



Global Ingredient Tool GKIT

MEU / EEMEA Supplier Forum
How to Complete the Exported GKIT File

November 25, 2015



Agenda Topics

- | | | |
|---|---------------|------------------|
| • Introduction and Company Presentation | 15 min | M. Kerner |
| • Global Specification Management System | 80 min | S. Less |
| • How to complete the GKIT XML File | | |
| ✓ Allergens/Sensitivities | | A. Schroeder |
| ✓ Micro requirements | | O. Reiser |
| • Where to find supporting Documents | | |
| • Questions | 30 min | |

OUR DREAM: CREATE DELICIOUS MOMENTS OF JOY

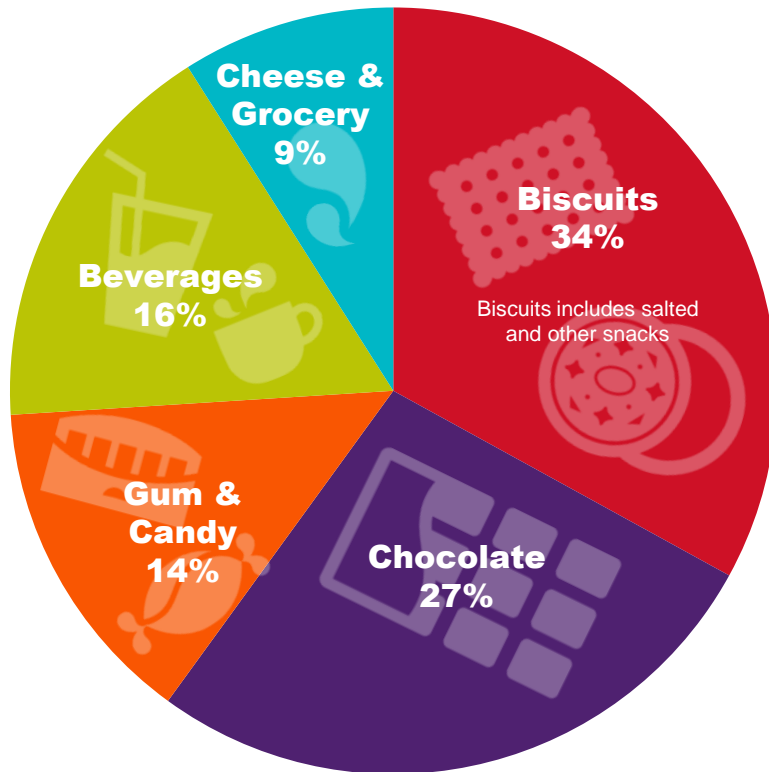
We offer many of the world's favorite brands



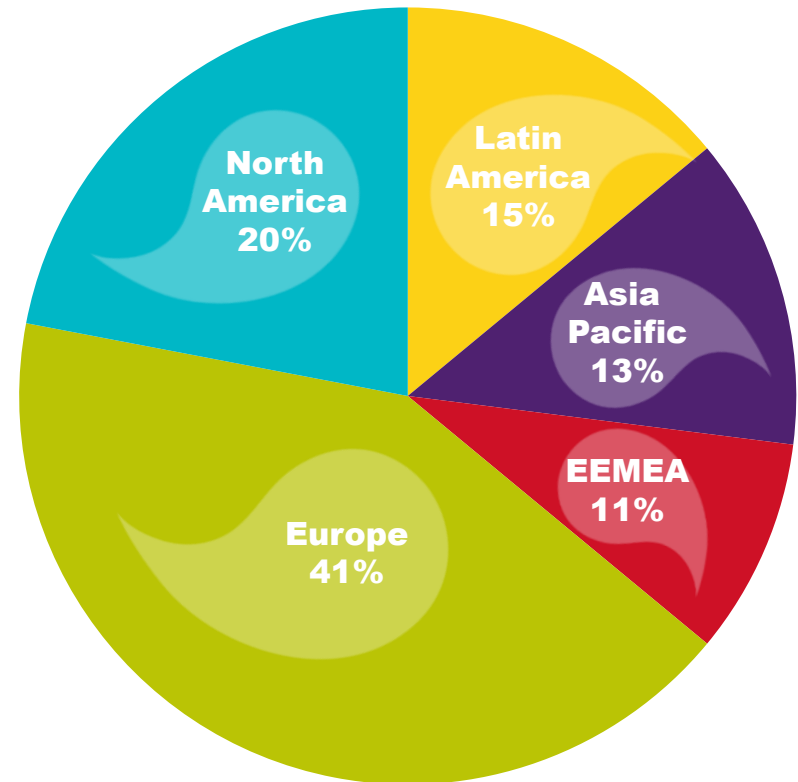
Fast Facts

- ☛ net revenues of \$34 billion in 2014
- ☛ global snacks powerhouse
- ☛ products marketed in 165 countries
- ☛ approximately 100,000 employees
- ☛ donated more than one billion servings of food since 1997

