

Header

Spec Name: PC Pouch Organic Variety Pack - 9pk  
 Spec No.: 4049061  
 Version: 5  
 Status: Active  
 Specification: Food.  
 Type:  
 Supplier Name: FRUSELVA USA LLC (DI)  
 ProSpec Code: WMUS-A0204

**MAIN DETAILS**

Main Details

Dept / Cat / Sub Cat: 79 INFANT CONSUMABLE HARDLINES / BABY FIRST FOODS / BABY FOOD STAGES 1 & 2  
 Countries Where Sold: Walmart US  
 Formulation/Composition: Walmart  
 Ownership:  
 Region: -  
 Brand Type: Glossary  
 Brand: Parent's Choice  
 Do Not Use: -  
 Walmart Supplier Number (6 digits Only): 033756  
 \*PACK COPY REQUIRED\*  
 :  
 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*
PC Pouch Organic Variety Pack - 9pk	36 oz	681131402859

Key Dates

First Production Date: 1/21/19  
 Out Of Store Date: -  
 Seasonal Product: No  
 Event: Spring  
 Target Launch Date: 3/17/19  
 Actual Launch Date: 3/17/19  
 Review Date: 8/15/25

Supplier Details

Supplier Product Reference: -  
 Source: WM ProSpec  

ProSpec Code	Supplier Name	Address 1	Address 2	Address 3	Address 4	Country	Zip Code
WMUS-A0204	FRUSELVA USA LLC (DI)	801 Brickell Ave	8th Floor	Miami	Florida	United States	33131

Primary Sites

Site Code	Site Name	Address 1	Address 2	Address 3	Address 4	Country	Zip Code
WMUS-A0204-00001	Fruselva America S.P.A.	Longitudinal Sur Kilometro 264	-	Talca	Region del Maule	Chile	3530000

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
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Edith Mendez 479-366-9426 [e.mendez@fruselvaamerica.com](mailto:e.mendez@fruselvaamerica.com)  
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Walmart Contacts

Role	Name
Product Technologist	Waihong Leong
Project Manager - Commercialization	Josie Reed
Product Development Manager	Waihong Leong

Temporary Specifications

Effective From Effective To Status Products Affected

Specification History

History From Previous Versions:

Reason	Details of Amendment	Version	Date
Improved	Updated sesame allergen detail. Changing status	4	9/26/22
Improved	Added micro/chem test detail	4	9/29/22
Improved	Updated shelf-life	3	7/5/22
Improved	TAMPER EVIDENT SPOUT Added, BE Disclosure	2	6/11/21
Redesign/Repack	Changing from 12pk to 9pk	1	7/13/20
Reason	Details of Amendment	Version	Date
Improved	Updated food safety requirements	5	6/14/23

Final Approval

Supplier Approved	Vanessa Siahmakoun
Name:	
Walmart Approved	Waihong Leong
Name:	
Supplier Approved	Compliance Manager
Position:	
Walmart Approved	Product Development Manager
Position:	
Supplier Approved	7/26/23
Date:	
Walmart Approved	8/15/23
Date:	

Declaration

## FORMULA AND RAW MATERIALS - Blueberry Kale & Rice

Formula

Section Name: Blueberry Kale & Rice

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"/>	Organic Blueberry Puree			40.3	40.30	40.30	40.30	<input checked="" type="checkbox"/>	<input type="checkbox"/>	1
2	<input type="checkbox"/>	Organic Banana Puree			36.4	36.40	36.40	36.40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	1
3	<input type="checkbox"/>	Organic Kale Puree			12.1	12.10	12.10	12.10	<input checked="" type="checkbox"/>	<input type="checkbox"/>	1
4	<input type="checkbox"/>	Organic Spinach Puree			8.1	8.10	8.10	8.10	<input checked="" type="checkbox"/>	<input type="checkbox"/>	1
5	<input type="checkbox"/>	Organic Rice Flour			3	3.000	3.000	3.000	<input checked="" type="checkbox"/>	<input type="checkbox"/>	1
6	<input type="checkbox"/>	Organic Lemon Juice Concentrate			0.1	0.1000	0.1000	0.1000	<input checked="" 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:**Organic Blueberry Puree, Organic Banana Puree, Organic Kale Puree, Organic Spinach Puree, Organic Rice Flour, Organic Lemon Juice Concentrate.

Comments

Comments: -

Raw Materials

Ingredient	Grade/Specification	Bioengineering Disclosure	Supplier	Site Location	Country where Processed	Country Of Origin	Raw Materials Info
Organic Blueberry Puree	n/a		SAN CLEMENTE FOODS		Chile	Chile	Yes
Organic Banana Puree	n/a		Banana Light		Ecuador	Ecuador	Yes
Organic Kale Puree	n/a		SVC		United States	United States	Yes
Organic Spinach Puree	n/a		AURELI MARIO		Italy	Italy	Yes
Organic Rice Flour	n/a		FIREBIRDS ARTISAN MILLS		United States	United States	Yes
Organic Lemon Juice Concentrate	n/a		ARGENTILEMON		Argentina	Argentina	Yes

Declarations

Statements

System Generated Pack Copy Ingredients List : **Ingredients:**Organic Blueberry Puree, Organic Banana Puree, Organic Kale Puree, Organic Spinach Puree, Organic Rice Flour, Organic Lemon Juice Concentrate.

Ingredients List on Pack?: Yes

On Pack Final Ingredients Declaration \*PACK COPY REQUIRED\*: **Ingredients:**Organic Blueberry Puree, Organic Banana Puree, Organic Kale Puree, Organic Spinach Puree, Organic Rice Flour, Organic Lemon Juice Concentrate.

Do Not Use: Text

Legal Labeling Statements/Bioengineering Disclosure \*PACK COPY REQUIRED\*: Text

Product Certified Organic by Ecocert S.A. BIOENGINEERED FOOD DISCLOSURE NOT REQUIRED. DO NOT INCLUDE ON PACKAGE ARTWORK.

