



***Technical Data Sheet***  
Product Code - 101410  
50# Sweetex High-Ratio Shortening

**Benefits and Applications:**

- Designed for use in making cakes, icings, whipped toppings, icing bases, and sweet yeast goods
- Texturized to allow usage over a wide temperature range
- Permits the use of higher proportions of sugar, shortening, eggs, and water in relation to flour

**Kosher:**

Parve

**Handling and Storage:**

Care must be taken during storage and shipment to avoid damaging the flavor. Shortening, no matter how carefully packaged, will pick up flavors if stored near items giving off strong odors. Suggested storage 65-75°F.

**Shelf Life:**

Shelf life 1 year from date of manufacture

**Packaging:**

50# cube: 12 per tier; 4 tiers; 48 per pallet (corrugated outer case with a poly liner)  
Packed in polyethylene lined cubes. Pallets are stretch wrapped for extra cleanliness and extra stability during shipment.

**Cubic Measurements:** (width x length x height)

50# cube: 11.25" x 13.125" x 13.25"; 1956.45cu. inches; 1.13 cu. ft.

**Ingredients:**

Partially Hydrogenated Soybean and Palm Oils with Mono- and Diglycerides.

**Allergens:**

None

**Analytical:**

Color, Lovibond Red	1.5 Max (Typical)
Free Fatty Acids, %	0.10 Max
Peroxide Value, meq/kg	1.0 Max
Alpha Monoglycerides, %	2.20 - 2.80
SFC @ 50°F	49.0 - 56.0 (Typical)
SFC @ 70°F	27.0 - 33.0 (Typical)
SFC @ 104°F	4.0 - 9.0 (Typical)



## Nutritional Data Sheet 100gram

Product Name: 50# Sweetex High-Ratio Shortening  
Product Code: 101410

This nutritional information is provided based on typical composition of the product and the data for individual products may vary from this information. This material is provided for informational purposes only and not as a specification. The total fat percentage is expressed as triglyceride equivalents and the fatty acid percentages are expressed as free fatty acids. The total on the individual fatty acids may not equal total fat percentage due to the exclusion of the glycerol backbone in the free fatty acid calculation. This complies with the definition of fat and fatty acids in title 21 Code of Federal Regulations section 101.9.

### Information below provided on a 100 gram basis

➤ Calories:	884
➤ Protein:	0 g
➤ Total Carbohydrates:	0 g
➤ Sodium:	0 mg
➤ Vitamin A:	0 IU
➤ Cholesterol:	0 mg
➤ Fat:	100 g
➤ Saturated:	26.9 g
➤ Trans Fatty Acids:	25.9 g
➤ cis-Monounsaturated:	36.2 g
➤ cis-Polyunsaturated :	6.5 g

<b>Nutrition Facts</b>	
Serving Size 1 Tablespoon (12g)	
Servings Per Container varies	
Amount Per Serving	
<b>Calories</b> 110	<b>Calories from Fat</b> 110
% Daily Value*	
<b>Total Fat</b> 12g	<b>18%</b>
Saturated Fat 3g	<b>15%</b>
Trans Fat 3g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 4.5g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
<b>Protein</b> 0g	
Not a significant source of dietary fiber, sugars, vitamin A, vitamin C, calcium, and iron.	
* Percent Daily Values are based on a 2,000 calorie diet.	

Version Date: 11/19/2013; Version: 1

This product does not require a Material Safety Data sheet to be in compliance with OSHA regulations. It is a food-grade product which is intended for edible uses. It is not a health, safety or toxic hazard. In addition, it is subject to the Federal Food, Drug and Cosmetic Act. PLEASE NOTE: This specification is provided for information purposes only and should not be relied upon as a basis for product performance. It is suggested you evaluate the product on at least a laboratory basis prior to its commercial usage. This specification may be superseded by a later issue. Please consult you sales representative to confirm you have the correct specification.

NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A SPECIFIC USE OR PURPOSE, EXPRESS OR IMPLIED, ARE MADE. These specifications are not intended to and shall not be construed to be instructions or suggestions for use which may be in violation of valid patent rights. Stratas Foods LLC 7130 Goodlett Farms Parkway, Suite 200, Memphis, TN 38016 (888)404-1004



January 2, 2015

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To Whom It May Concern:

Stratas Foods, LLC labels all ingredients that are defined as allergens in the 'Food Allergen Labeling and Consumer Protection Act of 2004' (FALCPA). FALCPA amended Section 201 of the Federal Food, Drug, and Cosmetic Act to add a definition for "major food allergen" at section 201(qq). Major food allergen includes one of the top eight: (milk, egg, fish (e.g., bass, flounder, or cod), Crustacean shellfish (e.g., crab, lobster, or shrimp), tree nuts (e.g., almonds, pecans, or walnuts), wheat, peanuts, and soybeans) and food ingredients that contain protein derived from one of the top eight. The definition excludes any highly refined oil derived from one of the top eight and any ingredient derived from such highly refined oil and ingredients that is exempt under the notification or petition process. In public presentations to industry, FDA has clarified that it interprets "highly refined oil" to mean oil that has been refined, bleached and deodorized.

The oil that Stratas Foods uses in finished products is refined, bleached and deodorized. If any allergens are added to our finished product they will be listed under the Allergens section on our Technical Data Sheet and on the label as required by FALCPA.

If you have further questions please call.

Sincerely,

A handwritten signature in blue ink that reads "David Huggins".