A global snacks powerhouse with net revenues of \$34 billion in 2014



Nearly 75% of revenues in fast-growing snacks categories



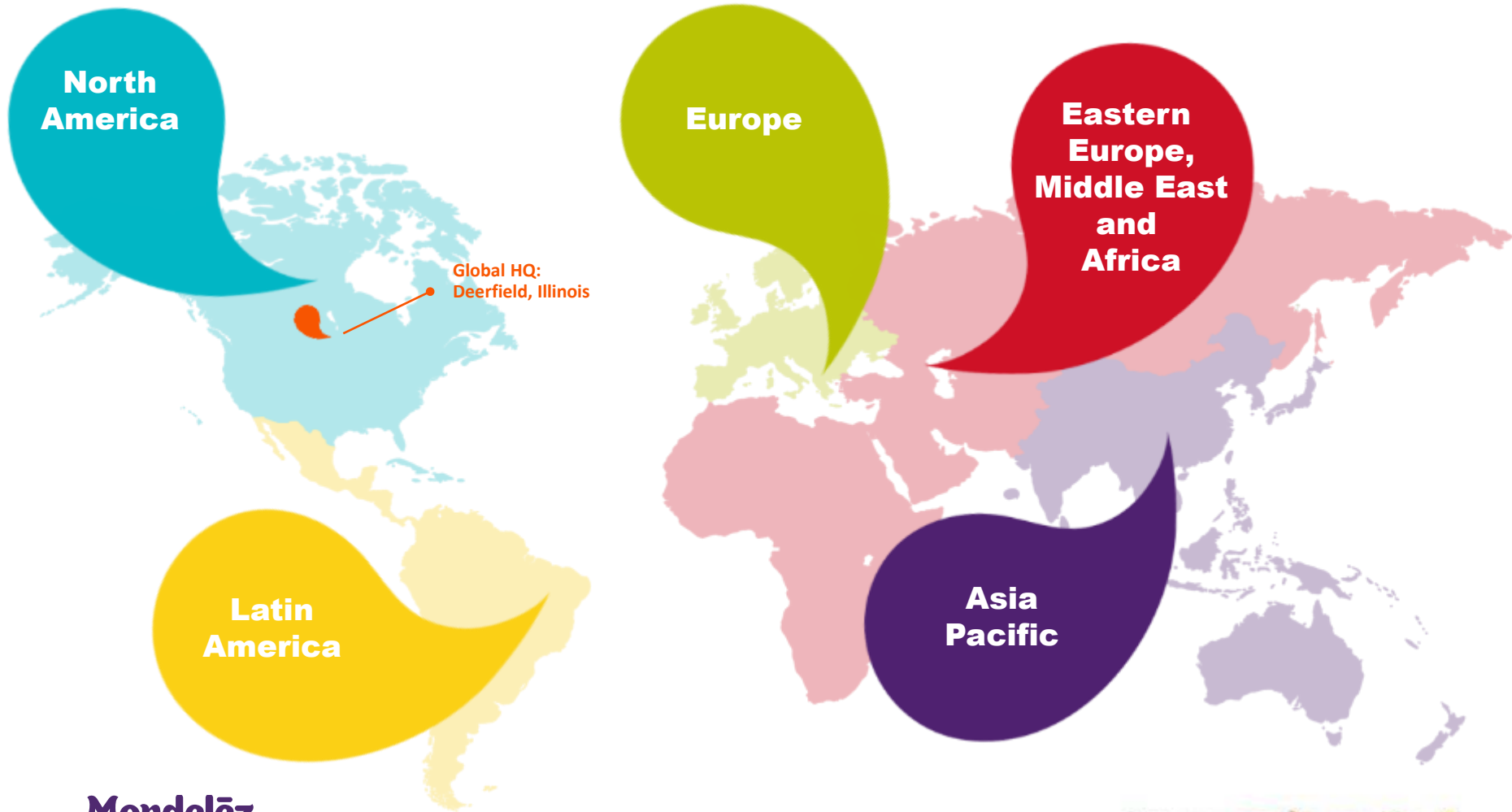
80% of revenues come from outside North America

... with leading brands in each snacks category...



