ingredient	Grade/Specification	Bioengineering Disclosure	Supplier	Site Location	Country where Processed	Country Of Origin	Raw Materials Info
Thiamine							No
Mononitrate							No
Riboflavin							No
Folic Acid							No
PLANT-BASED CHEEZE SAUCE	ORGANIC VEGAN CHEEZ SAUCE		REVELA FOODS LLC - Confidential		United States	Austria, Canada, China, France, India, Mexico, Netherlands, Philippines, Thailand, United States	Yes
Water							No
Organic Coconut Oil							No
Organic Sunflower Oil							No
Organic Rice Flour							No
Salt							No
Organic Tapioca Starch							No
Sunflower Lecithin							No
Organic Natural Flavor							No
Nutritional Yeast							No
Lactic Acid							No
Guar Gum							No
Annatto Extract							No
Xanthan Gum							No

Declarations

Statements

System Generated Pack Copy Ingredients List :	Ingredients: Enriched Macaroni Product(Semolina, Niacin, Ferrous Sulfate, Thiamine Mononitrate, Riboflavin, Folic Acid), PLANT-BASED CHEEZE SAUCE(Water, Organic Coconut Oil, Organic Sunflower Oil, White(Organic Rice Flour) Salt, Organic Tapioca Starch, Organic(Sunflower Lecithin, Guar Gum, Annatto Extract) Organic Natural Flavor, Nutritional Yeast, Lactic Acid, Xanthan Gum).
Ingredients List on Pack?:	Yes
On Pack Final Ingredients Declaration *PACK COPY REQUIRED*:	Ingredients: ENRICHED MACARONI PRODUCT (SEMOLINA FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), ORGANIC VEGAN CHEEZE SAUCE (WATER, ORGANIC COCONUT OIL, ORGANIC SUNFLOWER OIL AND/OR ORGANIC CANOLA OIL, ORGANIC WHITE RICE FLOUR, SALT, ORGANIC TAPIOCA STARCH, CONTAINS 2% OR LESS OF: ORGANIC SUNFLOWER LECITHIN, ORGANIC NATURAL FLAVOR, NUTRITIONAL YEAST, LACTIC ACID [PRESERVATIVE], ORGANIC GUAR GUM, ORGANIC ANNATTO EXTRACT [COLOR], XANTHAN GUM) CONTAINS: WHEAT.
Do Not Use:	Text
Legal Labeling Statements/Bioengineering Disclosure *PACK COPY REQUIRED*:	Text BIOENGINEERED FOOD DISCLOSURE NOT REQUIRED. DO NOT INCLUDE ON PACKAGE ARTWORK.

Origin of Meat or Fish

Type Ingredient And Origin

ALLERGY AND DIETARY ADVICE

Allergens

Allergen	Choose One statement to best describe the highest risk of presence of the allergen in the product	Formal Control Program	Declared	Label Declaration	Species / Common Name	Source
1 Milk	Present in the Facility, but not present in the Product or on the Production Line	Yes	Yes	Made in a facility that also handles	-	
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)	Not present in Product, not present on the Production Line, and not present in the Facility	No	No	-	-	
6 Peanuts	Not present in Product, not present on the Production Line, and not present in the Facility	No	No	-	-	
7 Wheat	Present in the Product	Yes	Yes	Contains	-	Semolina
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: -

Reasons For Not Declaring

Allergen	Reason
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Validation Overrides

Contains

Allergen	Present in Product
1 Mustard	No
2 Sulfites	No
3 Gluten	Yes
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	No

Validation Overrides

Declaration

Declarations

CONTAINS WHEAT.
MADE IN A FACILITY THAT ALSO HANDLES MILK.

