

## INGREDIENT DATA CHECKLIST

\_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

Vendor Name: Cebro Frozen Foods, Inc.  
 Vendor Address: 2100 Orestimba Road  
Newman, CA. 95360  
 Contact Name(s): Rich Brown  
 Contact Title (s): General Manager  
 Contact Phone: 209.862.0150  
 Contact Fax: 209.862.0717  
 Contact e-mail: [Rich@cebrofrozenfood.com](mailto:Rich@cebrofrozenfood.com)  
 Ingredient Name: \_\_\_\_\_  
 Ingredient Number: \_\_\_\_\_

**Return to:**

Name: \_\_\_\_\_  
 Phone: \_\_\_\_\_  
 e-mail: \_\_\_\_\_  
 Fax: \_\_\_\_\_

Ingredient Name: \_\_\_\_\_  
 Ingredient Number: \_\_\_\_\_

**SECTION I**

- |   |   |
|---|---|
| 1. Actual Shipping Label for Processed Materials(Please attach/fax)<br>Please note any differences between USDA (United States Department of Agriculture), FDA (Food and Drug Administration) | <b>FAX</b>  |
| 2. For all Items: Completed Letter of Continuing Guaranty (see attachment)  | <b>FAX</b>  |
| 2A.   |   |
| - Copy of USDA (or other appropriate government agency) approval form (Please attach/fax)   | <b>N/A</b>  |
| - If ingredient statement lists natural flavor, HVP, or Soy Protein Concentrate, a PMC letter, or Meat/Poultry Ingredient Data sheet is required.   | <input style="width: 40px; height: 15px;" type="text"/> |
| - Completed Letter of Guarantee (see attachments)   | <b>FAX</b>  |
| 2B. For seafood products only, a letter of guarantee indicating a HACCP plan that complies with the federally mandated HACCP regulation.  | <b>N/A</b>  |
| 3. INGREDIENT SPECIFICATION which includes the following information. (Please attach/fax)   | <b>XX</b>   |
| 3A. Ingredient Breakdown (including flavors) and Disclosure (see "Ingredient Breakdown" tab).   | <b>XX</b>   |
| 3B. For all materials for which a standard of identity applies, certification the component complies with the requirements of the standard of identity.                                       | <b>N/A</b>  |
| 3C. Ingredient Statement - Must match ingredient label, and must fully disclose processing aides, sources of oil, maltodextrin, starch, vegetable gum and lecithin.                           | <b>XX</b>   |
| - Documentation of any material/components originating from countries outside of the U.S. and the origin for the following items.   | <b>N/A</b>  |
| Source of Vegetable Oil (i.e. Corn, Peanut, etc.)   | <b>N/A</b>  |
| Source of Vegetable Gums (Guar, Locust)   | <b>N/A</b>  |
| Source of Lecithin (i.e. Soy, Egg, etc.)  | <b>N/A</b>  |
| Sub-list any enrichments  | <b>N/A</b>  |
| Source of Maltodextrin (i.e. Corn, Tapioca, etc.)*  | <b>N/A</b>  |
| Source and type of Starches (i.e. Corn, Potato)*  | <b>N/A</b>  |

\* If source not disclosed on label, must be included in specification or submitted on Company letterhead.

**INGREDIENT DATA CHECKLIST**

3C. Continued

- Declare the presence of the following ingredients:

	YES	NO
❖ MSG	<input type="checkbox"/>	<input checked="" type="checkbox"/>
❖ Sulfites	<input type="checkbox"/>	<input checked="" type="checkbox"/>
❖ Nitrites	<input type="checkbox"/>	<input checked="" type="checkbox"/>
❖ Red # 40	<input type="checkbox"/>	<input checked="" type="checkbox"/>
❖ Blue #1	<input type="checkbox"/>	<input checked="" type="checkbox"/>
❖ Yellow # 5	<input type="checkbox"/>	<input checked="" type="checkbox"/>
❖ Yellow # 6	<input type="checkbox"/>	<input checked="" type="checkbox"/>
❖ Other certified colors	<input type="checkbox"/>	<input checked="" type="checkbox"/>
❖ Bromated Flour	<input type="checkbox"/>	<input checked="" type="checkbox"/>
❖ BHA	<input type="checkbox"/>	<input checked="" type="checkbox"/>
❖ Saccharin	<input type="checkbox"/>	<input checked="" type="checkbox"/>
❖ Irradiated Ingredients	<input type="checkbox"/>	<input checked="" type="checkbox"/>
❖ BHT	<input type="checkbox"/>	<input checked="" type="checkbox"/>
❖ TBHQ	<input type="checkbox"/>	<input checked="" type="checkbox"/>

3D. Product Description

3E. Shipping Temperature (min, max, range) \_\_\_\_\_ 0 \_\_\_\_\_ deg. F \_\_\_\_\_ 15 \_\_\_\_\_ deg. F

3F. Storage Temperature (min, max, range) \_\_\_\_\_ 0 \_\_\_\_\_ deg. F \_\_\_\_\_ 15 \_\_\_\_\_ deg. F

3G. Shelf Life Froze|  720  Days

3H. Other special handling requirements YES  NO

Please specify: \_\_\_\_\_  
 \_\_\_\_\_

3I. Kosher YES  NO

If ingredient is Kosher, supply Rabbinical certificate.

If ingredient is Kosher, check the appropriate box below.

Kosher Pareve	<input type="checkbox"/>
Kosher for Dairy	<input type="checkbox"/>
Kosher for Passover	<input type="checkbox"/>
Kosher for Meat	<input type="checkbox"/>

3J. Physical Parameters (Color, Piece Size, etc.)

3K. Chemical Parameters (Fat, Sodium, Moisture, etc.)

3L. Microbiological Limits

3M. Net weight and description of packaging available (Drum, Bag, Box, etc.) 45/lb box or 1000 lb tote MAP

3N. Nutrition analysis, ranges are not acceptable, nor Nutrition Facts Panel.   
 (See Nutrition Analysis Attachment)

3O. Documentation of any materials containing trans fatty acids, include source and percentage.

3P. Product Data Sheet, and Material Safety Data Sheet (where applicable)

3Q. Vegetarian Status YES  NO   
 If yes, identify which category applies: Vegan  Ovo-Lacto

3R. Organic? YES  NO   
 If organic, attach documentation.

3S. Vendor Standard Unit of Measure for Ingredient (example: gallons, lbs., concentration, brix, grainage)  Lbs/Kg