

December 20, 2012

Dear Congressman Joe Donnelly (IN-2 and IN Senator-Elect), Senator Dan Coats (IN), Congresswoman Jackie Walorski (IN-2), and Congressman Marlin Stutzman (IN-3),



I am writing you today on behalf of Maple Leaf Farms, a poultry company, located in Kosciusko County, Indiana that operates at least in part in all of your districts. Our company employs hundreds of Hoosiers and sells products world-wide.

One of the key products to our company's success is sold in the marketplace as "Chicken Cordon Bleu", which has a "Standard of Identity" according to the Food Standards and Labeling Policy Handbook of USDA / FSIS.

Maple Leaf Farms is proposing that the "Chicken Cordon Bleu" standard of identity be changed for all commerce in the Food Standards and Labeling Policy Handbook due to the following reasons:

- 1) The term "Chicken Cordon Bleu" is commonly used in the marketplace for sandwiches, appetizers, and entrees. Online searches can also yield "Chicken Cordon Bleu" recipes for casseroles, sausage, burgers, and more. Due to the expansion of the application of the term "Chicken Cordon Bleu" in many domestic markets to a variety of products, a change to the current standard of identity will represent a description that is truthful and not misleading to consumers. Please see Appendix I.
- 2) The current standard of identity is not being properly applied to products in the marketplace. Once bread is added to a sandwich or breading is added to entrée or appetizer, achieving a 60% minimum chicken breast standard is difficult in finished products. Many products in commerce are not following the standard of identity rule, which creates a distinct competitive disadvantage for those adhering to the rule, due to increased input costs over competitors. Please see Appendix I.
- 3) FSIS has difficulty applying the standard of identity uniformly to products as well. This concept is demonstrated with an approved FSIS labeling submission that does not meet the 60% chicken minimum set forth in the standard of identity. Please see Appendix II that demonstrates an approved FSIS formula that contains 53.9% chicken breast. This concept is also demonstrated with an amended FSIS labeling submission where Maple Leaf attempted to label a product "Cordon Swiss" to not interfere with the 60% chicken minimum requirement; FSIS amended the submission to make the product name "Cordon Bleu". Please see Appendix III that demonstrates the amendment to the labeling application.

The understood definition of "Chicken Cordon Bleu" has changed over the years, and the current definition is being improperly applied in commerce, which creates competitive disadvantages for companies like ours.

Based on this position, Maple Leaf Farms would like to propose the following changes to the "Chicken Cordon Bleu" standard of identity:

Proposed Standard of Identity:

CHICKEN CORDON BLEU (FR):

Product must contain:

- 1) Chicken breast meat. If it is made from any other part of the chicken, then the product name must be qualified to indicate the part used.
- 2) Ham or Canadian style bacon
- 3) Cheese or Pasteurized Processed Cheese
- 4) Can be breaded or unbreaded

Current Standard of Identity:

CHICKEN CORDON BLEU (FR):

Product must contain not less than:

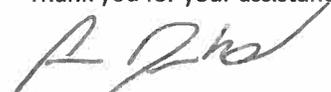
1. 60 percent chicken breast meat (sliced). If it is made from any other part of the chicken, then the product name must be qualified to indicate the part used.
2. 5 percent ham or Canadian Style Bacon.
3. Cheese (either Swiss, Gruyere, Mozzarella, or Pasteurized Processed Swiss).
4. Not more than 30 percent batter and breading (if used).

Maple Leaf Farms would like to move forward with the requested change in the standard of identity for "Chicken Cordon Bleu" and as a major employer in Northeastern Indiana is requesting your help in making this change to keep our company competitive and growing for years to come.

We would like to invite each of you to our World Headquarters in Leesburg, Indiana at your convenience to see what we do and how we are keeping products rolling and people employed. Please contact Carmen Darland to schedule visits.

We would also like discuss this issue more and answer any additional questions that you may have. We will happily meet with you in your Washington, D.C. offices on January 22 or January 23, 2013. This issue can also be discussed by phone or email at the contact below.

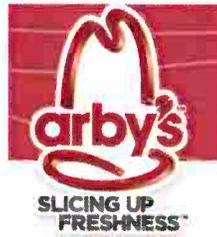
Thank you for your assistance on this important economic development issue and for your leadership in Washington D.C..



Carmen Darland

Maple Leaf Farms / Milford Valley Chicken, 101 E. Church Street, Leesburg, IN 46538

Phone: (574) 453-4048 Email: cdarland@milfordvalley.com



CHICKEN CORDON BLEU SANDWICH

Like 51

You can't be blue with our Bleu. Crispy, all white-meat Prime-Cut™ chicken breast fillet topped with thinly sliced roast ham, Swiss cheese and mayo, all served on a toasted sesame seed bun.



Recipes

[Print](#) [Create PDF](#) [Email](#)



Chicken Cordon Bleu Toaster Wrap

User Rating: (0 Reviews) | [Sign In](#) or [Register](#) to Review

A warm flour tortilla stuffed with *Tyson®* All Natural White Meat Chicken Nuggets, scrambled eggs, melted Swiss cheese and diced ham. Wrapped up for maximum portability and can be served with your choice of dipping sauce.

Servings:

50

[Resize](#)



For a limited time, Subway restaurants are promoting the return of their **Chicken Cordon Bleu**. The sandwich comes with chicken, Black Forest Ham, your choice of veggies all toasted with melted cheese. A rather sexy, heavily food pornographic video clip of the sandwich is available on the Subway Freshbuzz website. Here's a direct [link](#) if you're so inclined.



KNIFE & FORK CHICKEN CORDON BLEU SANDWICH

Grilled chicken topped with shaved Virginia ham, melted Swiss cheese, creamy white cheese sauce and toasted bread crumbs, stacked on a grilled hoagie. **\$8.59.**



Chicken Cordon Bleu Bites



[Learn about our Unconditional Guarantee](#)



Chicken Cordon Bleu Bites

Pamper your guests with a petite version of a classic favorite. Flavorful, satisfying Chicken Cordon Bleu. All the flavors are here. Palate pleasing, tender chicken chunks, smoky ham and cheese all encased in a two-bite-sized appetizer that's panko breaded and prebrowned for your convenience. Bake and serve for parties, game-day gathering or fancy dinners. Caution: You may need crowd control around the Chicken Cordon Bleu Bites!

20 Chicken Cordon Bleu Bites 2341XE

Reg. \$24.99 | **Now Only \$14.99**

Qty Send To

1 Myself

Add to Cart



KOCH FOODS
America's Chicken Specialist

Chicken Minis - Need Actual Content

Ingredients

Chicken Breast with rib meat, Water, Salt Sodium Phosphates, Extractives of Garlic.

Breaded with

Wheat Flour, Bleached Wheat Flour, Salt, Sugar, Dextrose Spice, Yeast, Caramel Color and Extractives of Paprika,

Battered with

Water, Wheat Flour Modified Corn Starch, Salt, Spice, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Caramel Color, Extractives of Paprika and Spice Extractives.

Pre-dusted with Wheat Flour

Modified Corn Starch, Salt, Onion Powder, Sugar and Spice Extractives. Water, Wheat Flour Modified Corn Starch, Salt, Spice, Leavening (Sodium Acid Pyrophosphate)



SAFE HANDLING INSTRUCTIONS

THIS PRODUCT WAS PREPARED FROM INSPECTED AND PAISED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.

KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.

KEEP RAW MEATS AND POULTRY SEPARATE FROM OTHER FOODS. WASH WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.

COOK THOROUGHLY

KEEP HOT FOODS HOT. REFRIGERATE



KOCH FOODS
America's Chicken Specialist



Cordon Bleu

Ingredients

Boneless breast of chicken with rib meat, water, sugar, sodium phosphates, salt, chicken stock, garlic and onion powder.

Filled with

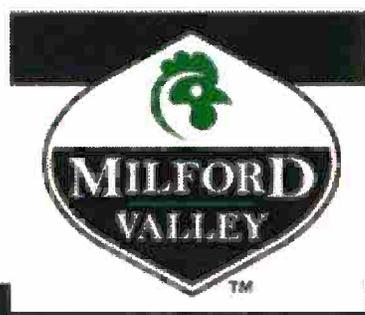
Broccoli, pasteurized processed Swiss and American Cheese (Swiss cheese [cultured milk, salt, enzymes], American cheese [cultured milk, salt, enzymes], water, cream, sodium citrate, sodium pyrophosphate, salt, lactic acid, sorbic acid, lecithin). Bechamel sauce (whole milk, water, unsalted butter (pasteurized cream, lactic acid, diacetyl), wheat flour, modified food starch, salt, xanthan gum, white pepper, dehydrated onion, dehydrated garlic, ground nutmeg), modified food starch, sugar.

