**Facility Name Item Code Description Expiration 61-90 Days**

Dallas, TX (RP) 1B01-003 Beyond Burger 3.0 8 oz 4 lbs (R) 9/9/22 3

Logo

Description automatically generated with medium confidence **Beyond Meat® Product Specification**

**Item# 1B01-003 Beyond Burger®, 4 oz Retail**

Revision Date: 02/02/2021

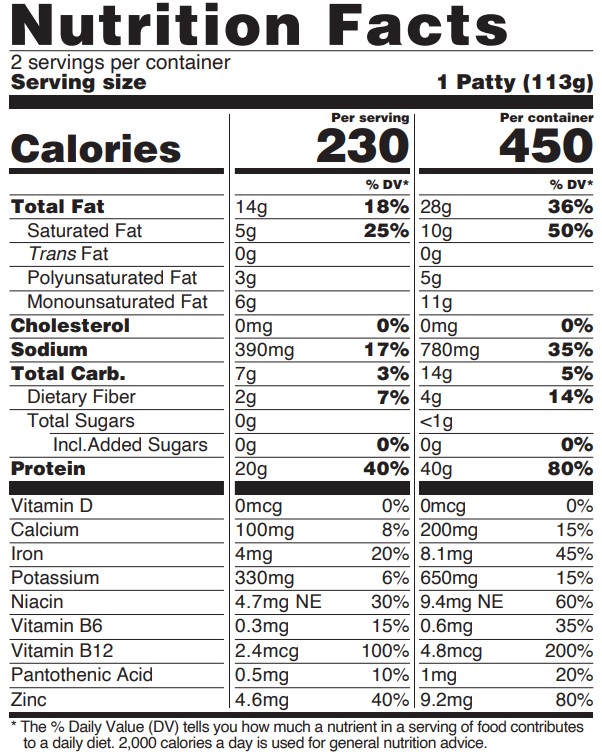
**Section A: Description:**

BEYOND MEAT® – Beyond Burger® is a plant-based patty made out of pea protein; frozen, uncooked. This formula is proprietary to, and owned by BEYOND MEAT®.

**Section B: Label Information:**

**1.**

**Nutritional Information**



The data contained herein is confidential business information belonging to BEYOND MEAT. It must be returned to BEYOND MEAT immediately upon request. Any unauthorized use or dissemination, including photocopying, is strictly

without this legend constitutes an unauthorized dissemination thereof.

**Per 100g Unrounded**:

|  |  |
| --- | --- |
| **Nutrients** | **Per 100g**  **(Unrounded)** |
| Calories | 201 |
| Total Fat | 11.9 g |
| Saturated Fat | 4.27 g |
| Trans Fat | 0.06 g |
| Polyunsaturated Fat | 2.24 g |
| Monounsaturated Fat | 5 g |
| Cholesterol | 0 mg |
| Sodium | 343 mg |
| Total Carbohydrates | 6.3 g |
| Dietary Fiber | 1.77 g |
| Available Carbohydrates | 4.53 g |
| Total Sugars | 0.3 g |
| Added Sugars | 0 g |
| Protein | 17.9 g |
| Vitamin D | 0 mcg |
| Calcium | 88 mg |
| Iron | 3.6 mg |
| Potassium | 289 mg |
| Niacin | 4.23 mg NE |
| Pantothenic Acid | 0.498 mg |
| Vitamin B6 | 0.27 mg |
| Vitamin B12 | 2.14 mcg |
| Zinc | 4.1 mg |

# 2. Ingredient Statement

Water, Pea Protein\*, Expeller Pressed Canola Oil, Refined Coconut Oil, Rice Protein, Natural Flavors, Dried Yeast,

Cocoa Butter, Methylcellulose, Contains 1% or Less: Potato Starch, Salt, Potassium Chloride, Beet Juice Color,

Apple Extract, Pomegranate Concentrate, Sunflower Lecithin, Vinegar, Lemon Juice Concentrate, Vitamins and Minerals (zinc sulfate, niacinamide [vitamin B3], pyridoxine hydrochloride [vitamin B6], cyanocobalamin [vitamin B12], calcium pantothenate).

# 3. Cooking and Handling Instructions

|  |  |
| --- | --- |
| • | Keep refrigerated and use within 3 days of opening. Do not refreeze. Cook thoroughly before serving. |
| • | If purchased frozen, thaw in refrigerator before cooking and consume within 10 days of thawing in the refrigerator. |
| • | Heat grill or pan to medium-high heat and cook patties for about 4 minutes per side |
| • | Do not overcook, edge and interior of patty will still be red or pink when fully cooked |
| • | Fully cooked when internal temperature reaches 165°F / 74°C. |

# 5. Other Statements

No Gluten

No Soy

Non-GMO

Vegan

Kosher

\*Peas are legumes. People with severe allergies to legumes like peanuts should be cautious when introducing pea protein into their diet because of the possibility of a pea allergy. Contains no peanuts or tree nuts.

**Section C: Specification Standards**

# 1) Physical Standards

|  |  |
| --- | --- |
| **Physical Standards** | **Target** |
| Defects\*  (\*not exhaustive list) | Deformed patties and non-uniform edges  Patty touching the sealing plastic  No visual solid fat in patty  Cracks or gaps in patty |
| Dimensions | Target Length: 90 mm; Range: 87.5 - 92 mm  Target Height: 20 mm; Range: 17.5 – 22.5 mm |
| Patty Weight | Target: 113g; Range: 109 – 118g |

# 2) Finished Product Organoleptic Standards

|  |  |
| --- | --- |
| **Attribute** | **Description** |
| Appearance and Color: | (In package): 2 – 113g round, non-meat patties in a plastic tray; film should be tightly sealed, with minimal to no wrinkling; visible product should have a matte, meat-like appearance with no fluid buildup around perimeter  (Out of package):  Raw color red-pink to pink with purple to grey tones; white fat dispersed throughout; some brown particles also noticeable |
|  | Cooked color brown-grey to grey with slight pink to purple tones; no white fat or brown particles visible in cooked state |
| Texture and Mouthfeel: | Firm meat-like texture with firm initial bite and heterogeneous, cohesive chew and fatty, moist mouthfeel; slight fatty mouth-coating |
| Flavor and Aroma: | Aroma and flavor are meaty, beefy with savory, grilled, and fatty notes |

# 3) Finished Product Microbiological & Chemical Standards

* The methodology for testing shall follow CURRENT A.O.A.C. approved methods or U.S.D.A./F.D.A. recognized methods. Standard quantitative methods used (plate count, MPN) may not detect CFU counts of less than 10/gram.
* Frequency of testing and tests conducted may change based on historical data and risk assessment.

**Section D: Packaging/Coding/Storage**

# 1) Packaging – 1B01 Retail

|  |  |
| --- | --- |
| **Master Case – Retail SKU** |  |
| 1. Outer Dimensions: | 14.25” x 9.5625” x 6.6875” |
| 2. Pack Configuration: | 2 patties per tray / 8 trays per case / 16 patties per case |
| 3. Pallet Pattern | 13 cases per layer / 11 layers (143 cases per pallet) |
| 4. Case Gross Weight: | 5.5 lb |
| 5. Case Net Weight: | 4 lb |
| 6. Coding: | **Each case must be marked with:**  Company Name & Address    Product Name & UPC  Net Weight of Case  KEEP FROZEN 0°F / -18°C |
|  | **Best By & Lot Code Format:**  **Best By: DDMMMYYYY**; 12 months  DD: Day  MMM: Month YYYY:Year  example: 25MAR2020    **Lot Code: X 1B01-003 YJJJ HHMM**    X: Manufacturer Code  1B01-003: Item Number; Version#  YJJJ: Last Digit of Year + Julian Code for Date of Manufacture  HH: Hour of manufacture in 24-hour format  MM: Minute of manufacture    **Example: S 1B01-003 0266 08:15** |
| Primary/Secondary Packaging – Retail SKU | |
| Packaging | Clear PP Tray with Gas Barrier Lidding Film |
| Paperboard Sleeve | 8.78" x 7" x 1.63" |

# 2) Shipping and Storage

Product must be stored and shipped at -10°F to 10°F for best quality and shelf life. No exposure to temperature extremes above 30°F and below -20°F.

# 3) Shelf Life

**1B01-003 - Retail:**

**Unopened:** Frozen product Shelf Life is 12 months at 0°F / -18°C.

**Thawed:** Refrigerated product Shelf Life is 10 days unopened and 3 days opened under refrigerated conditions.

**Sleeve Artwork:**

Qr code

Description automatically generated

**Beyond Meat® Product Specification**

**Item# 1B01-003 Beyond Burger®, 4 oz Retail**

**Corrugate Artwork:**

A picture containing calendar

Description automatically generated



Dallas, TX (RP) 1P08-001 Beyond Sausage 1.0 - Brat (11 lbs) (FS) 9/8/22 211

**Beyond Meat® Product Specification**

**Item #1P08-001 (Food Service), The Beyond Sausage**™ **(Brat)**

**SPECIFICATION** Date: 06/09/2020

# Section A: Description

BEYOND MEAT® – The Beyond Sausage™Brat

This formula is proprietary to, and owned by BEYOND MEAT®.

