

NEW HOPE MILLS MFG, INC

Branded Program General Requirements

MINIMUM ORDER QUANTITY: 3 Case Minimum, per SKU, per order. All orders must be placed via fax (315-282-0720) or by email (orders@newhopemills.com). New Hope Mills MFG, Inc. does not accept wholesale or special orders over the phone.

TURNAROUND TIME: Standard turnaround time for Branded orders is 15 business days from the receipt of order.

PACKAGING: NHM will supply the sewn brown kraft bags encased in a corrugated master carton. A label is applied to the exterior of each master carton to allow for identification of the product.

FLAVORS AND PRICING

PART NUMBER	FLAVOR	UNITS PER CASE/LB	PRICE PER CASE	SHELF LIFE
FINNHBMKRAFT	Buttermilk	12/1.5lb		18 Months
FINNHOFKRAFT	Buckwheat	12/1.5lb	Pricing provided	18 Months
FINNHACKRAFT	Apple Cinnamon	12/1.5lb	upon request	18 Months
FINNHBBKRAFT	Blueberry	12/1.5lb		18 Months

STANDARD ALLERGIN DECLARATION AND LABEL REQUIREMENTS

STANDARD SHELF LIFE: The standard date code format is represented as: MM/DD/YY:LS.

MM = Month DD = Day YY = Year LS = Process Line (letter) Shift (number)

ALLERGENS: It is both FDA regulation as well as NHM policy that products are not released with improper allergen declarations. NHM uses the following default statement methods for retail packaging declaration of allergens. The following allergens are processed in our facility: Dairy/Milk, Egg, Soy, Tree nuts, and Wheat.

"Contains" Statement	"This product contains: (applicable allergens listed above that are contained in mix)"
"May Contain" Statement	"Produced in a facility that also processes: (the remainder of the 5 allergens above that are not listed in contained in mix)"

LABELS

FRONT LABELING: The customer is responsible for design, review and application of their own labels. Due to both FDA (Food and Drug Administration) and SQF (Safe Quality Food) guidelines, NHM urges customers to become familiar with labeling regularity requirements. NHM does not label individual units and provides them in a 'not labeled for retail sale' state. It is the customer's responsibility to properly label product prior to retail sale.

BACK LABELING: Back labels can be purchased for \$.15 per label. These labels suffice regulatory requirements concerning proper declarations such as: ingredient listing, allergens, and nutrition information. Samples of our back labels can be seen below. Front labels remain the responsibility of the customer and NHM will not be held liable for any customer omissions.

Buttermilk Pancake Mix **Pancake Directions**

2 cups mix
1 3/4 cups cold water
1 egg (or 2 TBSP melted butter or cooking oil)

1. Preheat lightly greased griddle to 375 (F) degrees.
2. Mix until batter is smooth.
3. When hot, pour about 3 TBSP batter on griddle for each cake.
4. When bubbles form and burst or edges become dry, flip and brown other side.
Makes about 16 pancakes.

Waffle Directions

2 cups mix
1 1/2 - 2 cups cold water
2 beaten eggs
2 TBSP vegetable oil

1. Mix the flour and water.
2. Fold in 2 beaten eggs and oil.
3. Bake at once on a greased hot waffle iron.

Ingredients

Wheat Flour, Corn Flour, Rye Flour, Dextrose, Powdered Buttermilk, Calcium Phosphate, Sodium Bicarbonate and Salt.

CONTAINS: WHEAT and MILK.

Produced in a facility that also processes eggs, soy, and tree nuts.

Nutrition Facts

Serving size: 1/3 cup (45g), Servings 15, Amount Per Serving: Calories 150, Fat Cal. 5, Total Fat 0.5g (1%DV), Sat Fat 0g, Trans Fat 0g, Cholesterol 0mg, Sodium 650mg (27%DV), Total Carbohydrates 34g (11%DV), Fiber 2g (8%DV), Sugars 3g, Protein 3g, Vitamin A (0%DV), Vitamin C (0%DV), Calcium (20%DV), Iron (4%DV). Percent Daily Values based on a 2,000 calorie diet.

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181 York St. Auburn, NY 13021

Old Fashioned Pancake Mix **Pancake Directions**

2 cups mix
1 3/4 cups cold water
1 egg (or 2 TBSP melted butter or cooking oil)

1. Preheat lightly greased griddle to 375 (F) degrees.
2. Mix until batter is smooth.
3. When hot, pour about 3 TBSP batter on griddle for each cake.
4. When bubbles form and burst or edges become dry, flip and brown other side.
Makes about 16 pancakes.

Waffle Directions

2 cups mix
1 1/2 - 2 cups cold water
2 beaten eggs
2 TBSP vegetable oil

1. Mix the flour and water.
2. Fold in 2 beaten eggs and oil.
3. Bake at once on a greased hot waffle iron.

Ingredients

Wheat Flour, Buckwheat Flour, Rye Flour, Dextrose, Powdered Buttermilk, Monocalcium Phosphate, Whey Powder, Sodium Bicarbonate, Salt.

CONTAINS: MILK, WHEAT.