Other Allergen Declarations: Text

NUTRITION

Nutrition

What format is your laboratory information provided in?:	-
Nutrition Panel:	Full Food Table (NEW FDA REGS)
Heading Text:	Amount Per Serving
Footnote:	Shortened Daily Values – New FDA Regulations
Columns to be Declared:	Per Serving / Dry Matter %Daily Value Per Serving
Serving Size:	1 cup (100g)
Servings Per Container:	about 3
Serving Quantity:	100 g
% DV Calculated based on:	2,000 Calorie Diet
% RDI Calculated based on:	Adult
Calculate Amounts:	Yes
Source Of Data:	-

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		300	300				<input checked="" type="checkbox"/>
Total Fat	g	9	9	12	12	78	<input checked="" type="checkbox"/>
Saturated Fat	g	4	4	20	20	20	<input checked="" type="checkbox"/>
Trans Fat	g	0	0				<input checked="" type="checkbox"/>
Cholesterol	mg	0	0	0	0	300	<input checked="" type="checkbox"/>
Sodium	mg	520	520	23	23	2300	<input checked="" type="checkbox"/>
Total Carbohydrate	g	47.0	47.0	17	17	275	<input checked="" type="checkbox"/>
Dietary Fiber	g	2.0	2.0	7	7	28	<input checked="" type="checkbox"/>
Total Sugars	g	2.0	2.0				<input checked="" type="checkbox"/>
Added Sugars	g Added Sugars	0	0	0	0	50	<input checked="" type="checkbox"/>
Protein	g	8.0	8.0				<input checked="" type="checkbox"/>
Vitamin D	mcg	0.0	0.0	0	0	20	<input checked="" type="checkbox"/>
Calcium	mg	10	10	0	0	1300	<input checked="" type="checkbox"/>
Iron	mg	2.0	2.0	10	10	18	<input checked="" type="checkbox"/>
Potassium	mg	150	150	4	4	4700	<input checked="" type="checkbox"/>

Declaration

Back of Pack Declaration

Nutrition Facts		
Servings Per Container	about 3	
Serving Size	1 cup (100g)	
	Amount Per Serving	%Daily Value*
Calories	300	
Total Fat	9g	12%
Saturated Fat	4g	20%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	520mg	23%
Total Carbohydrate	47g	17%
Dietary Fiber	2g	7%
Total Sugars	2g	
Includes	0g Added Sugars	0%
Protein	8g	
Vitamin D	0.0mcg	0%
Calcium	10mg	0%
Iron	2mg	10%
Potassium	150mg	4%

* 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.

Calories per 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 COPY REQUIRED*:	Plant-Based Original Macaroni & Cheeze
Flavor/Variety *PACK COPY REQUIRED*:	Original
Trademark Name *PACK COPY REQUIRED*:	-
Product Sub-descriptor *PACK COPY REQUIRED*:	Made with a creamy, dairy-free cheeze sauce
Brand:	bettergoods
Do Not Use:	-
Brand Type:	Glossary
WM 6 Digit Vendor Number:	434291

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

Quantities

Declared Quantity Type:	Fixed Weight
Units Printing:	Printed on Line
Declared Quantity (as Displayed on Package) *PACK COPY REQUIRED*:	NET WT 10.6 OZ (301g)
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*

Logo:	-	
Icons	Additional information (not in Glossary)	Use on Pack
Nutrition Claims		
Text	Use on Pack	
Nutrition Icons		
Icon	Additional information (not in Glossary)	Use on Pack
Claims / Statements		
Text		Use on Pack
No Artificial Flavors		Front of Pack
No Certified Synthetic Colors		Front of Pack
Plant-Based		Front of Pack
Dairy-Free		Front of Pack
Vegan Friendly		Front of Pack
This creamy, plant-based macaroni and cheeze is made with a dairy-free cheddar sauce. Perfect for busy families seeking a vegan alternative of this family favorite.		Both
Enlarged to show texture		Front of Pack
Safety and Warning Phrases		
Text	Use on Pack	
Sustainability		
Text	Use on Pack	

Taste Icons

Icon	Additional information (not in Glossary)	Use on Pack
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Other Icons

Icon	Additional information (not in Glossary)	Use on Pack
Serving Suggestion Required:	No	
Air Freight Product:	No	

Cooking & Prep

Cooking & Preparation

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

Stovetop Instructions:

- 1- Stir pasta into 6 cups boiling water.
- 2- Cook 10-13 minutes or until pasta is tender, stirring occasionally.
- 3- Drain pasta (do not rinse); return to pan.
- 4- Add cheeze sauce; mix well.

