

TECHNICAL DATA

<b>PRODUCT NAME:</b>	SweetBitz Strawberry Bitz
<b>ICON FOODS PRODUCT CODE NUMBER:</b>	6140
<b>DESCRIPTION:</b>	--
<b>COMPOSITION:</b>	Sweetener Blend (Erythritol, Stevia), Tapioca Starch, Tapioca Fiber, Polydextrose, Pea Protein, Sunflower Oil, Natural Flavors (WONF), Citric Acid, Colored with Vegetable Juice.
<b>COUNTRY OF ORIGIN:</b>	United States
<b>ALLERGENS:</b>	SweetBitz Strawberry Bitz are manufactured on shared production lines that manufacture products containing wheat, buckwheat, soy, sulfites, sesame and potentially other allergens listed on our allergen information sheet. An allergen changeover is performed anytime we change allergens and includes allergen residue swabs sensitive to 3ug on key pieces of food contact equipment.
<b>KOSHER:</b>	SweetBitz Strawberry Bitz is kosher certified.
<b>BSE:</b>	No animal derived ingredients are used in the production of SweetBitz Strawberry Bitz.
<b>LABELING:</b>	SweetBitz Strawberry Bitz complies with limits established for residual pesticides as per USP <561>.
<b>PACKAGING &amp; RECOMMENDED STORAGE CONDITIONS:</b>	SweetBitz Strawberry Bitz comes in a 50 lb box with poly inner bag. SweetBitz Strawberry Bitz should be stored at 55°F – 80°F and ≤80% relative humidity. Shelf life is 36 months when stored under recommended conditions.
<b>REMARKS:</b>	This item is a raw material for commercial use only.

The information contained in this bulletin should not be construed as recommending the use of our products in violation of any patent, or as warranties (expressed or implied) of non-infringement or its fitness for any particular purpose. Prospective purchasers are invited to conduct their own tests, studies, and regulatory review to determine the fitness of Icon Foods products for their particular purposes, product claims, or specific applications.

TECHNICAL DATA (CONT.)

PRODUCT NAME: SweetBitz Strawberry Bitz

PARAMETERS	SPECIFICATIONS	METHODS
COLOR	Pink	Visual Inspection
ODOR	Strawberry	Organoleptic
FLAVOR	Strawberry	Organoleptic
TEXTURE	Semi-Soft	Organoleptic
LOSS ON DRYING	≤ 7.0%	AOAC 993.14
TOTAL PLATE COUNT	≤ 10,000 cfu/g	US Pharmacopeia Chapter 60
<i>E. COLI</i>	< 10 cfu/g	US Pharmacopeia Chapter 60
COLIFORM	≤ 10 cfu/g	US Pharmacopeia Chapter 60
YEAST	≤ 100 cfu/g	US Pharmacopeia Chapter 60
MOLD	≤ 100 cfu/g	US Pharmacopeia Chapter 60
SALMONELLA	Negative/25g	US Pharmacopeia Chapter 60



  
 Thomas J. King  
 Icon Foods, Inc.

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**ALLERGEN STATEMENT**

**PRODUCT NAME:** SweetBitz Strawberry Bitz

**PRODUCT NUMBER:** 6140

COMPONENT	PRESENT IN PRODUCT	PRESENT IN OTHER PRODUCTS MANUFACTURED ON THE SAME LINE	PRESENT IN THE SAME MANUFACTURING PLANT
PEANUTS (AND DERIVATIVES I.E. PEANUT OIL)	No	No	No
TREE NUTS (AND DERIVATIVES)	No	No	No
SESAME SEEDS (AND DERIVATIVES)	No	Yes	Yes
DAIRY PRODUCTS (I.E. MILK, LACTOSE, CASEINATES, WHEY)	No	No	No
EGGS	No	No	No
FISH	No	No	No
SHELLFISH	No	No	No
SOY PRODUCTS	No	Yes	Yes
WHEAT	No	Yes	Yes
SULPHITES	No	Yes	Yes
MUSTARD	No	No	No

Oregon Department of Agriculture, Food Safety Division est. #88294  
 FDA Food Manufacturing Facility # xxxxxxx6608

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**CERTIFICATE OF ANALYSIS**

**PRODUCT NAME:** SweetBitz Strawberry Bitz

**LOT CODE:** 6140 UU YY MM DD BB    **MANUFACTURE DATE:** MM/DD/YYYY    **BEST BY:** MM/DD/YYYY

**INGREDIENTS:** Sweetener Blend (Erythritol, Stevia), Tapioca Starch, Tapioca Fiber, Polydextrose, Pea Protein, Sunflower Oil, Natural Flavors (WONF), Citric Acid, Colored with Vegetable Juice.