Origin of Meat or Fish

Type Ingredient And Origin

## FORMULA AND RAW MATERIALS - Strawberry, Carrot & Quinoa

Formula

Section Name: Strawberry, Carrot & Quinoa

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"/>	Organic Apple Puree			41.3	41.30	41.30	41.30	<input checked="" type="checkbox"/>	<input type="checkbox"/>	1
2	<input type="checkbox"/>	Organic Strawberry Puree			33.7	33.70	33.70	33.70	<input checked="" type="checkbox"/>	<input type="checkbox"/>	1
3	<input type="checkbox"/>	Organic Carrot Puree			22.4	22.40	22.40	22.40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	1
4	<input type="checkbox"/>	Organic Quinoa Flour			2	2.000	2.000	2.000	<input checked="" type="checkbox"/>	<input type="checkbox"/>	1
5	<input type="checkbox"/>	Organic Purple Carrot Juice Concentrate			0.5	0.500	0.500	0.500	<input checked="" type="checkbox"/>	<input type="checkbox"/>	1
6	<input type="checkbox"/>	Organic Lemon Juice Concentrate			0.1	0.1000	0.1000	0.1000	<input checked="" 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:**Organic Apple Puree, Organic Strawberry Puree, Organic Carrot Puree, Organic Quinoa Flour, Organic Purple Carrot Juice Concentrate, Organic Lemon Juice Concentrate.

Comments

Comments: -

Raw Materials

Ingredient	Grade/Specification	Bioengineering Disclosure	Supplier	Site Location	Country where Processed	Country Of Origin	Raw Materials Info
Organic Apple Puree	n/a		SAN CLEMENTE FOODS		Chile	Chile	Yes
Organic Strawberry Puree	n/a		SAN CLEMENTE FOODS		Chile	Chile	Yes
Organic Carrot Puree	n/a		AURELI MARIO		Italy	Italy	Yes
Organic Quinoa Flour	n/a		FIREBIRDS ARTISAN MILLS		Bolivia, Peru	Bolivia, Peru	Yes
Organic Purple Carrot Juice Concentrate	n/a		GOKNUR		Turkey	Turkey	Yes
Organic Lemon Juice Concentrate	n/a		ARGENTILEMON		Argentina	Argentina	Yes

Declarations

Statements

System Generated Pack Copy Ingredients List : **Ingredients:**Organic Apple Puree, Organic Strawberry Puree, Organic Carrot Puree, Organic Quinoa Flour, Organic Purple Carrot Juice Concentrate, Organic Lemon Juice Concentrate.

Ingredients List on Pack?: Yes

On Pack Final Ingredients Declaration \*PACK COPY REQUIRED\*: **Ingredients:**Organic Apple Puree, Organic Strawberry Puree, Organic Carrot Puree, Organic Quinoa Flour, Organic Purple Carrot Juice Concentrate, Organic Lemon Juice Concentrate.

Do Not Use: Text

Legal Labeling Statements/Bioengineering Disclosure \*PACK COPY REQUIRED\*: Text

Product Certified Organic by Ecocert S.A. BIOENGINEERED FOOD DISCLOSURE NOT REQUIRED. DO NOT INCLUDE ON PACKAGE ARTWORK.

Origin of Meat or Fish

Type Ingredient And Origin

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## FORMULA AND RAW MATERIALS - Root Veggies & Apple

Formula

Section Name: Root Veggies & Apple

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"/>	Organic Carrot Puree				38.38	38.38	38.38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	1
2	<input type="checkbox"/>	Organic Apple Puree				36.3	36.30	36.30	<input checked="" type="checkbox"/>	<input type="checkbox"/>	1
3	<input type="checkbox"/>	Organic Sweet Potato Puree				25.22	25.22	25.22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	1
4	<input type="checkbox"/>	Organic Lemon Juice Concentrate				0.1	0.1000	0.1000	<input checked="" 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:**Organic Carrot Puree, Organic Apple Puree, Organic Sweet Potato Puree, Organic Lemon Juice Concentrate.

Comments

Comments: -

Raw Materials

Ingredient	Grade/Specification	Bioengineering Disclosure	Supplier	Site Location	Country where Processed	Country Of Origin	Raw Materials Info
Organic Carrot Puree	n/a		AURELI MARIO		Italy	Italy	Yes
Organic Apple Puree	n/a		SAN CLEMENTE FOODS		Chile	Chile	Yes
Organic Sweet Potato Puree	n/a		SVZ		United States	United States	Yes
Organic Lemon Juice Concentrate	n/a		ARGENTILEMON		Argentina	Argentina	Yes

Declarations

Statements

System Generated Pack Copy Ingredients List : **Ingredients:**Organic Carrot Puree, Organic Apple Puree, Organic Sweet Potato Puree, Organic Lemon Juice Concentrate.

Ingredients List on Pack?: Yes

On Pack Final Ingredients Declaration \*PACK COPY REQUIRED\*: **Ingredients:**Organic Carrot Puree, Organic Apple Puree, Organic Sweet Potato Puree, Organic Lemon Juice Concentrate.

Do Not Use: Text

Legal Labeling Statements/Bioengineering Disclosure \*PACK COPY REQUIRED\*: Text  
Product Certified Organic by Ecocert S.A.  
BIOENGINEERED FOOD DISCLOSURE NOT REQUIRED.  
DO NOT INCLUDE ON PACKAGE ARTWORK.

Origin of Meat or Fish

Type Ingredient And Origin

## ALLERGY AND DIETARY ADVICE - Blueberry, Kale & Rice

Allergy and Dietary Advice

Section Name: Blueberry, Kale & Rice

### Allergens

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	Present in the Facility, but not present in the Product or on the Production Line	Yes	Yes	May Contain	-	
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 Facility, but not present in the Product or on the Production Line	Yes	Yes	May Contain	-	
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	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	No
2 Vegans	No
3 Coeliacs	No

### Validation Overrides

### Declaration

#### Declarations

MAY CONTAIN TRACES OF MILK AND WHEAT.

Other Allergen Declarations:

Text  
MAY CONTAIN MILK AND WHEAT.



