

Product Specification Sheet

Effective Date:	10/1/2020	Supersedes:	1/23/2020
Product:	Organic Chia Flour	Country of Origin:	Paraguay, Argentina, Mexico or Bolivia
Product Code:	CHIAF	GFSI/GMP Status:	BRC
Certified Organic:	Yes	Kosher Certified:	Yes
Gluten Free:	Yes	Non-GMO Status:	Non-GMO
*Other certifications may be available from the manufacturer. Please contact your sales rep to discuss.			

Botanical Name:	Salvia hispanica
Ingredient Declaration:	100% Chia Seed
Packaging:	Vacuum packed food grade plastic bags
Storage Conditions:	Store in a cool, dry place.
Retest Date:	3 years from date of manufacture.

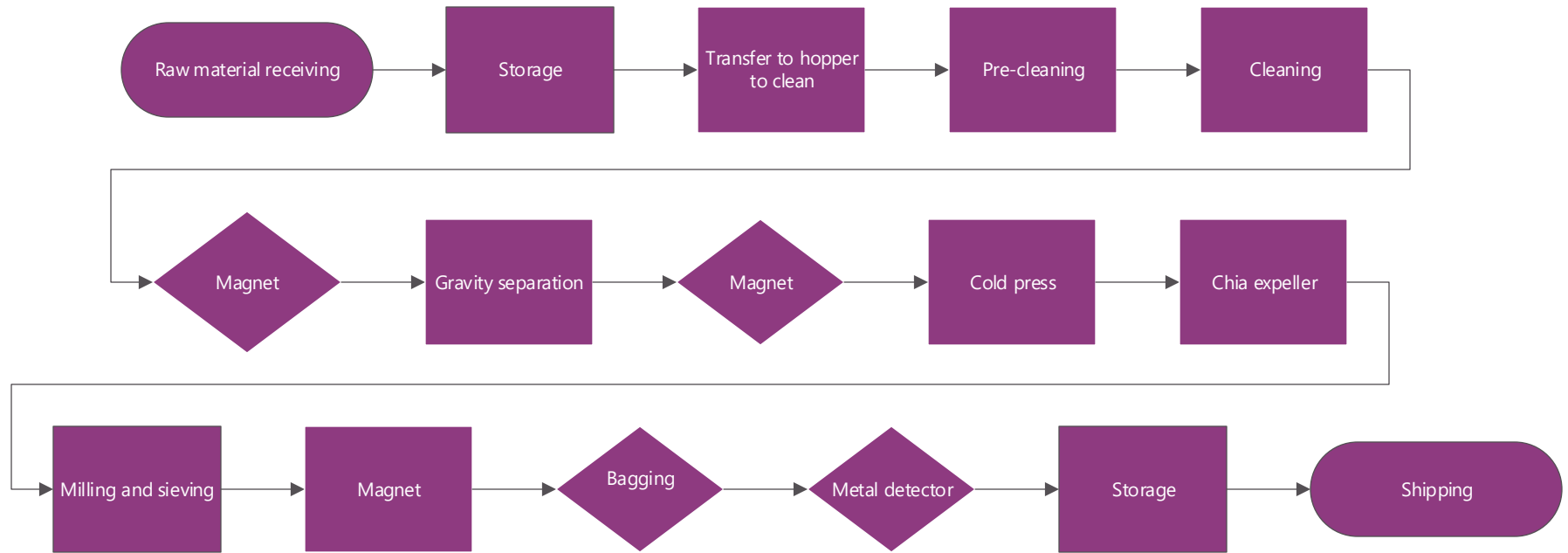
Organoleptic	Method	Specification	Test Frequency
Color	Organoleptic	Brown	Every lot by manufacturer
Appearance	Organoleptic	Fine Powder	Every lot by manufacturer
Aroma	Organoleptic	Characteristic	Every lot by manufacturer
Flavor	Organoleptic	Characteristic	Every lot by manufacturer
Physical & Chemical	Method	Specification	Test Frequency
Moisture	AOAC	≤10%	Every lot by manufacturer
Microbiological	Method	Specification	Test Frequency
APC	AOAC/BAM/MFHPB	≤500,000 CFU/g	Every lot
Coliforms	AOAC/BAM/MFHPB	≤500 MPN/g	Lots tested by CCI
E. Coli	AOAC/BAM/MFHPB	≤10 CFU/g	Every lot
Staphylococcus	AOAC/BAM/MFHPB	≤100 CFU/g	Lots tested by CCI
Salmonella	AOAC/BAM/MFHPB	Negative	Every lot
Listeria	AOAC/BAM/MFHPB	Negative	Lots tested by CCI
Yeast	AOAC/BAM/MFHPB	≤10,000 CFU/g	Every lot
Mold	AOAC/BAM/MFHPB	≤10,000 CFU/g	Every lot

*Testing Protocol: Cambridge Commodities may validate manufacturer's test results using a 3rd party, accredited laboratory. COA's provided will be certified laboratory results on items indicated as tested every lot unless they are unavailable or other format, such as manufacturers COA is agreed upon in advance between the customer and CCI. Testing methods vary based on who is conducting the testing.