**Section B: Label Information:**

**1. Nutritional Information (Foodservice):**

Table

Description automatically generated

## 1. Ingredient Statement

Water, Pea Protein\*, Refined Coconut Oil, Sunflower Oil, Natural Flavor, Contains 2% or less of: Rice Protein, Faba Bean Protein, Potato Starch, Salt, Vegetable Juice (for Color), Apple Fiber, Methylcellulose, Citrus Extract (to protect quality), Calcium Alginate Casing

Page 1 of 6

## 2. Cooking Instructions

|  |
| --- |
| **PAN:**   * Heat a non-stick pan to medium to medium-high heat * Add sausage and cook for about 6 minutes, turning frequently * Cook until it has reached an internal temperature of 165F **GRILL:** * Pre-heat grill to 500F (when covered) * Lightly brush sausages with oil, grill for about 6 minutes, turning halfway through * Cook until it has reached an internal temperature of 165F **GRIDDLE:** * Cook in non-stick griddle at max temperature setting for about 7 minutes, turn frequently • Cook until it has reached an internal temperature of 165F |

## 4. Thawing Instructions

Store frozen

Defrost sausages before use

Defrost in refrigerator overnight by laying links out in a single layer on a lined and wrapped

sheet tray

Do not refreeze after defrosting

Cook within 3 days of thaw

## 5. Other Statements

Vegan

Kosher

Non-GMO

No Gluten

No Soy

\*Peas are legumes. People with severe allergies to legumes like peanuts should be cautious when introducing pea protein into their diet because of the possibility of a pea allergy. Contains no peanuts or tree nuts.

# Section C: Specifcation Standards

## 1) Physical Standards

|  |  |
| --- | --- |
| **Physical Standards** | **Target** |
| Diameter | 31 – 33mm |
| Uncooked Weight | Target: 100g per link, Range: 97 – 103 g per link |
| Cooked Weight | About 76g per link |
| Defects\*  (\*not exhaustive list) | Mis-shaped  Non-rounded edges  Lack of closure on ends  Uneven throughout link (clumping, lumps)  Leakage from casing  Unsmooth coating |

## 2) Finished Product Organoleptic Standards

|  |  |
| --- | --- |
| **Attribute** | **Description** |
| Appearance: | Round link, with a slight curve |
| Color: | Brindled ‘sausage’ mix, with white ‘fat’ chunks; pale link to pink |
| Texture: | Uncooked: Chewy meat-like texture with pieces of ‘fat’ chunks |
| Flavor (Cooked): | Meaty smell and aroma; savory blend of spice flavors |

## 3) Finished Product Microbiological & Chemical Standards

* The methodology for testing shall follow CURRENT A.O.A.C. approved methods or U.S.D.A./F.D.A. recognized methods. Standard quantitative methods used (plate count, MPN) may not detect CFU counts of less than 10/gram.
* Frequency of testing may change based on historical data and risk assessment.
* Exceptions to Max limits may be evaluated on a case by case basis in consultation with staff microbiologist/Quality Manager.

# Section D: Packaging/Coding/Storage

## 1) Packaging – 1P08-001 Bulk Food Service

|  |  |
| --- | --- |
| **Master Case – Food Service SKU** | |
| 1. Outer Dimensions: | 15” x 8” x 7” |
| 2. Case Cube: | 14 Ti: 7 Hi (98 cases/pallet) |
| 3. Case Gross Weight: | 11.6 lbs |
| 4. Case Net Weight: | 11 lbs. (4.98 kg) |
| 5. Coding: | **Each case must be marked with:**  Company Name & Address  Product Name & UPC  Units per Case  Net Weight of Units  KEEP FROZEN 0 – 18° C  \*Food Service additionally requires Nutriton Facts, Ingredient Statement, Allergen Statement.    **Use By & Lot Code Format:**  **Best Before: DDMMMYYYY**; 12 months  DD: Day  MMM: Month YYYY:Year  example: 23MAR2019    **Lot Code: X1P08-001 YJJJ HHMM**  X: Manufacturing Plant  1P08-001: Item Number, Version Number  Y: Year of Production (last digit)  JJJ: Julian Calendar Date of Production  HH: Hour of Production (24 hour format)  MM: Minute of Production |
| **Primary Packaging – Food Service SKU** | |
| 1. Materials: | Food Grade Bag  • Placed directly in master case |

1. **Shipping and Storage**

Product must be stored and shipped at -10° to 10°F for best quality and shelf life. No exposure to temperature extremes above 30°F and below -20°F.

1. **Shelf Life**

**1P08-001 - Food Service:**

**Unopened:** Product Shelf Life is 12 months at 0° F / -18 C.

**Thawed** Do not refreeze for quality purposes. Use within 3 days of start of thaw.

## Item #1P08-001 (Food Service)The Beyond Sausage™ (Brat)

**Case Label:**



A box with a label on it

Description automatically generated with low confidenceText

Description automatically generated

Dallas, TX (RP) 1P13-001 Beyond Sausage 1.0 - Hot Italian (7 lbs) (R) 8/23/22 3

# Section A: Product Description

BEYOND MEAT® – Plant-based link, frozen, raw.

This formula is proprietary to and owned by BEYOND MEAT®

# Section B: Label Information

1. Nutritional Information:

|  |  |  |
| --- | --- | --- |
|  | Per Uncooked Link (100g) | Per Cooked Link (76g) |
| Calories | 250 | 190 |
| Total Fat (g) | 18 | 12 |
| Saturated Fat (g) | 8 | 5 |
| Trans Fat (g) | 0 | 0 |
| Cholesterol (mg) | 0 | 0 |
| Sodium (mg) | 540 | 500 |
| Total Carbohydrates (g) | 6 | 5 |
| Dietary Fiber (g) | 3 | 3 |
| Total Sugar (g) | 0 | 0 |
| Added Sugar (g) | 0 | 0 |
| Protein (g) | 16 | 16 |
| Vitamin D (mcg) | 0 | 0 |
| Calcium (mg) | 40 | 60 |
| Iron (mg) | 4.0 | 3.8 |
| Potassium (mg) | 240 | 200 |

1. Ingredient Statement:

Water, Pea Proteint, Refined Coconut Oil, High Oleic Sunflower Oil, 2% or less of Natural Flavors, Brown Rice Protein, Methylcellulose, Potato Starch, Faba Bean Protein, Fruit and Vegetable Juice Color, Salt, Apple Fiber, Calcium Alginate Casing.

\*Peas are legumes. People with severe allergies to legumes like peanuts should be cautious when introducing pea protein into their diet because of the possibility of a pea allergy. Contains no peanuts or tree nuts.

1. Allergen /Sensitizer Information:

|  |  |
| --- | --- |
| Milk and products thereof | None |
| Peanuts and products thereof | None |
| Treenuts and products thereof | None |
| Soy and products thereof | None |
| Fish and products thereof | None |
| Shellfish and products thereof | None |
| Wheat Gluten, Non-Wheat Gluten (rye, barley, oat) and products thereof | None |
| Egg and products thereof | None |
| Sulphur dioxide, sulfites (10ppm or more) | None |
| Sesame and products thereof | None |
| Mustard and products thereof | None |
| Mollusk and products thereof | None |
| Celery and products thereof | None |
| Lupin and products thereof | None |

1. Other Statements:

Non-GMO Project Verified, Kosher (by OK Kosher), Vegan (by Vegetarian Society), No Soy, No Gluten, Halal (by ISA/Halal Montreal Authority)

# Section C: Specification Standards

1. Physical:

|  |  |  |
| --- | --- | --- |
|  | **Target** | **Range** |
| **Dimensions:** Length | 32mm | 31 – 33mm |
| **Piece Weight**  Uncooked  Cooked | 100g  76g |  |

1. Organoleptic:

|  |  |
| --- | --- |
| **Attribute** |  |
| Appearance & Color | Round link with a slight curve. Brindled ‘sausage’ mix, with white fat chunks. Pale pink to pink in color (raw). |
| Texture | Chewy meat-like texture |
| Flavor & Aroma (Cooked) | Meaty smell and aroma; savory blend of spice flavors |

1. Microbiological & Chemical:

The methodology for testing shall follow CURRENT A.O.A.C. approved methods or U.S.D.A./F.D.A. recognized and ISO certified methods. Standard quantitative methods used (plate count, MPN) may not detect CFU counts of less than 10/gram.

1. Shelf Life:

Frozen shelf life – 365 days

Refrigerated, unopened shelf life – 7 days

Refrigerated, opened shelf life – 3 days

# Section D: Packaging & Storage

1. Primary Packaging:
   * Materials: Sausage Retail Tray Virgin
   * Dimensions: 8.86”(L) x 6.38”(W) x 1.5”(H)
   * Pack Configuration: 4 links/tray
   * Net Weight: 14oz (400g) • Gross Weight: 14.2oz (405g)
2. Secondary Packaging:
   * Materials: Paperboard sleeve
3. Tertiary Packaging:
   * Outer Case Dimensions: 13.375”(L) x 9.375”(W) x 7”(H)
   * Pack Configuration: 8 trays/case
   * Pallet Pattern: 16 cases/layer, 8 layers/pallet, 128 cases/pallete
   * Case Net Weight: 7lb (3.1kg)
   * Case Gross Weight: 8.2lb (3.71kg)
   * Case Cube: 84.79in³

1. Coding:
   * **Code Date Format:** If Frozen, Best Before: DD MMM YYYY (ex. 19 AUG 2022)
   * **Lot Code Format:**

X####-### YJJJ HHMM (ex. D1P13-001 1203 1405)

* + 1. = Manufacturing Plant Code

####-### = 4-digit item #, 3-digit version #

* + 1. = last digit of year of production (ex. 2021 = 1)

JJJ = Julian date of production

HH = Hour of production (24-hour format)

MM = Minute of production

1. Storage: Store Frozen (-10˚F to 10˚F)
   * No exposure to temperature extremes above 30˚F and below -20˚F
2. Artwork:
   * Primary packaging artwork (if applicable):

A picture containing application

Description automatically generated

* + Corrugate artwork/label:

Text

Description automatically generated

1. Cooking & Handling Recommendations:
   * **Skillet:** Heat a non-stick pan to medium to medium-high heat and cook for about 10 minutes, turning frequently.
   * **Grill:** Pre-heat covered grill to 500˚F (when covered). Lightly brush sausages with oil, grill for about 13 minutes, turning frequently.
   * Cook time may vary depending on equipment. Always cook to an internal temperature of 165˚F.
   * Not recommended: microwaving, boiling or deep frying.