## ALLERGY AND DIETARY ADVICE - Strawberry, Carrot & Quinoa

### Allergy and Dietary Advice

Section Name: Strawberry, Carrot & Quinoa

#### Allergens

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	Present in the Facility, but not present in the Product or on the Production Line	Yes	Yes	May Contain	-	
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 Facility, but not present in the Product or on the Production Line	Yes	Yes	May Contain	-	
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	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	No
2 Vegans	No
3 Coeliacs	No

#### Validation Overrides

#### Declaration

##### Declarations

MAY CONTAIN TRACES OF MILK AND WHEAT.

Other Allergen Declarations:

Text  
MAY CONTAIN MILK AND WHEAT.

## ALLERGY AND DIETARY ADVICE - Root Veggies & Apple

Allergy and Dietary Advice

Section Name: Root Veggies & Apple

### Allergens

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	Present in the Facility, but not present in the Product or on the Production Line	Yes	Yes	May Contain	-	
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 Facility, but not present in the Product or on the Production Line	Yes	Yes	May Contain	-	
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	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	No
2 Vegans	No
3 Coeliacs	No

### Validation Overrides

### Declaration

#### Declarations

MAY CONTAIN TRACES OF MILK AND WHEAT.

Other Allergen Declarations:

Text  
MAY CONTAIN MILK AND WHEAT.

### NUTRITION - Blueberry, Kale & Rice

Nutrition

Section Name: Blueberry, Kale & Rice

Nutrition

What format is your laboratory information provided in?: -  
 Nutrition Panel: Infants through 12 months of age Children's Table (NEW FDA REGS Children's Table)  
 Heading Text: Amount Per Serving  
 Footnote: -  
 Columns to be Declared: Per Serving / Dry Matter  
 %Daily Value Per Serving  
 Serving Size: 1 Pouch (113g)  
 Servings Per Container: 3  
 Serving Quantity: 113 g  
 % DV Calculated based on: Infants  
 % RDI Calculated based on: Infants  
 Calculate Amounts: Yes  
 Source Of Data: -  
 Protein Digestibility Factor: 1

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		79.65	90				<input checked="" type="checkbox"/>
Total Fat	g	0	0	0	0	30	<input checked="" type="checkbox"/>
Saturated Fat	g	0	0				<input checked="" type="checkbox"/>
Trans Fat	g	0	0				<input checked="" type="checkbox"/>
Cholesterol	mg	0	0				<input checked="" type="checkbox"/>
Sodium	mg	8.85	10				<input checked="" type="checkbox"/>
Total Carbohydrate	g	17.7	20.0	19	21	95	<input checked="" type="checkbox"/>
Dietary Fiber	g	2.7	3.0				<input checked="" type="checkbox"/>
Total Sugars	g	8.8	10.0				<input checked="" type="checkbox"/>
Added Sugars	g Added Sugars	0	0				<input checked="" type="checkbox"/>
Protein	g	0.9	1.0	8	9	11	<input checked="" type="checkbox"/>
Vitamin D	mcg	0.0	0.0	0	0	10	<input checked="" type="checkbox"/>
Potassium	mg	265.49	300	40	45	700	<input checked="" type="checkbox"/>
Calcium	mg	26.55	30	10	10	260	<input checked="" type="checkbox"/>
Iron	mg	0.6	0.7	6	6	11	<input checked="" type="checkbox"/>

Declaration

Back of Pack Declaration

Nutrition Facts		
	Amount Per Serving	%Daily Value*
Servings Per Container	3	
Serving Size	1 Pouch (113g)	
Calories	90	
Total Fat	0g	0%
Saturated Fat	0g	
Trans Fat	0g	
Cholesterol	0mg	
Sodium	10mg	
Total Carbohydrate	20g	21%
Dietary Fiber	3g	
Total Sugars	10g	
Includes	0g Added Sugars	
Protein	1g	9%
Vitamin D	0.0mcg	0%
Potassium	300mg	45%
Calcium	30mg	10%
Iron	0.7mg	6%

Supporting statements

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

Text

## NUTRITION - Strawberry, Carrot & Quinoa

Nutrition

Section Name: Strawberry, Carrot & Quinoa

Nutrition

What format is your laboratory information provided in?: -  
 Nutrition Panel: Infants through 12 months of age Children's Table (NEW FDA REGS Children's Table)  
 Heading Text: Amount Per Serving  
 Footnote: -  
 Columns to be Declared: Per Serving / Dry Matter  
 %Daily Value Per Serving  
 Serving Size: 1 pouch 113g  
 Servings Per Container: 3  
 Serving Quantity: 113 g  
 % DV Calculated based on: Infants  
 % RDI Calculated based on: Infants  
 Calculate Amounts: Yes  
 Source Of Data: -  
 Protein Digestibility Factor: 1

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		61.95	70				<input checked="" type="checkbox"/>
Total Fat	g	0	0	0	0	30	<input checked="" type="checkbox"/>
Saturated Fat	g	0	0				<input checked="" type="checkbox"/>
Trans Fat	g	0	0				<input checked="" type="checkbox"/>
Cholesterol	mg	0	0				<input checked="" type="checkbox"/>
Sodium	mg	17.7	20				<input checked="" type="checkbox"/>
Total Carbohydrate	g	11.5	13.0	13	14	95	<input checked="" type="checkbox"/>
Dietary Fiber	g	2.7	3.0				<input checked="" type="checkbox"/>
Total Sugars	g	7.1	8.0				<input checked="" type="checkbox"/>
Added Sugars	g Added Sugars	0	0				<input checked="" type="checkbox"/>
Protein	g	0.5	0.6	5	5	11	<input checked="" type="checkbox"/>
Vitamin D	mcg	0.0	0.0	0	0	10	<input checked="" type="checkbox"/>
Potassium	mg	176.99	200	25	30	700	<input checked="" type="checkbox"/>
Calcium	mg	17.7	20	8	8	260	<input checked="" type="checkbox"/>
Iron	mg	0.4	0.4	4	4	11	<input checked="" type="checkbox"/>