ITEMS	STANDARD	RESULTS	TEST METHOD
COLOR	Pink	Complies	Visual Inspection
ODOR	Strawberry	Complies	Organoleptic
FLAVOR	Strawberry	Complies	Organoleptic
TEXTURE	Semi-Soft	Complies	Organoleptic
LOSS ON DRYING	≤ 7.0%	Complies	AOAC 993.14
TOTAL PLATE COUNT	≤ 10,000 cfu/g	Complies	US Pharmacopeia Chapter 60
<i>E. COLI</i>	< 10 cfu/g	Complies	US Pharmacopeia Chapter 60
COLIFORM	≤ 10 cfu/g	Complies	US Pharmacopeia Chapter 60
YEAST	≤ 100 cfu/g	Complies	US Pharmacopeia Chapter 60
MOLD	≤ 100 cfu/g	Complies	US Pharmacopeia Chapter 60
SALMONELLA	Negative/25g	Complies	US Pharmacopeia Chapter 60

*Oregon department of agriculture, food safety division establishment #88294  
 FDA food manufacturing facility #xxxxxxx6608*

*Remarks: This item is a raw material for commercial use only.*

*Storage: Store at 55°F – 80°F and ≤80% relative humidity. Shelf life is 36 months when stored under recommended conditions.*

**ISSUED BY:**

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## COUNTRY OF ORIGIN STATEMENT

Oregon Department of Agriculture, Food Safety Division Establishment #88294

Compliant with JECFA guidelines

This letter is to certify that SweetBitz Strawberry Bitz sold by Icon Foods, Inc. at the Portland, Oregon, USA facility, is manufactured in the United States.

If you have any questions, please contact Icon Foods Quality Assurance Division at 310-455-9876.

A handwritten signature in blue ink, appearing to read "TJ King".

Thomas J. King  
Icon Foods, Inc.

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## 100G NUTRITIONAL SPECIFICATIONS

PRODUCT NAME: SweetBitz Strawberry Bitz

### NUTRITIONAL FACTS

Calories	180 kcal	
Total Fat	7 g	9%
Saturated Fat	1 g	5%
Trans Fat	0 g	
Cholesterol	0 mg	0%
Sodium	70 mg	3%
Total Carbohydrate	83 g	30%
Dietary Fiber	19 g	68%
Total Sugars	0 g	
Includes 0g Added Sugars	0%	
Protein	0 g	
Vitamin D	0 mcg	0%
Calcium	9 mg	0%
Iron	3 mg	15%
Potassium	4 mg	0%

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### CARBOHYDRATES

#### AMOUNTS PER 100G

Total Carbohydrate	83.04g
Dietary Fiber	18.60g
Starch	0.0g
Sugars	0.27g
Sugar Alcohols	48.39g

### FATS & FATTY ACIDS

#### AMOUNTS PER 100G

Total Fat	6.74g
Saturated Fat	1.10g
Monounsaturated Fat	4.77g
Polyunsaturated Fat	0.81g
Total Trans Fatty Acids	0.06g

### PROTEIN & AMINO ACIDS

#### AMOUNTS PER 100G

Protein	5.74g
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### VITAMINS

#### AMOUNTS PER 100G

Vitamin A	0.0 IU
Vitamin C	0.71 mg
Vitamin D	0.0 IU
Vitamin E (Alpha Tocopherol)	0.0 mg