A picture containing indoor

Description automatically generated

Leesport, PA (RP) 1B01-003 Beyond Burger 3.0 8 oz 4 lbs (R) 8/18/22 19

(REPEAT SPEC NUMBER)

Leesport, PA (RP) 1B01-003 Beyond Burger 3.0 8 oz 4 lbs (R) 9/7/22 130

(REPEAT SPEC NUMBER)

Leesport, PA (RP) 1B15-003 Beyond Beef 3.0 12 lbs (R) 9/9/22 110

(REPEAT SPEC NUMBER)

Leesport, PA (RP) 1B27 Beyond Beef 12 oz 9 lbs CA Fortified (R) 8/13/22 2390

# Section A: Description

BEYOND MEAT® – Beyond Beef®. Plant-based ground. Simulated ground beef, uncooked, frozen.

This formula is proprietary to, and owned by BEYOND MEAT®.

**Section B: Label Information:**

**1. Nutritional Information:**

Table

Description automatically generated

The data contained herein is confidential business information belonging to BEYOND MEAT®. It must be returned to BEYOND MEAT® immediately upon request. Any unauthorized use or dissemination, including photocopying, is strictly

without this legend constitutes an unauthorized dissemination thereof.

## 2. Ingredient Statement

Ingredients: Water, Pea protein, Canola oil, Refined coconut oil, Rice protein, Flavour, Cocoa butter, Dried yeast, Mung bean protein, Methylcellulose, Potato starch, Sugars (apple extract, pomegranate extract), Potassium chloride, Yeast extract, Beet juice extract (vegetable glycerin, water, maltodextrin, ascorbic acid),

Salt, Sunflower Lecithin, Vinegar, Concentrated lemon juice, Carrot powder, Vitamins and minerals (niacin

[vitamin B3], pyridoxine hydrochloride [vitamin B6], thiamine hydrochloride [vitamin B1], riboflavin [vitamin B2], folic acid [vitamin B9], cyanocobalamin [vitamin B12], calcium pantothenate, biotin, zinc sulphate, ferric orthophosphate).

**Ingrédients:** Eau, Protéine de pois, Huile de canola, Huile de coco raffinée, Protéine de riz, Arôme,

Beurre de cacao, Levure séchée, Protéine de haricots mungo, Méthylcellulose, Fécule de pomme de terre, Sucres (extrait de pomme, extrait de grenade), Chlorure de potassium, Extrait de levure, Extrait de jus de betterave (glycérine végétale, eau, maltodextrine, acide ascorbique), Sel, Lécithine de tournesol, Vinaigre, Jus de citron concentré, Poudre de carotte, Vitamines et minéraux (niacine [vitamine B3], chlorhydrate de pyridoxine [vitamine B6], chlorhydrate de thiamine [vitamine B1], riboflavine [vitamine B2], acide folique [vitamine B9], cyanocobalamine [vitamine B12], pantothénate de calcium, biotine, sulfate de zinc, orthophosphate ferrique).

## 3. Cooking and Handling Instructions

|  |
| --- |
| Cook from thaw, use within 3 days of opening  If purchased frozen, thaw in fridge, and use within 10 days  Re-freezing not recommended  If kept frozen, use before date printed on pack  Cook time may vary depending on equipment, always cook until internal temperature of 165°F Not recommended – boiling in water or deep frying. Do not consume raw.    For dishes like tacos, pasta sauce, and chili:   1. Heat non-stick pan over medium-high heat, add Beyond Beef® 2. Cook for 5-8 minutes, breaking up to desired crumble size and stirring frequently 3. If adding sauce, simmer for up to 30 minutes     For meatballs:   1. Mix dry and wet ingredients per your favorite recipe 2. Pan-sear then add to sauce 3. Simmer for 30 minutes, and up to 60 minutes     For burgers:   1. Heat non-stick pan or grill to medium-high heat 2. Cook for about 4-5 minutes per side for a 4 oz / 113 g patty |

## 4. Other Statements

No Gluten

No Soy

Non-GMO

Vegan

Kosher

\*Peas are legumes. People with severe allergies to legumes like peanuts should be cautious when introducing pea protein into their diet because of the possibility of a pea allergy. Contains no peanuts or tree nuts.

# Section C: Specification Standards

## 1) Physical Standards

|  |  |
| --- | --- |
| **Physical Standards** | **Target** |
| Defects\*  (\*not exhaustive list) | Deformed brick  Torn packaging / open seal  Absence of white fat particles in brick |
| Dimensions  (Packaged Measurements) | Target Length: 121 mm  Range: 117 – 125 mm  Target Width: 109 mm  Range: 105 – 115 mm  Target Height / Thickness: 29 mm  Range: 26 – 33 mm |
| Weight | Target Weight: 345g  Range: 340 – 360 g |

## 2) Finished Product Organoleptic Standards

|  |  |
| --- | --- |
| **Attribute** | **Description** |
| Appearance and Color: | (In package): rectangular, non-meat product in 12 oz brick; plastic should be tightly sealed, with minimal wrinkling; visible product should have a matte, meat-like appearance with no fluid buildup around perimeter  (Out of package):  Raw color red-pink to pink with purple to grey tones; white fat dispersed throughout; some brown particles also noticeable  Cooked color brown-grey to grey with slight pink to purple tones; no white fat or brown particles visible in cooked state |
| Texture and Mouthfeel: | Firm meat-like texture with firm initial bite and heterogeneous, cohesive chew and fatty, moist mouthfeel; slight fatty mouth-coating |
| Flavor and Aroma: | Aroma and flavor are meaty, beefy with savory, grilled, and fatty notes |

## 3) Finished Product Microbiological & Chemical Standards

* The methodology for testing shall follow CURRENT A.O.A.C. approved methods or U.S.D.A./F.D.A. recognized methods. Standard quantitative methods used (plate count, MPN) may not detect CFU counts of less than 10/gram.
* Frequency of testing and tests conducted may change based on historical data and risk assessment.

# Section D: Packaging/Coding/Storage

## 1) Packaging – 1B27 Retail

|  |  |
| --- | --- |
| **Master Case – Retail SKU** |  |
| 1. Outer Corrugate Dimensions: | 11.375” x 10.875” x 5.25” |
| 2. Pack Configuration: | 12 – 340 g (12 oz) units |
| 3. Pallet Pattern | 12 cases per layer / 7 layers / 84 cases per pallet |
| 4. Case Gross Weight: | 10 lb |
| 5. Case Net Weight: | 9 lb |
| 6. Coding: | **Each case must be marked with:** |

|  |  |
| --- | --- |
|  | Company Name & Address  Product Name & UPC  Net Weight of Case  KEEP FROZEN 0°F / –18°C **Best Before & Lot Code Format:**  CANADIAN:  **Meilleur avant: YY MM DD**  YY: Year (numbers)  MM: Month (letters)  DD: Day (numbers)    Example: 20 MR 26   * JA: January * FE: February * MR: March * AL: April * MA: May * JN: June * JL: July * AU: August * SE: September * OC: October * NO: November * DE: December     **Lot Code: X1B27MMDDY**  X: Manufacturer Code  1B27: Item Number  MM: Month of Production (Numerical)  DD: Day of Production (Numerical)  Y: Year of Production (last digit) |
| **Primary Packaging – Retail SKU** | |
| 1. Materials: | Multilayer polypropylene films |
| 2. Net Weight: | 9 lb |

## 2) Shipping and Storage

Product must be stored and shipped at -10° to 10°F for best quality and shelf life. No exposure to temperature extremes above 30°F and below -20°F.

## 3) Shelf Life

**1B27 - Retail:**

**Unopened:** Product Shelf Life is 12 months at 0°F / -18°C (frozen).

**Thawed:** Product Shelf Life is 10 days unopened and 3 days opened (refrigerated).

1. **Film Artwork:**

**Front Label:**

Diagram

Description automatically generated with medium confidence

1. **Back Label:**

Text

Description automatically generated with medium confidence

**Corrugate Case:**

Text

Description automatically generated with medium confidence

A picture containing text

Description automatically generated

Leesport, PA (RP) 1B42-001 Beyond Meatball (R) 8/14/22 74

# Section A: Product Description

BEYOND MEAT® – Plant-based meatballs, Italian style; uncooked, frozen.

This formula is proprietary to and owned by BEYOND MEAT®

# Section B: Label Information

1. Nutritional Information:

|  |  |  |  |
| --- | --- | --- | --- |
|  | Per Serving (5 meatballs,  4.3oz/121g) | Per Package (12 meatballs, 10oz/290g) | Per 100g |
| Calories | 290 | 700 | 241 |
| Total Fat (g) | 21 | 51 | 17.6 |
| Saturated Fat (g) | 7 | 17 | 5.22 |
| Trans Fat (g) | 0 | 0.5 | 0.25 |
| Cholesterol (mg) | 0 | 0 | 0 |
| Sodium (mg) | 500 | 1200 | 415 |
| Total Carbohydrates (g) | 9 | 21 | 7.2 |
| Dietary Fiber (g) | 3 | 8 | 2.83 |
| Total Sugar (g) | 0 | 0 | 0.1 |
| Added Sugar (g) | 0 | 0 | 0 |
| Protein (g) | 19 | 46 | 16.6 |
| Vitamin D (mcg) | 0 | 0 | 0 |
| Calcium (mg) | 110 | 260 | 91.4 |
| Iron (mg) | 4.9 | 11.8 | 4.07 |
| Potassium (mg) | 460 | 1110 | 383 |

1. Ingredient Statement:

Water, Pea Protein\*, Expeller-Pressed Canola Oil, Refined Coconut Oil, Natural Flavors, Rice Protein,

Yeast, Methylcellulose, Potato Starch, Spices, Salt, Potassium Chloride, Apple Extract, Garlic Powder, Vinegar, Lemon Juice Concentrate, Onion Powder, Pomegranate Extract, Sunflower Lecithin, Beet Powder (for color), Carrot.