Declaration

Back of Pack Declaration

Nutrition Facts		
	Amount Per Serving	%Daily Value*
Servings Per Container	3	
Serving Size	1 pouch 113g	
Calories	70	
Total Fat	0g	0%
Saturated Fat	0g	
Trans Fat	0g	
Cholesterol	0mg	
Sodium	20mg	
Total Carbohydrate	13g	14%
Dietary Fiber	3g	
Total Sugars	8g	
Includes	0g Added Sugars	
Protein	Less than 1g	5%
Vitamin D	0.0mcg	0%
Potassium	200mg	30%
Calcium	20mg	8%
Iron	0.4mg	4%

Supporting statements

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

Text



### NUTRITION - Root Veggies & Apple

Nutrition

Section Name: Root Veggies & Apple

Nutrition

What format is your laboratory information provided in?: -  
 Nutrition Panel: Infants through 12 months of age Children's Table (NEW FDA REGS Children's Table)  
 Heading Text: Amount Per Serving  
 Footnote: -  
 Columns to be Declared: Per Serving / Dry Matter  
 %Daily Value Per Serving  
 Serving Size: 1 pouch (113g)  
 Servings Per Container: 3  
 Serving Quantity: 113 g  
 % DV Calculated based on: Infants  
 % RDI Calculated based on: Infants  
 Calculate Amounts: Yes  
 Source Of Data: -  
 Protein Digestibility Factor: 1

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		61.95	70				<input checked="" type="checkbox"/>
Total Fat	g	0	0	0	0	30	<input checked="" type="checkbox"/>
Saturated Fat	g	0	0				<input checked="" type="checkbox"/>
Trans Fat	g	0	0				<input checked="" type="checkbox"/>
Cholesterol	mg	0	0				<input checked="" type="checkbox"/>
Sodium	mg	44.25	50				<input checked="" type="checkbox"/>
Total Carbohydrate	g	14.2	16.0	15	17	95	<input checked="" type="checkbox"/>
Dietary Fiber	g	2.7	3.0				<input checked="" type="checkbox"/>
Total Sugars	g	6.2	7.0				<input checked="" type="checkbox"/>
Added Sugars	g Added Sugars	0	0				<input checked="" type="checkbox"/>
Protein	g	0.6	0.7	6	6	11	<input checked="" type="checkbox"/>
Vitamin D	mcg	0.0	0.0	0	0	10	<input checked="" type="checkbox"/>
Potassium	mg	247.79	280	35	40	700	<input checked="" type="checkbox"/>
Calcium	mg	26.55	30	10	10	260	<input checked="" type="checkbox"/>
Iron	mg	0.3	0.3	2	2	11	<input checked="" type="checkbox"/>

Declaration

Back of Pack Declaration

Nutrition Facts		
	Amount Per Serving	%Daily Value*
Servings Per Container	3	
Serving Size	1 pouch (113g)	
Calories	70	
Total Fat	0g	0%
Saturated Fat	0g	
Trans Fat	0g	
Cholesterol	0mg	
Sodium	50mg	
Total Carbohydrate	16g	17%
Dietary Fiber	3g	
Total Sugars	7g	
Includes	0g Added Sugars	
Protein	Less than 1g	6%
Vitamin D	0.0mcg	0%
Potassium	280mg	40%
Calcium	30mg	10%
Iron	0.3mg	2%

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*:	PC Organic Variety Pack Fruit & Veg Puree
Flavor/Variety *PACK COPY REQUIRED*:	3 X ORGANIC BLUEBERRY, KALE & RICE 3 X ORGANIC ROOT VEGGIES & APPLE, 3 X ORGANIC STRAWBERRY, CARROT & QUINOA
Trademark Name *PACK COPY REQUIRED*:	N/A
Product Sub-descriptor *PACK COPY REQUIRED*:	9 - 4 OZ (113g) POUCHES NET WT 36 OZ (2 LB 4OZ) 1.02kg
Brand:	Parent's Choice
Do Not Use:	-
Brand Type:	Glossary
WM 6 Digit Vendor Number:	033756

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

#### Quantities

Declared Quantity Type:	Fixed Weight
Units Printing:	Preprinted
Declared Quantity (as Displayed on Package) *PACK COPY REQUIRED*:	NET WT 36 OZ (2 LB 4 OZ) 1.02kg
Location:	Front of Pack
Not Required:	Yes
Drained Weight *PACK COPY REQUIRED - IF APPLICABLE*:	-
Location:	-
Print Height:	6mm

### Icons, Claims and Logos

#### Icons, Claims and Logos \*PACK COPY REQUIRED\*

Logo:	-	
Icons		
Icons	Additional information (not in Glossary)	Use on Pack
-	USDA Organic	Both
Nutrition Claims		
Text		Use on Pack
OU Kosher		Both
Nutrition Icons		
Icon	Additional information (not in Glossary)	Use on Pack
Great For You Icon	-	Both
Learn more at: WalmartGreatForYou.com	SIDE PANEL	Back of Pack
Claims / Statements		
Text		Use on Pack
*This age is provided as guidance only.		Back of Pack
Made with Real Fruit and Vegetables		Both
No Artificial Flavors & Colors		Both
9 PACK		Both
Safety and Warning Phrases		
Text		Use on Pack
Do not leave children unattended while feeding.		Back of Pack
Keep plastic cap away from children.		Back of Pack
DO NOT use if cap seal is broken or pouch is damaged or swollen.		Back of Pack
To decrease the risk of choking: Children should be seated upright.		Back of Pack
WARNING:		Back of Pack
DO NOT microwave or boil pouch.		Back of Pack
Sustainability		
Text		Use on Pack
How2Recycle		Back of Pack

Taste Icons

Icon	Additional information (not in Glossary)	Use on Pack
-	-	Do Not Use

Other Icons

Icon	Additional information (not in Glossary)	Use on Pack
USDA Organic Icon	-	Both
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

Boil

Other

Cooking Icons

Icon	Additional information (not in Glossary)	Use on Pack
-	-	Do Not Use

Cooking Warnings

Text	Use on Pack

Preparation Guidelines

Preparation Guidelines:	-
-------------------------	---

Serving & Recipe

Serving and Recipe Information

Serving Suggestions:

SERVING INSTRUCTIONS:

For best experience, massage the package before feeding. Squeeze onto a spoon or into a bowl or enjoy directly from the pouch.