Breaded with

Bleached wheat flour, dextrose, partially hydrogenated

EASE HANDLING INSTRUCTIONS

Nutrition Facts
Serving Size 1 Package
Servings Per Container 1



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CHICKEN CORDON BLEU

*Crispy breaded chicken breast filled with ham and cheese.
Easy to prepare. Easy on the budget!*



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Cordon Bleu

French for "blue ribbon." Which is exactly what this winning combination of cheeses and cooked ham deserves.

[← BACK TO ALL PRODUCTS](#)



CHICKEN CORDON BLEU MINI PUFFS

The genius of chicken cordon bleu is given an inventive twist in this new classic. Bite-size pieces of chicken are bundled into puff pastry with imported Swiss cheese and smoky ham for an inspired bite. Delicious, fun, and easy all in one tasty bundle. 15 pieces.

\$28.95

Item # 70020 ✓ In Stock

Quantity

1

[ADD TO CART](#)

[+ Add to wishlist](#)

[PREPARATION](#)

[INGREDIENTE](#)



You're currently on: [Home](#) / [Chicken Sausage](#) / [Smoked Chicken Cordon Bleu](#)

Weight: **0 lbs** of **8lb** [Shipping Minimum](#)

- Deli Offerings**
- Bratwurst
 - Link Products
 - Liver Sausage
 - Summer Sausage
 - Fine Luncheon Meats
 - Breakfast Sausage
 - Hams
 - Blood Sausage
 - Specialty Items
 - Chicken Sausage
 - Red Hot from the Grill



Smoked Chicken Cordon Bleu

Item #: 2331d

4 links per 9 oz. pkg., natural casing, vacuum package

\$3.47 per 9 oz. package

Qty: [Add to Cart](#)

Kabobs.

The Hors d'oeuvre Specialists



Mini Chicken Cordon Bleu

Chicken breast, Swiss cheese and ham rolled in seasoned bread crumbs. (1.1 oz. each)

Cases

\$127.85 / case



-

1

+

[Add](#)

According to the Paperwork Reduction Act of 1995, an agency may not conduct or sponsor, and a person is not required to respond to, a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0583-0092. The time required to complete this information collection is estimated to average 75 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. This form has been approved by OMB for web distribution.

<p>U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE</p> <p>APPLICATION FOR APPROVAL OF LABELS, MARKING OR DEVICE</p> <p>FSIS has determined that information provided in items 11, 15, and 16 is exempt from mandatory disclosure under the Freedom of Information Act 5 U.S.C. 552(b)(4). APPLICANT: See Page 5 for instructions.</p>	<p>1. AGENT NAME, ADDRESS, TELEPHONE NO. (If using an Agent, complete this block, otherwise leave blank.)</p>	<p>2. FOR USDA USE ONLY</p> 	<p>3. FOR USDA USE ONLY.</p> <p>2752732</p>	<p>4. ESTABLISHMENT NO. / FOREIGN COUNTRY (if applicable)</p> <p>P-2375</p>
<p>4a. TYPE OF PRODUCT</p> <p><input type="checkbox"/> Egg <input type="checkbox"/> Meat</p> <p><input checked="" type="checkbox"/> Poultry <input type="checkbox"/> Other</p>				

<p>5a. NAME OF PRODUCT</p> <p>Chicken Cordon Bleu</p>	<p>5b. HACCP PROCESS CATEGORY (Select One)</p> <p><input type="checkbox"/> 03J: Slaughter - all species</p> <p><input type="checkbox"/> 03B: Raw Product - ground</p> <p><input type="checkbox"/> 03C: Raw Product - not ground</p> <p><input type="checkbox"/> 03D: Thermally processed - commercially sterile</p> <p><input type="checkbox"/> 03E: Not heat treated - shelf stable</p> <p><input type="checkbox"/> 03F: Heat treated - shelf stable</p> <p><input type="checkbox"/> 03G: Fully cooked - not shelf stable</p> <p><input checked="" type="checkbox"/> 03H: Heat treated but not fully cooked - not shelf stable</p> <p><input type="checkbox"/> 03I: Product with secondary inhibitors - not shelf stable</p>	<p>6a. TYPE OF APPROVAL REQUESTED</p> <p><input checked="" type="checkbox"/> SKETCH <input type="checkbox"/> TEMPORARY EXTENSION OF TEMPORARY</p>	<p>7a. AREA OF PRINCIPAL DISPLAY PANEL (Square inches):</p> <p>30.25</p>
<p>6b. WAS THE LABEL PREVIOUSLY APPROVED?</p> <p><input type="checkbox"/> YES <input checked="" type="checkbox"/> NO</p> <p>Date of approval: _____</p> <p>Prior approval number: _____</p> <p>Number of labels on hand: _____</p> <p>Number of days requested: _____</p>		<p>7b. TOTAL AVAILABLE LABELING SPACE FOR ENTIRE PACKAGE (Square inches):</p> <p>99.00</p>	

<p>8. Does this label include a "USDA-AMS" Child Nutrition Program CN-Logo? <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO</p>	<p>9. (FOR USDA-AMS USE ONLY) CN Identification Number Assigned</p>														
<p>10. Are there any special claims, guarantees, or foreign language on the label? <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO (If yes, check all that apply)</p> <p>Other Claims: Specify <input type="checkbox"/></p> <table border="0"> <tr> <td><input type="checkbox"/> Allergen Statements</td> <td><input type="checkbox"/> Grading Terms</td> </tr> <tr> <td><input type="checkbox"/> Animal Production/Breed/Raising</td> <td><input type="checkbox"/> Guarantees</td> </tr> <tr> <td><input type="checkbox"/> Certified/Verified</td> <td><input type="checkbox"/> Natural/Organic</td> </tr> <tr> <td><input type="checkbox"/> Environmental/Green</td> <td><input type="checkbox"/> Nutrition/Health</td> </tr> <tr> <td><input type="checkbox"/> Export Only Labels w/deviations from Domestic Requirements</td> <td><input type="checkbox"/> Religious Exemption</td> </tr> <tr> <td><input type="checkbox"/> Foreign Language</td> <td></td> </tr> <tr> <td><input type="checkbox"/> Geographic/Undefined Style</td> <td></td> </tr> </table>		<input type="checkbox"/> Allergen Statements	<input type="checkbox"/> Grading Terms	<input type="checkbox"/> Animal Production/Breed/Raising	<input type="checkbox"/> Guarantees	<input type="checkbox"/> Certified/Verified	<input type="checkbox"/> Natural/Organic	<input type="checkbox"/> Environmental/Green	<input type="checkbox"/> Nutrition/Health	<input type="checkbox"/> Export Only Labels w/deviations from Domestic Requirements	<input type="checkbox"/> Religious Exemption	<input type="checkbox"/> Foreign Language		<input type="checkbox"/> Geographic/Undefined Style	
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<input type="checkbox"/> Foreign Language															
<input type="checkbox"/> Geographic/Undefined Style															

<p>11. NAME AND ADDRESS OF FIRM (Below and between dots)</p> <p>MAPLE LEAF FARMS Attn: Dorothy Ciemmer SERENADE FOOD DIVISION P.O. BOX 308 MILFORD, IN 46542</p>	<p>12. SIGNATURE OF APPLICANT OR AGENT</p> 	<p>13. DATE</p> <p>08/09/2012</p>
<p>14. (FOR USDA USE ONLY) CONDITIONS APPLYING TO USE OF LABELS OR DEVICE</p>		

15. PRODUCT FORMULA

PCT WEIGHT

~~53.99%~~
53.99%
~~53.99%~~

87.7201
62.0000

MEATBLOCK

BONELESS SKINLESS CHICKEN BREAST TRIM WITH RIB MEAT

MARINATION SOLUTION:

WATER (IN MARINATION)
SODIUM PHOSPHATE

5.7856
89.6611
10.3389
TOTAL (pct.) 100.0000

AFTEC 3000 SOLUTION

WATER (IN MARINATION)
AFTEC 3000 [SULFURIC ACID AND SODIUM SULFATE]

5.2443
95.8100
4.1900
TOTAL (pct.) 100.0000

SEASONING BLEND FOR MARINATION (PURCHASED):

SALT (IN MARINATION)
DRY CHICKEN STOCK (IN MARINATION)
SUGAR (IN MARINATION)
ONION POWDER (IN MARINATION)
GARLIC POWDER (IN MARINATION)
WINTERIZED SOYBEAN OIL (PROC.AID IN MARINATION)
NATURAL FLAVOR (IN MARINATION)

1.2500
65.4100
26.5200
2.7600
2.1200
1.8600
1.0600
0.2700
TOTAL (pct.) 100.0000

TOTAL (pct.) 100.0000

FILLING

SLURRY
WATER
MODIFIED FOOD STARCH (CORN)
METHYLCELLULOSE
SOY PROTEIN CONCENTRATE

22.0000
44.0000
89.0909
10.2273
0.4545
0.2273
TOTAL (pct.) 100.0000

SMOKED CHOPPED HAM-WATER ADDED (HAM, WATER, SALT, DEXTROSE, sodium phosphates, sodium erythorbate, natural flavoring, sodium nitrite).

36.0000

**CONTINUATION SHEET FOR APPLICATION FOR APPROVAL OF LABELS,
MARKING OR DEVICE (FSIS 7234-1)**

PRODUCT NAME:

Chicken Cordon Bleu

This sheet is being used for additional information required in Block(s):

15 (Product Formula)

PASTEURIZED PROCESS SWISS AND AMERICAN CHEESE (SWISS & American Cheeses (Cultured Milk, Salt, Enzymes), Water, Sodium Phosphate, Salt, May Contain: Cream, Sodium Pyrophosphate, Lactic Acid, Sodium Citrate, Sorbic Acid (Preservative))	20.0000
BREADER B40098-X1	92.0000
BLEACHED WHEAT FLOUR	3.4100
DEXTROSE	2.5000
PAPRIKA	0.8000
SALT	0.6000
PALM OIL	0.3000
LEAVENI N G (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE)	0.2000
SOYBEAN OIL	0.1900
NATURAL FLAVORS	100.0000
TOTAL (pct.)	100.0000
BATTER (WET)	7.0000
WATER	56.5207
BATTER MIX A20716 -X1	43.4793
BLEACHED WHEAT FLOUR	54.0000
MODIFIED CORN STARCH	24.0000
YELLOW CORN FLOUR	8.0000
SALT	6.0000
LEAVENING (SODIUM BICARBONATE, SODIUM ALUMINUM PHOSPHATE)	2.8000
SPICES	2.0000
DEXTROSE	1.3000
PALM OIL	1.2000
NONFAT MILK	0.4000

CONTINUATION SHEET FOR APPLICATION FOR APPROVAL OF LABELS,
MARKING OR DEVICE (FSIS 7234-1)

PRODUCT NAME:

Chicken Cordon Bleu

This sheet is being used for additional information required in Block(s):

15 (Product Formula)

SPICE EXTRACTIVE

TOTAL (pct.) 0.3000
100.0000

TOTAL (pct.) 100.0000

TOTAL (pct.) 100.0000

16. PROCESSING PROCEDURES (Approval of the sketch does not convey approval of the processing procedures)

1. Chicken ingredients are acidified and mixed with other meatblock ingredients.
2. Mixture is chilled, cut, filled (with filling) and shaped.
3. Portions are passed through batter and breading.
4. Portions are individually pre-browned in hot soybean oil to set batter/breading.
5. Portions are frozen, wrapped and packed according to packaging specifications.
6. Product is placed in a holding freezer until shipping.

AFTEC 3000**SECTION 1 - EMERGENCY TELEPHONE**

For transportation emergency assistance, call 1-800-424-9300 (Harcros product code # 21927).

SECTION 2 - DISTRIBUTOR INFORMATION

Solution Bio Sciences, Inc.

414 Main Street

Chatham, NJ 07928

973-387-9778

SECTION 3 - PRODUCT AND COMPANY IDENTIFICATION

Product Name: AFTEC 3000

Synonyms: AFT Clear 3000; Liquid Sodium Bisulfate

Product Use: Acidifier / processing aid for meat & poultry, fruits & vegetables, and beverages

Chemical Formula: See components below

CAS Number: See components below

Manufacturer: Advanced Food Technologies, LLC

11230 Magnolia Glen

Shreveport, LA 71106

908-385-7216

SECTION 4 - COMPOSITION AND INFORMATION ON INGREDIENTS

Component	CAS Number	% (by weight)	Exposure Limits
Water	7732-18-5	50 - 70	N/A
Sulfuric Acid	7664-93-9	25 - 35	N/A
Sodium Sulfate	7757-82-6	5 - 15	N/A

SECTION 5 - HAZARDS IDENTIFICATION

Emergency Overview: Clear, water-white to light amber liquid that is classified as a DOT corrosive. Causes skin and eye irritation. Avoid breathing vapor or mist. Keep container closed. Use only with adequate ventilation. Wash thoroughly after handling.

Eye Contact: Causes mild to severe irritation. May cause burn if not flushed with water.

Skin Contact: Prolonged exposure may cause moderate irritation. May cause burn if not flushed with water.

Inhalation: Mist and vapors can cause varying degrees of irritation of the nose, throat and respiratory tract.

Ingestion: Will cause irritation or burn digestive tract. Ingestion is not a typical route of occupational exposure.

Chronic (Cancer) Information: Not known to cause cancer. Components not listed as carcinogens by IARC, NTP or OSHA.

Reproduction Information: N/A

Potential Environmental Effects: Readily mixes with water to form a weak acid solution. The low pH concentrate may be harmful to plant and animal organisms found in soil and in surface waters. Therefore, keep out of streams and ditches.



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

Mr. Dennis Smithyman
President
Advanced Food Technologies, LLC
11230 Magnolia Glen
Shreveport, LA 71106

NOV 04 2008

Dear Mr. Smithyman:

This is in response to your October 30, 2008 email (Log number 08-NT-0387-N-A) requesting a letter from the Food Safety and Inspection Service (FSIS) stating that AFT Clear 3000 is the same as sodium bisulfate and under FSIS Directive 7120.1, "Safe and Suitable Ingredients Used in the Production of Meat and Poultry Products" can be used as an acidifier in meat and poultry plants.

After reviewing your submitted information, FSIS has determined that AFT Clear 3000 is considered the same as sodium acid sulfate (SAS) or sodium bisulfate and, thus, would not be considered new technology. SAS or sodium bisulfate is already permitted by FSIS to be used as a pH control agent (acidifier) in water used in meat and poultry processing sufficient for the purpose.

This letter should not be considered as validation that your process will be effective in any particular FSIS establishment. Your technology, as described in your notification, will need to be factored into an establishment's hazard analysis and, if appropriate, incorporated into its HACCP Plan or SSOP, or other prerequisite program, validated for its application, and verified on an ongoing basis for its effectiveness. If the establishment does not address the effects of using your technology in its hazard analysis, FSIS would be unable to determine that the product processed using your technology is safe, including microbiologically, not adulterated; and therefore, the product would not be eligible to bear the mark of inspection.

If you have any questions, please contact Dr. David Zeitz at (202)690-3556 or david.zeitz@fsis.usda.gov.

Sincerely,

Dr. John Hicks, Director
Risk and Innovations Management Division
Office of Policy and Program Development

RM 10/6/11
X 10/12/11

Reviewer,
I am not including the word
"Functional" on my label,

308715

74/43

Solae™

(OK?)

- Dorothy

Innovation through Nature

Product Standard

ALPHA® DS

Functional Soy Protein Concentrate

Product Description

ALPHA® DS is a unique powdered, free flowing, dispersible soy protein concentrate.

This product is produced using Solae's Quality Management System, which is based on sound quality principles intended to ensure the consistency, safety and performance of our products.