\*Peas are legumes. People with severe allergies to legumes like peanuts should be cautious when introducing pea protein into their diet because of the possibility of a pea allergy. Contains no peanuts or tree nuts.

1. Allergen /Sensitizer Information:

|  |  |
| --- | --- |
| Milk and products thereof | None |
| Peanuts and products thereof | None |
| Treenuts and products thereof | None |
| Soy and products thereof | None |
| Fish and products thereof | None |
| Shellfish and products thereof | None |
| Wheat Gluten, Non-Wheat Gluten (rye, barley, oat) and products thereof | None |
| Egg and products thereof | None |
| Sulphur dioxide, sulfites (10ppm or more) | None |
| Sesame and products thereof | None |
| Mustard and products thereof | None |
| Mollusk and products thereof | None |
| Celery and products thereof | None |
| Lupin and products thereof | None |

1. Other Statements:

Vegan (by Vegetarian Society), Non-GMO Project Verified, Kosher (by OK Kosher), No Soy, No Gluten

# Section C: Specification Standards

1. Physical:

|  |  |  |
| --- | --- | --- |
|  | **Target** | **Range** |
| **Dimensions:** Diameter | 36.7mm | 34 – 40mm |
| **Piece Weight** | 24.2g | 23 – 26g |

1. Organoleptic:

|  |  |
| --- | --- |
| **Attribute** |  |
| Appearance & Color | 12 round meatballs in plastic tray. Film should be tightly sealed, with minimal to no wrinkling. Visible product should have a matte, meat-like appearance with no fluid buildup. Product should be red-pink to pink with purple to grey tones |
| Texture | Firm meat-like texture with firm initial bite, cohesive chew, moist mouthfeel, and slight fatty mouth-coating. |
| Flavor & Aroma (Cooked) | Cooked meat notes with sweet Italian herbal flavor and aroma |

1. Microbiological & Chemical:

The methodology for testing shall follow CURRENT A.O.A.C. approved methods or U.S.D.A./F.D.A. recognized and ISO certified methods. Standard quantitative methods used (plate count, MPN) may not detect CFU counts of less than 10/gram.

1. Shelf Life:

Frozen shelf life – 365 days

Refrigerated, unopened shelf life – 10 days

Refrigerated, opened shelf life – 3 days

# Section D: Packaging & Storage

1. Primary Packaging:

* Materials: Clear rPET/PE 12 count meatball trays with film overwrap
* Dimensions: 8.75”(L) x 6.75”(W) x 1.4”(H)
* Pack Configuration: 12 meatballs/tray
* Net Weight: 10oz (290g) • Gross Weight: 12oz (340g) 2. Secondary Packaging:
* Outer Case Dimensions: 14.25”(L) x 9.5625”(W) x 6.75”(H)
* Pack Configuration: 8 trays/case
* Pallet Pattern: 13 cases/layer, 6 layers/pallet, 78 cases/pallet
* Case Net Weight: 5lb (2.26kg)
* Case Gross Weight: 6lb (2.72kg)
* Case Cube: 920 in/sq

1. Coding:
   * + **Code Date Format:** If Frozen, Best Before: DD MMM YYYY (ex. 19 AUG 2022)
     + **Lot Code Format:**

X####-### YJJJ HHMM (ex. D1B42-001 1203 1405)

* + - 1. = Manufacturing Plant Code

####-### = 4-digit item #, 3-digit version #

* + - 1. = last digit of year of production (ex. 2021 = 1)

JJJ = Julian date of production

HH = Hour of production (24-hour format)

MM = Minute of production

1. Storage: Store Frozen (-10˚F to 10˚F)

• No exposure to temperature extremes above 30˚F and below -20˚F

1. Artwork:
   * + Primary packaging artwork (if applicable):

A screenshot of a computer

Description automatically generated with low confidence

* + - Corrugate artwork/label:

A picture containing diagram

Description automatically generated

1. Cooking & Handling Recommendations:
   * Keep refrigerated and use within 3 days of opening. Do not refreeze. Cook thoroughly before serving.
   * If purchased frozen, thaw in refrigerator before cooking. Consume within 10 days of thawing.
   * **Skillet:** Heat a non-stick skillet over medium-low to medium heat. Add meatballs and cook for 7-8 minutes, continuously turning.
   * **Oven:** Pre-heat oven to 375˚F. Place meatballs on an aluminum foil lined baking sheet. Bake for 12-13 minutes, gently turning meatballs over halfway through.
   * If adding meatballs to sauce, lightly sear meatballs for 3 minutes. Add to sauce, cover, and let simmer for 45 minutes – 1 hour, stirring occasionally.
   * Do not overcook. Interior of meatball may still be red or pink when fully cooked. Cook time may vary depending on equipment. Always cook to an internal temperature of 165˚F.
   * **Not recommended:** microwaving, boiling, or deep frying.

Text

Description automatically generated with low confidence

Leesport, PA (RP) 1C04-001 Beyond Chicken Tenders 10 lb (FS) 8/14/22 1913

# Section A: Product Description

BEYOND MEAT® – Beyond Chicken Tenders® are plant-based breaded tenders made out of faba bean protein, raw, frozen.

This formula is proprietary to and owned by BEYOND MEAT®

# Section B: Label Information

1. Nutritional Information:

|  |  |  |
| --- | --- | --- |
|  | Per Serving (2 pieces, 86g) | Per 100g |
| Calories | 200 | 262 |
| Total Fat (g) | 9 | 14.37 |
| Saturated Fat (g) | 1 | 1.5 |
| Trans Fat (g) | 0 | 0 |
| Cholesterol (mg) | 0 | 0 |
| Sodium (mg) | 700 | 567 |
| Total Carbohydrates (g) | 13 | 16.73 |
| Dietary Fiber (g) | 1 | 3.1 |
| Total Sugar (g) | 1 | 2.3 |
| Added Sugar (g) | 0 | 0 |
| Protein (g) | 17 | 16.33 |
| Vitamin D (mcg) | 0 | 0 |
| Calcium (mg) | 20 | 21.7 |
| Iron (mg) | 2.6 | 1.2 |
| Potassium (mg) | 130 | 244 |

1. Ingredient Statement:

Water, Faba Bean Protein, Breading (Wheat Flour, Rice Flour, Salt, Corn Starch, Pea Protein\*, Canola Oil, Wheat Gluten, Paprika, Spices, Dextrose, Leavening [Sodium Acid Pyrophosphate, Sodium Bicarbonate,

Monocalcium Phosphate], Sugar, Sunflower Oil, Dried Onion, Dried Garlic, Yeast Extract, Natural Flavors),

Breadcrumbs (Wheat Flour, Sugar, Sea Salt, Dried Yeast), Vital Wheat Gluten, Modified Corn Starch, Natural Flavors, Expeller-Pressed Canola Oil, Pea Starch, Methylcellulose, and 1% or less of Yeast Extract, Refined Coconut Oil, Salt, Garlic Powder, Onion Powder, Spices, Titanium Dioxide (for color), Sunflower Lecithin.

Contains: Wheat. May Contain Soy.

\*Peas are legumes. People with severe allergies to legumes like peanuts should be cautious when introducing pea protein into their diet because of the possibility of a pea allergy. Contains no peanuts or tree nuts.

1. Allergen /Sensitizer Information:

|  |  |
| --- | --- |
| Milk and products thereof | None |
| Peanuts and products thereof | None |
| Treenuts and products thereof | None |
| Soy and products thereof | May contain |
| Fish and products thereof | None |
| Shellfish and products thereof | None |
| Wheat Gluten, Non-Wheat Gluten (rye, barley, oat) and products thereof | Contains |
| Egg and products thereof | None |
| Sulphur dioxide, sulfites (10ppm or more) | None |
| Sesame and products thereof | None |
| Mustard and products thereof | None |
| Mollusk and products thereof | None |
| Celery and products thereof | None |
| Lupin and products thereof | None |
|  |  |

**Note:** \*Peas are legumes. People with severe allergies to legumes like peanuts should be cautious when introducing pea protein into their diet because of the possibility of a pea allergy. Contains no peanuts or tree nuts.

1. Other Statements:

• Halal, Vegan (by Vegetarian Society), No GMOs

# Section C: Specification Standards

1. Physical:

|  |  |  |
| --- | --- | --- |
|  | **Target** | **Range** |
| **Dimensions:**  Length  Width | 102.5 mm  37.66 mm | 85 – 97 mm  30 – 36 mm |
| Thickness | 15.85 mm | 18 – 22 mm |
| **Piece Weight** | 43 g | 38 – 45 g |

1. Organoleptic:

|  |  |
| --- | --- |
| **Attribute** |  |
| Appearance & Color | Golden brown |
| Texture | Crunchy outside. Juicy inside with slight bounciness and chicken-like fibrousness |
| Flavor & Aroma (Cooked) | Fried chicken-like aroma and flavor |

1. Microbiological & Chemical:

The methodology for testing shall follow CURRENT A.O.A.C. approved methods or U.S.D.A./F.D.A. recognized and ISO certified methods. Standard quantitative methods used (plate count, MPN) may not detect CFU counts of less than 10/gram.