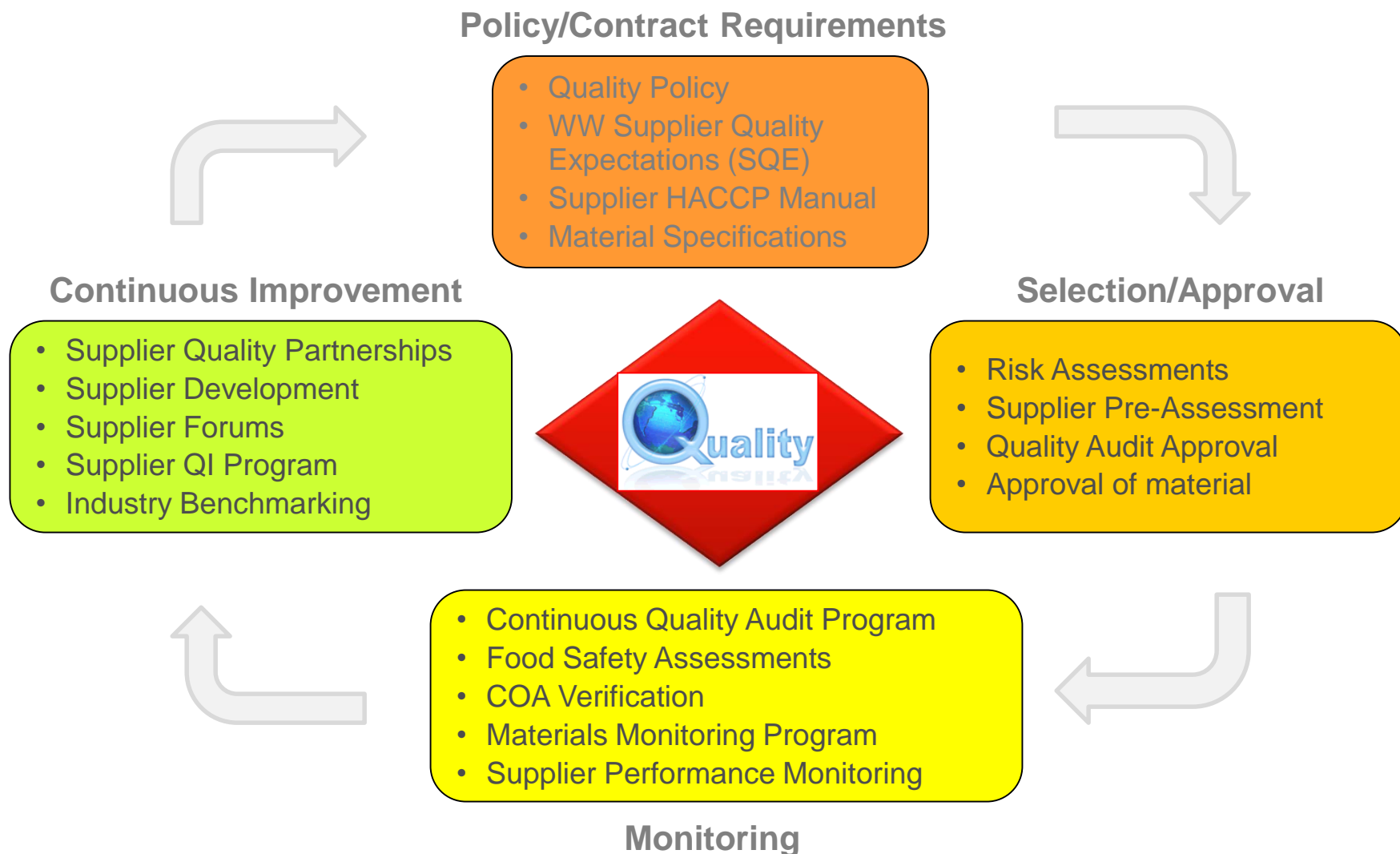
In 2014, our Power Brands, which represent over 60 percent of total net revenues, continued to drive our top line and grew at a rate nearly twice as fast as the total company.