Serves: 9

Recipe Suggestions: -

Storage/Lot/Batch Coding

Storage/Lot/Batch Coding

Storage Statements

Text  
 STORAGE:  
 Store unopened pouch at room temperature  
 After opening, refrigerate any unused portion and use within 24 hours  
 Best If Used by Date on bottom of the package  
 Are standard frozen product storage No  
 guidelines required?:

Home Freezing Guidelines

Text

Defrosting Guidelines

Text

Storage Icons

Storage Icon	Supporting Text	Use on Pack
-	-	Do Not Use

Product Coding

Statement	Use on Pack
-	Do Not Use

Location of Product Code: Elsewhere On Packaging  
 Storage Text: -

Additional

DO NOT USE

Code  
 681131402859

Shipping Case Code

Code

Certificates

Type Certificate No. Icon Use on Pack

Country of Origin Statement 1: Product of  
 Country of Origin Country 1: Chile  
 Country of Origin Statement 2: -  
 Country of Origin Country 2: -  
 Primary Ingredients Country of Origin: Text  
 Distribution Text: DISTRIBUTED BY: Walmart Inc., Bentonville, AR 72716  
 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: Stage 2  
 6+months\*  
 Any Other Information Back of Pack: \*This age is provided as a guidance only.  
 Product Certified Organic by Ecocert S.A. (Must reside just above "PRODUCT OF CHILE" verbiage on NLEA Panel.)

Non Copy Information

Non Copy Information

Pack Copy to be forwarded to: Sun Branding (Parker Williams) - Grocery (Great Value), Baby Food (Parent's Choice), OTC (ReliOn & Equate)  
 Design Comments: -  
 Reason for Issue: New Item  
 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: -

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
---------	----------	------------------	-------------	-------	-------------	-------------

Dielines, Print  
Specs and  
Supporting  
Information (i.e.  
How2Recycle

Walmart  
Gold  
Standard

Tina Bright

Other Details

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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	State	Zip Code
Faret S.A.	Tina Bright	t.bright@fruselva.com	479-366-9426	-		
Country	Address Line 1	Address Line 2	City / Town			
Chile	CALLE TILTIL 2.300	-	MACUL	-		-
<input type="checkbox"/> GPS Latitude	GPS Longitude					
-	-					
Packaging Component	Print process	Print substrate	Packaging format	Colors		
Carton	see attached printer spec form	see attached printer spec form	see attached printer spec form	see attached printer spec form		

Approval Details

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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	Per individual flavor specifications	Visual	Per lot
Aroma	Per individual flavor specifications	Organoleptic	Per lot
Color	Per individual flavor specifications	Visual	Per lot
Texture	Per individual flavor specifications	Organoleptic	Per lot
Flavor	Per individual flavor specifications	Organoleptic	Per lot

#### Additional Attributes

Attribute	Description	Method	Frequency
-----------	-------------	--------	-----------

### Benchmarks

#### Benchmark

Product: PC Pouch Organic Variety Pack - 9pk

Brand	Description	Justification	User	Date
National Brand Item	Gerber organic - 0001500011855	Adaptation	Sarah Redford	07/13/20 09:38 AM

### Physical Requirements (PD/QA)

#### Physical Requirements (PD/QA)

Test	Minimum	Target	Maximum	Units	Method	Frequency
Date Codes / Lot Codes	N/A	Legible at 24". Plac24"ement per approved copy. Correct information providing traceability and shelf life. Attribute (Number Defective/Number Inspected)	N/A	1	Visual Evaluation	Per Lot
Net Weight / Net Volume	36 OZ	36 OZ	36.4 OZ	1	Weigh	Per Lot
Packaging - Ease of Opening/Closing	N/A	Package is easy to open/close.	N/A	1	Visual Evaluation	Per Lot
Packaging Defects	N/A	Package is free of defects	N/A	1	Visual Evaluation	Per Lot
Tamper Evident Feature Integrity	N/A	Present and functioning	N/A	1	Visual Evaluation	Per Lot
Viscosity	4.5	<10 cm	9.9	1	Direct Measurement	As needed

Other Physical Requirements (PD/QA):

-

### Chemical Requirements (PD/QA)

#### Chemical Requirements (PD/QA)

Parameter	Minimum	Target	Maximum	Units	Method	Frequency
Pesticide Mutli-Residue Screen	NA	<= Established US MRL Limits	>Established US MRL Limits	ppb/ppm	PAM Vol. 1	Per Lot
Brix/Titratable Acidity Ratio - Organic Blueberry Kale Rice	23:1	25:1	28:1	Ratio Calculation	Testing Method = Brix (AOAC 932.14c) [g sugar/100g liquid] to Titratable Acidity (AOAC 942.15) [g Tartaric Acid/kg]	Per Lot
Brix/Titratable Acidity Ratio - Organic Strawberry Carrot Quinoa	21:1	26:1	32:1	Ratio Calculation	Ratio = (Brix/Acidity)*10 Testing Method = Brix (AOAC 932.14c) [g sugar/100g liquid] to Titratable Acidity (AOAC 942.15) [g Tartaric Acid/kg] Ratio = (Brix/Acidity)*10	Per Lot

Brix/Titratable Acidity Ratio - Organic Root Veggies & Apple	21:1	26:1	31:1	Ratio Calculation	Testing Method = Brix (AOAC 932.14c) [g sugar/100g liquid] to Titratable Acidity (AOAC 942.15) [g Tartaric Acid/kg]	Per Lot
pH	0	<4.2	<4.2	units of pH	Ratio = (Brix/Acidity)*10 AOAC 981.12, Modified	Per Lot
Other Chemical Requirements (PD/QA):						
-						

Food Safety Microbiological / Chemical Requirements

Food Safety Microbiological / Chemical Requirements

**1C – Wet Foods for Infants and Young Children - \*\* Please Reference Food Safety Requirements in Library & Help Documents > Walmart US Food Safety Documentation**