1. Shelf Life:

Frozen shelf life – 270 days

Refrigerated, unopened shelf life – n/a

Refrigerated, opened shelf life – n/a

# Section D: Packaging & Storage

1. Primary Packaging:
   * Materials: green tinted Duratuf film
   * Dimensions: 15.75” x 10.25’
   * Net Weight: 5 lb (2.26kg) • Gross Weight: 5.1 lbs (2.31kg)
2. Secondary Packaging:
   * Outer Case Dimensions: 16.375” x 11.125” x 5.75”
   * Pack Configuration: 2 bags/case
   * Pallet Pattern: 9 cases per layer, 7 layers, 63 cases/pallet
   * Case Net Weight: 10 lb (4.53 kg)
   * Case Gross Weight: 11 lb (4.98kg)
   * Case Cube: 860 cubic inches
3. Coding:
   * **Code Date Format:** If Frozen, Best Before: DD MMM YYYY (ex. 19 AUG 2022)
   * **Lot Code Format:**

X####-### YJJJ HHMM (ex. G1C04-001 1203 1405)

* + 1. = Manufacturing Plant Code

####-### = 4-digit item #, 3-digit version #

* + 1. = last digit of year of production (ex. 2021 = 1)

JJJ = Julian date of production

HH = Hour of production (24-hour format)

MM = Minute of production

1. Storage: Store Frozen (-10˚F to 10˚F)
   * No exposure to temperature extremes above 30˚F and below -20˚F
2. Artwork:
   * Corrugate artwork/label:

Text

Description automatically generated with medium confidence

1. Cooking & Handling Recommendations:
   * **Deep Frying:** To cook the tenders in a deep fryer, set fryer oil to 350˚F. Place frozen tenders in a single layer in fryer basket. Deep fry tenders for 3 minutes 40 seconds, or until the internal temperature reaches 165˚F. Let the tenders rest for 2 minutes before serving.

i. Note: Fyers could be different. The recommended time and temperatures are estimated

* **Oven Baking:** To bake the tenders, preheat oven to 425˚F. Place frozen tenders on a baking tray that is lined with parchment paper. Bake tenders for 6 minutes. Flip the tenders on the baking tray. Bake for an additional 6 minutes, or until the internal temperature of the tenders reaches 165˚F. Let the tenders rest for 2 minutes before serving.

i. Note: The oven settings could be different. The recommended time and temperatures are estimated.

* Equipment may vary. Times given are approximate.

A cardboard box with a label

Description automatically generated with low confidence

Leesport, PA (RP) 1C04-001 Beyond Chicken Tenders 10 lb (FS) 8/19/22 206

(REPEAT SPEC NUMBER)

Leesport, PA (RP) 1C04-001 Beyond Chicken Tenders 10 lb (FS) 8/21/22 1460

(REPEAT SPEC NUMBER)

Leesport, PA (RP) 1C04-001 Beyond Chicken Tenders 10 lb (FS) 8/22/22 1203

(REPEAT SPEC NUMBER)

Leesport, PA (RP) 1C04-001 Beyond Chicken Tenders 10 lb (FS) 8/26/22 1764

(REPEAT SPEC NUMBER)

Leesport, PA (RP) 1C04-001 Beyond Chicken Tenders 10 lb (FS) 8/27/22 1145

(REPEAT SPEC NUMBER)

Leesport, PA (RP) 1C04-001 Beyond Chicken Tenders 10 lb (FS) 8/28/22 368

(REPEAT SPEC NUMBER)

Leesport, PA (RP) 1P04-001 Beyond Breakfast Sausage Links 8.4 oz 6.22 lbs (R) 8/26/22 96

# Section A: Product Description

BEYOND MEAT® – Beyond Chicken Tenders® are plant-based breaded tenders made out of faba bean protein, raw, frozen.

This formula is proprietary to and owned by BEYOND MEAT®

# Section B: Label Information

1. Nutritional Information:

|  |  |  |
| --- | --- | --- |
|  | Per Serving (2 pieces, 86g) | Per 100g |
| Calories | 200 | 262 |
| Total Fat (g) | 9 | 14.37 |
| Saturated Fat (g) | 1 | 1.5 |
| Trans Fat (g) | 0 | 0 |
| Cholesterol (mg) | 0 | 0 |
| Sodium (mg) | 700 | 567 |
| Total Carbohydrates (g) | 13 | 16.73 |
| Dietary Fiber (g) | 1 | 3.1 |
| Total Sugar (g) | 1 | 2.3 |
| Added Sugar (g) | 0 | 0 |
| Protein (g) | 17 | 16.33 |
| Vitamin D (mcg) | 0 | 0 |
| Calcium (mg) | 20 | 21.7 |
| Iron (mg) | 2.6 | 1.2 |
| Potassium (mg) | 130 | 244 |

1. Ingredient Statement:

Water, Faba Bean Protein, Breading (Wheat Flour, Rice Flour, Salt, Corn Starch, Pea Protein\*, Canola Oil, Wheat Gluten, Paprika, Spices, Dextrose, Leavening [Sodium Acid Pyrophosphate, Sodium Bicarbonate,

Monocalcium Phosphate], Sugar, Sunflower Oil, Dried Onion, Dried Garlic, Yeast Extract, Natural Flavors),

Breadcrumbs (Wheat Flour, Sugar, Sea Salt, Dried Yeast), Vital Wheat Gluten, Modified Corn Starch, Natural Flavors, Expeller-Pressed Canola Oil, Pea Starch, Methylcellulose, and 1% or less of Yeast Extract, Refined Coconut Oil, Salt, Garlic Powder, Onion Powder, Spices, Titanium Dioxide (for color), Sunflower Lecithin.

Contains: Wheat. May Contain Soy.

\*Peas are legumes. People with severe allergies to legumes like peanuts should be cautious when introducing pea protein into their diet because of the possibility of a pea allergy. Contains no peanuts or tree nuts.

1. Allergen /Sensitizer Information:

|  |  |
| --- | --- |
| Milk and products thereof | None |
| Peanuts and products thereof | None |
| Treenuts and products thereof | None |
| Soy and products thereof | May contain |
| Fish and products thereof | None |
| Shellfish and products thereof | None |
| Wheat Gluten, Non-Wheat Gluten (rye, barley, oat) and products thereof | Contains |
| Egg and products thereof | None |
| Sulphur dioxide, sulfites (10ppm or more) | None |
| Sesame and products thereof | None |
| Mustard and products thereof | None |
| Mollusk and products thereof | None |
| Celery and products thereof | None |
| Lupin and products thereof | None |
|  |  |

**Note:** \*Peas are legumes. People with severe allergies to legumes like peanuts should be cautious when introducing pea protein into their diet because of the possibility of a pea allergy. Contains no peanuts or tree nuts.

1. Other Statements:

• Halal, Vegan (by Vegetarian Society), No GMOs

# Section C: Specification Standards

1. Physical:

|  |  |  |
| --- | --- | --- |
|  | **Target** | **Range** |
| **Dimensions:**  Length  Width | 102.5 mm  37.66 mm | 85 – 97 mm  30 – 36 mm |
| Thickness | 15.85 mm | 18 – 22 mm |
| **Piece Weight** | 43 g | 38 – 45 g |

1. Organoleptic:

|  |  |
| --- | --- |
| **Attribute** |  |
| Appearance & Color | Golden brown |
| Texture | Crunchy outside. Juicy inside with slight bounciness and chicken-like fibrousness |
| Flavor & Aroma (Cooked) | Fried chicken-like aroma and flavor |

1. Microbiological & Chemical:

The methodology for testing shall follow CURRENT A.O.A.C. approved methods or U.S.D.A./F.D.A. recognized and ISO certified methods. Standard quantitative methods used (plate count, MPN) may not detect CFU counts of less than 10/gram.

1. Shelf Life:

Frozen shelf life – 270 days

Refrigerated, unopened shelf life – n/a

Refrigerated, opened shelf life – n/a

# Section D: Packaging & Storage

1. Primary Packaging:
   * Materials: green tinted Duratuf film
   * Dimensions: 15.75” x 10.25’
   * Net Weight: 5 lb (2.26kg) • Gross Weight: 5.1 lbs (2.31kg)
2. Secondary Packaging:
   * Outer Case Dimensions: 16.375” x 11.125” x 5.75”
   * Pack Configuration: 2 bags/case
   * Pallet Pattern: 9 cases per layer, 7 layers, 63 cases/pallet
   * Case Net Weight: 10 lb (4.53 kg)
   * Case Gross Weight: 11 lb (4.98kg)
   * Case Cube: 860 cubic inches
3. Coding:
   * **Code Date Format:** If Frozen, Best Before: DD MMM YYYY (ex. 19 AUG 2022)
   * **Lot Code Format:**

X####-### YJJJ HHMM (ex. G1C04-001 1203 1405)

* + 1. = Manufacturing Plant Code

####-### = 4-digit item #, 3-digit version #

* + 1. = last digit of year of production (ex. 2021 = 1)

JJJ = Julian date of production

HH = Hour of production (24-hour format)

MM = Minute of production

1. Storage: Store Frozen (-10˚F to 10˚F)
   * No exposure to temperature extremes above 30˚F and below -20˚F
2. Artwork:
   * Corrugate artwork/label:

Text

Description automatically generated with medium confidence

1. Cooking & Handling Recommendations:
   * **Deep Frying:** To cook the tenders in a deep fryer, set fryer oil to 350˚F. Place frozen tenders in a single layer in fryer basket. Deep fry tenders for 3 minutes 40 seconds, or until the internal temperature reaches 165˚F. Let the tenders rest for 2 minutes before serving.

i. Note: Fyers could be different. The recommended time and temperatures are estimated

* **Oven Baking:** To bake the tenders, preheat oven to 425˚F. Place frozen tenders on a baking tray that is lined with parchment paper. Bake tenders for 6 minutes. Flip the tenders on the baking tray. Bake for an additional 6 minutes, or until the internal temperature of the tenders reaches 165˚F. Let the tenders rest for 2 minutes before serving.

i. Note: The oven settings could be different. The recommended time and temperatures are estimated.