Our Regions

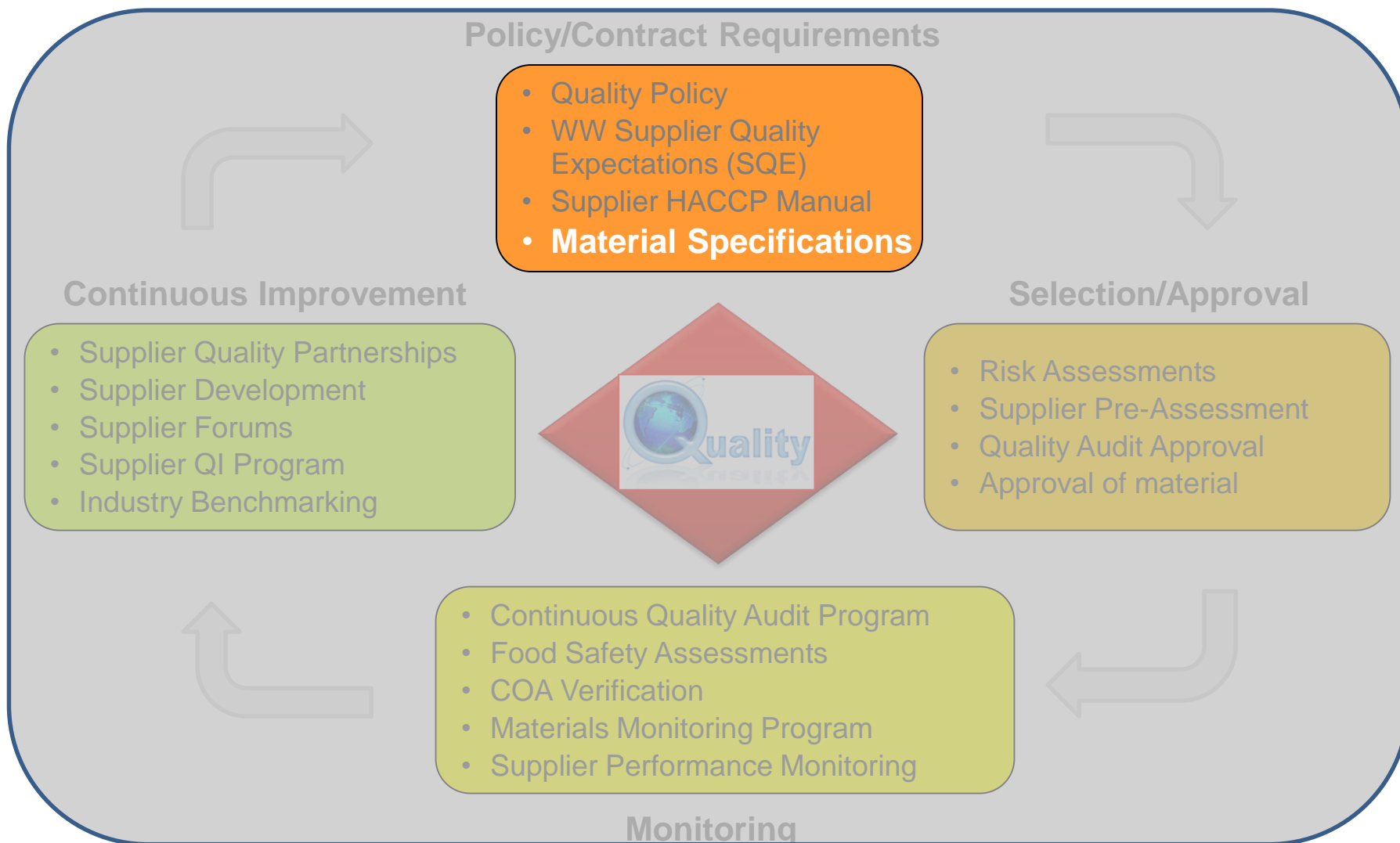


Supplier Quality Management at Mondelēz International

A comprehensive approach to managing supplier quality



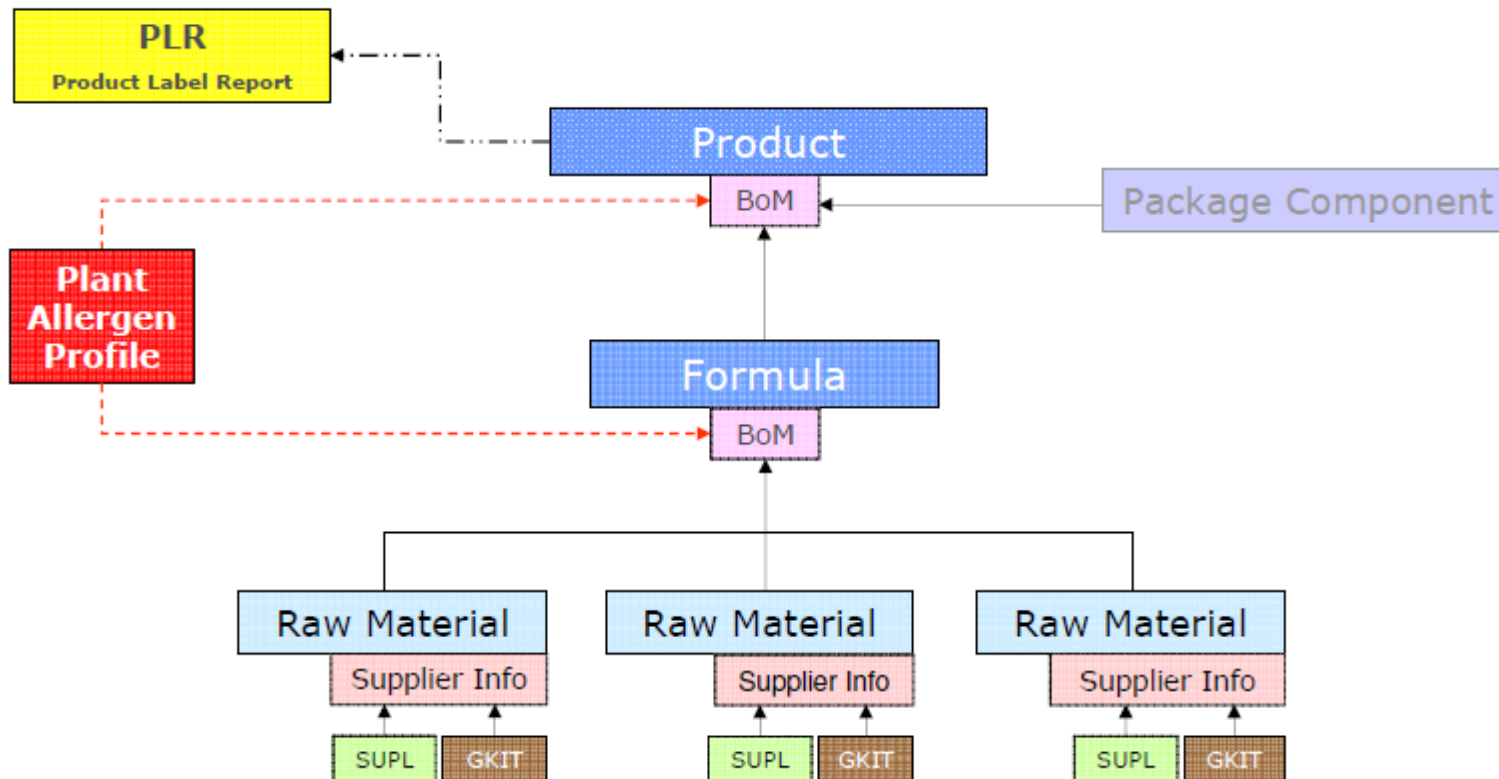
A comprehensive approach to managing supplier quality



How to Complete the GKIT XML File



Mondelēz Specification Structure and Process



Legend:

SUPL - Supplier Location Spec

GKIT - Global Ingredient Tool

- ✓ Mondelēz Global Specification System includes consistent gathering of raw material information via Global Ingredient Tool (GKIT)

GKIT Process

- ✓ Mdlz Spec manager/RDQ pre-populates base info in GKIT template
- ✓ Mdlz Spec manager/RDQ sends GKIT to supplier
- ✓ Supplier completes GKIT
- ✓ Supplier returns completed GKIT to Mdlz Spec manager/RDQ
- ✓ Mdlz Spec manager integrates GKIT into Global Spec System
 - checks for completeness & correctness
 - creates of actual raw material spec
- ✓ Mdlz Procurement creates SSR (Supplier Raw Material specification Report) and sends it to supplier
- ✓ Supplier acknowledges Raw Material Spec via SSR

