

Entomo Farms PRODUCT SPECIFICATION

PRODUCT DESCRIPTION:	Organic Gluten Free Cricket
	Powder (Certified by Ecocert)
FWT CODE:	
DATE ISSUED:	04/28/2015
REVISION NUMBER:	4

SUPPLIER NAME:	Entomo Farms
SUPPLIER ADDRESS:	P.O. Box 1356
	Lakefield, ON
	K0L 2H0
TELEPHONE NUMBER:	1-844-511-2847
FACSIMILE NUMBER:	705-639-2152
EMAIL ADDRESS:	ryan@entomofarms.com

CONTACT TECHNICAL:	Ryan Goldin
POSITION HELD:	Owner
EMAIL ADDRESS	ryan@entomofarms.com

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1.00 Product Description Please provide a brief description of the PRODUCT including, name of product and pack size.

Organic Gluten Free Cricket Powder from whole intact crickets (roasted) - Gyllodes sigillatus

2.00 Ingredient Br	2.00 Ingredient Breakdown				
Ingredient	% at Recipe bowl stage	% in Final Product	% Compound Ingredient Breakdown	Variety/Grade	Country Of Origin
Roasted Crickets		100%		Bakery	Canada
Powder					

3.00 Stab	ility Contro	I For Raw	Ingredie	nts					
Ingredient	'State' eg. Liquid / powder / paste	Max life - days	Storage temp. °C	Washing process. Detail chemical used, concentration and contact time	Aw	pН	% moisture	Heat process time & CORE temperature	Status of manufacturing areas e.g GMP, High Care, High Risk
Details for	each individu	ial compon	ent of raw	material					
Organic Gluten	Powder	9 months	Ideal 5C				4.4 %		High Care
Free Cricket									
Powder									

4.00 Preservatives and Processing Aids				
E. Number	Name	Maximum Limit		
If processing aid s	tate which process it aids and how.			
NI/A				
N/A				
I				

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5.00 Seasonal Variation	
N/A	
	,

6.00 Genetic Modification			
GENETICALLY MODIFIED ORGANISMS	YES	NO	IF YES WHICH INGREDIENT
Does the product or any of its ingredients contain any genetically modified material – whether viable or not?		\checkmark	
2. Is the product or any of its ingredients produced from, but not containing, any genetically modified material – whether viable?		1	
3. Has the product or any of its ingredients been significantly changed as a consequence of the use of genetic modification?		V	
4. Have genetically modified organisms been used as processing aids or additives to produce processing aids or additives used in conjunction with the production of the food or any of its ingredients?		V	

7.00 ORGANOLEPTIC PROPERTIES				
ne organoleptic properties of the PRODUCT.				
Light to Medium Brown Powder				
Fresh and nutty				
Dry Powder				
h				

8.00 Product Suitability		
Dietary Requirement	Yes/No	Comments
Gluten Free <20ppm	Yes	There is no gluten within the product recipe; there is no gluten on the production line. However we cannot guarantee that the raw materials entering the factory are gluten free. We have taken every reasonable precaution and proceeded with due diligence, however we cannot guarantee cross contamination on vehicles/containers etc.
Vegetarians	NO	This is an insect based product
Vegans	NO	This is an insect based product
Lactose Intolerant	Yes	There are no dairy products within the product recipe; there are no dairy products on the production line. We have taken every reasonable precaution and proceeded with due diligence, however we cannot guarantee cross contamination on vehicles/containers etc.
Kosher	NO	Certified No
Halal	NO	Certified No

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9.00 Allergen Data				
Product	In the product Y/N	Within the factory Y/N	On the same production line Y/N	Stored in Same Wareho
Peanuts and peanut derivatives	No	No	No	
Nut and nut derivatives (almond, hazelnut,)	No	No	No	
Sesame seeds / sesame seed derivatives	<2.50ppm	No	No	
Mustard / mustard products	<0.5ppm	No	No	
Milk / milk derivatives	No	No	No	
Egg / egg derivatives / albumen	<0.50ppm	No	No	
Casien Protein	<0.50ppm	No	No	
Gluten (i.e. wheat, rye, barley, oats, spelt, kamut, or their hybrid strains)	<10 ppm	Yes	No	
Soya / Soya derivatives	<yes (from="" feed="" input)<="" td=""><td>No</td><td>No</td><td></td></yes>	No	No	
Lupin / Lupin derivatives	<2.0ppm	No	No	
Fish/Fish derivatives	Not Detected	No	No	
crustaceans	Not Tested	No	No	
molluscs	Not Detected	No	No	
Sulphur Dioxide and	<10 mg/kg	No	No	
sulphites				
Celery	NoW Detected	No	No	

We have taken every reasonable precaution and proceeded with due diligence, however we cannot control the risk of cross contamination in distribution, since we have limited control over the third party service involved.