Test	Accept (m)	Reject (M)	n (number tests)	c (between m - M)	Row Comments (method)
NO ENTRY - REFER TO LIBRARY	Refer to Library	Refer to Library	Refer to Library	Refer to Library	No table entry. For most current Food Safety Micro/Chemical Requirements, please reference  <b>Library &amp; Help Documents &gt; Walmart US Food Safety Documentation</b>

PLEASE LEAVE THIS SECTION BLANK:

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:		Manufacture				
Period:		DAYS				
Format:		-				
Pack Coding:						
Display Until Code	Number (DAYS)	Outer case	Product Code	Number (DAYS)	Outer case	Comments
-	456	Yes	BEST If Used By MMM DD YYYY	-	-	BEST If Used By: MMM DD YYYY/ LOT PPP HH:MMDV LEGEND: MMM=Month DD=Day YYYY=Year LOT-Lot PPP= Julian Day HH:MM=time in military format D=Week Day (from 1 to 7) V=Filling Number (1,2,3 or 4) Case date/lot code EXAMPLE: BEST If Used By: JUL 16 2020 LOT 136 15:1421

Minimum Life into: DC DAYS: 182

Format of batch coding on Product: **FORMAT: BB DD MM YYYY/ LOT PPP HH:MMDV**  
**LEGEND: MMM=Month**  
**DD=Day**  
**YYYY=Year**  
**LOT-Lot**  
**PPP= Julian Day**  
**HH:MM=time in military format**  
**D=Week Day (from 1 to 7)**  
**V=Filling Number (1,2,3 or 4)**  
**EXAMPLE: BB 07 16 2020/LOT 136 15:1421**  
**NOTE: The code will be ink jet printed during production.**

#### 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)
Ambient Storage	32	104	0	80
Comments:	-			
Retailer Distribution Chain:	Ambient			

## PROCESS CONTROLS

### Process Steps

#### Process Steps

RECEPTION AND STORAGE OF RAW MATERIAL

STORAGE

MIXING INGREDIENTS

PASTEURIZATION

FILTRATION

RECEPTION, MAINTENANCE AND PACKAGES AND AUXILLIAR MATERIALS

HOT FILLING

HOT CAPPING

PASTEURIZATION

COOLING BATH

PACKING AND CODING

PALLETIZATION

STORAGE

### Critical Control Points

#### Critical Control Points

Process Step	CCP No.	Hazard	Control Measures	Critical Limits	Monitoring Procedures	Corrective Actions
Check of pH in the mixing tank	1	Microbiology	1) pH control of the mixing before to start the production 2) pH control of the final product	pH ≤ 4,2	What: pH How: pH-meter Frequency: Each batch production Who: Laboratory operator	1) In case of detecting the microbiological control is outside of microbiological limit, we will proceed to identified and block the production batch, The product will be verified again and If the product is according to specification, it can be released. 2) In case of detecting that the ph-meter is uncalibrated, the equipment is going to be calibrated again according procedure ITQA-CEM-013) In case of detecting the PCC control has not been verified correctly, the counter samples are going to be verified in order to guarantee the correct ph.
Check of filtration step	2	Physical:- Foreign bodies- Metals-Breakage material Biological: -Pathogens presence (e.g.Salmonella, S.aureus, B. cereus, C. botulinum) Chemical:-Cross contamination with allergens- Cleaning and disinfection products-Maintenance products	A filter with a mesh of 2 mm of diameter is provided. Filter checking after production. Cleaning by CIP at the end of production	Filter ≤ 2mm correct integrity	What: Filler How: Visual verification Frequency: after each production Who: The first and second machine operator	In case of detecting that the integrity of the filter is not correct we'll proceed to identify and block the production batch. Before the production runs again, the new filter will be checked. RESPONSIBLE: Surveillance: Operator. Revision and checking: Head of shift/Production manager
Check of filling Temperature	3	Physical:- Foreign bodies- Metals-brittle material Biological: -Pathogens presence (e.g.Salmonella, S.aureus, B. cereus, C. botulinum) Chemical:-Cross contamination with allergens- Cleaning and disinfection products-Maintenance products	1) Check of the temperature of the filler along the production. Automatic stop when Temp is below 90 °C . 2) Check of the temperature on the screen by operators every 30 minutes. 3) Check of the temperature inside the pouches by operators with a	Filling Temperature: T≥90°C Product Temperature after filling: T≥90°C	What: Temperature How: Analysis data through temperature sensors and Measured by probe Frequency: Each 30 minutes The first or second machine operator	1) If the filler detects a temperature below 90° C, the machine stops automatically. 2) In case of detecting the temperature of the product in the pouch is below 90°C(which is checked every 30 min) then a new sample by measuring the temperature with 2 different thermometers is taken, in order to ensure that the thermometer is working properly. If the temperature is not correct,we'll proceed to identify and block the production of the preceding 30 min.Before starting the production again, the temperature selected on

