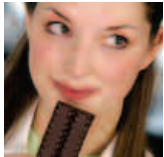




Category Experience



Whole Foods

- Organic Products
- Natural Products



Weight Management

- Low Carbohydrates
- Low Fat
- Meal Replacement
- Appetite Suppressants



Functional Foods

- Bone and Joint Health
- Pro, Pre and Synbiotics
- DHA Omega-3 Fatty Acids
- Hormone Replacement



Sports Nutrition/Energy

- Hi-Protein (Dairy and Soy Sources)
- Muscle Recovery
- Performance Enhancement
- Energy and Power



Healthy Snacks

- Granola and Cereal Based
- Fruit, Nut and Vegetable Based
- High Fiber
- Gluten Free



Facility (Nashville, TN)



Capacities

- 4 Production Lines
- Total Capacity 600 Billion Bars Annually
- Additional Assembly Operations
- On-Site Warehousing and Distribution



Processes

- Single Layered Bar Forming
- Multi-Layered Bar Forming
- Single Extrusion
- Co-Extrusion
- Wire Cut Extrusion
- Extrude and CO2 Freeze
- Starch Casting
- Depositing



**Standard
Functional
Foods Group**

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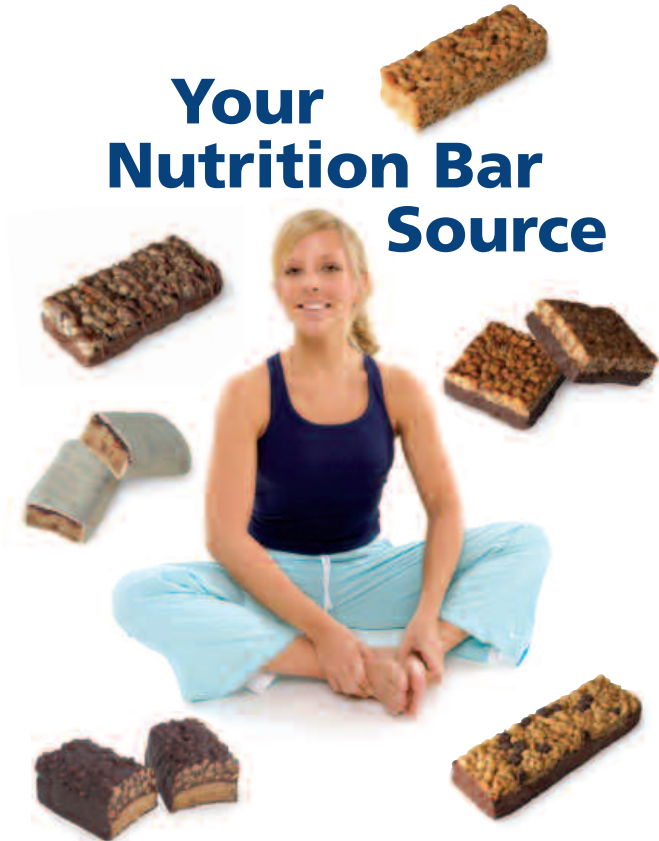
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Standard Functional Foods Group

Your Nutrition Bar Source





Our People



Skilled, Experienced and Loyal

- Readily Available Skilled Labor Pool
- Average Length of Service: 5.1 Years
- Non-Union Shop



Compensation and Benefits

- Competitive Wages
- Comprehensive Benefit Package
- Bonus Program
- Employee Stock Ownership Plan



Opportunity for Advancement

- On-The-Job Training Program
- Aggressive Promotion from Within
- Tuition Reimbursement Plans

Stable Management

- Diverse Food Business Backgrounds
- Average Length of Service: 15 Years

Financial Stability



Research & Development



Product Development

- New Product Formulation
- Reverse Engineering Capabilities
- Product Commercialization Process
- Sample/Test Production



Product Testing and Analysis

- Shelf Life Studies
- Sensory Evaluation
- Nutritional Verification and Assays
- Water Activity Tests
- Microbiological Tests



Regulatory Guidance

- Nutritional Facts Generation
- Ingredient Statement Development
- Product Claims
- Disclaimer Verification



Packaging Engineering

- Graphic Design
- Pre-Press Preparation
- Size and Structure Specifications
- Product Protection Testing

Quality Assurance



Food Safety and Quality Programs

- Product Specification Verification
- Pre-production APT Testing
- GMP, HACCP, Sanitation, Allergens
- Microbiological Testing



Certifications and Inspections

- QAI Organic Certified
- AIB Superior Ratings
- Silliker Approved
- FDA Dept. of Agriculture Approved
- SQF Level 2 Certification



Manufacturing



Product Formats

- Un-enrobed, Single Enrobed, Drizzled, Bottomed, Double Enrobed Formats
- Layered Bars
- Chews
- Fudges
- Creams
- Frappes
- Nougats
- Caramel-Layered, Extruded, Deposited
- Marshmallow
- Granola and Cereal Bars
- Nut, Fruit and Cereal Rolls
- Nut, Fruit and Cereal Topped Bars



Packaging

- High-Speed Individual Wrapping
- End, Top and Hand-Load Cartoning
- Vertical and Horizontal Form and Fill
- Special Assembly Operations



Distribution

- Centralized Location
- Temperature Controlled Warehouse
- Computerized Inventory Control
- Road, Rail, Air and Sea Access

