All Natural Strawberry & Cream Oatmeal Dutch Valley Foods July 14, 2008 - Revised

| Nutrition Facts Serving Size 1/2 cup (dry) (55g) Servings Per Container | | | |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------|-----------------------------------------------|-----------------------------------------------|
| | | | |
| Amount Per Servin | - | | - F-+ F0 |
| Calories 230 Calories from Fat 50 | | | |
| | | % Da | aily Value* |
| Total Fat 6g | | | 8% |
| Saturated Fat 1.5g | | | 8% |
| Trans Fat 0g | | | |
| Cholesterol 5mg 1% | | | 1% |
| Sodium 190mg | | | 8% |
| Total Carbohydrate 37g 12% | | | |
| Dietary Fiber 4g 14% | | | |
| Sugars 15g | | | |
| | | | |
| Protein 7g | | | |
| Vitamin A 2% | • | Vitamir | C 90% |
| Calcium 8% | • | Iron 10 | % |
| *Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500 | | | |
| Total Fat Saturated Fat Cholesterol Sodium Total Carbohydrate Dietary Fiber Calories per gram: Fat 9 • Carl | Less than Less than Less than Less than | 65g 20g 300mg 2,400mg 300g 25g | 80g 25g 300mg 2,400mg 375g 30g |

Ingredients: Rolled oats, evaporated cane juice, whole milk powder, soybean oil, freeze-dried strawberries, strawberry juice concentrate powder (with maltodextrin, natural flavor, silicon dioxide), realsalt (R) unrefined mineral sea salt, natural strawberry flavor, ascorbic acid (vitamin C).

Allergen Information

- **Contains: Milk and Soy Ingredients.
- **Packaged in a facility that also processes products containing: peanuts, tree nuts, soybeans, milk, egg, fish, crustaceans shellfish and wheat ingredients.

Mixing Instructions

1/2 cup boiling water 1/2 cup oatmeal

MICROWAVE: Put water in microwave for 40-60 seconds. Add oatmeal, stir, cover, and let stand for 60 seconds. Enjoy!

CONVENTIONAL: Pour boiling water over the oatmeal & stir. Cover and let stand for 60 seconds. Enjoy! *Milk may be used instead of water.