Change Log

Change:	Date:	Customer Notice:	Approved:
Update to testing frequency and responsibility and adding GFSI status.	1/7/2020	No	BP
Corrected appearance spec error and updated country of origin	10/1/2020	No	BP

Production Flow Chart CHIAF – Organic Chia Flour



NUTRITIONAL ANALYSIS

Serving Size: 100.0 g

Household Measure: 100 g

Analytes	Units	Results Per 100g	Amount Per Serving	Test Date	Test Location
Calories		374.8	374.8	03/17/2017	
Total Fat	g	7.95	7.95	03/06/2017	CHG-HTS
Monounsaturated Fat	g	0.56	0.56	03/17/2017	
Polyunsaturated Fat	g	6.01	6.01	03/17/2017	
Saturated Fat	g	1.01	1.01	03/17/2017	
Trans Fat	g	<0.10	<0.10	03/17/2017	
Sodium	mg	14.5	14.5	03/04/2017	CHG-HTS
Potassium	mg	1160	1160	03/04/2017	CHG-HTS
Total Carbohydrate	g	48.0	48.0	03/17/2017	
Dietary Fiber*	g	42.01	42.01	03/10/2017	
Sugars	g	1.29	1.29	03/08/2017	CHG-HTS
Fructose	g	0.40		03/17/2017	
Glucose	g	0.43		03/17/2017	
Lactose	g	<0.25		03/17/2017	
Maltose	g	<0.25		03/17/2017	
Sucrose	g	0.46		03/17/2017	
Protein (F=6.25)	g	27.81	27.81	03/07/2017	CHG-HTS
Calcium	mg	1040	1040	03/04/2017	CHG-HTS
Iron	mg	10.5	10.5	03/04/2017	CHG-HTS
Moisture	g	9.32	9.32	03/10/2017	CHG-HTS
Ash	g	6.93	6.93	03/03/2017	CHG-HTS
Vitamin D2	mcg	<0.75	<0.75	03/17/2017	
Vitamin D3	mcg	<0.55	<0.55	03/17/2017	
Total Vitamin D	mcg	<0.55	<0.55	03/10/2017	CHG-HTS

* This Total Dietary Fiber measurement may include polysaccharides not currently recognized as dietary fiber by FDA.



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FDA# 10272501960

Allergen Declaration

Product Name:	Organic Chia Flour
Country of Origin:	Paraguay

Allergen Components and Derivatives	Present in Product	Present in other products manufactured on the same line	Present in the same mfg facility
Milk/Dairy Products	No	No	No
Eggs	No	No	No
Wheat Products (including sources of gluten)	No	No	No
Soy	No	No	No
Peanuts	No	No	No
Tree Nuts	No	No	No
Crustaceans	No	No	No
Fish	No	No	No
Seeds (sesame, poppy, sunflower or cotton)	No	No	No
Corn	No	No	No
Mustard	No	No	No
Celery	No	No	No

Our warehouse and copacking facilities maintain handling and production systems that are physically separated, inventory is separated and proper procedures are in place to prevent cross-contamination between all products.



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Gluten Free Statement

Product: Organic Chia Flour

The organic chia flour sold by Cambridge Commodities, Inc. is naturally gluten free and an effective allergen control procedure has been implemented to avoid allergen cross contact from other gluten containing products. This product meets the requirement of gluten free at ≤ 20 ppm gluten results.

Thank you,

Bailey Pavusko

Bailey Pavusko – QA Specialist



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Vegetarian/Vegan Statement

Product: Organic Chia Flour

The organic chia flour sold by Cambridge Commodities, Inc. is produced to a standard in accordance with the following:

- Does not contain: meat, fish, fowl, animal by-products including bone char, eggs/egg products, milk/milk products, or honey/honey bee products.
- Ingredients and finished products are not tested on animals.
- Does not contain known animal-derived GMOs or genes used to manufacture ingredients or finished products.