* Equipment may vary. Times given are approximate.

A picture containing text

Description automatically generated

Leesport, PA (RP) 1P04-001 Beyond Breakfast Sausage Links 8.4 oz 6.22 lbs (R) 8/29/22 288

(REPEAT SPEC NUMBER)

Leesport, PA (RP) 1P04-001 Beyond Breakfast Sausage Links 8.4 oz 6.22 lbs (R) 9/2/22 252

(REPEAT SPEC NUMBER)

Leesport, PA (RP) 1P06-001 Beyond Breakfast Sausage Classic 1.23oz 5.55 lbs (R) 8/30/22 96

# Section A: Description

BEYOND MEAT® - Plant-based breakfast sausage patty.

This formula is proprietary to, and owned by BEYOND MEAT®.

Section B: Label Information:

1. Nutritional Information (per serving of 2 - 29g cooked patties):

Table

Description automatically generated with medium confidence

Page 1 of 4

Nutrition per 100g Uncooked:

|  |  |
| --- | --- |
| Calories | 274 |
| Total Fat (g) | 21.7 |
| Saturated Fat (g) | 8.4 |
| Trans Fat (g) | 0.1 |
| Cholesterol (mg) | 0 |
| Sodium (mg) | 452 |
| Total Carbohydrates (g) | 2.78 |
| Available Carhboydrates **(**minus fiber**)** (g) | 0.1 |
| Dietary Fiber (g) | 2.77 |
| Sugars (g) | 0.1 |
| Protein (g) | 19.5 |
| Vitamin D (mcg) | 0 |
| Calcium | 65.2 |
| Iron (mg) | 3.65 |
| Potassium | 319 |

1. Ingredient Statement

**US**: Water, Pea Protein, Expeller-Pressed Canola Oil, Refined Coconut Oil, Natural Flavors, Inactivated

Yeast, Rice Protein, Methylcellulose, Yeast Extract [niacin (Vitamin B3), pyridoxine hydrochloride (Vitamin

B6), thiamin hydrochloride (Vitamin B1), riboflavin (Vitamin B2), folic acid (Vitamin B9), cyanocobalamin (Vitamin B12)], Apple Extract, Salt, Pomegranate Extract, Vinegar, Lemon Juice Concentrate, Sunflower Lecithin, Beet Juice Extract (for color), Carrot.

**EU**: Water, Pea Protein, Rapeseed Oil, Coconut Oil, Flavouring, Dried Yeast, Rice Protein, Stabiliser (Methylcellulose), Yeast Extract [niacin (Vitamin B3), pyridoxine hydrochloride (Vitamin B6), thiamin hydrochloride (Vitamin B1), riboflavin (Vitamin B2), folic acid (Vitamin B9), cyanocobalamin (Vitamin B12)], Apple Extract, Salt, Pomegranate Extract, Maize Vinegar, Concentrated Lemon Juice, Emulsifier (Sunflower Lecithin), Color (Beet Juice Extract), Maltodextrin, Carrot Powder.

1. Cooking Instructions

Using a flat top set to 375°F, cook the frozen patty for 2 minutes on one side. After 2 minutes have lapsed, flip the patty. Cook the patty until an internal temperature of 165°F / 74°C is reached.

1. Other Statements

|  |
| --- |
| Vegan  Kosher  No GMOs  No Gluten No Soy  \*Peas are legumes. People with severe allergies to legumes like peanuts should be cautious when introducing pea protein into their diet because of the possibility of a pea allergy. Contains no peanuts or tree nuts. |

# Section C: Specification Standards

1. Physical Standards

|  |  |
| --- | --- |
| Physical Standards | Specification |
| Diameter | Range: 61.5 – 67mm; Target: 64.4 mm |
| Thickness | Range: 11 – 16 mm; Target: 13.5 mm |
| Patty Weight (uncooked) | 33.0 – 37.0g; Target: 35g |
| Defects\*  (\*not exhaustive list) | Cracks greater than 0.25 in  Excessive fat particles (coconut oil flakes)  Broken patties  Patties without structural integrity in handling or cooking  Irregular (non circular or symmetrical) shaped patties  Patties with long strands sticking out |

1. Finished Product Organoleptic Standards

|  |  |
| --- | --- |
| Attribute | Description |
| Appearance: | Circular, non-meat product patty |
| Color: | Brown to dark brown |
| Texture: | Chewy meat-like texture |
| Flavor: | Meaty/porky smell and taste |

1. Finished Product Microbiological & Chemical Standards
   * The methodology for testing shall follow CURRENT A.O.A.C. approved methods or U.S.D.A./F.D.A. recognized methods. Standard quantitative methods used (plate count, MPN) may not detect CFU counts of less than 10/gram.
   * Frequency of testing may change based on historical data and risk assessment.
   * Exceptions to Max limits may be evaluated on a case by case basis in consultation with staff microbiologist/Quality Manager.

# Section D: Packaging/Coding/Storage

1. Packaging

|  |  |
| --- | --- |
| Master Case – Retail SKU |  |
| 1. Outer Dimensions: | 17.375” x 6.5” x 8” |
| 2. Pack Configuration: | 6 patties/carton; 12 cartons/case |
| 3. Pallet Configuration: | 16 cases/layer, 6 layers/pallet, 96 cases/pallet |
| 4. Case Gross Weight: | 6.5 lbs |
| 5. Case Net Weight: | 5.55 lbs |
| 6. Coding: | Each case must be marked with:  Company Name & Address  Product Name & UPC  Units per Case  Net Weight of Units  STORE FROZEN      Use By & Lot Code Format:  Use By: DDMMMYYYY  DD: Numerical  MMM: Alphabetical  YYYY: Numerical |
|  | Lot Code: X 1P06-001 YJJJ HHMM  X: Manufacturer Code  1P06-001: Item Number  YJJJ: Year + Julian Code for Date of Manufacture  HH: Hour of production in 24 hour format  MM: Minute of proudction |
| Primary Packaging – Retail SKU |  |
| 1. Materials: | EnShield Coated Paperboard |
| 2. Dimensions | 8.25" L x 6" H x 1.125" D |
| 3. Pack Configuration | 6 patties/carton |

1. Shipping and Storage

Product must be stored and shipped at -10 to 10°F for best quality and shelf life. No exposure to temperature extremes above 30°F and below -20°F.

1. Shelf Life

1P06-001 – Food Service:

Unopened Product Shelf Life is 9 months at 0°F / -18°C.

Qr code

Description automatically generated

Leesport, PA (RP) 2C27-001 Beyond Chicken Tenders 4 lbs, Chopped & Formed (R) 8/27/22 672

# Section A: Product Description

BEYOND MEAT® – Beyond Chicken Tenders® are plant-based breaded tenders made out of faba bean protein, fully cooked, frozen.

This formula is proprietary to and owned by BEYOND MEAT®

# Section B: Label Information

1. Nutritional Information:

|  |  |  |  |
| --- | --- | --- | --- |
|  | Per Serving (2 pieces, 80g) | Per Container | Per 100g |
| Calories | 210 | 600 | 262 |
| Total Fat (g) | 12 | 33 | 14.5 |
| Saturated Fat (g) | 2 | 6 | 2 |
| Trans Fat (g) | 0 | 0 | 0 |
| Cholesterol (mg) | 0 | 0 | 0 |
| Sodium (mg) | 450 | 1280 | 560 |
| Total Carbohydrates (g) | 15 | 41 | 18.93 |
| Dietary Fiber (g) | 2 | 5 | 2 |
| Total Sugar (g) | 1 | 2 | 0.7 |
| Added Sugar (g) | 1 | 2 | 0.7 |
| Protein (g) | 13 | 29 | 16.3 |
| Vitamin D (mcg) | 0 | 0 | 0 |
| Calcium (mg) | 20 | 60 | 25.5 |
| Iron (mg) | 1.1 | 2.5 | 1.44 |
| Potassium (mg) | 250 | 570 | 315 |

1. Ingredient Statement:

Water, Faba Bean Protein, Breading (Wheat Flour, Rice Flour, Salt, Corn Starch, Pea Protein\*, Canola Oil, Wheat Gluten, Paprika, Spices, Dextrose, Leavening [Sodium Acid Pyrophosphate, Sodium Bicarbonate,

Monocalcium Phosphate], Sugar, Sunflower Oil, Dried Onion, Dried Garlic, Yeast Extract, Natural Flavors),

Breadcrumbs (Wheat Flour, Sugar, Sea Salt, Dried Yeast), Vital Wheat Gluten, Modified Corn Starch, Natural Flavors, Expeller-Pressed Canola Oil, Pea Starch, Methylcellulose, and 1% or less of Yeast Extract, Refined Coconut Oil, Salt, Garlic Powder, Onion Powder, Spices, Titanium Dioxide (for color), Sunflower Lecithin. Contains: Wheat. May Contain Soy.

\*Peas are legumes. People with severe allergies to legumes like peanuts should be cautious when introducing pea protein into their diet because of the possibility of a pea allergy. Contains no peanuts or tree nuts.

