

Technical Proposal for: [Supplement Number 303] and [FPPS 100182]

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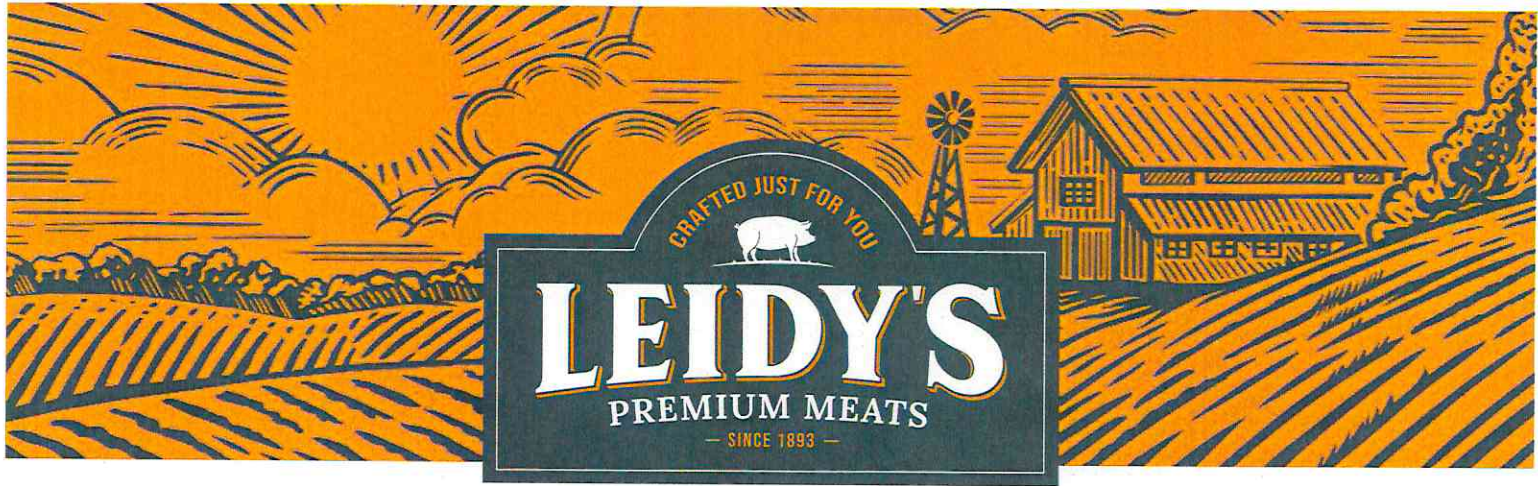
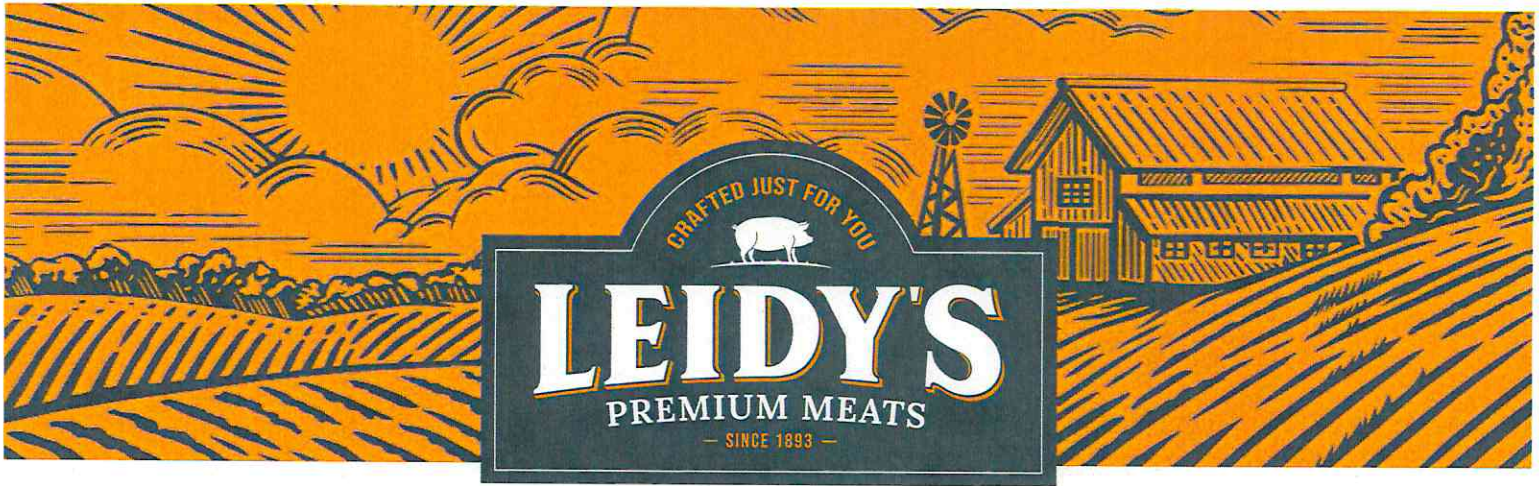