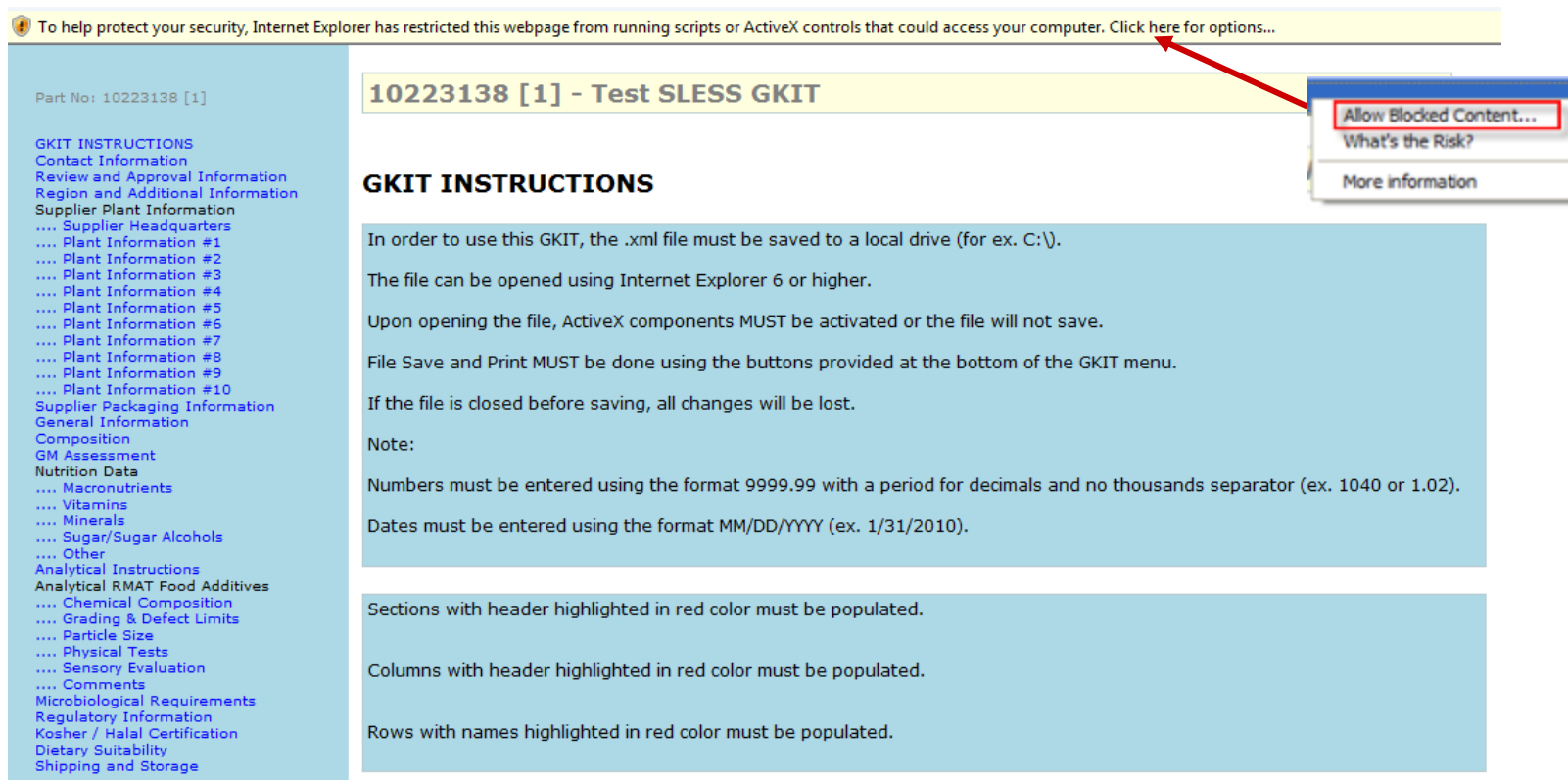
GKIT

How to Work with a XML File

- ✓ The Mdlz GKIT file is in an XML format
- ✓ When you receive the Mdlz.xml GKIT as an attachment in an email, you must save it to a local drive (no network drive) before you can work with it
 - If you save the file to a network drive the information you enter in the GKIT will **NOT** save
- ✓ The GKIT.xml is safe to work with and is compatible with Internet Explore 6.0 or greater
 - Double click the file or Right click on the file, select 'Open With' and select Internet Explorer.

How to Work with the GKIT XML File

- Verify that you can see the “Active content warning” that says: “To help protect your security, Internet Explorer has restricted this webpage from running scripts or ActiveX controls... ” at the top of the IE window.
- Click the warning bar and select “Allow blocked content”.



To help protect your security, Internet Explorer has restricted this webpage from running scripts or ActiveX controls that could access your computer. Click here for options...

Part No: 10223138 [1]

10223138 [1] - Test SLESS GKIT

GKIT INSTRUCTIONS

In order to use this GKIT, the .xml file must be saved to a local drive (for ex. C:\).

The file can be opened using Internet Explorer 6 or higher.

Upon opening the file, ActiveX components MUST be activated or the file will not save.

File Save and Print MUST be done using the buttons provided at the bottom of the GKIT menu.

If the file is closed before saving, all changes will be lost.

Note:

Numbers must be entered using the format 9999.99 with a period for decimals and no thousands separator (ex. 1040 or 1.02).

Dates must be entered using the format MM/DD/YYYY (ex. 1/31/2010).

Sections with header highlighted in red color must be populated.

Columns with header highlighted in red color must be populated.

Rows with names highlighted in red color must be populated.

GKIT INSTRUCTIONS

Contact Information

Review and Approval Information

Region and Additional Information

Supplier Plant Information

- Supplier Headquarters
- Plant Information #1
- Plant Information #2
- Plant Information #3
- Plant Information #4
- Plant Information #5
- Plant Information #6
- Plant Information #7
- Plant Information #8
- Plant Information #9
- Plant Information #10

Supplier Packaging Information

General Information

Composition

GM Assessment

Nutrition Data

- Macronutrients
- Vitamins
- Minerals
- Sugar/Sugar Alcohols
- Other

Analytical Instructions

Analytical RMAT Food Additives

- Chemical Composition
- Grading & Defect Limits
- Particle Size
- Physical Tests
- Sensory Evaluation
- Comments