1. Allergen /Sensitizer Information:

|  |  |
| --- | --- |
| Milk and products thereof | None |
| Peanuts and products thereof | None |
| Treenuts and products thereof | None |
| Soy and products thereof | May contain |
| Fish and products thereof | None |
| Shellfish and products thereof | None |
| Wheat Gluten, Non-Wheat Gluten (rye, barley, oat) and products thereof | Contains |
| Egg and products thereof | None |
| Sulphur dioxide, sulfites (10ppm or more) | None |
| Sesame and products thereof | None |
| Mustard and products thereof | None |
| Mollusk and products thereof | None |
| Celery and products thereof | None |
| Lupin and products thereof | None |

**Note:** \*Peas are legumes. People with severe allergies to legumes like peanuts should be cautious when introducing pea protein into their diet because of the possibility of a pea allergy. Contains no peanuts or tree nuts.

1. Other Statements:
   * Halal, Vegan (by Vegetarian Society), No GMOs
   * 11g of plant protein per serving
   * Beyond Chicken® has 50% less sat fat than leading traditional breaded nuggets

# Section C: Specification Standards

1. Physical:

|  |  |  |
| --- | --- | --- |
|  | **Target** | **Range** |
| **Dimensions:**  Length  Width  Thickness | 91 mm  20 mm  33 mm | 85 – 97 mm  18 – 22 mm  30 – 36 mm |
| Piece Weight | 40.5 g | 36.5 – 44.5 g |

1. Organoleptic:

|  |  |
| --- | --- |
| **Attribute** |  |
| Appearance & Color | Golden brown |
| Texture | Crunchy outside. Juicy inside with slight bounciness and chicken-like fibrousness |
| Flavor & Aroma (Cooked) | Chicken-like, umami and savory |

1. Microbiological & Chemical:

The methodology for testing shall follow CURRENT A.O.A.C. approved methods or U.S.D.A./F.D.A. recognized and ISO certified methods. Standard quantitative methods used (plate count, MPN) may not detect CFU counts of less than 10/gram.

1. Shelf Life:

Frozen shelf life – 270 days

Refrigerated, unopened shelf life – n/a

Refrigerated, opened shelf life – n/a

# Section D: Packaging & Storage

1. Primary Packaging:
   * Materials: printed 48-gauge PET, 3.5 mil white LLDPE
   * Dimensions: 7.75” x 8.75” x 2.5”
   * Net Weight: 8oz (226g) • Gross Weight: 8.4oz (238g)
2. Secondary Packaging:
   * Outer Case Dimensions: 15.875” x 9.875” x 5.75”
   * Pack Configuration: 8 bags/case
   * Pallet Pattern: 12 cases per layer, 7 layers, 84 cases/pallet
   * Case Net Weight: 4 lb (1.81 kg)
   * Case Gross Weight: 4.75 lb (2.15kg)
   * Case Cube: 901.4 cubic inches
3. Coding:
   * **Code Date Format:** If Frozen, Best Before: DD MMM YYYY (ex. 19 AUG 2022)
   * **Lot Code Format:**

X####-### YJJJ HHMM (ex. G2C27-001 1203 1405)

* + 1. = Manufacturing Plant Code

####-### = 4-digit item #, 3-digit version #

* + 1. = last digit of year of production (ex. 2021 = 1)

JJJ = Julian date of production

HH = Hour of production (24-hour format)

MM = Minute of production

1. Storage: Store Frozen (-10˚F to 10˚F)
   * No exposure to temperature extremes above 30˚F and below -20˚F
2. Artwork:
   * Primary packaging artwork:

A picture containing text, electronics

Description automatically generated

* + Corrugate artwork/label:

A picture containing graphical user interface

Description automatically generated

1. Cooking & Handling Recommendations:
   * **Oven:** Preheat oven to 425˚F. Place frozen tenders on baking sheet with wired rack and bake tenders for 8 minutes total, flipping halfway through. Cook to an internal temperature of 145˚F.
   * **Air Fryer:** Place frozen tenders, enough to cover, on the air fryer tray and close fryer. No preheating needed. Heat at 360˚F for 5 minutes, until internal temperature of 145˚F.
   * **Microwave:** Arrange frozen tenders on microwave safe plate. Heat on HIGH for 1 to 1 ¼ minutes per serving. Let stand for 1 – 2 minutes before serving.

Equipment (ovens, fryers, and microwaves) vary. Times given are approximate

A picture containing text

Description automatically generated

Leesport, PA (RP) 2C27-001 Beyond Chicken Tenders 4 lbs, Chopped & Formed (R) 9/3/22 84

(REPEAT SPEC NUMBER)

Leesport, PA (RP) 2C27-001 Beyond Chicken Tenders 4 lbs, Chopped & Formed (R) 9/6/22 1526

(REPEAT SPEC NUMBER)

Vernon 2 - East Vernon Ave, CA (P2) 1B01-003 Beyond Burger 3.0 8 oz 4 lbs (R) 8/18/22 2145

(REPEAT SPEC NUMBER)

Vernon 2 - East Vernon Ave, CA (P2) 1C04-001 Beyond Chicken Tenders 10 lb (FS) 8/15/22 223

(REPEAT SPEC NUMBER)

Vernon 2 - East Vernon Ave, CA (P2) 1C04-001 Beyond Chicken Tenders 10 lb (FS) 8/20/22 354

(REPEAT SPEC NUMBER)

Vernon 2 - East Vernon Ave, CA (P2) 1C04-001 Beyond Chicken Tenders 10 lb (FS) 8/21/22 654

(REPEAT SPEC NUMBER)

Vernon 2 - East Vernon Ave, CA (P2) 1P08-001 Beyond Sausage 1.0 - Brat (11 lbs) (FS) 8/26/22 200

(REPEAT SPEC NUMBER)

Vernon 2 - East Vernon Ave, CA (P2) 1P48-001 Beyond Breakfast Sausage Patty, Classic Club Pack 20.37 lbs (R) 8/13/22 549

# Section A: Product Description

BEYOND MEAT® – Beyond Breakfast Sausage**®**, Classic, Plant-Based Patties This formula is proprietary to and owned by BEYOND MEAT®

# Section B: Label Information

1. Nutritional Information:

|  |  |  |
| --- | --- | --- |
|  | Per Serving (2 **cooked** patties, 58g) | Per 100g **(uncooked**) |
| Calories | 180 | 264 |
| Total Fat (g) | 12 | 18.9 |
| Saturated Fat (g) | 4.5 | 7.71 |
| Trans Fat (g) | 0 | 0.165 |
| Cholesterol (mg) | 0 | 0 |
| Sodium (mg) | 270 | 477 |
| Total Carbohydrates (g) | 6 | 5.4 |
| Dietary Fiber (g) | 2 | 2.56 |
| Total Sugar (g) | 0 | 0.4 |
| Added Sugar (g) | 0 | 0 |
| Protein (g) | 11 | 19.3 |
| Vitamin D (mcg) | 0 | 0 |
| Calcium (mg) | 60 | 84.2 |
| Iron (mg) | 2.8 | 3.86 |
| Potassium (mg) | 230 | 322 |

1. Ingredient Statement:

Water, Pea Protein, Expeller-Pressed Canola Oil, Refined Coconut Oil, Natural Flavors, Inactivated Yeast, Rice Protein, Methylcellulose, Yeast Extract [niacin (Vitamin B3), pyridoxine hydrochloride (Vitamin B6), thiamin hydrochloride (Vitamin B1), riboflavin (Vitamin B2), folic acid (Vitamin B9), cyanocobalamin (Vitamin B12)], Apple Extract, Salt, Pomegranate Extract, Vinegar, Lemon Juice Concentrate, Sunflower Lecithin, Beet Juice Extract (for color), Carrot.

1. Allergen/Sensitizer Information:

|  |  |
| --- | --- |
| Milk and products thereof | None |
| Peanuts and products thereof | None |
| Treenuts and products thereof | None |
| Soy and products thereof | None |
| Fish and products thereof | None |
| Shellfish and products thereof | None |
| Wheat Gluten, Non-Wheat Gluten (rye, barley, oat) and products thereof | None |
| Egg and products thereof | None |
| Sulphur dioxide, sulfites (10ppm or more) | None |
| Sesame and products thereof | None |
| Mustard and products thereof | None |
| Mollusk and products thereof | None |
| Celery and products thereof | None |
| Lupin and products thereof | None |

**Note:** Peas are legumes. People with severe allergies to legumes like peanuts should be cautious when introducing pea protein into their diet because of the possibility of a pea allergy. Contains no peanuts or tree nuts.

1. Other Statements:

• Non-GMO Project Verified, Vegan (by Vegetarian Society), Kosher, Halal, No Soy, No Gluten

# Section C: Specification Standards

1. Physical:

|  |  |  |
| --- | --- | --- |
|  | **Target** | **Range** |
| **Dimensions:**  Diameter  Height | 64.4mm (2.53in)  13.5mm (0.53in) | 62mm – 67mm  11mm – 16mm |
| **Piece Weight** | 35g (1.23oz) | 35g – 37g |

1. Organoleptic:

|  |  |
| --- | --- |
| **Attribute** |  |
| **Appearance & Color** | Circular, non-meat product patty, brown to dark brown color |
| **Texture** | Chewy meat-like texture |
| **Flavor & Aroma (cooked)** | Meaty/porky smell and taste |

1. Microbiological & Chemical:

The methodology for testing shall follow CURRENT A.O.A.C. approved methods or U.S.D.A./F.D.A. recognized and ISO certified methods. Standard quantitative methods used (plate count, MPN) may not detect CFU counts of less than 10/gram.