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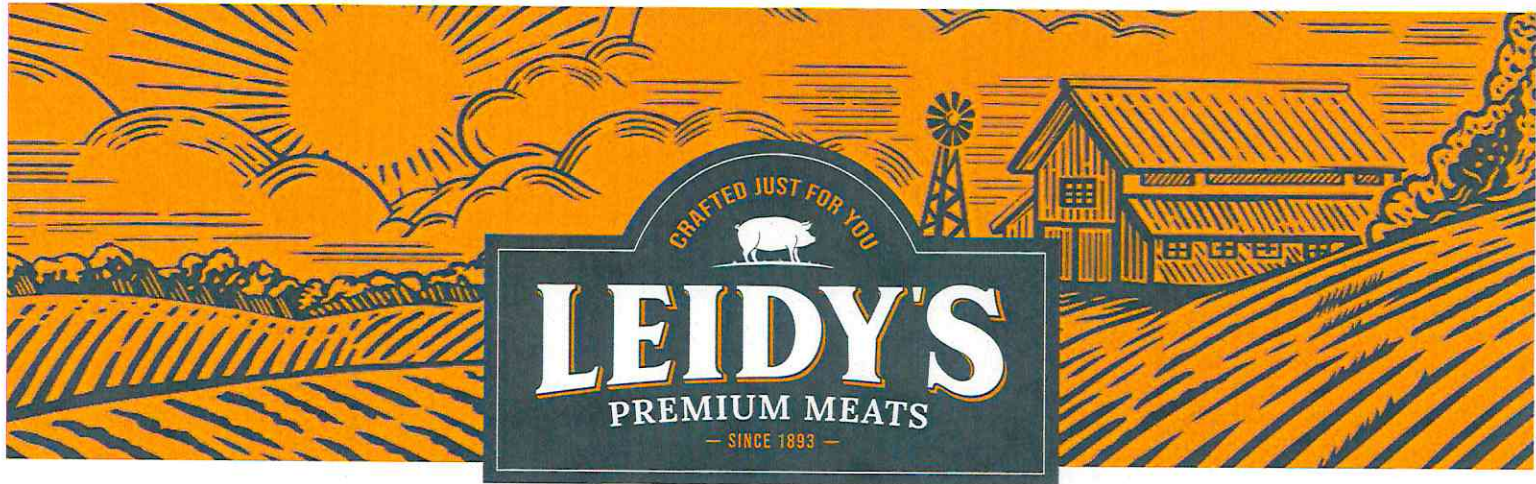
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100 ITEM DESCRIPTION: 3 lb. Bulk Ham, Cured, Boneless, Fully Cooked, Water Added, Frozen.

200 CHECKLIST OF REQUIREMENTS: This item shall be produced in accordance with all Food Safety and Inspection Service (FSIS) regulations.