Boil

Other

Cooking Icons

Icon	Additional information (not in Glossary)	Use on Pack
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Cooking Warnings

Text	Use on Pack
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Preparation Guidelines

Preparation Guidelines:	-
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Serving & Recipe

Serving and Recipe Information

Serving Suggestions:	-
Serves:	-
Recipe Suggestions:	-

Storage/Lot/Batch Coding

Storage/Lot/Batch Coding

Storage Statements		
Text		
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		
Statement		Use on Pack
BEST If Used By MMM DD YYYY		Do Not Use
Location of Product Code:	Elsewhere On Packaging	
Storage Text:	-	

Additional

DO NOT USE\n	
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:			-
Any Other Information Front of Pack:			-
Any Other Information Back of Pack:			-

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:	Transferring data from Quality Pasta account to Winland account
Details of other documents to be sent separately (e.g. leaflets):	-

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

CAD Ref:	-
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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		
Accord Carton	Tera Overstreet	tera.overstreet@winlandfoods.com	(864) 313-4656	-		
Country	Address Line 1	Address Line 2	City / Town	State		Zip Code
United States	6155 W. 115th Street	-	Asip	IL		60803
<input type="checkbox"/> GPS Latitude	GPS Longitude					
-	-					
Packaging Component	Print process	Print substrate	Packaging format	Colors		
Carton	Offset	paperboard	carton	4 Color Process Plus 2 Spot Colors		

Approval Details

Walmart Approval-Name	-
:	
Walmart Approval Position	-
:	
Walmart Approval-Date	-
:	
Pack Copy Version:	-

FINISHED PRODUCT STANDARDS

Sensory Requirements (PD/QA)

As Sold

Attribute	Description	Method	Frequency
Appearance	Pipette Rigate Pasta with yellow-orange colored sauce.	Visual	Per Lot
Aroma	Butter and cheese type profile	Organoleptic	Per Lot
Color	Yellow-orange colored sauce with Pasta	Visual	Per Lot
Texture	Creamy Sauce	Visual	Per Lot
Flavor	Butter and cheese type profile	Organoleptic	Per Lot

Additional Attributes

Attribute	Description	Method	Frequency
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Benchmarks

Benchmark

Product: BG Deluxe Vegan Original Macaroni and Cheese

Brand	Description	Justification	User	Date
	No Benchmark for this product	Per Walmart	Sean Lee	07/09/24 01:25 PM

Physical Requirements (PD/QA)

Physical Requirements (PD/QA)

Test	Minimum	Target	Maximum	Units	Method	Frequency
Component Weight - Pasta	177	179	183	g	Offline Scale	QA - 4X / Production Run
Component Weight- Cheeze Sauce	4.2	4.2	6.2	oz	Offline Scale	QA - 4X / Production Run
Component Weight - Finished Good	299	301	305	g	Offline Scale	QA - 4X / Production Run
Product Coding	0	Legible	0	0	Visual and Sensory	Visual Inspection and Testing of each component lot prior to production.
Foreign Material	0	None	0	0	Metal Detector	QA - 4X / Production Run

Other Physical Requirements (PD/QA):

-

Chemical Requirements (PD/QA)

Chemical Requirements (PD/QA)

Parameter	Minimum	Target	Maximum	Units	Method	Frequency
Moisture - Pasta	10	12	13	%	0	Per Lot- COA provided by Supplier
Fat - Cheeze Sauce	16	18	20	%	AOAC. 2008.06	Per Lot- COA provided by Supplier
Moisture - Cheeze Sauce	68	70	72	%	AOAC.926.08	Per Lot- COA provided by Supplier
Salt - Cheeze Sauce	2.95	3.15	3.35	%	AOAC.935.43	Per Lot- COA provided by Supplier
pH - Cheeze Sauce	3.6	3.8	4	%	AOAC.981.12	Per Lot- COA provided by Supplier

Other Chemical Requirements (PD/QA):