### MINERALS

#### AMOUNTS PER 100G

Calcium	9.02 mg
Iron	2.56 mg
Potassium	3.84 mg
Sodium	69.48 mg

### OTHER

#### AMOUNTS PER 100G

Water	≤ 7.0 g
Ash	≤ 5.0 g

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## SAFETY DATA SHEET

**PRODUCT NAME:** SweetBitz Strawberry Bitz

**ICON FOODS, INC. – USA | PRODUCT #:** 6140

**CAS REGISTRY NUMBER:** --

**OREGON DEPARTMENT OF AGRICULTURE, FOOD & SAFETY DIVISION ESTABLISHMENT #**88294

**FDA FOOD MANUFACTURING FACILITY #**\*\*\*\*\*6608

**COMPLIANT WITH JECFA GUIDLINES**

<b>IDENTIFICATION:</b>	Commercial Name: SweetBitz Strawberry Bitz Manufacturer: Icon Foods, Inc.
<b>COMPOSITION:</b>	Sweetener Blend (Erythritol, Stevia), Tapioca Starch, Tapioca Fiber, Polydextrose, Pea Protein, Sunflower Oil, Natural Flavors (WONF), Citric Acid, Colored with Vegetable Juice. CAS# -- Risk Phrases: None Safety Phrases 25-26: Not Mandatory
<b>HAZARDS:</b>	Not classified as dangerous according to directive 67/548/EEC or its amendments.
<b>FIRST AID MEASURES:</b>	Eye Contact: Wash with water or standard eye wash solution. Seek medical advice if irritation occurs and persists. Oral Ingestion: Essentially edible in small quantity with bland to bitter sweet aftertaste Skin Contact: Wash with water and mild soap.
<b>FIRE FIGHTING MEASURES:</b>	Non-combustible and presents no special fire hazard Extinguishing media: N/A Protective Equipment: Standard equipment
<b>ACCIDENTAL RELEASE MEASURES:</b>	Absorb into an inert material and scrape up. Remove residue by scrubbing with hot water or detergent solution.
<b>HANDLING &amp; STORAGE:</b>	Store in a cool & dry location in ambient conditions, not to exceed 85 degrees Fahrenheit. For long term storage, please keep refrigerated.
<b>EXPOSURE &amp; PERSONAL PROTECTION:</b>	In accordance with good industrial practice and handling, use standard eye protection.
<b>PHYSICAL &amp; CHEMICAL PROPERTIES:</b>	Physical Form: Solid Color: Pink Odor: -- Boiling Point: -- Melting Point: -- Viscosity @ 20 degree C: -- Flash Point: -- Flammability Solid/Gas: -- Auto Flammability: -- Specific Refractive: -- Explosive Properties: -- pH (100% Concentrate): -- Oxidizing Properties: -- Vapor Pressure: -- Density: -- Water Solubility: -- Other Solubility: -- Partition Coefficient: -- (Octanol/Water): -- Explosive Limits: --
<b>STABILITY &amp; REACTIVITY:</b>	Thermal Decomposition: Stable under normal conditions of use.

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**TOXICOLOGICAL DATA:**

Oral: Essentially non-toxic and edible in small quantity.

Dermal: Expected to be essentially non-toxic.

Inhalation: Slight Ethanolic Sting – irritation

Toxic Effects: None

Eye: Very Mild/Minimal – Not a transient Conjunctival Irritant at 10% concentrate in water (Eyetest classification).

**ECOLOGICAL INFORMATION:**

Biodegradation: Expected to be ultimately biodegradable.

Fish Toxicity: No Data.

**DISPOSAL CONDITIONS:**

Dispose of according to local, state, and federal regulations.

**TRANSPORT INFORMATION:**

UN Number: N/A

UN Name: Not Assigned

IMDG Code/Class: Not Hazardous

IMDG Code Page No: N/A

ICAO/IATA Air Class: Non-Hazardous

ICAO/IATA Air Class Packing Group: N/A

RID/ADR Class: Non-Hazardous

ADNR Class: Non-Hazardous

**REGULATORY INFORMATION:**

Occupational Exposure Limits: N/A

**OTHER INFORMATION:**

Supplementary Dietary/Food Use: FDA GRAS Status within the USA

**Note:** Based on its review of information and data submitted by industry, FDA has concluded there is no basis to object to the use of certain refined Stevia preparations in food. These refined Stevia preparations may be lawfully marketed and added to food products sold in the United States.

This conclusion was drawn through a process of self-affirmation which means that the ingredient is found to be safe by an expert panel review, but a notice is not submitted to FDA. In order to obtain a no-objection letter with a GRAS notification, the stevia product must be manufactured under Good Manufacturing Practices regulations and must meet the JECFA specifications for purity, which include the requirement that 95% of the dry weight of the product must consist of the seven glycosides recognized by JECFA.

As published in the Official Journal of the EU as of November 11, 2011, steviol glycosides have been approved for use in foods sold in the European Union. The appropriate regulatory bodies—the joint FAO/WHO Expert Committee on Food Additives (JECFA) and the European Food Safety Authority (EFSA)—agree that the sweetening compound is safe for all populations to consume and is a suitable sweetening option for diabetics.

Information contained herein as well as any representations made regarding this information are believed to be accurate and reliable however no warranty or guarantee, express or implied, is made regarding information and/or product.

**VERSION HISTORY**

VERSION #	DATE	REVISIONS	APPROVAL

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