300 MATERIALS:

320 MEAT COMPONENT : Shall be comprised of inspected and passed domestic pork from our own slaughter facility located in Souderton, PA (US Establishment # 9520). (See Exhibit A, ALL Holding Company Letter of Guarantee 1.3.2022)

322 Domestic Origin of Meat Component: Through our engagement directly with family owned farms every day, we are able to connect multigenerational American hog production operations to market opportunities within the retail and foodservice industries in the Northeast and Mid-Atlantic regions of the US.

323 Harvest (Slaughter)

323.1 Humane Handling: All hogs are humanely handled and slaughtered under USDA inspection in our slaughter facility located in Souderton, PA. Hogs are stunned using CO₂. Facilities are independently audited by 3rd parties to meet industry welfare standards. (See Exhibit B, Audit Report - AW 11.3.2021)

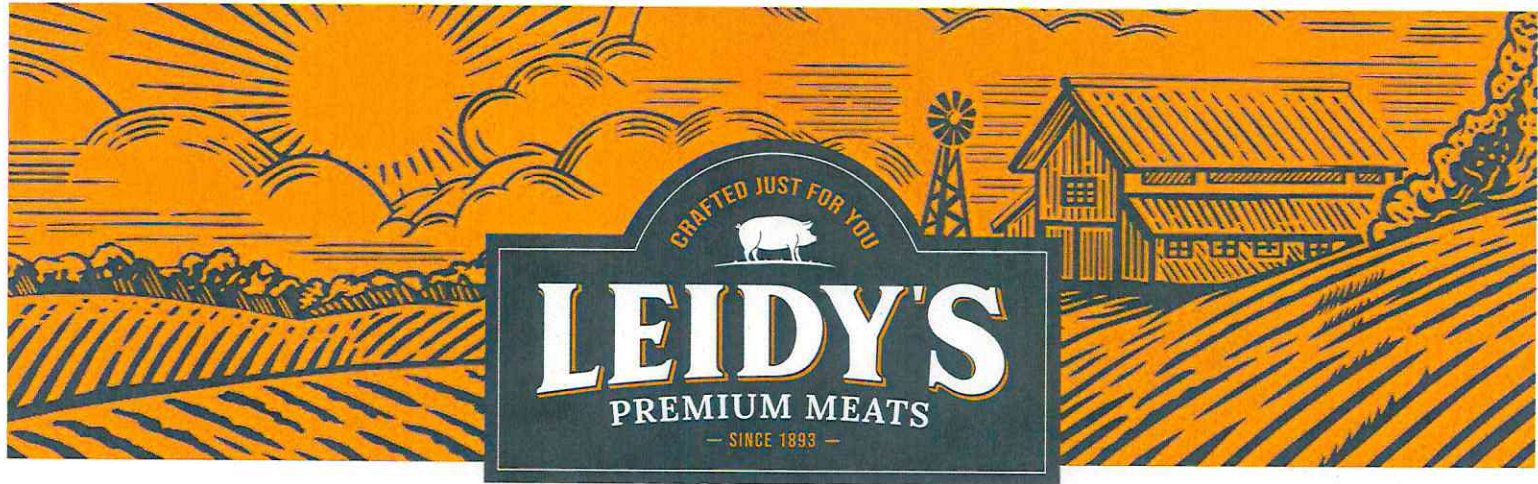
323.2 Non-Ambulatory Hogs: Meat from carcasses of non-ambulatory disabled livestock are prohibited from use in this product.

324 Boneless Pork Legs

324.1 Traceability: We are able to provide sufficient product traceability and have records to verify the source of raw materials used in each lot of product. (See Exhibit C, A-042 Product Identification and Trace Rev F)

324.2 Handling: All pork used will meet the requirements of our established HACCP Plans for time and temperature requirements.

324.3 Fresh Chilled: Only fresh chilled will be used in this product. No prior frozen meat will be used in this product.



324.4 *Uniform Color*: Obvious color variation within muscles will be removed for this product.

324.5 *Lean Quality*: The pork leg muscles will not exhibit any evidence of pale, soft, and/or exudative conditions.

324.6 *Shanks*: Shanks and inner shanks will not be used in this product.

324.7 *Objectionable Materials*: Pork legs will be free of bones, cartilages, skins, spinal cord, and foreign materials.