-

Food Safety Microbiological / Chemical Requirements

Food Safety Microbiological / Chemical Requirements

I1 - Dry Pasta Entrees & Sides

Test	Accept (m)	Reject (M)	n (number)	c (between)	Row Comments (method)
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			tests)	m - M)	
Aerobic Plate Count	≤ 50,000 CFU/g	>500,000 CFU/g	5	3	--
E. coli (Generic)	≤ 10 CFU/g	>10 CFU/g	5	0	--
Listeria monocytogenes	None detected/250g	Positive/250g	10	0	This test only applies to the Cheese powder. The pasta in this product is not RTE so pathogen testing is not performed. The pasta receives its kill step when the product is microwaved following the stated cooking instruction.
Mold	≤ 1,000 CFU/g	>10,000 CFU/g	5	3	--
Salmonella	None detected/375g	Positive/375g	15	0	This test only applies to the Cheese powder. The pasta in this product is not RTE so pathogen testing is not performed. The pasta receives its kill step when the product is microwaved following the stated cooking instruction.
Staphylococci	≤ 10 CFU/g	>100 CFU/g	5	2	This test only applies to the Cheese powder. The pasta in this product is not RTE so pathogen testing is not performed. The pasta receives its kill step when the product is microwaved following the stated cooking instruction.
Total Coliforms	≤ 100 CFU/g	>1,000 CFU/g	5	3	--
Yeast	≤ 1,000 CFU/g	>10,000 CFU/g	5	3	--
Melamine, Ammeline, Ammelide, Cyanuric Acid	≤ 2.5ppm	>2.5ppm	3	--	Required testing for all products containing glutens or milk powder ingredients sourced from China. Test limits are total for melamine and all metabolites.

PLEASE LEAVE THIS SECTION BLANK:

Test	Accept (m)	Reject (M)	n (number tests)	c (between m - M)	Row Comments (method)
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Other Standards:

Winland Foods has taken a comprehensive systems approach to management of microbiological food safety risks. Products are manufactured with strict adherence to Good Manufacturing Practices (GMPs), a Supplier Certification Program, under robust Food Safety Plans, Environmental Monitoring Programs, Sanitation Effectiveness Programs, and other food safety programs which adequately address any microbiological concerns. This has provided us with the confidence to reduce our reliance on finished product testing. Historical test results for target organisms reflect that our food safety preventive control programs are effective in managing microbial concerns in our processing. If finished product testing is determined to be appropriate, it's based on process/product risk, historical data, plant regulatory compliance data and other food safety risks factors.

STORAGE/LOT/BATCH CODING

Storage/Lot/Batch Coding

Storage Details

Pack coding from date of:	Manufacture					
Period:	DAYS					
Format:	-					
Pack Coding:						
Display Until Code	Number (DAYS)	Outer case	Product Code	Number (DAYS)	Outer case	Comments
Minimum Life into:	DC	DAYS:	180			
Format of batch coding on Product:	Best If Used By: MMM DD YYYY					

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:	Ambient			

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
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Quality Control Points

Quality Control Points

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

Packaging Components

Packaging Component

Packaging Description: 6/10.6 OZ ARTISAN CARTON					
<input type="checkbox"/> Component Description	Level	Food Contact	Specification	Component Weight (g)	% Recycled Content
Carton - Paperboard	PRIMARY - CARTON	Yes		26	100
Print Method	Weight of Recycled Content (g)	Packaging Supplier	Country of Origin	Certification	Material
Offset		Accord Carton	United States		CARTON BOARD - RECYCLED BOARD
<input type="checkbox"/> Component Description	Level	Food Contact	Specification	Component Weight (g)	% Recycled Content
Foil Pouch	PRIMARY - POUCH	Yes		5	0
Print Method	Weight of Recycled Content (g)	Packaging Supplier	Country of Origin	Certification	Material
NA		Revela	United States		METAL - FOIL
<input type="checkbox"/> Component Description	Level	Food Contact	Specification	Component Weight (g)	% Recycled Content
Shipping Case- ECT 32 Single wall	SECONDARY – SHIPPER CASE/PDQ/SRP	No		140	0
Print Method	Weight of Recycled Content (g)	Packaging Supplier	Country of Origin	Certification	Material
NA		PSI	United States		CORRUGATE - OTHER

