

#### **Product Specification Sheet**

Effective Date:	2/19/2020	Supersedes:	8/30/2019
Product:	Organic Pumpkin Seed Protein 60%	Country of Origin:	China
Product Code:	OPP	GFSI/GMP Status:	ISO, HACCP, GMP
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:	Cucurbita pepo
Ingredient Declaration:	100% pumpkin seeds
Packaging:	Food grade bag in a cardboard carton
Storage Conditions:	Store in a cool, dry place away from direct sunlight.
Retest Date:	18 months from production date

Organoleptic	Method	Specification	Test Frequency
Color	Organoleptic	Green	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
<b>Physical and Chemical</b>	Method	Specification	Test Frequency
рН	AOAC/BAM/MFHPB	6.5 - 8.5	Every lot by manufacturer
Moisture	AOAC/BAM/MFHPB	<u>&lt;</u> 10%	Every lot by manufacturer
Protein Content	AOAC/BAM/MFHPB	<u>&gt;</u> 80%	Every lot by manufacturer
Microbiological	Method	Specification	Test Frequency
APC	AOAC/BAM/MFHPB	<100,000 CFU/g	Every lot
Coliforms	AOAC/BAM/MFHPB	<100 MPN/g	Every lot
E. Coli	AOAC/BAM/MFHPB	Negative	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	<1,000 CFU/g	Every lot
Mold	AOAC/BAM/MFHPB	≤1,000 CFU/g	Every lof

\*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.





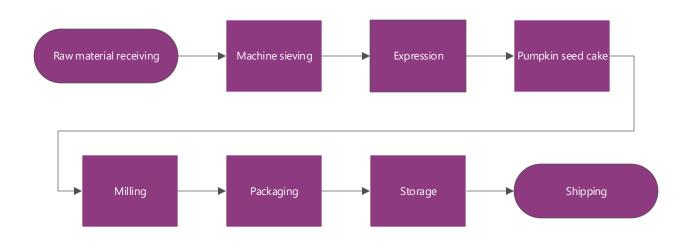
### **Change Log**

Change:	Date:	Customer Notice:	Approved:	
New	8/30/2019	No	ВР	_
Update to testing frequency and responsibility	2/19/2020	No	BP	





# Production Flow Chart OPP – Organic Pumpkin Seed Protein 60%





Cambridge Commodities, Inc. 3071 Venture Dr. Ste. 100 Lincoln, CA 95648 Tel: 530-273-3663 Fax: 530-273-3223 www.earthcircle.com

FDA# 10272501960

# 100g Nutritional

Product Name:	Pumpkin Protein 60%
Country of Origin:	China

Component	Amount per 100g
Total Calories	340
Total Fat	7.0
Trans Fat	Not Detected
Polyunsaturated Fat	4.0
Saturated Fat	1.5
Monounsaturated Fat	1.5
Protein	65
Carbohydrates	13.0
Sugars	0
Added Sugars	0
Fiber	8.0
Chloresterol	Not Detected
Sodium	5mg
Vitamin A	Not Detected
Vitamin C	Not Detected



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# **Allergen Declaration**

Product Name:	Organic Pumpkin Seed Protein 60%
Country of Origin:	China

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.



#### Gluten Free Statement

#### Product: Organic Pumpkin Seed Protein 60%

The organic pumpkin seed protein 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 – QA Specialist

Bailey Pavusko



#### Vegetarian/Vegan Statement

#### Product: Organic Pumpkin Seed Protein 60%

The organic pumpkin seed protein 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



#### **Pesticide Statement**

#### Product: Organic Pumpkin Seed Protein 60%

The organic pumpkin seed protein 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 – QA Specialist

Bailey Pavusko



#### **Solvent Statement**

#### Product: Organic Pumpkin Seed Protein 60%

There are no solvents used in the production of the organic pumpkin seed protein sold by Cambridge Commodities, Inc.