324.8 *Ground Meat*: Pork leg trimmings (including shank meat and rework) that are ground, emulsified, or otherwise reduced in size will not exceed 7.0 percent of the meat component.

324.9 *Rework* : rework will be derived from finished ham product intended for delivery to USDA, not be associated with any positive pathogen test and be included as a component of the ground meat while not exceeding a level of 2 percent based on finished product weight. (SEE EXHIBIT D, A-028 Rework Policy Leidys Rev G)

325 Mechanical Separation: Mechanical separated pork will not be used in this product.

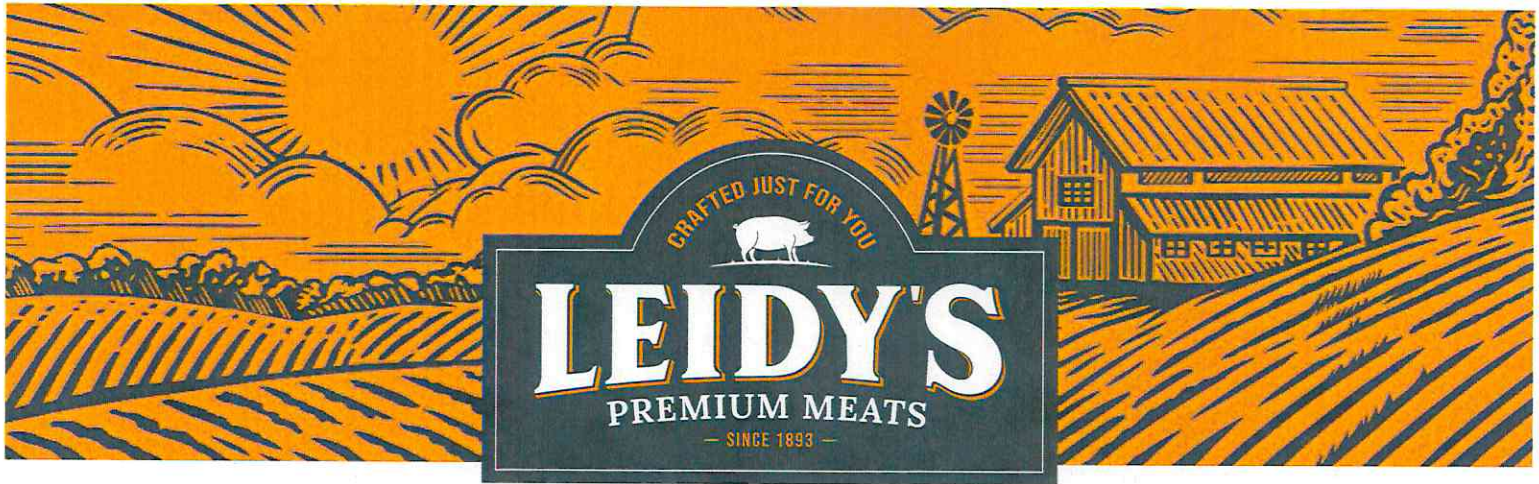
330 NON-MEAT COMPONENTS: All non-meat components will be listed in the ingredient statements

332 Domestic Origin: Significant ingredients (more than 1.0 percent) will be derived from U.S. produced products.

333 Product Formula: Cured with: Water, Less than 2% Salt, Brown Sugar, Sodium Acetate, Sodium Diacetate, Carrageenan, Sodium Phosphate, Sugar, Dextrose, Sodium Erythorbate, Sodium Nitrite, Flavorings.

334 Ingredient Limitations: Dextrose is less than 3% of the product. Salt is less than 2.5% of the product. Sodium Phosphate is less than 0.5% of the product.

400 PROCESSING: Processing will occur at our Harleysville, PA plant (USDA Establishment 1330).



410 PROCESSING DATE: Ham products, as delivered to AMS destinations, will be processed no more than 60 days prior to shipment.

