

PROTOCOL # 837

SPRINKLES

Performance Test	Test Method	Samples	Test Principle/Requirements	Rating (Section or exec. Summary which failed items can be referenced)
LABELING				
Labeling / Packaging Review	FPLA 16 CFR 500 & 19 CFR 134	All Samples	Shall be legibly marked with the following information: -Distributor's name, trademark or other means of identification of the manufacturer or packer & address (City, State & Zip) -Product identification -Net quantity of the contents in terms of weight, measure or numerical count (Metric & US Standard) or a combination so as to give accurate information and facilitate value comparison by the consumer (if applicable) -Country of origin (if imported)	
Verify Label Claims	Visual Check		Shall meet label claims (If applicable). Remark any claim that is not verified.	
Adult Tracking Label: **If space limitations exist, contact Kohl's Quality Assurance & Product Integrity teams to discuss minimum required information mr.qa.pi@kohls.com	Kohl's Requirement	All	Can be included on packaging when necessary: Kohl's Assigned Factory Number Manufacture Date (Month/Year) UPC #	
*Verify Label Claims		All Samples	Examine the retail packaging (or submitted artwork.) Record each objective (factual) claim which can be substantiated by the testing within this protocol and rate accordingly. If the protocol does not address a claim, documentation should be requested to substantiate the claim and recorded as " Not Tested-Documentation Provided ". Any net quantity/dimensional claims evaluated in other sections of this protocol need not be recorded. Record all other objective (factual) claims as "NT" and rate as "DATA". Record all subjective (opinion) claims for Information Only.	
Label Review	21 CFR Part 101 Subpart A	All Samples	Shall contain all required information presented in an acceptable format.	
21 CFR 170-189 Food Ingredient List Review	21 CFR 73, 74, 82, and 170 through 189	All Samples	Color and Additives contained in the ingredients list shall be evaluated in accordance with the approved list as defined by the regulation. Labeling evaluation shall be performed Vendor shall be responsible for the accuracy of the information contained.	
Food Allergen Labeling Requirements	21 USC 343 (w) and 343 (x)	All Samples	Shall conform with all FDA requirement regarding food allergen labeling as applicable.	
NUTRITIONAL ANALYSIS – In lieu of testing Nutritional Analysis vendor can provide proper documentation with results				
*Calories	SGS in house method (Calculation)	All Samples	As reported; shall meet manufacturer specifications as applicable or as approval sample.	
*Carbohydrate	SGS in house method (Calculation)	All Samples	As reported; shall meet manufacturer specifications as applicable or as approval sample.	
*Total Fat (if applicable) Saturated Fat Trans Fat	AOAC 996.06	All Samples	As reported; shall meet manufacturer specifications as applicable or as approval sample.	
*Protein (if applicable)	AOAC 984.13	All Samples	As reported; shall meet manufacturer specifications as applicable or as approval sample.	
*Cholesterol (if applicable)	AOAC 994.10	All Samples	As reported; shall meet manufacturer specifications as applicable or as approval sample.	
*Sugar	AOAC 982.14	All Samples	As reported; shall meet manufacturer specifications as applicable or as approval sample.	

*Sugar Alcohol (If contains a Sugar Alcohol)	AOAC Methods	All Samples	As reported; shall meet manufacturer specifications as applicable or as approval sample.
*Dietary Fiber (if applicable)	AOAC 2011.25	All Samples	As reported; shall meet manufacturer specifications as applicable or as approval sample.
*Vitamin D (if applicable)	AOAC 2002.05 (not fortified), AOAC 2016.05 (if fortified)	All Samples	As reported; shall meet manufacturer specifications as applicable or as approval sample.
*Sodium	SGS in house method (ICP)	All Samples	As reported; shall meet manufacturer specifications as applicable or as approval sample.
*Calcium (if applicable)	SGS in house method (ICP)	All Samples	As reported; shall meet manufacturer specifications as applicable or as approval sample.
*Iron (if applicable)	SGS in house method (ICP)	All Samples	As reported; shall meet manufacturer specifications as applicable or as approval sample.
*Potassium (if applicable)	SGS in-house method (ICP)	All Samples	As reported; shall meet manufacturer specifications as applicable or as approval sample.
*Ash	AOAC 923.03	All Samples	As reported; shall meet manufacturer specifications as applicable or as approval sample.
*Moisture	AOAC 925.10	All Samples	As reported; shall meet manufacturer specifications as applicable or as approval sample.

Additional Nutritional Analysis testing may be added upon written request by the client based on their review of supplier declarations, label claims or as required by law

PHYSICAL/SENSORY CHARACTERISTICS

Defects	Visual Inspection	All Samples	Absence of Foreign Material or Filth.
*Net Contents	Standard Measure	All Samples	As reported; must meet or exceed label claim. Size, Weight

MICROBIOLOGICAL

Yeast Count, cfu/g	FDA/BAM Chapter 18	All Samples	As reported; shall meet manufacturer specifications as applicable or as approval sample.
Mold Count, cfu/g	FDA/BAM Chapter 18	All Samples	As reported; shall meet manufacturer specifications as applicable or as approval sample.
Aerobic Plate Count, cfu/g	AOAC official method	All Samples	As reported; Based on the nature of the product, limits cannot be set. Results shall be within reasonable limits.
Salmonella, /25g	FDA BAM Chapter 5	All Samples	Not detected
Listeria monocytogenes, /25g (if applicable)	FDA BAM Chapter 11	All Samples	Not detected

Selected Microbiological tests may be added or subtracted based on the nature of the product formulation and the audit results of the physical plant e.g.: raw materials storage, control, and manufacturing processes. Pricing will be adjusted accordingly.

ANALYTICAL

*Lead in Candy	ICP/MS	All Samples	Limit: Less than or equal to 0.1ppm
*Melamine and Cyanuric Acid Dairy or Protein Ingredient Added) (if applicable)	FDA4422 Interim method for determination of melamine and cyanuric acid residues in foods using LC-MS/MS: Version 1.0	All Samples	MDL = 0.25 mg/kg.
*Artificial Sweetener Amount (If applicable)	Varies – Artificial Sweetener Dependent	All Samples	Shall meet manufacturer specifications as applicable and not to exceed allowable standards as per 21 CFR Regulation
*Colorants/Dyes, for FD&C certified colors only (Yellow 5 & 6, Red 2,3,40, Blue 1,2 Green 3 and other)	Per Colorant	All Samples	Test on all colorants listed on the packaging, Additional colorants are available upon request. Supplier must produce Certificate from the raw materials supplier validating the use of FD&C certified colors and/or exempted colors only. Reference 21 CFR, Subchapter A, Part 73 and 74.
*Sulfites SO ₂ , Na ₂ SO ₅ , NaHSO ₃ , NaSO ₃ , K ₂ S ₂ O ₅ , KHSO ₃ (if applicable)	AOAC 987.04, 990.28a, 990.29, 990.30, & 990.31	All Samples	<10 ppm SO ₂
Food Contact (Plastics, Paper and coatings)##	FDA 21 CFR 175-177	All Samples	Must Comply With Regulations Of US FDA Food Simulating Solvent And Extraction.

**Vendor Must Provide MSDS Sheet at the time of testing