Thank you,

Bailsy Pavusko

Bailey Pavusko – QA Specialist



#### **WADA Statement**

#### Product: Organic Pumpkin Seed Protein 60%

The organic pumpkin seed protein 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 – QA Specialist

Bailey Pavusko



#### **Aflatoxin Statement**

#### **Product: Organic Pumpkin Seed Protein 80%**

The organic pumpkin seed protein sold by Cambridge Commodities, Inc. is, to the best of our knowledge, free from Aflatoxins.

Thank you,

Bailsy Pavusko

Bailey Pavusko – QA Specialist



#### **Preservative Statement**

#### Product: Organic Pumpkin Seed Protein 80%

There are no preservatives used in the production of the organic pumpkin seed protein sold by Cambridge Commodities, Inc.

Thank you,

Bailsy Pavusko Bailey Pavusko – QA Specialist



#### **GMO Statement**

#### Product: Organic Pumpkin Seed Protein 60%

Cambridge Commodities, Inc. organic pumpkin seed protein does not contain Genetically Modified Organisms (GMO).

Thank you,

Bailey Pavusko

Bailey Pavusko – QA Specialist



#### **Irradiation Statement**

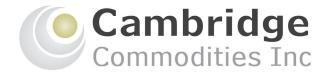
#### Product: Organic Pumpkin Seed Protein 60%

To the best of our knowledge, the organic pumpkin seed protein sold by Cambridge Commodities, Inc. has not been irradiated.

Thank you,

Bailsy Pavusko

Bailey Pavusko – QA Specialist



#### **Melamine Statement**

#### Product: Organic Pumpkin Seed Protein 60%

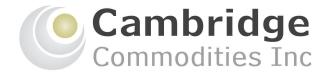
The organic pumpkin seed protein sold by Cambridge Commodities, Inc. is, to the best of our knowledge, free from melamine.

Thank you,

Bailsy Pavusko

Bailey Pavusko – QA Specialist

Issue Date 2/19/2020



#### **Natural Statement**

#### Product: Organic Pumpkin Seed Protein 60%

Cambridge Commodities, Inc. hereby attests that the organic pumpkin seed protein sold by Cambridge Commodities, Inc. are of natural origin.

Source Material: Organic Pumpkin Seeds

Thank you,

Bailey Pavusko

Bailey Pavusko – QA Specialist

Issue Date 8/5/19



#### **Ethylene Oxide Statement**

#### Product: Organic Pumpkin Seed Protein 60%

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

Thank you,

Bailey Pavusko – QA Specialist



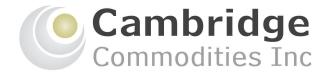
#### **Benzoic Acid Statement**

#### Product: Organic Pumpkin Seed Protein 60%

Cambridge Commodities, Inc. hereby attests that the organic pumpkin seed protein 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,

Bailsy Pavusko
Bailey Pavusko – QA Specialist



#### **BSE/TSE Statement**

#### Product: Organic Pumpkin Seed Protein 60%

The organic pumpkin seed protein 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

Issue Date 2/19/2020



#### Sewage Sludge Statement

#### Product: Organic Pumpkin Seed Protein 60%

There is no sewage sludge used in the production of the organic pumpkin seed protein sold by Cambridge Commodities.

Thank you,

Bailey Pavusko

Bailey Pavusko – QA Specialist

Issue Date 8/5/19



#### **MSG Statement**

#### Product: Organic Pumpkin Seed Protein 60%

The organic pumpkin seed protein 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