David Huggins  
Regulatory Supervisor



June 25, 2015

To: Stratas Foods Customers  
From: Kelley Singleton, Quality Assurance Manager  
Re: BRC Global Standard for Food Safety

Dear Valued Customers,

The BRC Global Standard for Food Safety is recognized globally. Most retailers (and customers of manufactured products) recognize and welcome the depth and intensity of the BRC audit, and prefer the intense qualifying standards BRC auditors must meet in order to perform the audits.

Given the rigorous audit process, please consider that Stratas Foods manufacturing sites have received certification eliminating the need to analyze the audit report. Further, the BRC requires that ALL non-conformities identified during the certification audit be corrected and closed prior to the awarding of certification, eliminating the need for the customer to review audit reports and conduct follow up on non-conformities.

With resources at a premium, you, the customer, gain substantially. You no longer need to invest skilled employees in re-reading, analyzing and following up on standardized audit reports. Most operations have re-allocated or re-directed these resources to more productive avenues, such as product and process improvement, financial evaluation, and new product development.

Please use this direct link to the official BRC directory listing Stratas Foods packaging sites: <http://www.brcdirectory.com/Siteresults.aspx?SiteName=%stratas%&CountryId=0&> and review the BRC website detailing the benefits of an accredited certification program like the BRC: <http://www.brcglobalstandards.com/about-the-standards/influencing-government/>.

Considering the intent of a GFSI Certification, we will happily provide you with our full audit and certificate and respectfully decline any request to complete any vendor audit questionnaires.



March 18, 2015

## CERTIFICATE OF ORIGIN

The mid-oleic sunflower, soybean, cottonseed and corn oil in the products that Stratas Foods packages meets all the legally required health, sanitary standards, and controls of the U.S. Federal Food, Drug, and Cosmetic Act. These oils originate from the USA.

Sincerely,

A handwritten signature in blue ink that reads 'David Huggins'.

David Huggins  
Regulatory Supervisor



March 18, 2015

### CERTIFICATE OF ORIGIN

The palm and palm kernel oils in the products that Stratas Foods packages meets all the legally required health, sanitary standards, and controls of the U.S. Federal Food, Drug, and Cosmetic Act. These oils originate from Malaysia and/or Indonesia.

Sincerely,

A handwritten signature in blue ink that reads "David Huggins".

David Huggins  
Regulatory Supervisor



## CONTINUING COMMODITY GUARANTY

Stratas Foods, LLC ("Seller") in consideration of the purchase, from time to time, of food by Buyer, hereby agrees as follows:

1. Subject to Paragraph 2 below, all goods, as of the date of shipment or delivery are not adulterated or misbranded within the meaning of the Federal Food, Drug, and Cosmetic Act, as amended ("FDC ACT"); and not an article which may not be introduced into interstate commerce under the provisions of Sections 404 or 505 of the FDC Act.
2. Seller does not guarantee against goods becoming adulterated or misbranded after shipment or delivery to Buyer, by reason or causes beyond Seller's control, and, in those cases where goods are shipped under Buyer's brand label, Seller's responsibility for misbranding shall be limited only to that resulting from the failure of the article to conform to the purchase specifications or label furnished by Buyer, provided that Seller shall not be responsible for such misbranding if Buyer insists upon the use of Buyer's brand label after Seller has notified Buyer of the defects of the label giving rise to any such liability.
3. This agreement shall continue in effect and shall apply to all future dealings between Buyer and Seller until such time as it is revoked by Seller in writing.

### Stratas Foods LLC

7130 GOODLETT FARMS PARKWAY, SUITE 200  
MEMPHIS, TN 38016

By: *David Huggins*

Title: Regulatory Supervisor

Date: March 19, 2015



January 5, 2015

To Whom It May Concern:

The products that you purchase from Stratas Foods are produced without the use of irradiation, sewage sludge or ethylene oxide.

Sincerely,

A handwritten signature in blue ink that reads "David Huggins".

David Huggins  
Regulatory Supervisor





March 19, 2015

### Explanation of Date Coding / Lot #

Our lot numbers are based on a six-digit calendar date. A typical code consists of six numbers followed by a letter code representing the packaging location, and ending with an internal product code and the fill time in military time.

**011409D 210612 14:32**

A	B	C	D	E	F
01	14	09	D/DE/DW/F/Q/Q3/V/T/J	210612	14:32

- A. The first two digits refer to the month (IE: 01 represents January).
- B. The second two digits designate the packaging date (IE: 14 represents the 14th of the month).
- C. The third two digits refer to the year (IE: 2009).
- D. The one or two-letter abbreviation refers to the packaging location (D, DE, DW for Decatur; F for Fresno; (Q, Q3) for Quincy; V for Valdosta; T for Dallas; J for Oasis, Hillside).

(Note: DE, DW designates the line the product was run on, however the same oil stream is used to feed both sides, the "E" & "W" is used internally and is not part of the lot code)

- E. The six-digit description is a Stratas product code reference (IE: 210612 represents a Solid Shortening).
- F. The fill time is in military time (IE: 14:32 is 2:32 PM). In some cases the time is replaced with case #.



June 25, 2015

To Whom It May Concern:

RE: Vegetarian Certificate

Prod#	Product Description
101341	BBS Flex Shortening

Stratas Foods LLC certifies that the above products are not made from and do not contain any animal products.

Sincerely,

A handwritten signature in blue ink that reads "David Huggins".

David Huggins  
Regulatory Supervisor