420 CASING DIAMETER / DIMENSION: This product will be stuffed and processed within high oxygen and high moisture barrier poly "cook-n-ship" casings with a diameter of 4.0 to 4.5 inches. Product can be pressed.

430 PRODUCT COOKING: Ham will be fully cooked in accordance with FSIS regulations.

440 METAL DETECTION: This product will be free of metal contamination. (Exhibit of E, HPR-016 Metal Detection Pre-requisite program rev E)

500 FINISHED PRODUCT LIMITATIONS: Fat and protein-fat-free label declarations will comply with FSIS labeling regulations.

520 FAT: We will use a Statistical Process Control (SPC) program to analyze fat test results. We will target production to maintain a process average for fat content to be 3.0 percent or less. The SPC Upper Specification Limit (USL) is 3.6 percent fat.

530 PROTEIN FAT FREE (PFF): This product will meet the values as required as a Water Added Ham.

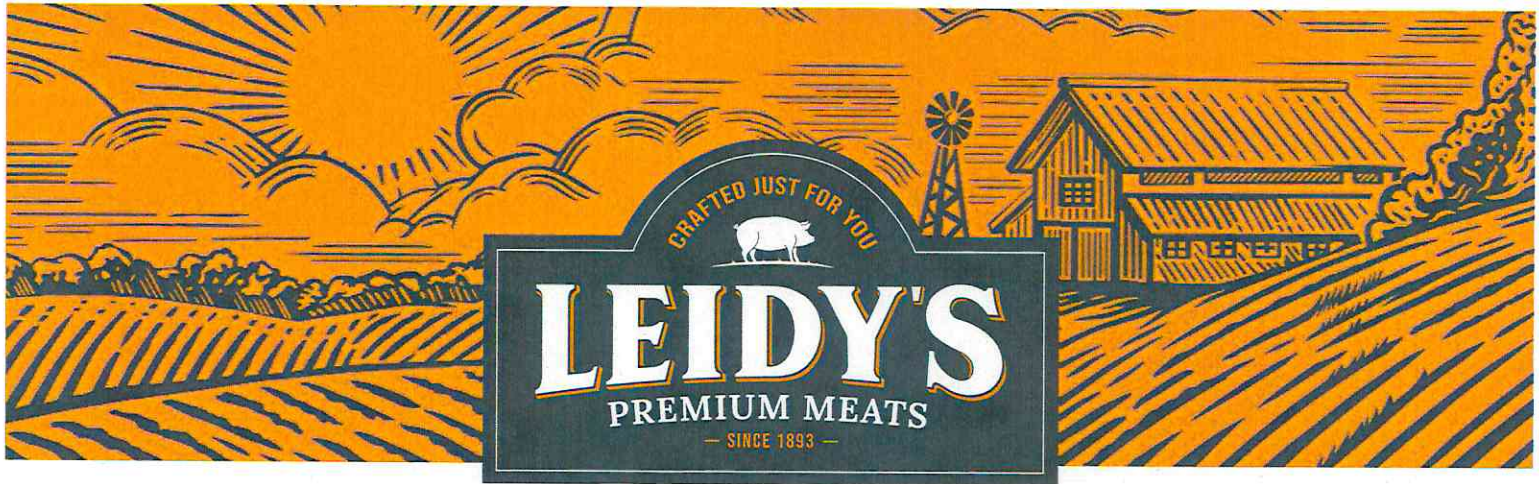
540 SODIUM: N/A

550 MICROBIAL: We have a documented plan to comply with the latest FSIS *Salmonella* and *Listeria monocytogenes* requirements for ready-to-eat foods. Product tested positive for any pathogen shall not be allowed as rework or delivery to USDA. (EXHIBIT F, APR-013 SSOP Rev Y)

560 PHYSICAL CHARACTERISTICS: The produce shall not appear spongy or porous in texture after freezing and thawing.

600 STATE OF REFRIGERATION

620 HOLDING TIME: After processing, this product will be refrigerated for a minimum of 24 hours before freezing.



630 HOLDING TEMPERATURE: This product will have an internal temperature not to exceed 40°F prior to placement in the freezer

640 72 HOURS TEMPERATURE: This product will be 0°F or below within 72 hours after placement into the freezer. This product will go through our blast freezer which enable to hit the 72 hour 0°F requirement.