Microbiological Requirements

Regulatory Information

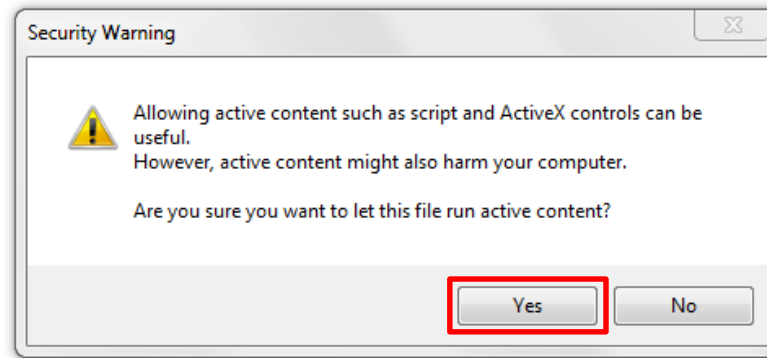
Kosher / Halal Certification

Dietary Suitability

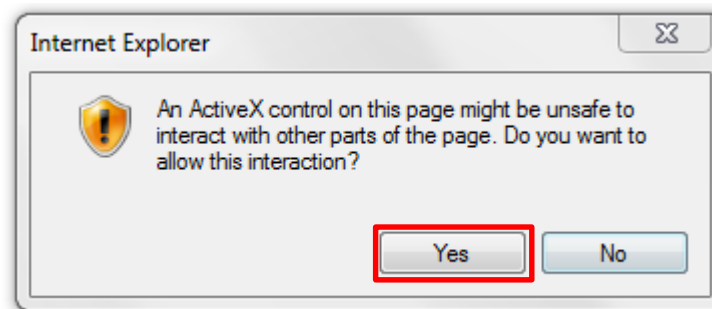
Shipping and Storage

How to Work with the GKIT XML File

- ✓ Click Yes when you see the following Security Warning dialog:

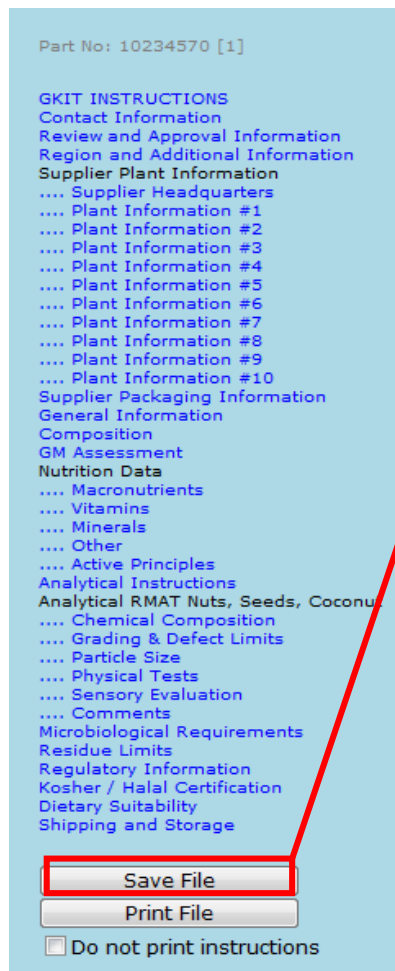


- ✓ A second Internet Explorer confirmation to allow ActiveX control will display
- ✓ Click Yes when you see the following Security Warning dialog:

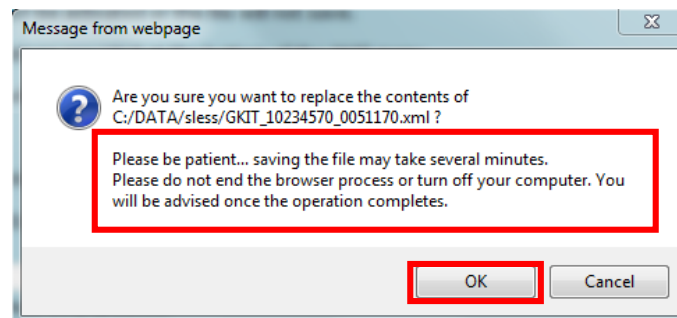


How to Work with the GKIT XML File

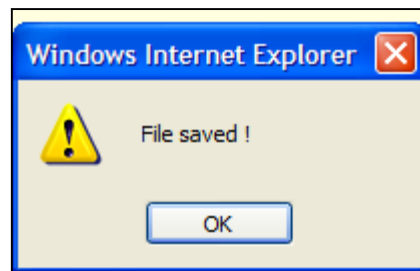
- ✓ The XML document allows the user to edit the different sections to be edited without saving between sections.
- ✓ BUT – The data will not be saved until the SAVE FILE button in the left side menu is selected.



