

SECTION 1A

Gladder’s Gourmet Cookies, Inc. Technical Product Specifications Frozen Dough

Confidential

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|-----------------------------|
| EFFECTIVE DATE: 01/ 01/ 06 |
| SUPERCEDES:N/A |
| Document # D-GGC-TS-2253-EL |

| | |
|--|---------------------------------|
| 1A.1 – SUPPLIER NAME: Gladder’s Gourmet Cookies, Inc. | |
| 1A.2 - PRODUCT DESCRIPTION : | |
| Name of Product: | Elegance Chocolate Chunk |
| Product Code: (Lot Code, Lab ID, Formula Code) | 75903502253 1 |
| Portion Size: | 4.00 Ounce |
| Case Size: | 12.00” x 12.00” x 4.00” |
| Units per Case: | 64 |
| Unit Stacks: | 4 |
| Unit Layers: | 4 |
| Units per layer: | 4 |
| Gross Weight: | 18.50 Lbs |
| Net Weight: | 18.00 Lbs |
| 1A.3 – Product Attributes: | |
| Raw Weight: | 4.00 Ounce |
| Baked Weight: | 3.92 -3.98 Ounce (Avg) |
| Baked Dimensions: (L x W x H) | 4.50” x 4.50” x 3/8” |
| 1A.4 –Pallet Attributes : | |
| Ti Hi: | 6 x 9 |
| Case Cube: | .93 |
| Case Count: | 54 |
| Pallet Configuration: | 3 x 3 x 6 / 40” x 48” |
| Pallet Gross Weight: | 1768.00 Lbs |
| Pallet Net Weight: | 1728.00 Lbs |

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1B.1 – INGREDIENT STATEMENT:

Dark sweet chocolate, all purpose enriched wheat flour (flour, niacin, iron, thiamine mononitrate, riboflavin) sugar, pure vegetable margarine (partially hydrogenated soybean and cottonseed oils, Salt, Mono and Diglycerides, colored with annato. Artificial flavor, Calcium Disodium EDTA added as a preservative, Vitamin A palmitate added), eggs, molasses, soy flour, mono & diglycerides, cellulose fiber, salt, soda, lecithin, natural and artificial vanilla flavoring.

1B.2– Storage and Handling:

STORAGE and HANDLING: Keep frozen for long term storage. To refrigerate product for up to twelve weeks, refold inner bag closely against product. An open bag will result in drying of the product. **CLOSE BAG TIGHTLY!**

Temperature Zone: 0 degrees Celsius to –20 degrees Celsius

Refrigerated Shelf Life: 12 weeks

Frozen Shelf Life: 18 months

1B.3– Allergy Statement:

Allergy Information: This product is made with equipment that also makes products containing peanuts, tree nuts, wheat flour, milk, and soy protein.

1B.4– Baking Instructions:

TO BAKE: Remove cookies from inner bag. Partially thaw to separate. Place individual portions evenly spaced on baking sheet. **For best results: THAW BEFORE BAKING!** Bake in preheated convection oven at 300°F or in a conventional household oven at 350F for approximately 12 minutes.

Shelf-life: Baked and packaged product shelf-life up to 5 days. Open display shelf-life 2 – 3 days.

SECTION 1B

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1B.5– Nutritional Information:

Elegance Chocolate Chunk


| Nutrition Facts | Amount/serving | %DV* | Amount/serving | %DV* |
|---|----------------------|----------------|-------------------|------------------------|
| | Total Fat 22g | | 34% | Total Carb. 71g |
| Serv. Size 4 oz (113g) | Sat. Fat 12g | 59% | Fiber 3g | 12% |
| Serv. Per Cont. 64 | <i>Trans</i> Fat 0g | | Sugars 46g | |
| Calories 480 | Cholest. 30mg | 9% | Protein 6g | |
| Fat Cal. 200 | Sodium 140mg | 6% | | |
| *Percent Daily Values (DV) are based on a 2,000 calorie diet. | Vitamin A 4% | • Vitamin C 0% | • Calcium 2% | • Iron 15% |

INGREDIENTS: Chocolate (sugar, chocolate liquor, cocoa butter, soy lecithin [an emulsifier], vanilla), Enriched wheat flour (flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), Sugar, Margarine (palm oil, salt, mono- and diglycerides, artificial flavor, annatto [a color], calcium disodium EDTA [a preservative], vitamin A palmitate), Eggs, Molvert (molasses, invert sugar), Soy Flour, Distilled Mono- and Diglycerides, Cellulose Fiber, Salt, Sodium Bicarbonate, Soy Lecithin, Artificial Vanilla Flavor
CONTAINS: EGGS, SOYBEANS, WHEAT

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1C.1 – LABEL COMMUNICATION REQUIREMENTS

| Label Size: 4” x 5.5” –White Stock / Black Print | | | |
|--|------------------|---------------------|--------------------------|
| Special Symbols | Required? | Specify Mark | Artwork Provided? |
| Kosher Symbol | Yes | Circle K (D) | Yes |
| Microwaveable | N/A | | |
| Recycle / Recyclable | N/A | | |
| Ingredient Statement | Yes | Text | |
| Baking Instructions | Yes | Text | |
| Allergy Statement | Yes | Text | |
| Storage and Handling Instructions | Yes | Text | |
| Nutritional Information | No | | |
| Case Weight Information | Yes | Text | |
| Gladder’s Logo | Yes | Bitmap | Yes |
| <p>1C.2- Secondary Descriptors (<i>Specify any type size & placement requirements</i>):</p>  | | | |
| <p>1C.3- Product Claims / Qualifiers (<i>xx% Fat Free, Caramel Color Added, USDA Choice, etc.</i>):</p> | | | |

SECTION 1C**Gladder's Gourmet Cookies, Inc.
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| <i>Physical Attributes (method)</i> | Target | Minimum | Maximum | Frequency Monitored |
|--|---------------|----------------|----------------|----------------------------|
| Baked Cookie Diameter (Flow Characteristics) | 3.25" | 3.00" | 3.50" | Per Batch |
| Baked Cookie Height | 3/8" | 1/4" | N/A | Per Batch |
| Cookie Weight (Raw Button) | 1.33 oz | 1.33 oz | 1.40 oz | Per Batch |

| <i>Microbiological Attributes</i> | Maximum | Frequency Monitored |
|-----------------------------------|----------------|--|
| Aerobic Plate Count | 10,000 | Quarterly for Facility/ Random Quarterly for Ingred. |
| Total Coliform (AOAC) | 5,000 | Quarterly for Facility/ Random Quarterly for Ingred. |
| Lactobacillus | 5,000 | Quarterly for Facility/ Random Quarterly for Ingred. |
| Yeasts & Molds | 5,000 | Quarterly for Facility/ Random Quarterly for Ingred. |

| <i>Packaging Attributes</i> | Description | Frequency Monitored |
|--|--|----------------------------|
| Distribution of Ingredients | Ingredients Distributed Evenly within Button | Per Batch |
| Stacking | Neatly Stacked, with Paper Divider Straight and Flat | Each Box |
| Outer Packaging Folded/glued correctly | Package erected and glued perfectly | Each Box |
| Date coding legible and prominent | Date code clear and legible | Periodic during run |
| Interior Packaging sealed | Inner bags sealed/folded completely | Each Package |
| Interior Package shrink fit | Package shrunk snug but not tight | Each package |