<p>Check of faulty capping</p>	<p>4</p>	<p>Physical:- Foreign bodies- Metals-brittle material Biological:-Pathogens presence (e.g.Salmonella, S.aureus, B.cereus, C. botulinum) Chemical:-Cross contamination with allergens- Cleaning and disinfection products-Maintenance products</p>	<p>thermometer every 30 minutes.</p> <p>1) Automatic rejection Control into the filler. 2) Manual check of the correct capping by operators every 30 minutes (according to reference instruction)</p>	<p>Correct Capping</p>	<p>What: Capping How: Sample verification through reference instruction Frequency: Each 30 minutes Who: The first or second machine operator</p>	<p>the screen is verified in order to assure that this parameter is correct. RESPONSIBLE: Vigilance : Operator. Review and verification: Head of shift/ Production manager.</p> <p>1) Automatic rejection control of defective caps into the filler. 2) In case of detecting a faulty capping in one of the manual checks (which is checked every 30 min), to identify and block the production of the preceding 30 min. .Before starting the production again it is ensured also that the automatic rejection works properly. RESPONSIBLE: Vigilance : Operator. Review and verification: Head of shift/ Production manager.</p>
<p>Check of Temperature into the pasteurization tunnel</p>	<p>5</p>	<p>Physical:- Foreign bodies- Metals-brittle material Biological:-Pathogens presence (e.g.Salmonella, S.aureus, B.cereus, C. botulinum) Chemical:-Cross contamination with allergens- Cleaning and disinfection products-Maintenance products</p>	<p>Temperature 1) Check of the temperature on the screen by operators every 30 minutes. 2) Check of the temperature inside the pouches by operators with a thermometer every 30 minutes. 3) Check of the temperature of the filler along the production. Automatic stop when Temp is below 90 °C . TIME 1) Control of residence time inside the tunnel by operators with a chronometer every 30 minutes.</p>	<p>Temperature of the tunnel ≥ 90° C. Temp into the pouch: T≥ 90° C Residence Time inside the tunnel: 3' 30"</p>	<p>What: Temperature How: Analysis data through temperature sensors Frequency: Each 30 minutes Who: The first or second machine operator</p>	<p>1) In case of detecting the temperature of the pasteurization tunnel (on the screen) is below 90°C (which is checked every 30 min) 2) In case of detecting the temperature of the product is below 90°C when it leaves from it (which is checked every 30 min) In both cases, a new sample by measuring the temperature with 2 thermometers different is taken in order to make sure the thermometer is working properly. If that is the case, to identify and block the production of the preceding 30 min. Before starting the production again it is ensured that the temperature selected on the screen is correct. 3) In case of detecting the residence time inside the tunnel is below 3'30" (which is checked every 30 min) . If the residence time is not correct,we'll proceed to identify and block the production of the preceding 30 min. RESPONSIBLE: Vigilance : Operator. Review and verification: Head of shift/ Production manager.</p>
<p>Check of product Temperature after the cooling bath</p>	<p>6</p>	<p>Physical:- Foreign bodies- Metals-brittle material Biological:-Pathogens presence (e.g.Salmonella, S.aureus, B.cereus, C. botulinum) Chemical:-Cross contamination with allergens- Cleaning and disinfection products-Maintenance products</p>	<p>1) Check of the cooling bath Temp by operators every 30 minutes.2) Check of the product Temp after the cooling bath by operators every 30 min.</p>	<p>Temperature of water in the cooling bath. T ≤20°C. Temp of the product after cooling bath ≤40°C</p>	<p>What: Temperature How: Analysis data through temperature sensors Frequency: Each 30 minutes Who: The first or second machine operator</p>	<p>1) In case of detecting the temperature of the cooling bath is upper 20°C (wich is checked every 30 min) .2) In case of detecting the product's temperature detecting is upper 40°C (which is checked every 30 min) If the temperature is not correct,we'll proceed to identify and block the production of the preceding 30 min.Before starting the production again, the temperatures is verified in order to assure that this parameter is correct. RESPONSIBLE: Vigilance : Operator. Review and verification: Head of shift/ Production manager</p>

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: Parent's Choice 9 pack carton/3 per master case					
<input type="checkbox"/> Component Description	Level	Food Contact	Specification	Component Weight (g)	% Recycled Content
Stem Fitment Pouch	PRIMARY - POUCH	Yes	NA	14	0
Print Method	Weight of Recycled Content (g)	Packaging Supplier	Country of Origin	Certification	Material
Rotoguavere	0	Qualapack Group	Italy		PLASTIC - FLEXIBLE - PE - MULTI LAYER
<input type="checkbox"/> Component Description	Level	Food Contact	Specification	Component Weight (g)	% Recycled Content
Micro Onda E Currogate Carton	PRIMARY - 1-PIECE FOLDING CARTON	No	NA	108	20
Print Method	Weight of Recycled Content (g)	Packaging Supplier	Country of Origin	Certification	Material
Offset	9	FARET S.A.	Chile		CORRUGATE - MICROFLUTE
<input type="checkbox"/> Component Description	Level	Food Contact	Specification	Component Weight (g)	% Recycled Content
Currogate Carton	SECONDARY - SHIPPER CASE	No	NA	325	80
Print Method	Weight of Recycled Content (g)	Packaging Supplier	Country of Origin	Certification	Material
NA	260	Smurfit Kappa	Chile		CORRUGATE - B FLUTE
<input type="checkbox"/> Component Description	Level	Food Contact	Specification	Component Weight (g)	% Recycled Content
TAMPER EVIDENT SAFETY CAP	PRIMARY - CAP	Yes		2.9	0
Print Method	Weight of Recycled Content (g)	Packaging Supplier	Country of Origin	Certification	Material
NA	0	QUALAPACK	Italy		PLASTIC - RIGID - HDPE

How2Recycle Information

Text	Supporting Text	Used on Pack
How2Recycle Rating - Partially recyclable or not yet recyclable (Yellow Rating)	Multi-Layer Pouch-Not Recyclable; See website for cap, paper box recyclable	Back of Pack

### Palletization

Details

Crate/Shipper/Dolly Type:	-
Units per Consumer Pack:	9
Units Per Case/Crate/Shipper:	27
Crates/Cases per Pallet Layer:	18
Layers per Pallet:	7
Pallet Height:	68.25
Method of Pallet Wrap & Stabilization:	Film and cornerbacks
Comments:	Pallet High: inches
Total Cases Per Pallet:	126
Maximum Pallet Stack:	2

### 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
Supplier Authorised	Active	08/15/23 01:50 PM	Waihong Leong	-
Collaborative Draft	Supplier Authorized	07/26/23 08:46 AM	Vanessa Siahmakoun	-
Supplier Draft	Collaborative Draft	06/14/23 03:45 PM	Vanessa Siahmakoun	-
-	-	06/14/23 03:40 PM	Vanessa Siahmakoun	-

Change History Revisions

Created On:	06/14/23 03:41 PM	Created By:	Vanessa Siahmakoun (v.siahmakoun@fruselva.com)
Changed On:	08/15/23 01:50 PM	Changed By:	Waihong Leong (Waihong.Leong@walmart.com)