Product Analysis

Assay	Specifications	Methods of Analysis
Chemical Analysis		
Moisture	Max 8.0%	AOAC 925.10
Protein, Dry Basis	Min 68%	AOAC 992.23
Protein, As Is	Min 62%	AOAC 992.23

Assay	Specifications	Methods of Analysis
Microbiological Analysis		
Standard Plate Count	Max 50,000/g	FDA-BAM 8th Ed.
Salmonella (By Test)	Negative	FDA-BAM 8th Ed.
Coliforms	Max 10/g	FDA-BAM 8th Ed.
E. coli	Max 3/g	FDA-BAM 8th Ed.
Yeast and Mold	Max 100/g	FDA-BAM 8th Ed.

Ingredient Statement

Soy Protein Concentrate

Labeling

The package label indicates:

1. Product Name
2. Ingredient Statement
3. Name and Address of the Manufacturer
4. Net Weight of Contents
5. Identification Code

Manufacturing

This product is manufactured in accordance with Good Manufacturing Practices for human food products as established under the United States Federal Food, Drugs & Cosmetic Act and/or other applicable requirements.

To assure availability for the customer, product meeting this Product Standard may be supplied from any manufacturing facility of Solae, LLC.

Appendix 11 - Page 8

PPF (PROTEIN FAT FREE) ADJUSTING FOR USE:

Protein Fat Free (PPF) controlled cured pork products with qualifying statements, e.g., —Ham-Water Added,“ may be used in place of PPF controlled cured pork products without qualifying statements, e.g., Ham, to meet the minimum meat requirements of various products. However, the amounts of the PPF controlled cured pork products with qualifying statements used will need to be increased. For example, if a standard requires a certain amount of Ham and a processor wishes to use —Ham-Water Added,“ a greater amount of the —Ham-Water Added“ will be needed to meet the standard. The magnitude of the additional amount is directly related to the relationship between the respective PPF values.

See: Policy Memo 093 dated December 16, 1985

Example: Ham Salad requires 35 percent Cooked Ham. —Ham Water Added“ will be used in the product formula.

Calculation: Multiply the PPF value for Ham (20.5) by the amount of required Ham (35 percent). Divide this answer by the PPF value of the product being used to formulate the product. (In this example, PPF value for —Ham-Water Added“ is 17.0.)

Answer: $[(0.35 \times 20.5) / 17.0] \times 100 = 42.21$ percent —Ham-Water Added“ needed in the formula.

Example: Ham Pie requires 25 percent Ham based on green weight. —Ham with Natural Juices“ will be used in the product formula.

Calculation: Multiply the PPF value for Ham (20.5) by the amount of required ham (25 percent). Divide this answer by the PPF value of the product being used to formulate the product.

(In this example, PPF value for —Ham with Natural Juices“ is 18.5.)

Answer: $[(0.25 \times 20.5) / 18.5] \times 100 = 27.70$ percent —Ham with Natural Juices“ needed in the formula.

ADJUSTING FOR —HAM AND WATER PRODUCT X percent OF THE WEIGHT IS ADDED INGREDIENTS.“

Consider a formulated product which is required to contain at least 50 percent Cooked Ham. If the processor chooses to use a —Ham and Water Product (HWP)“ in which 20 percent of the weight is added ingredients as the source of the Ham in the formulation, this product contains 80 percent Ham and 20 percent added ingredients. Clearly, the processor must use more than 50 percent HWP in the process. Using 50 percent HWP would result in only 40 percent Ham in the finished product, i.e., the added ingredients in the HWP represents 25 percent of the ham content. (If it were a 10 lb. HWP, there would be 8 lbs. of Ham and 2 lbs. of added ingredients. $(2 / 8 \times 100 = 25$ percent). Consequently, an additional 25 percent of HWP is required in the formulation.

The following example may be used to determine the percentage HWP needed to equal Ham:

Ham and Gravy requires 50 percent Cooked Ham. —Ham and Water Product 20 percent of Weight is Added Ingredients“ will be used in the formulation.

Step 1: Subtract the percent added ingredients from 100 percent. In this example: $1.00 - 0.20 = 0.80$

Step 2: Determine the amount of Ham needed in the formula. (In this example: 50 percent)

Step 3: Divide the amount of Ham required. Determined in Step 2) by the answer in Step 1 (In this example: $(0.50 / 0.80 = 0.625)$)

Step 4: Multiply the answer in Step 3 by 100. Answer for this example is 62.50 percent —Ham and 20 percent Water Product“ is needed as the equivalent of 50 percent Ham.

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PRODUCT SPECIFICATION	
Product Name:	SMOKED HAM DICES- Water Added
Product Code :	103358
Spec. Number:	TBD
PLU Code :	103358
Issue Date :	11-17-2011
Mix Block Code:	E2062a
Revision Date:	11-16-2011
Date Code :	Sell by (180 days from packed date)
Revision No. :	1
Description	: Fully cooked, individually quick-frozen, smoked chunked and formed ham that is cut into 1/4" x 1/4" x 1/4" dices. Product has light reddish-pink meat color with very light smoke brown edges. Product is bulk-packed in 40-lb poly-lined corrugated Kraft boxes for frozen shipment.
Ingredients	: Ham, Water, Salt, Dextrose, Sodium Phosphates, Sodium Erythorbate, Natural Flavoring, Sodium Nitrite.
Category	: Fully Cooked - Frozen - For Further Processing
Qualifier	: Water Added - Chunked and Formed
Storage	: Keep Frozen; logs are cooked in casing and have to be diced within 14 days from the cooking process.
Processing Details:	
Cutting	
Dice Size	: 1/4" x 1/4" x 1/4" (both circular and crosscut knives)
Log Temp	: 30 - 40°F (core temperature before dicing)
Dice Temp	: 0 - 10°F (after dicing)
Package Style	: Bulk
Package Weight	: 40 lbs
Sanova Spray	: TBD
Packing	
Bag Size	: 22" x 18" x 30"
Type of Gas Used	: None
Oxygen Level	: N.A.
Freezer Temp	: 0°F

Log temp:	30 - 35°F
Cube Size:	1/4" x 1/4" x 1/4"
Diced Product Temp:	0 - 10°F
Ferrous:	2.0mm
Non-Ferrous:	2.5mm
Stainless:	3.0mm
40 lbs per case, 1 bag per box Fold poly bag over the top of product, tuck into edges then fold over the top again	
Attach to the short end panel of case Label facing outside of pallet	
Storage Temp:	0°F
8 cases per layer 6 layers per pallet	
Packaging Details:	
Bag Size (Case Liner)	: P6032: 22" x 18" x 30" 1.5 mil Blue polybag
Front Label	: None
Use-by-date label	: 180 days from packed date
Case	: P1093: 19 1/2" x 11 1/2" 9 3/4" (ID) RSC 40ECT, 40#/case
Taping of Case	: P7606: 48mm x 1500ft. 3M Scotch, top and bottom seal
Case Label	: P7293: DT Transfer White 4" x 5"
Nutrition label	: P7293: DT Transfer White 4" x 5"
Net Weight (fixed wt)	: 40.0 lbs
Cases per Layer	: 8
Layers per Pallet	: 6
Total Case per Pallet	: 48
Pallet Slip Sheet	: P6015: Chipboard (1 per pallet)
Total Weight per Pallet	: 1920 lbs
Consumer Tare	: TBD
Case Tare	: TBD
Total Case Tare	: TBD

Appendix II - Page 11

M T F

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Acceptable Quality Limits (AQL):
Sampling Frequency: 1 bag per 2 hours

	Accept	Reject
Any foreign materials	0	1
Underweight pouches (below 40 lbs.)	0	1
Overweight pouches (above 40.25 lbs)	0	1
Case liner not tucked properly exposing product	0	1
Diced meat larger than 1/4" cube	5%	6%
Missing case label	0	1
Missing NFP label	0	1
Unsealed box cases	0	1
Missing pallet slip sheets	0	1

Nutritional Information:

Serving Size	2 oz	56 grams
Servings per container	Varied	
Calories	70	
Calories from Fat	30	
Total fat	3.5 g	5%
Saturated Fat	1 g	5%
Trans Fat	0 g	
Cholesterol	30 mg	10%
Sodium	640 mg	27%
Total Carbohydrates	1 g	0%
Dietary Fiber	0 g	0%
Sugar	1 g	
Protein	9 g	
Vitamin A		0%
Vitamin C		0%
Calcium		0%
Iron		2%