How2Recycle Information

Text	Supporting Text	Used on Pack
How2Recycle Rating - Recyclable but needs improvement (Light Green Rating)	Carton Recyclable - Pouch Not	Back of Pack

Palletization

Details

Crate/Shipper/Dolly Type:	-
Units per Consumer Pack:	-
Units Per Case/Crate/Shipper:	-
Crates/Cases per Pallet Layer:	-
Layers per Pallet:	-
Pallet Height:	-
Method of Pallet Wrap & Stabilization:	-
Comments:	-
Total Cases Per Pallet:	-
Maximum Pallet Stack:	-

Project Links

Project Title	Activity Name	Project Status	Date Link Created	Project Id
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Change History

Change History Status

Status Before	Status After	Changed On	Changed By	Comments
Collaborative Draft	Supplier Authorized	12/02/24 11:57 AM	Justin Gauthier	-
Supplier Authorised	Collaborative Draft	08/05/24 08:25 AM	Sarah Redford	-
Collaborative Draft	Supplier Authorized	07/18/24 10:09 AM	Justin Gauthier	-
Supplier Draft	Collaborative Draft	06/06/24 11:30 AM	Hornak, Ashlyn	-

Change History Revisions

Created On:	06/06/24 07:32 AM	Created By:	Hornak, Ashlyn (Ashlyn.Hornak@winlandfoods.com)
Changed On:	12/02/24 11:57 AM	Changed By:	Justin Gauthier (justin.gauthier@winlandfoods.com)

