

## BUTCHER BLOCK CONDITIONER (176-000-GALLON)

**BUTCHER BLOCK CONDITIONER (176-000-GALLON)** is a non-allergenic, blend of mineral oil meeting the direct food contact requirements of 21 CFR 178.3620(a) and beeswax meeting the direct food contact requirements of 21 CFR 184.1973(c) as well as 21 CFR 170.3(o)(30) and is intended for use as a surface finishing agent on food contact surfaces.

### PRODUCT SPECIFICATION FOR BUTCHER BLOCK CONDITIONER (176-000-GALLON)

Property	Test Method	Specification
Appearance	Visual	Light Yellow Slurry
Flash Point, °F	ASTM	>450 °F

#### ALLERGEN DECLARATION:

**BUTCHER BLOCK CONDITIONER (176-000-GALLON)** does not contain any components listed as a food allergen by the Food and Drug Administration (FDA) in the Guidance Document for Food Investigators.

#### COUNTRY OF ORIGIN:

All Stuart Hale Company products are manufactured in Chicago Illinois, USA. All of our raw materials used in production as either components or process aids are sourced from reputable companies based in the United States, Canada or Europe.

#### GMO STATEMENT:

**BUTCHER BLOCK CONDITIONER (176-000-GALLON)** is produced from raw materials which may or may not be genetically modified organism free.

#### INGREDIENT STATEMENT:

Mineral Oil and Beeswax

#### MICROBIAL PROFILE:

**BUTCHER BLOCK CONDITIONER (176-000-GALLON)** is certified to contain less than 250 colony forming units per gram and is free of coliforms, E. Coli, Listeria and Salmonella. **BUTCHER BLOCK CONDITIONER (176-000-GALLON)**, as manufactured, is essentially free of yeast and mold. Stuart Hale Company sends out product samples for periodic testing-microbial testing for each lot is available upon request.

#### GLUTEN STATEMENT:

**BUTCHER BLOCK CONDITIONER (176-000-GALLON)** is produced from raw materials which are gluten free.

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**NUTRITIONAL PROFILE PER 100 GRAMS:**

Nutrient	Amount	Nutrient	Amount
Calories	0.0	Ash	0.0
Calories from Fat	0.0	Calcium (mg)	8.4
Total Fat	0.0	Folic Acid (mg)	0.0
Saturated Fat	0.0	Iron (mg)	0.0
Monounsaturated Fat	0.0	Niacin (mg)	0.0
Polyunsaturated Fat	0.0	Potassium (mg)	0.0
Trans Fatty Acid	0.0	Phosphorus (mg)	0.0
Dietary Fiber	0.0	Riboflavin (mg)	0.0
Total Carbohydrate	0.0	Thiamine (mg)	0.0
Sugars	0.0	Vitamin A (mg)	0.0
Protein (mg)	0.0	Vitamin C (mg)	0.0
Moisture	0.0	Vitamin B6 (mg)	0.0
Cholesterol	0.0	Vitamin B12 (mg)	0.0
Sodium (mg)	0.0	Vitamin D (mg)	0.0

**LOT CODE EXPLANATION:**

The lot coding system is based on the calendar date, year/month/date and a suffix letter to designate the daily batch number, A, B, C, etc. Example: lot number 13-2-26C was produced on February 26<sup>th</sup>, 2013 and was the third batch produced.