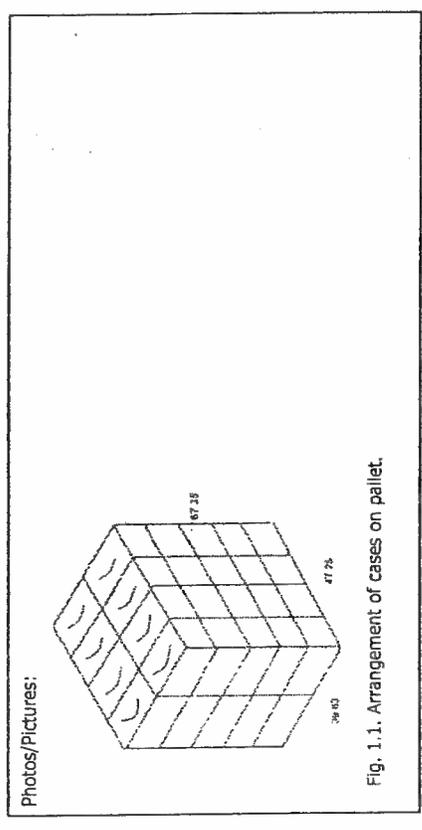
Microbiological Testing:

Total Plate Count	< 10,000 /g
Coliform	< 10 /g
<i>E. coli</i> :	< 10/g
<i>Listeria</i> species (contact surface testing)	Negative
<i>Staphylococcus</i> (coagulase +)	< 10 /g
<i>Salmonella</i> *	Negative /100g

* Need to provide cook certificate per cookhouse.

Chemical Analysis:

Fat	8%+ /- 3%
Moisture	76% +/- 3%
Protein	14% +/- 3%
Salt	2% +/- .5%
Protein Fat Free	>17.0%



Revisions for:
Updated product number (CAL 11/17/11)

Prepared By:	Noted by:	Noted by:	Approved by:
ELENA INGLES Manager - R&D	JORDAN WOODBURY Director - QA & FS	CHUCK HESTER Manager - RTE	CHET COOLBAUGH Director - Operations

Appendix 11 - Page 12**Composite Breakdown for Main Ingredient List**

Boneless skinless chicken breast trim with rib meat	54.3865%
water	12.5804%
BLEACHED WHEAT FLOUR	9.9235%
Smoked Chopped Ham-Water Added (ham, water, salt, dextrose, sodium phosphates, sodium erythorbate, natural flavoring, sodium nitrite).	7.9200%
- Water (in marination)	6.3315%
Pasteurized Process Swiss and American Cheese {Swiss & American Cheeses (Cultured Milk, Salt, Enzymes), Water, Sodium Phosphate, Salt, May Contain: Cream, Sodium Pyrophosphate, Lactic Acid, Sodium Citrate, Sorbic Acid (Preservative)}	4.4000%
modified food starch (corn)	0.9900%
modified corn starch	0.7304%
- Salt (in marination)	0.5069%
- SODIUM PHOSPHATE (in marination)	0.3709%
dextrose	0.3465%
SALT	0.2546%
yellow corn flour	0.2435%
paprika	0.2250%
- Dry Chicken Stock (in marination)	0.2055%
AFTEC 3000 [sulfuric acid and sodium sulfate]	0.1362%
palm oil	0.0906%
leavening (sodium bicarbonate, sodium aluminum phosphate)	0.0852%
spices	0.0609%
methylcellulose	0.0440%
leavening (sodium acid pyrophosphate, sodium bicarbonate)	0.0270%
soy protein concentrate	0.0220%
- Sugar (in marination)	0.0213%
soybean oil	0.0180%
natural flavors	0.0171%
- onion powder (in marination)	0.0165%
- garlic powder (in marination)	0.0144%
nonfat milk	0.0122%
spice extractive	0.0091%
winterized soybean oil (proc.aid in marination)	0.0082%
- natural flavor (in marination)	0.0021%
	TOTAL 100.0000%

Product pre-fried in soybean oil.

-- Ingredients lifted into containing statement

5% ham required by cordon bleu standard X $\frac{20.5}{17}$ = 6.03% = adjusted minimum to meet cordon bleu standard.

Therefore, since formula contains 7.92% ham, there is enough to meet the standard.

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Part# 308782



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2

CHICKEN CORDON BLEU



Serving
After Oven Baking



CHICKEN CORDON BLEU

RAW BREADED WHITE CHICKEN PATTY FILLED WITH HAM & CHEESE

RAW CHICKEN



Keep Frozen • 2 Individually Wrapped Entrees

NET WT. 10 OZ. (283g)



RAW PRODUCT FOR FOOD SAFETY, COOK TO A MINIMUM INTERNAL TEMPERATURE OF 165°F MEASURED BY A MEAT THERMOMETER.



SAFE HANDLING INSTRUCTIONS

THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.

KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.



KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS. WASH WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.

COOK THOROUGHLY.



KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

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Nutrition Facts

Serving Size 1 portion (142g)
Servings Per Container 2

Amount Per Serving

Calories 260 Calories from Fat 120

% Daily Value*

Total Fat 13g 21%

Saturated Fat 4g 20%

Trans Fat 0g

Cholesterol 50mg 16%

Sodium 810mg 34%

Total Carbohydrate 14g 5%

Dietary Fiber 2g 6%

Sugars less than 1g

Protein 20g

Vitamin A 0% • Vitamin C 2%

Calcium 2% • Iron 4%

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories: 2,000	2,500
Total Fat	Less than 65 g	80 g
Sat Fat	Less than 20 g	25 g
Cholesterol	Less than 300 mg	300 mg
Sodium	Less than 2,400 mg	2,400 mg
Total Carbohydrate	300 g	375 g
Dietary Fiber	25 g	30 g

INGREDIENTS: BONELESS BREAST OF CHICKEN WITH RIB MEAT (CONTAINING UP TO 14% OF A SOLUTION OF WATER, SALT, SODIUM PHOSPHATE, DEHYDRATED CHICKEN BROTH, SUGAR, ONION POWDER, GARLIC POWDER, FLAVORING), WATER, BLEACHED WHEAT FLOUR, SMOKED CHOPPED HAM, WATER, ADDED HAM, WATER, SALT, DEXTROSE, SODIUM PHOSPHATES, SODIUM ERYTHROBATE, NATURAL FLAVORING, SODIUM NITRITE, PASTEURIZED PROCESS SWISS AND AMERICAN CHEESE (SWISS AND AMERICAN VARIETIES), CULTURED MILK, SALT, PHOSPHATES, WATER, SODIUM PHOSPHATE, SALT, MAY CONTAIN: EGGS, SODIUM PROPIONATE, LACTIC ACID, SODIUM CITRATE, SOBBIC ACID (PRESERVATIVE). CONTAINS 2% OR LESS OF: MODIFIED CORN STARCH, DEXTROSE, SALT, CORN FLOUR, FIBRIL, LEAVENING (SODIUM BICARBONATE, SODIUM ALUMINUM PHOSPHATE, SODIUM ACID PYROPHOSPHATE), PALM OIL, SPICES, MERTHIOCELLULOSE, SOY PROTEIN CONCENTRATE, SOYBEAN OIL, NATURAL FLAVORS, MONO FAT MILK, PREBROWNING IN SOYBEAN OIL. CONTAINS WHEAT, MILK, SOY.

CHICKEN CORDON BLEU

VISIT US ONLINE AT www.milfordvalley.com

for great coupons, product information, and recipe ideas!



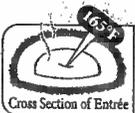
RAW-DO NOT MICROWAVE

TO HELP PREVENT FOODBORNE ILLNESS CAUSED BY EATING RAW POULTRY.

COOKING INSTRUCTIONS

Conventional Oven

1. Preheat oven to 375°F.
2. Remove frozen entrée from pouch.
3. Place entrées on an aluminum baking sheet at least 3 inches apart.
4. Bake 1-2 entrées for 38-40 minutes.
Bake 3-6 entrées for 40-42 minutes.



Insert meat thermometer at an angle 2" into top center of entrée.

Ovens and cook times may vary.

For Food Safety, cook to a minimum internal temperature of 165°F measured by a meat thermometer.

CAUTION: Filling will be hot and may splatter; let stand for 2 minutes before serving.