Thank you,

Bailey Pavusko

Bailey Pavusko – QA Specialist



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Pesticide Statement

Product: Organic Chia Flour

The organic chia flour sold by Cambridge Commodities, Inc. is certified organic by Organic Certifiers in accordance with the USDA National Organic Program standards. This product complies with all regulatory requirements and certification standards. Specifically, with regard to chemical residues, this product can be guaranteed to contain 5% or less of EPA minimum tolerance per chemical and per commodity (as required in section 7 CFR 205.671) when analyzed at single strength or on an "as is" basis.

Thank you,

Bailey Pavusko

Bailey Pavusko – QA Specialist



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Solvent Statement

Product: Organic Chia Flour

There are no solvents used in the production of the organic chia flour powder sold by Cambridge Commodities, Inc.

Thank you,

Bailey Pavusko

Bailey Pavusko – QA Specialist



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WADA Statement

Product: Organic Chia Flour

The organic chia flour purchased and distributed by Cambridge Commodities, Inc. does not contain nor come in contact with substances listed on the WADA prohibited substance list.

Thank you,

Bailey Pavusko

Bailey Pavusko – QA Specialist



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Aflatoxin Statement

Product: Organic Chia Flour

The organic chia flour sold by Cambridge Commodities, Inc. is, to the best of our knowledge, free from Aflatoxins.

Thank you,

Bailey Pavusko

Bailey Pavusko – QA Specialist



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Preservative Statement

Product: Organic Chia Flour

There are no preservatives used in the production of the organic chia flour sold by Cambridge Commodities, Inc.

Thank you,

Bailey Pavusko

Bailey Pavusko – QA Specialist



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GMO Statement

Product: Organic Chia Flour

Cambridge Commodities, Inc. Organic Chia Flour does not contain Genetically Modified Organisms (GMO).

Thank you,

Bailey Pavusko

Bailey Pavusko – QA Specialist



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Irradiation Statement

Product: Organic Chia Flour

To the best of our knowledge, the organic chia flour sold by Cambridge Commodities, Inc. has not been irradiated.

Thank you,

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Bailey Pavusko – QA Specialist



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Melamine Statement

Product: Organic Chia Flour

The organic chia flour sold by Cambridge Commodities, Inc. is, to the best of our knowledge, free from melamine.

Thank you,

Bailey Pavusko

Bailey Pavusko – QA Specialist



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Natural Statement

Product: Organic Chia Flour

Cambridge Commodities, Inc. hereby attests that the organic chia flour sold by Cambridge Commodities, Inc. is of natural origin.

Source Material: Organic Chia seeds

Thank you,

Bailey Pavusko

Bailey Pavusko – QA Specialist



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Ethylene Oxide Statement

Product: Organic Chia Seeds

Cambridge Commodities, Inc. hereby attests that no Ethylene Oxide is used during any point of the production of the organic chia seeds sold by Cambridge Commodities, Inc.

Thank you,

Bailey Pavusko

Bailey Pavusko – QA Specialist



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Benzoic Acid Statement

Product: Organic Chia Flour

Cambridge Commodities, Inc. hereby attests that the organic chia flour sold by Cambridge Commodities, Inc. is not manufactured with nor does it come in contact with benzoic acid. Additionally, there is no benzoic acid brought into our facility.

Thank you,

Bailey Pavusko

Bailey Pavusko – QA Specialist



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BSE/TSE Statement

Product: Organic Chia Flour

The organic chia flour sold by Cambridge Commodities, Inc. is free from any ingredients associated with BSE (Bovine Spongiform Encephalopathy), TSE (Transmissible Spongiform Encephalopathy) or "Mad Cow Disease".

Thank you,

Bailey Pavusko

Bailey Pavusko – QA Specialist



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Sewage Sludge Statement

Product: Organic Chia Flour

There is no sewage sludge used in the production of the organic chia flour sold by Cambridge Commodities.

Thank you,

Bailey Pavusko

Bailey Pavusko – QA Specialist



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MSG Statement

Product: Organic Chia Flour

The organic chia flour sold by Cambridge Commodities, Inc. is, to the best of our knowledge, free from Monosodium Glutamate (MSG).

Thank you,

Bailey Pavusko

Bailey Pavusko – QA Specialist



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Cruelty Free Statement

Product: Organic Chia Flour

Cambridge Commodities, Inc. only sources cruelty free ingredients. Our organic chia flour is not produced using animal ingredients or labor nor is it tested on animals.

Thank you,

Bailey Pavusko

Bailey Pavusko – PCQI/QA Specialist



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Ready to Eat (RTE) Statement

Product: Organic Chia Flour

The organic chia flour sold by Cambridge Commodities, Inc. is considered ready to eat and does not require any further processing.