#### **Cruelty Free Statement**

**Product: Organic Pumpkin Seed Protein 60%** 

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

Thank you,

Bailey Pavusko – PCQI/QA Specialist

Bailey Pavusko



#### Ready to Eat (RTE) Statement

#### Product: Organic Pumpkin Seed Protein 60%

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

Thank you,

Bailey Pavusko – QA Specialist



#### 100% Organic Statement

#### Product: Organic Pumpkin Seed Protein 60%

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

Thank you,

Bailey Pavusko – QA Specialist

Bailey Pavusko



Fax: 530-273-3663 FDA# 10272501960

# Typical Amino Acid Profile – Organic Pumpkin Seed Protein 60% Product Code: OPP

Amino Acid	Weight (g) per 100 g
Glutamic acid	11.23
Arginine	9.60
Aspartic acid	5.11
Leucine	4.44
Isoleucine	2.30
Valine	2.90
Serine	2.87
Alanine	2.74
Phenylalanine	3.03
Glycine	3.25
Proline	2.13
Tyrosine	2.16
Lysine	2.15
Cystine	0
Threonine	1.73
Histidine	1.36
Methionine	0.96
Tryptophan	0



# **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.

<u>Instructions</u>: This form should be used with the latest version of <u>Adobe Reader</u>. 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.

Ing	gredient name:		
Ing	gredient Manufacturer name:		
1.	Is this ingredient 95+% Certified Organic?	□Yes	□No
2.	Has this ingredient been verified as a product through the Non-GMO Pro	oject Product Verific	cation
	Program?		
			□No
	you have answered YES to question 2, please answer 2.1, 2.2, and 2.3. The		
do	cument and fill out the signature section. If you have answered NO, please	e proceed to questio	n 3.
2.1	The NGP verified product name should be listed either on the NGP webs NGP Certificate. If the NGP verified product is not listed on the NGP web Certificate with addendum.		
2.2	Please provide name of customer to whom you are selling your NGP ver	ified product below	:
2.3	Is any third party receiving and/or handling the NGP verified product in		
	*Permeable form: handling of NGP verified product in unsealed form	1.	
3.	Ingredient properties (check either box A or B, displayed below)		
	$\square$ A. The ingredient consists of a single input ("mono"). <b>Please iden</b>	tify the single raw r	material
	source (e.g. flax seed): Select this option only if this	s is a 100% single in	gredient and
	does <b>not</b> contain (or is used to process) any additives (i.e. preservati	ves, carriers, anti-ca	king agents,
	etc.) or processing aids (enzymes, solvents, extractants, microorgani process.	sms, etc.) in its man	ufacturing
	If you checked box A, please skip question 4.		
	$\square$ 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, addition processing aids <sup>2</sup> and fermentation media/substrates and any other input		

manufacturing process of the ingredient.



□Yes □No

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.

	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*?
a <b>me</b> kample:	Example: 100% Sunflower seeds OR sunflower seeds, citric acid	Check the box if
ınflower Oil	and vitamin E.	the ingredient is a
,		processing aid.
	redients. These should be fully disclosed in the table above (including	•
Is this ingredient with a microbial (Please select YES even Please list ingredient 5.1 If Yes, are	redients. These should be fully disclosed in the table above (including to or its sub-ingredients, including inputs used to produce them,	any proprietary formula.  microbial or productive applies:  Yes No
Is this ingredient with a microbial (Please select YES even Please list ingred 5.1 If Yes, are If you have a	redients. These should be fully disclosed in the table above (including to or its sub-ingredients, including inputs used to produce them, culture?  If microorganism has been removed or degraded in finished fermented or processed redient/sub-ingredient(s) and/or all inputs to which your response any of the microorganisms genetically modified?	any proprietary formula.  microbial or productive applies:  Yes No
Is this ingredient with a microbial (Please select YES even Please list ingredient ingredient)  5.1 If Yes, are If you have a 5.2 Are any contact in the select ingredient in the select in the select indicates in the select indicates in the select	redients. These should be fully disclosed in the table above (including to or its sub-ingredients, including inputs used to produce them, culture?  If microorganism has been removed or degraded in finished fermented or processed redient/sub-ingredient(s) and/or all inputs to which your response any of the microorganisms genetically modified?  Inswered Yes to question 5.1 please answer the following questions.	any proprietary formula in microbial or productions:    Yes
Is this ingredient with a microbial (Please select YES even Please list ingredient ingredient).  5.1 If Yes, are If you have a 5.2 Are any of If No, please used):	redients. These should be fully disclosed in the table above (including to or its sub-ingredients, including inputs used to produce them, culture?  If microorganism has been removed or degraded in finished fermented or processed redient/sub-ingredient(s) and/or all inputs to which your response any of the microorganisms genetically modified?  Inswered Yes to question 5.1 please answer the following quest of the micro-organisms viable?	any proprietary formula in microbial or productions:    Yes