This Milford Valley product is prepared by our kitchens to the highest quality standards. We are proud of our great tasting products and guarantee your complete satisfaction. If you have any questions concerning this product, please write us, including the end panel with the stamped code. Send all letters to:

Maple Leaf Farms, Inc., P.O. Box 157, Leesburg, IN 46538, U.S.A. • 1(800)348-2812
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Appendix III - page 1

According to the Paperwork Reduction Act of 1995, an agency may not conduct or sponsor, and a person is not required to respond to, a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0583-0092. The time required to complete this information collection is estimated to average 15 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. This form has been approved by OMB for web distribution.

<p>U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE</p> <p>APPLICATION FOR APPROVAL OF LABELS, MARKING OR DEVICE</p> <p>FSIS has determined that information provided in items 8, 9, and 10 is exempt from mandatory disclosure under the Freedom of Information Act 5 U.S.C. 552(b)(4).</p> <p>APPLICANT: See Page 2 for instructions.</p>	<p>1. AGENT NAME, ADDRESS, TELEPHONE NO. (If using an Agent, complete this block, otherwise leave blank.)</p> <p>RAW CHICKEN CORDON ROUGE</p> <p>3 oz.</p>	<p>FOR US INSPECTION SERVICE SUBJECT TO COMPLIANCE WITH FEDERAL REGULATIONS</p> <p>0 JUN 05 2012 0</p> <p>FSIS U.S. DEPT. OF AGRICULTURE</p>	<p>3. FOR USDA USE ONLY</p> <p>4. ESTABLISHMENT NO. / FOREIGN COUNTRY (if applicable)</p> <p>P-2375</p>
<p>5a. NAME OF PRODUCT</p> <p>5b. HACCP PROCESS CATEGORY</p> <p>Heat treated--not fully cooked</p>	<p>7a. AREA OF PRINCIPAL DISPLAY PANEL (Square inches):</p> <p>n/a (food service)</p>	<p>7b. TOTAL AVAILABLE LABELING SPACE FOR ENTIRE PACKAGE (Square inches):</p> <p>n/a (food service)</p>	<p>9. PROCESSING PROCEDURES</p> <p>(Approval of the sketch does not convey approval of the processing procedures)</p> <ol style="list-style-type: none"> 1. Chicken ingredients are acidified and mixed with other meatblock ingredients. 2. Mixture is chilled, cut, filled (with filling) and shaped. 3. Portions are passed through batter and breading. 4. Portion are individually pre-browned in hot soybean oil to set batter/breading. 5. Portions are frozen and bulk packed. 6. Product is placed in a holding freezer at < 0 degrees F until shipping.
<p>6a. TYPE OF APPROVAL REQUESTED</p> <p><input checked="" type="checkbox"/> SKETCH <input type="checkbox"/> TEMPORARY</p> <p><input type="checkbox"/> EXTENSION OF TEMPORARY</p>	<p>6b. WAS THE LABEL PREVIOUSLY APPROVED?</p> <p><input type="checkbox"/> YES <input checked="" type="checkbox"/> NO</p> <p>Date of approval: _____</p> <p>Prior approval number: _____</p> <p>Number of labels on hand: _____</p> <p>Number of days requested: _____</p>	<p>8. PRODUCT FORMULA</p> <p><input checked="" type="checkbox"/> PCT <input type="checkbox"/> WEIGHT</p> <p>(No Fractions)</p>	<p>11. SIGNATURE OF APPLICANT OR AGENT</p> <p>DATE 5-10-2012</p>
<p>10. NAME AND ADDRESS OF FIRM (Below and between dots)</p> <p>• MAPLE LEAF FARMS</p> <p>Attn: Dorothy Ciemmer</p> <p>SERENADE FOOD DIVISION</p> <p>P.O. BOX 308</p> <p>MILFORD, IN 46542</p>		<p>TOTAL (Percent must total 100%)</p>	<p>12. CONDITIONS APPLYING TO USE OF LABELS OR DEVICE (FOR USDA USE ONLY)</p>

APPROVED AS MODIFIED

See Attached Sheet

Appendix III - Page 2

CONTINUATION SHEET FOR APPLICATION FOR APPROVAL OF LABELS, MARKING OR DEVICE (FSIS 7234-1)

PRODUCT NAME RAW CHICKEN CORDON SWISS
3 oz.

This sheet is being used for additional information required in Block: 8

DF MEATBLOCK (REV)	60.0000	66.2651
BONELESS SKINLESS CHICKEN BREAST TRIM WITH RIB MEAT	14.4000	
WATER	11.0000	
CHICKEN SKIN	8.2000	
AFTEC SOLUTION		
WATER	97.5600	
AFTEC 3000 [SULFURIC ACID, SODIUM SULFATE]	2.4400	
	<u>100.0000</u>	
	TOTAL (pct.)	
TEXTURED SOY FLOUR	2.8500	
SOY PROTEIN CONCENTRATE	1.5000	
POTATO STARCH	1.0000	
CHICKEN BROTH MIX	0.8000	
SALT	59.4000	
DEHYDRATED CHICKEN BROTH	24.0000	
SUGAR	7.0000	
ONION POWDER	5.0000	
GARLIC POWDER	3.0000	
SOYBEAN OIL (PROCESSING AID)	0.8000	
NATURAL FLAVORING	0.8000	
	<u>100.0000</u>	
	TOTAL (pct.)	
SALT	0.2500	
	<u>100.0000</u>	
	TOTAL (pct.)	
FILLING		16.8675
SLURRY		
WATER	89.0909	44.0000
MODIFIED FOOD STARCH (CORN)	10.2273	
METHYLCCELLULOSE	0.4545	
SOY PROTEIN CONCENTRATE	0.2273	
	<u>100.0000</u>	
	TOTAL (pct.)	
SMOKED CHOPPED HAM-WATER ADDED (HAM, WATER, SALT, DEXTROSE,		36.0000
sodium phosphates, sodium erythorbate, natural flavoring,		
sodium nitrite).		

CONTINUATION SHEET FOR APPLICATION FOR APPROVAL OF LABELS,
MARKING OR DEVICE (FSIS 7234-1)

PRODUCT NAME RAW CHICKEN CORDON SWISS
3 oz.

This sheet is being used for additional information required in Block: 8

PASTEURIZED PROCESS SWISS AND AMERICAN CHEESE (SWISS & American Cheeses (Cultured Milk, Salt, Enzymes), Water, Sodium Phosphate, Salt, May Contain: Cream, Sodium Pyrophosphate, Lactic Acid, Sodium Citrate, Sorbic Acid (Preservative)) 20.0000

TOTAL (pct.) 100.0000

8.4337

BATTER (WET) 52.3810
WATER 47.6190
BATTER MIX A20716 -X1
BLEACHED WHEAT FLOUR 54.0000
MODIFIED CORN STARCH 24.0000
YELLOW CORN FLOUR 8.0000
SALT 6.0000
LEAVENING (SODIUM BICARBONATE, SODIUM ALUMINUM PHOSPHATE) 2.8000
SPICES 2.0000
DEXTROSE 1.3000
PALM OIL 1.2000
NONFAT MILK 0.4000
SPICE EXTRACTIVE 0.3000

TOTAL (pct.) 100.0000

TOTAL (pct.) 100.0000

8.4337

BREADER B40098-X1 92.0000
BLEACHED WHEAT FLOUR 3.4100
DEXTROSE 2.5000
PAPRIKA 0.8000
SALT 0.6000
PALM OIL 0.3000
LEAVENING N G (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE) 0.2000
SOYBEAN OIL 0.1900
NATURAL FLAVORS

TOTAL (pct.) 100.0000

TOTAL (pct.) 100.0000



RM 7/11
QC 2/1/12

302858

Rec'd 12/8/06

cc: RM/12/12/06

Thiel Cheese & Ingredients, LLC

N7630 County Hwy BB • Hilbert, WI 54129 • Telephone 920.989.1440 • Fax 920.989.1288 • www.thielcheese.com
12/08/2006

MAPLE LEAF FARMS PASTEURIZED PROCESS SWISS/AMERICAN CHEESE Product Specification

DESCRIPTION:

A blend of cheese that exhibits a characteristic Swiss flavor, firm body, and suitable for slicing or shredding, that has a slight melt in all food applications.