10.00 Nutritional Information			
Parameter	Value (per 100grams)	Source	
Energy Kj	1771		
Energy Kcal	423		
Protein (g)	68.75		
Ash (g)	5.1		
Carbohydrate (g)	6.7		
Of which sugar (g)	Not detected		
Fats Total (g) - GC/FID	15.1		
Of which saturated (g)	5.67		
Of which monosaturated (g)	3.12		
Of which polyunsaturated (g)	5.29		
Trans-Fatty Acids	0.338		
Omega-3 Polyunsaturated Fatty Acids	0.622		
Omega-6 Polyunsaturated Fatty Acids	4.67		
Dietary Fiber (g)	7.0		
Minerals			
Calcium (ug/g)	1100		
Iron (ug/g)	33		
Potassium (ug/g)	11000		
Sodium (ug/g)	3600		
Vitamin B12 (ug/g)	31		

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11.00 Chemical Analysis	
Parameter	Specification Limits
Moisture	Max 4.4%
Pesticides	Organic / Non GMO Feed Inputs
Heavy Metals	No

12.00 Microbiology	
Microbes	Typical Levels
Aerobic colony count	30 cfu/g(ml)
Total Coliforms	<10 cfu/g(ml)
Escherichia Coli	<10 cfu/g(ml)
Yeasts	<10 cfu/g(ml)
Moulds	<10cfu/g(ml)
Salmonella	NEG

Physical attributes	Specification
Unprocessed Cricket Parts	<1%
Purity	100%
Foreign components (trimming) - animal/mineral/plant	0%,
Declaration: Although due care and attention h contain traces of pits/stalks/shell.	as been taken during the processing of this natural product. The product may

14.00 Count/Size				
Size	Per OZ			
Fine Powder				

15.00 SHELF-LIFE

SHELF-LIFE FROM DATE OF PRODUCTION: 12 months

Please note the product will be safe to use for the duration of the shelf-life after opening, providing they have been stored correctly.

16.00 Metal Detection			
Metal detection Ferrous (mm) not done on site			
	Non –Ferrous (mm)	not done on site	
	Stainless Steel (mm)	not done on site	

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17.00 Recommended Storage Criteria			
All our products are designed for ambient storage, however we choose to keep our products between 6-10°C to preserve maximum freshness and prevent infestation.			
COOL STORE 6-10°C			
Ambient	Max 20°C		
AWAY FROM DIRECT SUNLIGHT	Yes		

18.00 MATERIALS							
Recommended pallet stacking for the pr	oduct, however this may vary	depending	on warehouse/h	auler			
PALLET	duot, nowever the may vary	doponanig	on warenedeen	idaioi			
No of units per layer		Maximum					
No of units per pallet		Maximum					
No of units per pallet		Minimum					
Method of pallet security	Shrink Wrap	Shrink-wrap / Pallet-wrap / Banding					
Type of pallet used	•	1 .	•	<u>'</u>			
CONTACT PACKAGING MAT	FRIAI						
Material	plastic bags	F	ood Grade	YES	V	NO	
Colour	clear	Toda Stade TEG V TG					
Grade	Food						
Dimensions	10x10x12						
Weight	30	lbs					-
Method of closure	Tied						
OUTER PACKAGING MATER	ΡΙΔΙ						
Material	Cardboard						
Colour	Brown						
Grade	Bro wii						
Weight	32	1					-
Dimensions	10x10x12	bnc					
Method of closure	Tape	Tape					
40.00 00UD05 AND 50005		1105					
19.00 SOURCE AND POINT							
State the country of Manufactu							
Is the Product produced and p	ackaged in the supplie	ers own p	remises:-	Y	ES.		

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20.00 OBLIGATIONS UPON THE PART OF THE SUPPLIER & NEXT MILLENNIUM FARMS

The supplier must comply with all relevant United Kingdom and European Community Legislation and all relevant legal and food safety criteria. The supplier must agree to comply with Next Millennium Farms Conditions of Supply.

Next Millennium Farms

- 1) No claims entertained after 7 days from delivery.
- 2) Any overdue amounts are liable to interest charged at 3% over base rate per month.
- 3) Title and goods remain with Next Millennium Farms until the purchase price is paid in full'
- 4) The risk in the goods shall pass to the buyer at the time of delivery where carriage is made by Independent carrier, then at the time of collection by this carrier, or where the goods are sold ex-warehouse at the time the buyer is notified that the goods are released for collection.
- 5) If the goods or any part of thereof supplied under the contract are processed or altered in any way by the buyer or any other agent, the quality of the goods shall be deemed acceptable by the buyer. In addition all customers quality control checks are to be completed on the entire load prior to use in application

FOR AND ON BEHALF OF THE SUPPLIE	ER
NAME:	
POSITION HELD:	
SIGNATURE:	
DATE:	
SUPPLYING COMPANY:	
FOR AND ON BEHALF OF Next Mi	illennium Farms
NAME: (Technical)	Ryan Goldin
POSITION HELD:	V.P & Co-Owner
TECHNICAL SIGNATURE	Belia
DATE:	9/10/15
Name: (Buyer)	
Signature:	
FOR AND BEHALF OF CUSTOMER	R
NAME: (Technical)	
POSITION HELD:	
TECHNICAL SIGNATURE	
DATE:	
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