700 PREPARATION FOR DELIVERY

710 PACKAGING: All bulk packaged hams will be stuffed and processed within poly "cook-n-ship" high oxygen and high moisture barrier casings. Individual hams will be stuffed into casings to a net weight of 3 pounds.

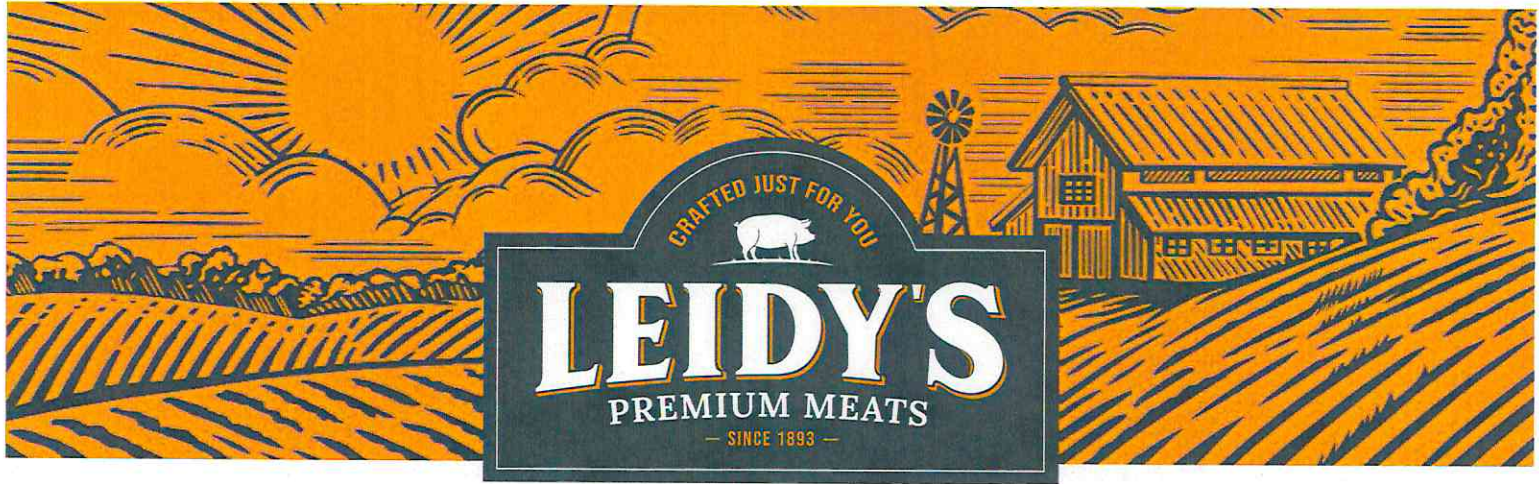
720 PACKING: Twelve, 3-pound hams will be snugly packed into a new shipping container to a net weight of 36 pounds.

730 LABELING: The shipping containers shall be in compliance with the National Motor Freight Classification.

733 Container Label: Each immediate container shall contain the following information, Product Name, Manufacturer name and address, ingredient declaration, a traceability code (includes information regarding production establishment, production date and production lot), nutrition facts panel based on actual laboratory analysis of the product, heating Instructions, safe handling instructions, and a "Best-If-Used-By" date that is 365 calendar days from the date of production. Labels will be our own retail labels that include two colors other than black and white(exclusive of package color). No Allergen statement needed.

(Exhibit I, 709190 Milton's Meats Cooked Ham USDA and Exhibit J, USDA 3# Cooked Ham WA Product Sticker, Exhibit Q USDA 3 lb Ham Front.jpg, Exhibit R USDA 3 lb Ham Back.jpg)

734: Shipping Container Labels: The USDA shield will be at least 2 inches high and appear on the principal display panel of the shipping container. Appropriate purchase order number will appear on the shipping container label. A traceability code that is traced back to establishment number, production lot, and date will appear on the shipping container label. The



ingredient declaration and nutritional facts panel based on actual nutritional analysis of the product will appear on the shipping container label. 3 lb. Bulk Ham, Cured, Boneless, Fully Cooked, Water Added, Frozen 100182 will appear on the shipping container label. No Allergen statement needed.