Modified	Modified by	Section	Spec	Status	No. Of Field Changes
06/14/23 03:41 PM	Vanessa Siahmakoun (v.siahmakoun@fruselva.com)	-	-	-	0
06/14/23 03:41 PM	Vanessa Siahmakoun (v.siahmakoun@fruselva.com)	-	-	-	0
06/14/23 03:41 PM	Vanessa Siahmakoun (v.siahmakoun@fruselva.com)	-	-	-	0
06/14/23 03:41 PM	Vanessa Siahmakoun (v.siahmakoun@fruselva.com)	-	-	-	0
06/14/23 03:41 PM	Vanessa Siahmakoun (v.siahmakoun@fruselva.com)	-	-	-	0
06/14/23 03:41 PM	Vanessa Siahmakoun (v.siahmakoun@fruselva.com)	-	-	-	0
06/14/23 03:41 PM	Vanessa Siahmakoun (v.siahmakoun@fruselva.com)	-	-	-	0
06/14/23 03:41 PM	Vanessa Siahmakoun (v.siahmakoun@fruselva.com)	-	-	-	0
06/14/23 03:41 PM	Vanessa Siahmakoun (v.siahmakoun@fruselva.com)	-	-	-	0
06/14/23 03:41 PM	Vanessa Siahmakoun (v.siahmakoun@fruselva.com)	-	-	-	0
06/14/23 03:41 PM	Vanessa Siahmakoun (v.siahmakoun@fruselva.com)	-	-	-	0
06/14/23 03:41 PM	Vanessa Siahmakoun (v.siahmakoun@fruselva.com)	-	-	-	0
06/14/23 03:41 PM	Vanessa Siahmakoun (v.siahmakoun@fruselva.com)	-	-	-	0
06/14/23 03:41 PM	Vanessa Siahmakoun (v.siahmakoun@fruselva.com)	Finished Product Standards	Supplier Draft	-	0
06/14/23 03:42 PM	Vanessa Siahmakoun (v.siahmakoun@fruselva.com)	Main Details	Supplier Draft	-	0
06/14/23 03:43 PM	Vanessa Siahmakoun (v.siahmakoun@fruselva.com)	Allergy and Dietary Advice - Blueberry, Kale & Rice	Supplier Draft	-	0

06/14/23 03:44 PM	Vanessa Siahmakoun (v.siahmakoun@fruselva.com)	Allergy and Dietary Advice - Blueberry, Kale & Rice	Supplier Draft	0
06/14/23 03:45 PM	Vanessa Siahmakoun (v.siahmakoun@fruselva.com)	Allergy and Dietary Advice - Blueberry, Kale & Rice	Supplier Draft	0
06/14/23 03:45 PM	Vanessa Siahmakoun (v.siahmakoun@fruselva.com)	Main Details	Collaborative Draft	2
06/28/23 10:56 AM	Tina Bright (Fruselva) (t.bright@fruselva.com)	Finished Product Standards	Collaborative Draft	0
07/19/23 01:03 PM	Brian Morrison (brian.morrison@walmart.com)	Finished Product Standards	Collaborative Draft	0
07/26/23 08:46 AM	Vanessa Siahmakoun (v.siahmakoun@fruselva.com)	Main Details	Collaborative Draft	3
07/26/23 08:46 AM	Vanessa Siahmakoun (v.siahmakoun@fruselva.com)	Main Details	Supplier Authorized	3
08/15/23 01:50 PM	Waihong Leong (Waihong.Leong@walmart.com)	Main Details	Supplier Authorized	4
08/15/23 01:50 PM	Waihong Leong (Waihong.Leong@walmart.com)	Main Details	Active	2

Section Changes

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

**Attachments**

Section	Download	File Name / URL	Description	Bytes	Attached By Id	Attached On
		2019.10.16+WALMART+USA+pH+REPORT (1).pdf	pH Report	502639	Michael Bright	09/14/20
		LPA Certificado Org�nico NOP [Ecocert] - FRUSELVA AMERICA SPA [19.02.2021].pdf	Organic Certificate - Ecocert S.A. Fruselva	423690	Tina Bright (Fruselva)	06/11/21
		FPE 9ct 1.jpg	FPE1	605048	Sarah Redford	02/08/21
Dielines, Print Specs and Supporting Information (i.e. How2Recycle icons, Kosher Symbol etc.) attachments should be uploaded into ProSpecArt.		Walmart+GOLD+STANDARD+Print+Specs_PCVRTYPK3.pdf	Walmart Gold Standard Print Specs - PC Variety 9pk Carton	2360715	Tina Bright (Fruselva)	08/31/20
Nutrition		Walmart Stores, Inc. - Fruselva Am�rica SpA.pdf	KOSHER CERTIFICATE	151115	Jorge Comejo	06/11/21
Dielines, Print Specs and Supporting Information (i.e. How2Recycle icons, Kosher Symbol etc.) attachments should be uploaded into ProSpecArt.		PC Organic Variety 9 Pk Carton Prepopulated Dieline v2.ai	PC Org Vrty 9pk PrePop Dieline v2	1700323	Tina Bright (Fruselva)	10/21/20
		PC Organic Variety 9 Pk Carton Dieline.ai	PC Org Vrty 9pk Crtn Prepopulated Dieline	1712168	Tina Bright (Fruselva)	08/28/20
		FPE 9 ct 2.jpg	FPE2	734643	Sarah Redford	02/08/21
Labeling Copy		How2Recycle+Logo+for+PC+4pack+Baby+Food+Carton (1).pdf	How2Recycle	232990	Michael Bright	09/14/20
Formula and Raw Materials		Fruselva's raw materials statement organic pack.pdf	Raw materials statement organic 9 pack HACCP FLOW CHART AND CCP FRUSELVA	191577	Jorge Comejo	11/16/20
Process Controls		Haccp+Flow+Chart+and+CCP (1).pdf		542795	Michael Bright	09/14/20
		FPE 9ct 4.jpg	FPE4	668183	Sarah Redford	02/08/21
		FPE 9ct 3.jpg	FPE3	510805	Sarah Redford	02/08/21