(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 obiology (i.e. produced with synthetically created nucleic acid sequences and/or genes)?	_
	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 sources (e.g. dairy, meat, eggs, bee products, wool/hides, etc.)?	_
	<ul> <li>☐ Yes</li> <li>If Yes:</li> <li>Answer the following for each animal-derived input (ingredient, sub-ingredient or any in processing):</li> <li>Is rBGH, rBST (recombinant bovine growth hormone or recombinant bovine somatotro administered to the livestock?</li> <li>☐ Yes</li> <li>Are Animal husbandry practices involving cloned spermatozoa (cloned animals or their used?</li> <li>☐ Yes</li> <li>Are Bee products, viz. honey, bee pollen, etc., used?</li> <li>☐ Yes</li> <li>If Yes, for additional information about requirements for bee products that contribute 0.5% or more to a finished enrolled (discounting salt and water), request Annex III of this form.</li> </ul>	nputs used in pin)  No progeny)  No No
9.	Is the ingredient or any sub-ingredients derived from alfalfa, canola, corn, cotton, papaya, seets, yellow summer squash, or zucchini? (Disclosure of this information is required.)	_

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

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

<sup>☐</sup> 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, algae/microalgae, fish or other water dwelling organism, please specify whether it is wild harvested/wild caught or cultivated framed. Please disclose			
this information for each supplier used.	na narvestea, wha eadent or calculated year	incui i i	sase aisolose
Input name(s) (e.g. Spirulina):	wild harvested/wild caught?	□Yes	□No
Input name(s):	wild harvested/wild caught?	□Yes	$\square$ No
If cultured algae accounts for more than 0.5% of final produc required; please request Annex II.	ct (discounting salt and water), additional information abou	t nutrients/s	ubstrates will be
<sup>1</sup> GMO or genetically modified organism: A plant been modified using recombinant DNA methods technology. Cloned animals and their progeny are synthetic biology. <sup>2</sup> Processing Aid: An input that is (1) added during the product before it is packaged in its final form constituents normally present in the product and naturally found in the product; or (3) added to the present in the finished product at insignificant leproduct. <sup>3</sup> Viable microbe: a microbe that performs metal approduct. <sup>4</sup> Purified material: an ingredient is considered posystems where found or produced and its impur approached where ingredient or sub-ingredients: inclinguts. <sup>6</sup> Algaes/microalgaes: chlorella or spirulina speci approached: for algaes. <sup>8</sup> Farmed: for fish or other waterborne animals.	is (also called gene splicing), gene modification, or also considered GMOs under this Standard, and gethe processing of the product but is removed in; (2) added during the processing of the product diwhich does not significantly increase the amount product for its technical or functional effect exels and does not have any technical or functional color functions and reproduces/multiplies itself for it has been extracted from other mole ities have been removed so that they have no tall dude but are not limited to 'sea vegetables,' 'fruit in the second	in some n ct and con unt of the during pro nal effect cules, eler echnical e	nic products of nanner from verted into constituents pressing but is in the finished ments, or ffect.
Please sign to attest that your answers to the ab forms include handwritten signatures, hand sign electronic/digital script signatures; a printed name	ature images, and typed names with a compan		ble signature
Signature (Manufacturer)	Printed name		
Position Title	Date		
Company Name			