1. Shelf Life:
   * 270 days frozen
   * Refrigerated, unopened shelf life – n/a
   * Refrigerated, opened shelf life – n/a

# Section D: Packaging & Storage

1. Primary Packaging:
   * Materials: Clear liner, 1.5mil
   * Dimensions: 11” x 6” x 15”
2. Secondary Packaging:
   * Materials: printed white top corrugate paperboard carton
   * Outer Dimensions: 7.125” x 5.875” x 3.375”
   * Pack Configuration: 22 patties/carton
   * Net Weight: 27.1oz (1.69 lbs), 770g • Gross Weight: 29.82oz (1.86 lbs), 845g
3. Tertiary Packaging:
   * Outer Case Dimensions: 15.375” x 12.375” x 10.5”
   * Pack Configuration: 12 – 27.1oz cartons
   * Pallet Pattern: 9 boxes/layer, 4 layers/pallet, 36 cases/pallet
   * Case Net Weight: 20.4 lbs (9.25 kg)
   * Case Gross Weight: 23.05lbs (10.45kg)
   * Case Cube: 1997.8 sqin 4. Coding:
   * **Code Date Format:** If Frozen, Best Before: DD MMM YYYY (ex. 19 AUG 2022)
   * **Lot Code Format:**

X1P48-001 YJJJ HHMM (ex. D1P48-001 1203 1405)

* + 1. = Manufacturing Plant Code

1P48-001 = 4 digit item #, 3 digit version #

* + 1. = last digit of year of production (ex. 2021 = 1)

JJJ = Julian date of production

HH = Hour of production (24 hour format)

MM = Minute of production

1. Storage: Store Frozen (-10˚F to 10˚F)
   * No exposure to temperature extremes above 30˚F and below -20˚F

1. Artwork:
   * Primary packaging artwork (if applicable):

A picture containing timeline

Description automatically generated

Corrugate artwork/label:

A screenshot of a computer

Description automatically generated with medium confidence

1. Cooking & Handling Recommendations:
   * Skillet or Griddle: Cook from frozen. Cook patty over medium-high heat until caramelized, about 2 minutes per side (4-5 minutes total). Cook until internal temperature reaches 165˚F. Do not overcook.
   * Conventional Oven: Cook from frozen. Place patties on tray and cook in 350˚F oven for about 8 minutes, flip halfway. Cook until internal temperature reaches 165˚F. Do not overcook.

Not recommended – microwaving, boiling in water, or deep frying

Qr code

Description automatically generated

Vernon 2 - East Vernon Ave, CA (P2) 1P48-001 Beyond Breakfast Sausage Patty, Classic Club Pack 20.37 lbs (R) 8/14/22 553

(REPEAT SPEC NUMBER)

Vernon 2 - East Vernon Ave, CA (P2) 1P48-001 Beyond Breakfast Sausage Patty, Classic Club Pack 20.37 lbs (R) 8/15/22 553

(REPEAT SPEC NUMBER)

Vernon 2 - East Vernon Ave, CA (P2) 1P48-001 Beyond Breakfast Sausage Patty, Classic Club Pack 20.37 lbs (R) 8/16/22 545

(REPEAT SPEC NUMBER)

Vernon 2 - East Vernon Ave, CA (P2) 1P48-001 Beyond Breakfast Sausage Patty, Classic Club Pack 20.37 lbs (R) 8/26/22 1089

(REPEAT SPEC NUMBER)

Vernon 2 - East Vernon Ave, CA (P2) 2C27-001 Beyond Chicken Tenders 4 lbs, Chopped & Formed (R) 8/27/22 84

(REPEAT SPEC NUMBER)

Vernon 2 - East Vernon Ave, CA (P2) 2C27-001 Beyond Chicken Tenders 4 lbs, Chopped & Formed (R) 9/1/22 170

(REPEAT SPEC NUMBER)

Versacold 1B34-003 Beyond Burger 3.0 4 oz 10 lb (FS) 8/18/22 736

# Section A: Product Description

BEYOND MEAT® – Beyond Burger® is a plant-based patty made out of pea protein; frozen, raw. This formula is proprietary to and owned by BEYOND MEAT®

# Section B: Label Information

1. Nutritional Information:

|  |  |  |  |
| --- | --- | --- | --- |
|  | Per Serving (1 patty, 113g) | Per 100g |  |
| Calories | 230 |  | 201 |
| Total Fat (g) | 14 |  | 11.9 |
| Saturated Fat (g) | 5 |  | 4.27 |
| Trans Fat (g) | 0 |  | 0.06 |
| Cholesterol (mg) | 0 |  | 0 |
| Sodium (mg) | 390 |  | 343 |
| Total Carbohydrates (g) | 7 |  | 6.3 |
| Dietary Fiber (g) | 2 |  | 1.77 |
| Total Sugar (g) | 0 |  | 0.3 |
| Added Sugar (g) | 0 |  | 0 |
| Protein (g) | 20 |  | 17.9 |
| Vitamin D (mcg) | 0 |  | 0 |
| Calcium (mg) | 100 |  | 88 |
| Iron (mg) | 4 |  | 3.6 |
| Potassium (mg) | 330 |  | 289 |

1. Ingredient Statement:

Water, Pea Protein\*, Expeller Pressed Canola Oil, Refined Coconut Oil, Rice Protein, Natural Flavors, Dried

Yeast, Cocoa Butter, Methylcellulose, Contains 1% or Less: Potato Starch, Salt, Potassium Chloride, Beet

Juice Color, Apple Extract, Pomegranate Concentrate, Sunflower Lecithin, Vinegar, Lemon Juice Concentrate, Vitamins and Minerals (zinc sulfate, niacinamide [vitamin B3], pyridoxine hydrochloride [vitamin B6], cyanocobalamin [vitamin B12], calcium pantothenate).

\*Peas are legumes. People with severe allergies to legumes like peanuts should be cautious when introducing pea protein into their diet because of the possibility of a pea allergy. Contains no peanuts or tree nuts.

1. Allergen /Sensitizer Information:

|  |  |
| --- | --- |
| Milk and products thereof | None |
| Peanuts and products thereof | None |
| Treenuts and products thereof | None |
| Soy and products thereof | None |
| Fish and products thereof | None |
| Shellfish and products thereof | None |
| Wheat Gluten, Non-Wheat Gluten (rye, barley, oat) and products thereof | None |
| Egg and products thereof | None |
| Sulphur dioxide, sulfites (10ppm or more) | None |
| Sesame and products thereof | None |
| Mustard and products thereof | None |
| Mollusk and products thereof | None |
| Celery and products thereof | None |
| Lupin and products thereof | None |

1. Other Statements:

No Gluten, No Soy, No GMOs, Vegan (by Vegetarian Society), Kosher

# Section C: Specification Standards

1. Physical:

|  |  |  |
| --- | --- | --- |
|  | **Target** | **Range** |
| **Dimensions:** Diameter  Thickness | 95.5 mm  19 mm | 93 – 98 mm  18 – 20 mm |
| **Piece Weight** | 113.4 g | 111.9 – 119 g |

1. Organoleptic:

|  |  |
| --- | --- |
| **Attribute** |  |
| Appearance & Color | Raw: red-pink to pink with white fat dispersed throughout  Cooked: brown-grey with slight pink to purple tones, no white fat visible |
| Texture | Firm meat-like texture with moist mouthfeel and slight fatty mouthcoating |
| Flavor & Aroma (Cooked) | Meaty, beefy with savory, grilled and fatty notes |

1. Microbiological & Chemical:

The methodology for testing shall follow CURRENT A.O.A.C. approved methods or U.S.D.A./F.D.A. recognized and ISO certified methods. Standard quantitative methods used (plate count, MPN) may not detect CFU counts of less than 10/gram.

1. Shelf Life:

Frozen shelf life – 12 months

Refrigerated, unopened shelf life – n/a

Refrigerated, opened shelf life – 5 days

# Section D: Packaging & Storage

1. Primary Packaging:
   * Materials: blue liner
   * Dimensions: 18" x 14” x 21"
   * Pack Configuration: 40 patties/case
   * Net Weight: 10lbs (4.53kg) • Gross Weight: 11lbs (4.98kg)
2. Secondary Packaging:
   * Outer Case Dimensions: 18.125” x 8.625” x 4.75”
   * Pallet Pattern: 10 cases per layer / 14 layers (140 cases per pallet)
   * Case Net Weight: 10 lbs (4.53kg)
   * Case Gross Weight: 11 lbs (4.98kg)
   * Case Cube: 5.15 cubic feet
3. Coding:
   * **Code Date Format:** If Frozen, Best Before: DD MMM YYYY (ex. 19 AUG 2022)
   * **Lot Code Format:**

X####-### YJJJ HHMM (ex. D1B34-003 1203 1405)

* + 1. = Manufacturing Plant Code

####-### = 4-digit item #, 3-digit version #

* + 1. = last digit of year of production (ex. 2021 = 1)

JJJ = Julian date of production

HH = Hour of production (24-hour format)

MM = Minute of production

1. Storage: Store Frozen (-10˚F to 10˚F)
   * No exposure to temperature extremes above 30˚F and below -20˚F 5. Artwork:
   * Corrugate artwork/label:

A screenshot of a computer

Description automatically generated with medium confidence

6. Cooking & Handling Recommendations:

* Defrost patties before use. Defrost by laying patties in a single layer on a lined and wrapped sheet tray in refrigerator overnight. Do not refreeze after defrosting.
* Heat cooking surface to 400-450˚F and cook patties for about 3 to 3.5 minutes per side. Fully cooked when internal temperature reaches 160°F / 71°C. Do not overcook, edge and interior of patty may still be red or pink when fully cooked

A picture containing text

Description automatically generated