**PACKAGING:**

**BUTCHER BLOCK CONDITIONER (176-000-GALLON)** is available in five gallon pails, drums and totes.

**REGULATORY:**

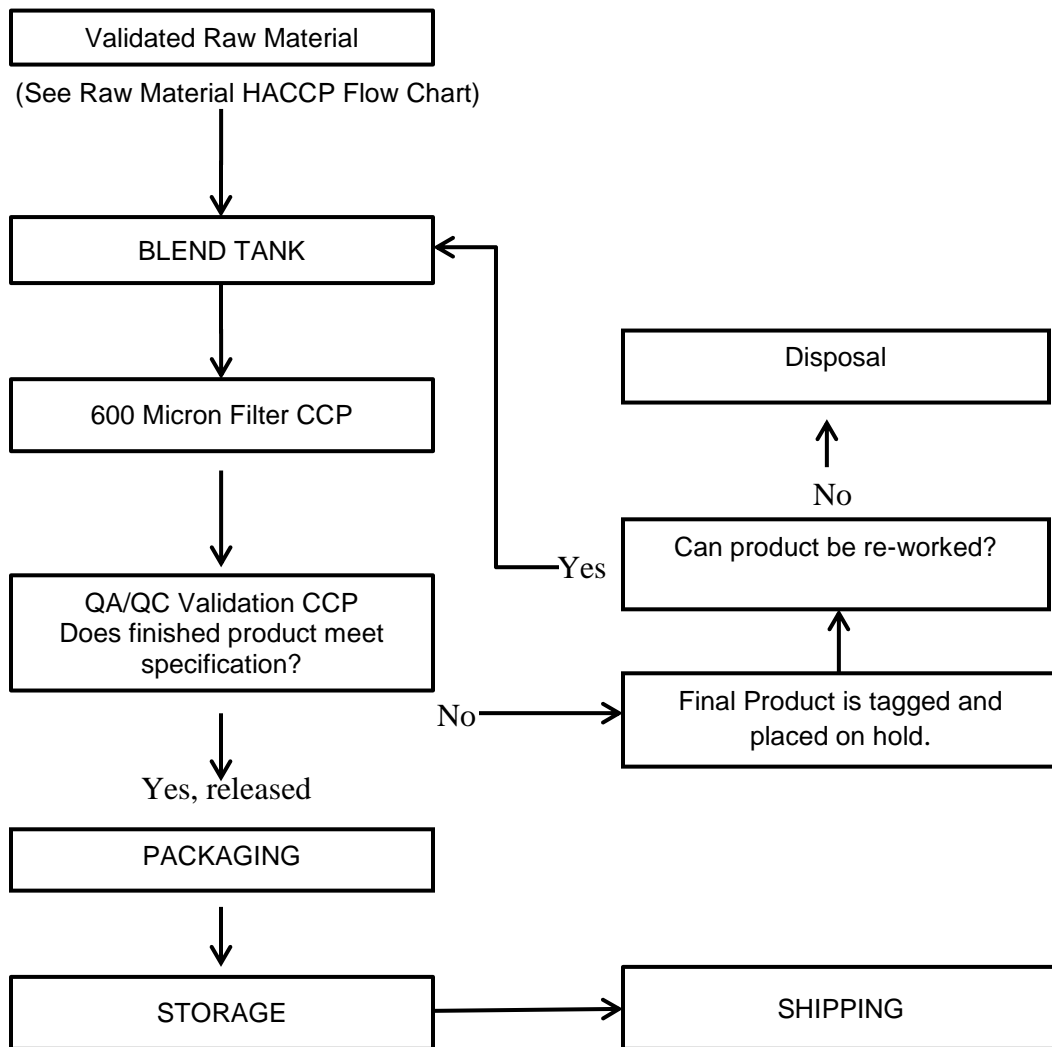
**BUTCHER BLOCK CONDITIONER (176-000-GALLON)** is composed of ingredients which are considered GRAS under the Federal Food, Drug and Cosmetics Act and is Kosher certified by the Chicago Rabbinical Council. FDA Bioterrorism Preparedness & Response Act of 2002 Registration #...2240.

**STORAGE:**

The shelf life is up to one year if stored between 65 and 75 °F, recertification will be needed to confirm suitability after one year for up to 2 years if stored in original sealed package.

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## BUTCHER BLOCK CONDITIONER (176-000-GALLON) HACCP FLOW CHART



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