Produced in a facility that also processes eggs, soy, and tree nuts

Nutrition Facts

Servings per container 18, Serving size: 1/4 cup mix (38g), Amount Per Serving: Calories 130, Total Fat 0g (0%DV), Saturated Fat 0g (0%DV), Trans Fat 0g (0%DV), Cholesterol 0mg (0%DV), Sodium 540mg (23%DV), Total Carbohydrates 27g (10%DV), Dietary Fiber 1g (4%DV), Total Sugars (includes 1g Added Sugars, 2%DV) 3g, Protein 3g, Vitamin D 0mcg (0%DV), Calcium 175mg (15%DV), Iron 1mg (6%DV), Potassium 91 (2%DV). The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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Apple Cinnamon Pancake Mix

Nutrition Facts

about 17 servings

Serv. size ¼ cup mix (40g)

Amount per serving

Calories 140

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 560mg 24%

Total Carbohydrate 29g 11%

Dietary Fiber 2g 7%

Total Sugars 3g

Incl. 0g Added Sugars 0%

Protein 3g

Vitamin D 0mcg 0%

Calcium 197mg 15%

Iron 1mg 6%

Potassium 135mg 2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for a general nutrition advice.

INGREDIENTS: Unbleached Wheat Flour, Corn Flour, Rye Flour, Sweet Whey, Sweet Cream Buttermilk, Monocalcium Phosphate, Sodium Bicarbonate, Salt, Apple Powder, Cinnamon.

CONTAINS: Milk, Wheat.

Produced in a facility that also processes: Egg, Soy, and Tree Nuts.

Contains a bioengineered food ingredient

Pancake Directions

- 2 cups mix
- 1½ cups cold water or apple juice
- 1 egg/or 2 Tbsp melted butter or oil

Preheat griddle to 350°F. Whisk ingredients until batter is smooth. Pour about ¼ cup batter onto hot, lightly-greased griddle for each pancake. Cook until bubbles break over the surface and edges appear dry. Flip and brown other side.

Makes about 16 pancakes.

Waffle Directions

- 2 cups mix
- 1½ cups cold water or apple juice
- 2 beaten eggs
- 2 Tbsp melted butter or oil

Preheat waffle iron. Whisk ingredients until batter is smooth. Pour batter onto hot, lightly-greased or non-stick waffle iron and bake according to waffle iron manufacturer's directions.

Serve immediately or maintain crispness by placing on a wire cooling rack.

Refrigerate or store mix in a cool, dry place.

Consuming raw or undercooked flour mix may increase risk of foodborne illnesses.

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Blueberry Pancake Mix

Nutrition Facts

about 18 servings

Serv. size ¼ cup mix (37g)

Amount per serving

Calories 130

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 520mg 23%

Total Carbohydrate 27g 10%

Dietary Fiber 1g 4%

Total Sugars 3g

Incl. 0g Added Sugars 0%

Protein 3g

Vitamin D 0mcg 0%

Calcium 180mg 15%

Iron 0mg 0%

Potassium 124mg 2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for a general nutrition advice.

INGREDIENTS: Unbleached Wheat Flour, Corn Flour, Rye Flour, Sweet Whey, Sweet Cream Buttermilk, Monocalcium Phosphate, Sodium Bicarbonate, Salt, Blueberries, Natural Flavors.

CONTAINS: Milk, Wheat.

Produced in a facility that also processes: Egg, Soy, and Tree Nuts.

Contains a bioengineered food ingredient

Pancake Directions

- 2 cups mix
- 1¾ cups cold water
- 1 egg/or 2 Tbsp melted butter or oil

Preheat griddle to 350°F. Whisk ingredients until batter is smooth. Pour about ¼ cup batter onto hot, lightly-greased griddle for each pancake. Cook until bubbles break over the surface and edges appear dry. Flip and brown other side.

Makes about 16 pancakes.

Waffle Directions

- 2 cups mix
- 1½ - 2 cups cold water
- 2 beaten eggs
- 2 Tbsp melted butter or oil

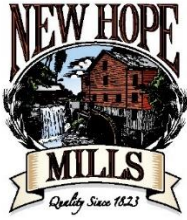
Preheat waffle iron. Whisk ingredients until batter is smooth. Pour batter onto hot, lightly-greased or non-stick waffle iron and bake according to waffle iron manufacturer's directions.

Serve immediately or maintain crispness by placing on a wire cooling rack.

Refrigerate or store mix in a cool, dry place.

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Branded Program Order Form

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ORDER DETAILS

PART NUMBER	FLAVOR/UNIT	ORDER QUANTITY (CASES)
FINNHBMKRAFT	12/1.5lb Buttermilk Pancake & Waffle Mix	
FINNHOFKRAFT	12/1.5lb Buckwheat Pancake & Waffle Mix	
FINNHACKRAFT	12/1.5lb Apple Cinnamon Pancake & Waffle Mix	
FINNHBBKRAFT	12/1.5lb Blueberry Pancake & Waffle Mix	

Check this box to include back labels for your order (additional .15 per label)

CUSTOMER INFORMATION

Purchaser Name: _____ Business Name: _____

Contact Number: _____ E-Mail: _____

Full Mailing Address: _____

☐ Please Ship My Order to the Above Address

- OR -

☐ I Will Pick Up My Order at New Hope Mills, 181 York Street, Auburn, NY 13021

Once your order has been submitted, we will contact you with the amount due for the order. Please allow 15 business days for a lead time once your order has been accepted. Delays may occur during peak seasons.