Thank you,

Bailey Pavusko

Bailey Pavusko – QA Specialist



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100% Organic Statement

Product: Organic Chia Flour

The organic chia flour sold by Cambridge Commodities, Inc. is 100% organic. A copy of our organic certificate is available upon request.

Thank you,

Bailey Pavusko

Bailey Pavusko – QA Specialist

FoodChain ID Standard Ingredient Form

This form facilitates the verification process for enrolled participants. The Non-GMO Project (NGP) Standard requires FoodChain ID to assess all potential GMO () risk ingredients, including highly processed ingredients and sub-ingredients. Detailed information from suppliers is required and highly appreciated. Thank you for your cooperation.*

Instructions: This form should be used with the latest version of Adobe Reader. The manufacturer of this ingredient should complete, sign and return this form to enrolled participant. In turn, the participant should upload the completed form to their record.

Ingredient name: _____

Ingredient Manufacturer name: _____

1. Is this ingredient 95+% Certified Organic? Yes No

2. Has this ingredient been verified as a product through the Non-GMO Project Product Verification Program?

Yes No

If you have answered YES to question 2, please answer 2.1, 2.2, and 2.3. Then skip to the end of this document and fill out the signature section. If you have answered NO, please proceed to question 3.

2.1 The NGP verified product name should be listed either on the NGP website or on the addendum of the NGP Certificate. If the NGP verified product is not listed on the NGP website, please provide the NGP Certificate with addendum.

2.2 Please provide name of customer to whom you are selling your NGP verified product below:

2.3 Is any third party receiving and/or handling the NGP verified product in permeable* form?

Yes No

**Permeable form: handling of NGP verified product in unsealed form.*

3. Ingredient properties (check either box A or B, displayed below)

A. The ingredient consists of a single input (“mono”). **Please identify the single raw material source (e.g. flax seed):** _____. *Select this option only if this is a 100% single ingredient and does **not** contain (or is used to process) any additives (i.e. preservatives, carriers, anti-caking agents, etc.) or processing aids (enzymes, solvents, extractants, microorganisms, etc.) in its manufacturing process.*

If you checked box A, please skip question 4.

B. The ingredient contains multiple inputs (“compound”).

Select this option if the ingredient contains more than one input.

4. In the table displayed below, list all of ingredient’s raw materials, additives, incidental additives, processing aids² and fermentation media/substrates and any other inputs that are used in the manufacturing process of the ingredient.

Examples include but are not limited to anti-caking agents in salts and standardizing agents in powders, solvents in extracts, all processing aids, including enzymes, microorganisms and extractants, as well as additives like preservatives, carriers, pH adjusters and antioxidants in oils.

Sub-ingredient name	Identify all inputs used in manufacturing of sub-ingredient(s) or indicate that sub-ingredient is 100% raw material	Is this input a processing aid*?
<i>Example: Sunflower Oil</i>	<i>Example: 100% Sunflower seeds OR sunflower seeds, citric acid and vitamin E.</i>	<i>Check the box if the ingredient is a processing aid.</i>
		<input type="checkbox"/>
		<input type="checkbox"/>
		<input type="checkbox"/>
		<input type="checkbox"/>
		<input type="checkbox"/>
		<input type="checkbox"/>
		<input type="checkbox"/>
		<input type="checkbox"/>

Additional rows needed and supplementary list is attached. (Please sign and date supplemental list.)

* Fermentation microorganisms are not considered processing aids for purposes of the Non-GMO Project Standard.

The following questions apply to the ingredient itself, and if a compound, to ALL its sub-ingredients and/or inputs used to produce its sub-ingredients. These should be fully disclosed in the table above (including any proprietary formulation).

5. Is this ingredient or its sub-ingredients, including inputs used to produce them, microbial or produced with a microbial culture? Yes No
(Please select YES even if microorganism has been removed or degraded in finished fermented or processed material)

Please list ingredient/sub-ingredient(s) and/or all inputs to which your response applies:

5.1 *If Yes*, are any of the microorganisms genetically modified?¹ Yes No

If you have answered **Yes** to question 5.1 please answer the following questions:

5.2 Are any of the micro-organisms viable?³ Yes No

If No, please explain how micro-organisms are rendered non-viable (describe processes used):

5.3 Is/are the input(s) present in purified⁴ form? Yes No

If Yes, please identify the purified inputs and processes involved in purification:

For additional information about requirements for cultured/microbially processed ingredients that contribute 0.5% or greater to a finished product enrolled in the Non-GMO Project Product Verification Program (discounting salt and water), request Annex II of this form.