Modified	Modified by	Section	Spec Status	No. Of Field Changes
06/06/24 07:39 AM	Hornak, Ashlyn (Ashlyn.Hornak@winlandfoods.com)	Formula and Raw Materials	Supplier Draft	5
06/06/24 07:43 AM	Hornak, Ashlyn (Ashlyn.Hornak@winlandfoods.com)	Formula and Raw Materials	Supplier Draft	0
06/06/24 07:43 AM	Hornak, Ashlyn (Ashlyn.Hornak@winlandfoods.com)	Formula and Raw Materials	Supplier Draft	0
06/06/24 07:44 AM	Hornak, Ashlyn (Ashlyn.Hornak@winlandfoods.com)	Allergy and Dietary Advice	Supplier Draft	0
06/06/24 07:44 AM	Hornak, Ashlyn (Ashlyn.Hornak@winlandfoods.com)	Allergy and Dietary Advice	Supplier Draft	0
06/06/24 07:44 AM	Hornak, Ashlyn (Ashlyn.Hornak@winlandfoods.com)	Allergy and Dietary Advice	Supplier Draft	0
06/06/24 07:44 AM	Hornak, Ashlyn (Ashlyn.Hornak@winlandfoods.com)	Allergy and Dietary Advice	Supplier Draft	1
06/06/24 07:46 AM	Hornak, Ashlyn (Ashlyn.Hornak@winlandfoods.com)	Nutrition	Supplier Draft	10
06/06/24 07:46 AM	Hornak, Ashlyn (Ashlyn.Hornak@winlandfoods.com)	Labeling Copy	Supplier Draft	2
06/06/24 07:46 AM	Hornak, Ashlyn (Ashlyn.Hornak@winlandfoods.com)	Labeling Copy	Supplier Draft	2
06/06/24 07:48 AM	Hornak, Ashlyn (Ashlyn.Hornak@winlandfoods.com)	Labeling Copy	Supplier Draft	1
06/06/24 07:49 AM	Hornak, Ashlyn (Ashlyn.Hornak@winlandfoods.com)	Labeling Copy	Supplier Draft	0
06/06/24 07:49 AM	Hornak, Ashlyn (Ashlyn.Hornak@winlandfoods.com)	Labeling Copy	Supplier Draft	1
06/06/24 07:49 AM	Hornak, Ashlyn (Ashlyn.Hornak@winlandfoods.com)	Labeling Copy	Supplier Draft	2
06/06/24 07:52 AM	Hornak, Ashlyn (Ashlyn.Hornak@winlandfoods.com)	Labeling Copy	Supplier Draft	2
06/06/24 07:53 AM	Hornak, Ashlyn (Ashlyn.Hornak@winlandfoods.com)	Finished Product Standards	Supplier Draft	0
06/06/24 07:55 AM	Hornak, Ashlyn (Ashlyn.Hornak@winlandfoods.com)	Finished Product Standards	Supplier Draft	0
06/06/24 07:57 AM	Hornak, Ashlyn (Ashlyn.Hornak@winlandfoods.com)	Finished Product Standards	Supplier Draft	0
06/06/24 07:57 AM	Hornak, Ashlyn (Ashlyn.Hornak@winlandfoods.com)	Finished Product Standards	Supplier Draft	0
06/06/24 07:58 AM	Hornak, Ashlyn (Ashlyn.Hornak@winlandfoods.com)	Storage/Lot/Batch Coding	Supplier Draft	4
06/06/24 07:58 AM	Hornak, Ashlyn (Ashlyn.Hornak@winlandfoods.com)	Storage/Lot/Batch Coding	Supplier Draft	1
06/06/24 08:02 AM	Hornak, Ashlyn (Ashlyn.Hornak@winlandfoods.com)	Packaging	Supplier Draft	0
06/06/24 11:24 AM	Hornak, Ashlyn (Ashlyn.Hornak@winlandfoods.com)	Formula and Raw Materials	Supplier Draft	0
06/06/24 11:27 AM	Hornak, Ashlyn (Ashlyn.Hornak@winlandfoods.com)	Storage/Lot/Batch Coding	Supplier Draft	1
06/06/24 11:27 AM	Hornak, Ashlyn (Ashlyn.Hornak@winlandfoods.com)	Storage/Lot/Batch Coding	Supplier Draft	1
06/06/24 11:28 AM	Hornak, Ashlyn (Ashlyn.Hornak@winlandfoods.com)	Packaging	Supplier Draft	1
06/06/24 11:30 AM	Hornak, Ashlyn (Ashlyn.Hornak@winlandfoods.com)	Finished Product Standards	Supplier Draft	0
06/06/24 11:30 AM	Hornak, Ashlyn (Ashlyn.Hornak@winlandfoods.com)	Main Details	Collaborative Draft	2
06/26/24 12:05 PM	Justin Gauthier (justin.gauthier@winlandfoods.com)	Labeling Copy	Collaborative Draft	2
06/26/24 12:09 PM	Justin Gauthier (justin.gauthier@winlandfoods.com)	Labeling Copy	Collaborative Draft	1
06/26/24 12:11 PM	Justin Gauthier (justin.gauthier@winlandfoods.com)	Nutrition	Collaborative Draft	0
06/26/24 12:25 PM	Justin Gauthier (justin.gauthier@winlandfoods.com)	Formula and Raw Materials	Collaborative Draft	1
07/18/24 10:09 AM	Justin Gauthier (justin.gauthier@winlandfoods.com)	Main Details	Collaborative Draft	3
07/18/24 10:09 AM	Justin Gauthier (justin.gauthier@winlandfoods.com)	Main Details	Supplier Authorized	3
08/05/24 08:25 AM	Sarah Redford (Sarah.Redford@walmart.com)	Main Details	Collaborative Draft	3
08/06/24 12:29 PM	Hornak, Ashlyn (Ashlyn.Hornak@winlandfoods.com)	Finished Product Standards	Collaborative Draft	1
12/02/24 11:57 AM	Justin Gauthier (justin.gauthier@winlandfoods.com)	Main Details	Collaborative Draft	1
12/02/24 11:57 AM	Justin Gauthier (justin.gauthier@winlandfoods.com)	Main Details	Supplier Authorized	3

Section Changes

Changed On	Changed By	Section	Spec Status	Change
-	-	-	-	-

Attachments

Section	Download	File Name / URL	Description	Bytes	Attached By Id	Attached On
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