Exhibit K, 69653 USDA Cooked Ham #3 Case Label 1 and Exhibit L, 709191 USDA 3# WA Cooked Ham Case Label 2

740 CLOSURE: Shipping containers shall be closed by tape.

750 PALLETIZED UNIT LOADS: All product will be stacked on well-maintained pallets and palletized with shrink wrap plastic. Pallet loads will be stacked in a manner that minimizes the overhang of the shipping containers over the edges of the pallets and exposes each shipping container's principal display panel to facilitate certification examinations.

800 DELIVERY UNIT: Each delivery will consist of 1,000 shipping containers with a net weight of 35,940 - 36,000 pounds.

900 DELIVERED PRODUCT

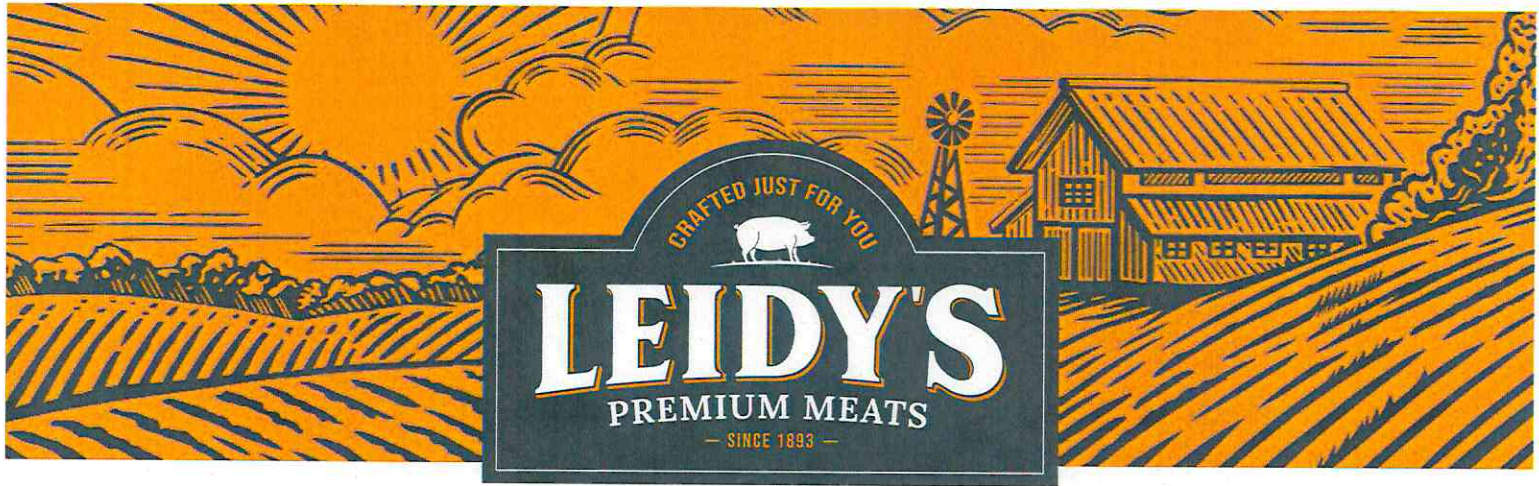
910 SIZE AND STYLE OF CONTAINER: Only one size and style of immediate (casings) and shipping containers will be offered in an individual shipping unit.

920 TEMPERATURE: All products will be frozen and shall not exceed 0°F (-17.8°C) at the time of shipment and delivery.

930 SEALING: All products will be delivered to AMS destinations under seal. Seals will be serially numbered, barrier-type and meet the American Society for Testing and Materials (ASTM) standards (F-1157-04) and/or the International Organization for Standards (ISO) 17712-2013. Seals will be 1/8th-inch diameter cable, high-security bolt, or equivalent.

