

Lard #803

Product Overview:

This Lard has been rendered, dried, and filtered and then stabilized with FDA approved antioxidants to protect the flavor.

Product Specifications: (using AOCS Test Method #)

\*tests are conducted at CFC and are on Certificate of Analysis (COA)

Flavor / Odor (sensory)	Characteristic
Color, Lovibond (Cc13b-45)	2.0R (max)
Free Fatty Acid, % as Oleic (Ca 5a-40)	0.5 (max)
Iodine Value, WIJS (Cd 1-25)	60 – 68
Peroxide Value, mEq/kg (Cd 8b-90)	4.0 (max) <sup>1</sup>

Label Ingredients Statement:

Lard, BHA, Propyl Gallate and Citric Acid

Applications:

Used in the Food Industry such as Baking, Frying, and Cooking.

Claims:

USDA Inspected Facility (as applicable; symbol will be present on label)

Country of Origin:

The Lard, BHA, Citric Acid, and Propyl Gallate is sourced and manufactured in the USA and Canada.

Process Flow:

Lard: Derived from fresh, clean, sound fatty tissues from swine. Rendered, Dried and Filtered

BHA: Derived from petroleum.

Propyl Gallate: Derived from petroleum.

Citric Acid: Derived from vegetable and fruit sources.

Status of Ingredient Statement:

Lard, CFC 803 is considered Lactose Free, Gluten Free, Glutamate Free, BSE & TSE Free, No Hydrogenated or Partially Hydrogenated Oils, No Nanotechnology.

Packaging & Availability:


Contact sales about packaging options and product availability

Typical Properties: (not reported on COAs)

\*Universal test results

SAP Value mg KOH/g (mg NaOH/g)	195 (139)
Physical State	Solid
Appearance	White to Yellow
OSI @ 110°C (hours)	20 (min)
Smoke Point	400°F (min)
Flash Point (Closed Cup)	550°F (min)
Specific Gravity @ 25°C	0.870 – 0.950
Moisture	<0.10%
Stability (AOM) (hours)	60 (min)
Melt Point, Wiley	102 - 107°F

<sup>1</sup>Maximum result at packaging, an oil's peroxide value can increase but this does not imply that the oil is rancid.

Product Name and Number: Lard #803			Document #: 2.3.5.1	
Date: 10/20/2022	Revision #: 6.6	Revision Reason: Claims	Reviser: Rick Cummisford	
This information representing typical values is presented in the belief that it is accurate and reliable; however, no warranty either expressed or implied is made.				

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Regulatory Information:

Lard, CFC 803 meets CONEG requirements, is registered and compliant with Public Health & Security, understood to be in Compliance with EC 1881/2006 and all additives comply to EC 96/77/EC. Lard is exempt from REACH (EC 1907/2006) as per Annex V and BHA and Citric Acid are registered on the European REACH program. BHA is present as an antioxidant at very low concentrations and is listed under Proposition 65.

CAS# 8016-28-2 / 25013-16-5 / 121-79-9 / 77-92-9

EC# 232-405-5 / 246-563-8 / 204-498-2 / 201-069-1

INCI Name – Lard, BHA, Propyl Gallate, Citric Acid

FDA Bioterrorism Preparedness and Response Act of 2002 Registration #: -----5788, Registration is Current

Foreign Material Contamination:

Pesticide Residues - Vegetable Oils may be routinely monitored for both Organo Phosphate and Chlorinated pesticide residuals by our suppliers. Detections limits for testing are in the 0.01ppm range. Due to the extensive processing involved, these materials are not expected to remain even if present in the original oilseed. To date, no detectable levels are known to be present in the product.

Heavy Metals - When previously tested, no reportable levels of heavy metals have been found. These include but are not limited to Lead (<0.1 ppm), Cadmium (<0.05ppm), Chromium (<0.05ppm), Mercury (<0.05ppm), and Arsenic (<0.1ppm).

To the best of our knowledge, this product is not at risk of exposure to chemicals or substance on the CMR list. As well as likely meets the EU criteria on 3-MCPD and GE content.

Other contaminants – There is no known content or contamination of potentially hazardous components in this vegetable oils and as such there is no risk of contamination. These components include but are not limited to chlorpyrifos, mycotoxins, phthalates, PAH, BPa, Dioxin, melamine, ethylene oxide, zearalenone, and organic solvents.


GMO Statement:

Non GMO

This term shall be used to describe products that contain NO ingredients, additives or processing aides derived from commodities that have commercially grown GMO varieties in the supply chain (i.e. contains no soybean, corn, cotton, canola, squash, papaya, potato or tomato).

Lard, CFC 803 is packed using clean lines and is free from all extraneous material that might harbor genetically modified organisms (GMOs) or substances derived thereof. All ingredients in this product are produced from Non-GMO Project Verified products.

As per the USDA, the product is not considered to be bioengineered and no additional labeling is necessary.

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Allergens:

\*Lard, CFC 803 does not contain any of the nine major allergens, which are soy, eggs, peanut, milk, wheat, tree nuts, fish, sesame and crustacean fish.

The original source may be considered an allergen, although this product is not known to be allergenic. Consult with your doctor because it may be recommended that if a person has a severe allergy; they should avoid using this oil as it can give side effects. Follows Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) (Pub. L. 108-282).

Allergen	In the Product	On the same line	In the Facility
Soy Lecithin	no	no	yes
Toasted Sesame Oil	no	no	yes
<b>Sensitizing Agents (NOT KNOWN ALLERGENS)</b>			
Artificial Flavors – Butter	no	no	yes
Artificial Preservatives – TBHQ, BHA, BHT	yes	yes	yes


Stored Products:

Allergens listed below are not found in the oil production facility, and those marked with \* may be stored and labeled in the warehouse in finished form. All products come from approved suppliers. Each product is evaluated on the potential cross contamination with other products and allergens in the approved supplier's facility. If there is any risk to that product, then it is stated at the top of this section as "may contain" or "contains". Otherwise if it is not, those Allergens or Sensitizing Agents listed below DO NOT pose any threat to any of CVO's finished products.

\*Milk and derivatives, \*eggs and derivatives, \*fish, shellfish (including crustaceans, mollusks and their derivatives), \*tree nuts and derivatives, \*wheat and derivatives, rice and derivatives, corn and derivatives, gluten sources (other than Wheat: such as oat and its by products, barley, rye, malt, buckwheat, spelt and kamut), yeast and derivatives, Lupin and derivatives, artificial colors, MSG, benzoates, hydrolyzed vegetable proteins, sulfites, artificial sweeteners, \*animal derivatives, sodium, \*mustard, \*celery seeds, \*seeds, aspartame, saccharin, \*cocoa and derivatives, cinnamon, lactose, casein, rBST bovine growth hormone, and caffeine

Allergen Cross-Contamination Prevention:

Potential allergenic materials are produced using designated storage and processing, the risk of contamination is extremely low. When flush oils are used these are isolated and used only in products that may contain the same allergens. All containers and storage tanks are labeled accordingly if they may contain allergens. Columbus also has a dressing plant in the same building but in a separate, closed area. The allergens handled there are wheat, soy, milk, eggs, fish and celery. There are procedures in place to minimize any cross contamination and risk.

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