6. Is this ingredient or its sub-ingredients, including inputs used to produce them, either enzymes or produced with the help of enzymes? Yes No
(Please select YES even if enzyme has been removed or degraded in finished fermented or processed material).

Please list ingredient/sub-ingredient(s) and/or all inputs to which your response applies:

7. Is this ingredient or its sub-ingredients, including inputs used to produce them, a product of synthetic biology (*i.e.* produced with synthetically created nucleic acid sequences and/or genes)? Yes No

If Yes:

Please list all ingredient/sub-ingredient(s) and/or all inputs to which your response applies:

8. Is this ingredient or its sub-ingredients, including inputs used to produce them, derived from animal sources (e.g. dairy, meat, eggs, bee products, wool/hides, etc.)? Yes No

If Yes:

Answer the following for each animal-derived input (ingredient, sub-ingredient or any inputs used in processing):

- Is rBGH, rBST (recombinant bovine growth hormone or recombinant bovine somatotropin) administered to the livestock? Yes No
- Are Animal husbandry practices involving cloned spermatozoa (cloned animals or their progeny) used? Yes No
- Are Bee products, viz. honey, bee pollen, etc., used? Yes No

If Yes, for additional information about requirements for bee products that contribute 0.5% or more to a finished enrolled NGP product (discounting salt and water), request Annex III of this form.

9. Is the ingredient or any sub-ingredients derived from alfalfa, canola, corn, cotton, papaya, soy, sugar beets, yellow summer squash, or zucchini? (Disclosure of this information is required.) Yes No

If you selected Yes to questions 5, 6, 7, 8 or 9, complete the following table for applicable ingredient, sub-ingredients and/or inputs used to produce the sub-ingredient:

Ingredient name/Sub-ingredient name/Input name used to produce Sub-ingredient	Percentage of the finished ingredient (discounting salt and water) if known	Certified Organic or other Non-GMO certificate (i.e. IP)? <i>If Yes provide certificate with addendum</i>	Please check any of the following for which you answered Yes					Complete this section only if you answer Yes to Q9										
			Q5	Q6	Q7	Q8	Q9	Alfalfa	Canola	Corn	Cotton	Papaya	Soy	Sugar Beets	Squash	Yellow Summer	Zucchini	Countries and/or regions of origin

Additional rows needed and supplementary list is attached.

For additional information about requirements for reclassifying high GM risk crop ingredients to low GM risk designation as a result of exclusive procurement from GMO free countries/regions, request Annex IV of this form.

10. For any waterborne ingredient or sub-ingredient,⁵ algae/microalgae,⁶ fish or other water dwelling organism, please specify whether it is wild harvested/wild caught or cultivated⁷/farmed.⁸ Please disclose this information for each supplier used.

Input name(s) (e.g. Spirulina): _____ wild harvested/wild caught? Yes No
 Input name(s): _____ wild harvested/wild caught? Yes No

If cultured algae accounts for more than 0.5% of final product (discounting salt and water), additional information about nutrients/substrates will be required; please request Annex II.

¹**GMO or genetically modified organism:** A plant, animal, microorganism, or other organism whose genetic makeup has been modified using recombinant DNA methods (also called gene splicing), gene modification, or transgenic technology. Cloned animals and their progeny are also considered GMOs under this Standard, as are the products of synthetic biology.

²**Processing Aid:** An input that is (1) added during the processing of the product but is removed in some manner from the product before it is packaged in its final form; (2) added during the processing of the product and converted into constituents normally present in the product and which does not significantly increase the amount of the constituents naturally found in the product; or (3) added to the product for its technical or functional effect during processing but is present in the finished product at insignificant levels and does not have any technical or functional effect in the finished product.

³**Viable microbe:** a microbe that performs metabolic functions and reproduces/multiplies itself.

⁴**Purified material:** an ingredient is considered purified if it has been extracted from other molecules, elements, or systems where found or produced and its impurities have been removed so that they have no technical effect.

⁵**Waterborne ingredient or sub-ingredients:** include but are not limited to 'sea vegetables,' 'fruits' or other freshwater inputs.

⁶**Algae/microalgae:** chlorella or spirulina species etc.

⁷**Cultivated:** for algae.

⁸**Farmed:** for fish or other waterborne animals.

Please sign to attest that your answers to the above questions are true and accurately rendered. Acceptable signature forms include handwritten signatures, hand signature images, and typed names with a company seal or electronic/digital script signatures; a printed name alone will not suffice as signature.

Signature (Manufacturer) _____ Printed name _____

Position Title _____ Date _____

Company Name _____