SPECIFICATION:

Analytical:

Moisture	40 ± 1%
Fat	29 ± 2%
pH	5.7 ± 0.3
Salt	2.0 ± 0.2%
Color	NCI 2 Maximum

Microbiological:

Standard Plate Count (APC)	<50,000/g *
Coliform	<10/g
E. coli	<10/g
Yeast/Mold	<100/g

INGREDIENTS:

Swiss and American Cheeses (Cultured Milk, Salt, Enzymes), Water, Sodium Phosphate, Salt, May Contain: Cream, Sodium Pyrophosphate, Lactic Acid, Sodium Citrate, Sorbic Acid (Preservative).

ALLERGENS:

Contains Milk, Dairy

NUTRITIONAL INFORMATION:

Serv Size 1 oz.(28g)

Calories	100
Calories from Fat	75
Total Fat	8g
Saturated Fat	6g
Trans Fat	0g
Cholesterol	30mg
Sodium	400mg
Total Carbohydrates	1g
Dietary Fiber	0
Sugars	0g
Protein	6g
<u>Percentage of U.S. Recommended Daily Allowances (U.S. RDA):</u>	
Vitamin A	6
Vitamin C	*
Calcium	17
Iron	*

*Contains less than 2% of the U.S. RDA of these nutrients.

PACKAGING AND STORAGE:

40# in a poly liner in a corrugated box

Appendix III - Page 4

OC 12-1-11
D. J. R. M. 12/1/11
D. J. R. M. DIVISIONS

CONFIDENTIAL
"UL DICED HAM"

#308733

40253 US Hwy 14
Huron, SD 57350

PRODUCT SPECIFICATION

74/10

Product Name: SMOKED HAM DICES- Water Added

Product Code : 103358

Spec. Number: TBD

PLU Code : 103358

Issue Date : 11-17-2011

Mix Block Code: E2062a

Revision Date: 11-16-2011

Date Code : Sell by (180 days from packed date)

Revision No. : 1

Description : Fully cooked, individually quick-frozen, smoked chunked and formed ham that is cut into 1/4" x 1/4" x 1/4" dices. Product has light reddish-pink meat color with very light smoke brown edges. Product is bulk-packed in 40-lb poly-lined corrugated Kraft boxes for frozen shipment.

Ingredients : Ham, Water, Salt, Dextrose, Sodium Phosphates, Sodium Erythorbate, Natural Flavoring, Sodium Nitrite.

Category : Fully Cooked - Frozen - For Further Processing

Qualifier : Water Added - Chunked and Formed

Storage : Keep Frozen; logs are cooked in casing and have to be diced within 14 days from the cooking process.

Processing Details:

Cutting

Dice Size : 1/4" x 1/4" x 1/4" (both circular and crosscut knives)
Log Temp : 30 - 40°F (core temperature before dicing)
Dice Temp : 0 - 10°F (after dicing)
Package Style : Bulk
Package Weight : 40 lbs
Sanova Spray : TBD

Packing

Bag Size : 22" x 18" x 30"
Type of Gas Used : None
Oxygen Level : N.A.
Freezer Temp : 0°F

Appendix III - Page 5

Chemical Analysis:

Fat	8%+ /- 3%
Moisture	76% +/- 3%
Protein	14% +/- 3%
Salt	2% +/- /5%
Protein Fat Free	>17.0%

Appendix III - Page 6

Photos/Pictures:

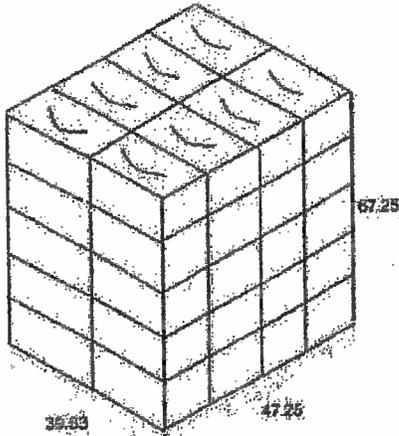


Fig. 1.1. Arrangement of cases on pallet.

Revisions for:

Updated product number (CAL 11/17/11)

Prepared By: ELENA INGLES Manager – R&D	Noted by: JORDAN WOODBURY Director – QA & FS	Noted by: CHUCK HESTER Manager - RTE	Approved by: CHET COOLBAUGH Director - Operations
--	---	---	--

*RM 2/1/12
QC 2/1/12*

SECTION 1 - EMERGENCY TELEPHONE

For transportation emergency assistance, call 1-800-424-9300 (Harcros product code # 21927).

SECTION 2 - DISTRIBUTOR INFORMATION

Solution Bio Sciences, Inc.

414 Main Street

Chatham, NJ 07928

973-387-9778

SECTION 3 - PRODUCT AND COMPANY IDENTIFICATION

Product Name: AFTEC 3000

Synonyms: AFT Clear 3000; Liquid Sodium Bisulfate

Product Use: Acidifier / processing aid for meat & poultry, fruits & vegetables, and beverages

Chemical Formula: See components below

CAS Number: See components below

Manufacturer: Advanced Food Technologies, LLC

11230 Magnolia Glen

Shreveport, LA 71106

908-385-7216

SECTION 4 - COMPOSITION AND INFORMATION ON INGREDIENTS

Component	CAS Number	% (by weight)	Exposure Limits
Water	7732-18-5	50 - 70	N/A
Sulfuric Acid	7664-93-9	25 - 35	N/A
Sodium Sulfate	7757-82-6	5 - 15	N/A

SECTION 5 - HAZARDS IDENTIFICATION

Emergency Overview: Clear, water-white to light amber liquid that is classified as a DOT corrosive. Causes skin and eye irritation. Avoid breathing vapor or mist. Keep container closed. Use only with adequate ventilation. Wash thoroughly after handling.

Eye Contact: Causes mild to severe irritation. May cause burn if not flushed with water.

Skin Contact: Prolonged exposure may cause moderate irritation. May cause burn if not flushed with water.

Inhalation: Mist and vapors can cause varying degrees of irritation of the nose, throat and respiratory tract.

Ingestion: Will cause irritation or burn digestive tract. Ingestion is not a typical route of occupational exposure.

Chronic (Cancer) Information: Not known to cause cancer. Components not listed as carcinogens by IARC, NTP or OSHA.

Reproduction Information: N/A

Potential Environmental Effects: Readily mixes with water to form a weak acid solution. The low pH concentrate may be harmful to plant and animal organisms found in soil and in surface waters. Therefore, keep out of streams and ditches.



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

Mr. Dennis Smithyman
President
Advanced Food Technologies, LLC
11230 Magnolia Glen
Shreveport, LA 71106

NOV 04 2008

Dear Mr. Smithyman:

This is in response to your October 30, 2008 email (Log number 08-NT-0387-N-A) requesting a letter from the Food Safety and Inspection Service (FSIS) stating that AFT Clear 3000 is the same as sodium bisulfate and under FSIS Directive 7120.1, "Safe and Suitable Ingredients Used in the Production of Meat and Poultry Products" can be used as an acidifier in meat and poultry plants.

After reviewing your submitted information, FSIS has determined that AFT Clear 3000 is considered the same as sodium acid sulfate (SAS) or sodium bisulfate and, thus, would not be considered new technology. SAS or sodium bisulfate is already permitted by FSIS to be used as a pH control agent (acidifier) in water used in meat and poultry processing sufficient for the purpose.

This letter should not be considered as validation that your process will be effective in any particular FSIS establishment. Your technology, as described in your notification, will need to be factored into an establishment's hazard analysis and, if appropriate, incorporated into its HACCP Plan or SSOP, or other prerequisite program, validated for its application, and verified on an ongoing basis for its effectiveness. If the establishment does not address the effects of using your technology in its hazard analysis, FSIS would be unable to determine that the product processed using your technology is safe, including microbiologically, not adulterated; and therefore, the product would not be eligible to bear the mark of inspection.

If you have any questions, please contact Dr. David Zeitz at (202)690-3556 or david.zeitz@fsis.usda.gov.

Sincerely,

Dr. John Hicks, Director
Risk and Innovations Management Division
Office of Policy and Program Development

Appendix M - Page 8



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

Mr. Dennis Smithyman
President
Advanced Food Technologies, LLC
11230 Magnolia Glen
Shreveport, LA 71106

NOV 04 2008

Dear Mr. Smithyman:

This is in response to your October 30, 2008 email (Log number 08-NT-0387-N-A) requesting a letter from the Food Safety and Inspection Service (FSIS) stating that AFT Clear 3000 is the same as sodium bisulfate and under FSIS Directive 120.1, "Safe and Suitable Ingredients Used in the Production of Meat and Poultry Products" can be used as an acidifier in meat and poultry plants.