1000 PRODUCT ASSURANCE

1010 WARRANTY AND COMPLAINT RESOLUTION



Warranty – We will guarantee that the product complies with all contractual requirements required of this Supplement.

Complaint Resolution (Exhibit G, A-009 Customer Complaint Rev D)

1020 AMS MONITORING AND PRODUCTION ASSESSMENT: We will request QAD Audit-based Verification service, for assessing contract compliance of the finished product.

1030 NON-CONFORMING PRODUCT: (Exhibit H, Nonconforming Product or Equipment Rev C)

1040 CONTRACTOR CHECKLOADING: We will perform checkloading examinations at the time of shipment and issue a contractor's certificate to accompany each shipment that includes the following information:

Purchase Order Number/Purchase Order Line Item Number

Sales Order Number/Sales Order Line Item Number

Destination of shipment

Name of Product and applicable Material Number

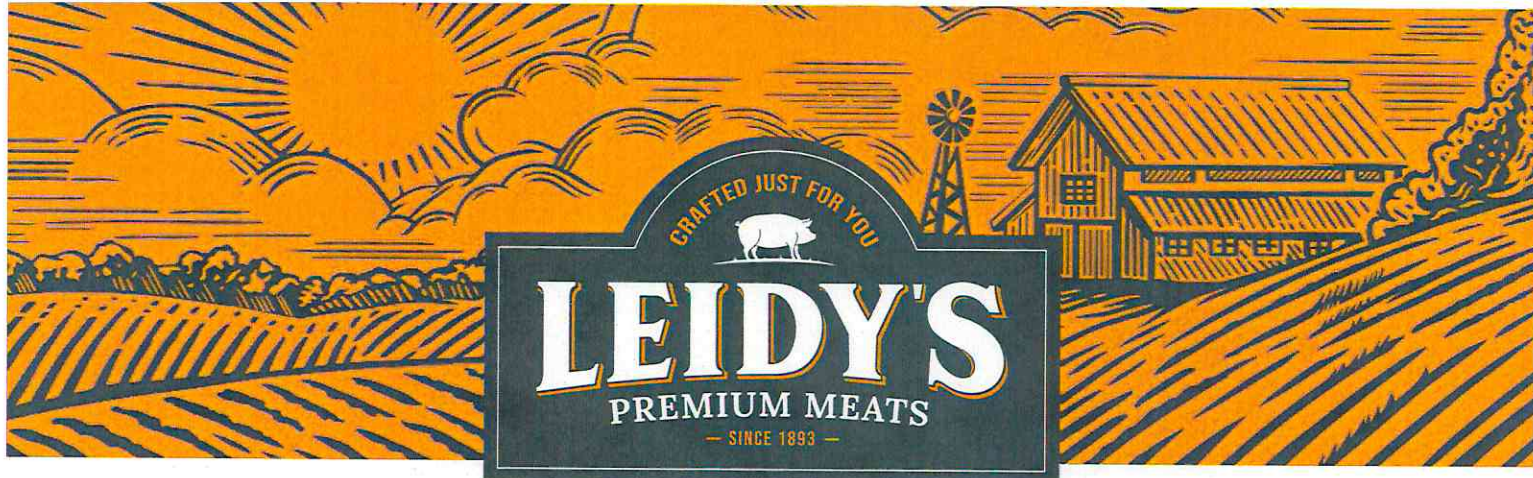
Shipping Date

Production lot number(s) and date each lot was produced along with shipping container and immediate container code(s) and the code used that provides traceability to establishment number, production lot and date

Count of shipping containers and total projected net weight in each production lot;

Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable

Contractor certification that product conforms with the applicable specification. Product cannot be released from production facility to the warehouse if it does not meet specified requirements listed in this technical proposal. (Exhibit M USDA Certificate of Conformance)



Count and projected net weight verified

Signature of company official responsible for checkloading (Exhibit N, Checkloading Checklist, Exhibit O, BOL, and Exhibit P Weight Sheet USDA)