After reviewing your submitted information, FSIS has determined that AFT Clear 3000 is considered the same as sodium acid sulfate (SAS) or sodium bisulfate and, thus, would not be considered new technology. SAS or sodium bisulfate is already permitted by FSIS to be used as a pH control agent (acidifier) in water used in meat and poultry processing sufficient for the purpose.

This letter should not be considered as validation that your process will be effective in any particular FSIS establishment. Your technology, as described in your notification, will need to be factored into an establishment's hazard analysis and, if appropriate, incorporated into its HACCP Plan or SSOP, or other prerequisite program, validated for its application, and verified on an ongoing basis for its effectiveness. If the establishment does not address the effects of using your technology in its hazard analysis, FSIS would be unable to determine that the product processed using your technology is safe, including microbiologically, not adulterated; and therefore, the product would not be eligible to bear the mark of inspection.

If you have any questions, please contact Dr. David Zeitz at (202)690-3556 or david.zeitz@fsis.usda.gov.

Sincerely,

Dr. John Hicks, Director
Risk and Innovations Management Division
Office of Policy and Program Development

Appendix III - Page 9

3 oz.

Appendix III -
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Composite Breakdown for Main Ingredient List

% Skin as a % of total chicken = 15.49%

✓boneless skinless chicken breast trim with rib meat	39.7590%
✓water	25.8730%
✓BLEACHED WHEAT FLOUR	9.9277%
chicken skin	7.2891%
✓Smoked Chopped Ham-Water Added (ham, water, salt, dextrose, sodium phosphates, sodium erythorbate, natural flavoring, sodium nitrite).	6.0723%
✓ Pasteurized Process Swiss and American Cheese (Swiss & American Cheeses (Cultured Milk, Salt, Enzymes), Water, Sodium Phosphate, Salt, May Contain: Cream, Sodium Pyrophosphate, Lactic Acid, Sodium Citrate, Sorbic Acid (Preservative))	3.3735%
✓textured soy flour	1.8886%
✓soy protein concentrate	1.0108%
✓modified corn starch	0.9639%
✓SALT	0.7890%
✓modified food starch (corn)	0.7590%
✓potato starch	0.6627%
✓dextrose	0.3398%
✓yellow corn flour	0.3212%
✓paprika	0.2109%
✓ AFTEC 3000 [Sulfuric Acid, Sodium Sulfate]	0.1326%
✓dehydrated chicken broth	0.1272%
✓leavening (sodium bicarbonate, sodium aluminum phosphate)	0.1124%
✓palm oil	0.0988%
✓spices	0.0804%
✓sugar	0.0371%
✓methylcellulose	0.0337%
✓onion powder	0.0265%
✓leavening (sodium acid pyrophosphate, sodium bicarbonate)	0.0253%
✓soybean oil	0.0169%
✓natural flavors	0.0161%
✓nonfat milk	0.0160%
✓GARLIC POWDER	0.0159%
✓spice extractive	0.0120%
✗ Soybean Oil (processing aid)	0.0043%
✓ natural flavoring	0.0043%
TOTAL	100.0000%

1.7229



* Processing Aid (not listed on our label)

AFTEC [sulfuric acid, sodium sulfate] is being used as a processing aid in this product, in accordance with FSIS Directive 7121.1 "Safe & Suitable Ingredients Used in the Production of Meat and Poultry Products." Processing aids are exempt from labeling. Sketch approval #2607310 serves to validate



003210103 KEEP FROZEN INSTITUTIONAL PACK

RAW PRODUCT: FOR FOOD SAFETY, COOK TO A MINIMUM INTERNAL TEMPERATURE OF 165° F AS MEASURED BY A MEAT THERMOMETER

Bley



RAW CHICKEN CORDON SWISS 3 OZ.

BREADED BONELESS BREAST OF CHICKEN WITH RIB MEAT PATTY, FILLED WITH HAM AND SWISS CHEESE

INGREDIENTS: BONELESS BREAST OF CHICKEN WITH RIB MEAT, WATER, BLEACHED WHEAT FLOUR, SMOKED CHOPPED HAM-WATER ADDED (HAM, WATER, SALT, DEXTROSE, SODIUM PHOSPHATES, SODIUM ERYTHORBATE, NATURAL FLAVORING, SODIUM NITRITE), PASTEURIZED PROCESS SWISS AND AMERICAN CHEESE (SWISS AND AMERICAN CHEESES (CULTURED MILK, SALT, ENZYMES), WATER, SODIUM PHOSPHATE, SALT, MAY CONTAIN CREAM, SODIUM PYROPHOSPHATE, LACTIC ACID, SODIUM CITRATE, SORBIC ACID (PRESERVATIVE)), CONTAINS 2% OR LESS OF TEXTURED SOY FLOUR, MODIFIED CORN STARCH, SOY PROTEIN CONCENTRATE, SALT, POTATO STARCH, DEXTROSE, CORN FLOUR, PAPRIKA, DEHYDRATED CHICKEN BROTH, LEAVENING (SODIUM BICARBONATE, SODIUM ALUMINUM PHOSPHATE, SODIUM ACID PYROPHOSPHATE), PALM OIL, SPICES, SUGAR, METHYLCELLULOSE, ONION POWDER, SOYBEAN OIL, NATURAL FLAVORS, NONFAT MILK, GARLIC POWDER. PRE-BROWNED IN SOYBEAN OIL. **ALLERGEN INFORMATION:** CONTAINS WHEAT, SOY, AND MILK

COOKING INSTRUCTIONS: PLACE UP TO 6 FROZEN PORTIONS 3 INCHES APART ON AN ALUMINUM BAKING SHEET IN PREHEATED OVEN, ON MIDDLE RACK. CONVENTIONAL OVEN 375°F FOR 31 MINUTES; CONVECTION OVEN 350°F FOR 21 MINUTES. COOK TO AN INTERNAL TEMPERATURE OF 165°F, BY USE OF A THERMOMETER.



MAPLE LEAF FARMS, INC.
P.O. Box 167
Leesburg, IN 46538
PRODUCT OF U.S.A.



00073981337007

NET WT. 12 LBS.
(5.44 Kg)

XXXXXX

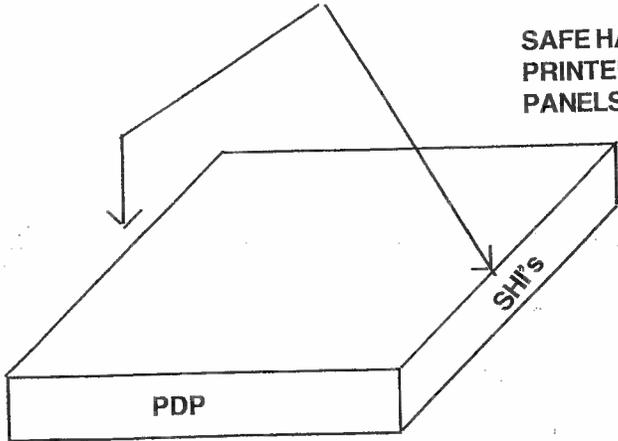
Pasteurized Process

SAFE HANDLING INSTRUCTIONS

THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.

- KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.
- KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS. WASH WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.
- COOK THOROUGHLY.
- KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

SAFE HANDLING INSTRUCTIONS ARE PRE-PRINTED ON CORRUGATED ON TWO SIDE PANELS.



Food Standards and Labeling Policy Book

The Policy Book is intended to be guidance to help manufacturers and prepare product labels that are truthful and not misleading. Compliance with the requirements set forth in this publication does not, in itself, guarantee an authorization. On receipt of the label application, consideration will be given to suitability of ingredients statements, preparation, and packaging so as not to mislead the consumer. Adherence to the product and label requirements in this Policy Book does not necessarily guarantee against possible infringement of all related patents, trademarks or copyrights.

Changes in this publication are to add new entries, correct errors, condense material, and reformat the entries for ease in reading and use. There will be updates of the publication to conform to changes in meat and poultry inspection standards and to reflect any current policy developments.

Errors found in this issue should be reported through channels to your district office.