- ✓ When **SAVE FILE** is selected, the Windows Internet Explorer window below will appear requesting you to confirm you want to save the document.
- ✓ Select OK to save the edits and save the document back to the local drive where this was filed.



- ✓ **Please Note:** This Save may take several minutes. Please do not end the browser or close the screen or turn off the computer until you receive the **FILE SAVED!** indicator – OR your edits/inputs will be lost and not saved.



- ✓ The Menu will be on the left hand side of the screen. The Menu is where the SAVE and PRINT buttons are located.
- ✓ The information on the Menu can be selected (clicked) to activate the section for viewing on the right hand side of the screen.
- ✓ The GKIT will open to the first section – GKIT Instructions

Part No: 10234570 [1]

GKIT INSTRUCTIONS

Contact Information

Review and Approval Information

Region and Additional Information

Supplier Plant Information

.... Supplier Headquarters

.... Plant Information #1

.... Plant Information #2

.... Plant Information #3

.... Plant Information #4

.... Plant Information #5

.... Plant Information #6

.... Plant Information #7

.... Plant Information #8

.... Plant Information #9

.... Plant Information #10

Supplier Packaging Information

General Information

Composition

GM Assessment

Nutrition Data

.... Macronutrients

.... Vitamins

.... Minerals

.... Other

.... Active Principles

Analytical Instructions

Analytical RMAT Nuts, Seeds, Coconut

.... Chemical Composition

.... Grading & Defect Limits

.... Particle Size

.... Physical Tests

.... Sensory Evaluation

.... Comments

Microbiological Requirements

Residue Limits

Regulatory Information

Kosher / Halal Certification

Dietary Suitability

Shipping and Storage

Save File

Print File

☐ Do not print instructions

Date Format : MM/DD/YYYY

Numeric Format : 9999.99

10234570 [1] - GKIT for Supplier Training

GKIT INSTRUCTIONS

In order to use this GKIT, the .xml file must be saved to a local drive (for ex. C:\).

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Upon opening the file, ActiveX components MUST be activated or the file will not save.

File Save and Print MUST be done using the buttons provided at the bottom of the GKIT menu.

If the file is closed before saving, all changes will be lost.

Note:

Numbers must be entered using the format 9999.99 with a period for decimals and no thousands separator (ex. 1040 or 1.02).

Dates must be entered using the format MM/DD/YYYY (ex. 1/31/2010).

Sections with header highlighted in red color must be populated.

Columns with header highlighted in red color must be populated.

Rows with names highlighted in red color must be populated.

- ✓ Depending on the material classification and on which Region or combination of Regions Mdlz R&D selected, the GKIT xml file will
 - display specific data sections and data fields
 - highlight specific data fields in **red color** as mandatory to be filled out by the supplier

Part No: 10286737 [1]

GKIT INSTRUCTIONS
 Contact Information
 Review and Approval Information
 Region and Additional Information
 Supplier Plant Information
 Supplier Headquarters
 Plant Information #1
 Plant Information #2
 Plant Information #3
 Plant Information #4
 Plant Information #5
 Plant Information #6
 Plant Information #7
 Plant Information #8
 Plant Information #9
 Plant Information #10
 Supplier Packaging Information
 General Information
 Composition
 GM Assessment
 Nutrition Data
 Macronutrients
 Vitamins
 Minerals
 Sugar/Sugar Alcohols
 Fatty Acids
 Amino Acids
 Antioxidants and Polyphenols
 Other
 Analytical Instructions
 Analytical RMA Food Additives
 Chemical Composition
 Grading & Defect Limits
 Particle Size
 Physical Tests
 Sensory Evaluation
 Comments
 Microbiological Requirements
 Regulatory Information
 Kosher / Halal Certification
 Dietary Suitability
 Shipping and Storage
 Active Enzymes Addendum
 Gluten Assessment Addendum
 Ingredient Identification
 Cross Contact Assessment #1
 Cross Contact Assessment #2
 Cross Contact Assessment #3
 Cross Contact Assessment #4
 Cross Contact Assessment #5
 Natural Addendum
 Peanut / Nut Free Status Addendum
 Vegetarian / Vegan Addendum
 Gelatin Source Addendum

☐ Do not print instructions

Date Format : MM/DD/YYYY
 Numeric Format : 9999.99

10286737 [1] - Test SLESS GKIT

Contact Information

Requestor Name	
-	
Stephanie Less	

Requestor Contact Information	
-	
Street Address	Unterbiberger Str. 15
City	Munich
State/Province	Bavaria
Zip/Postal Code	81737
Country	Germany
Telephone Number	+49 89 62738 6467
Fax Number	(null)
E-mail	sless@mdlz.com

✓ The Mdlz RDQ requestor must complete this section in the Meridian Spec system prior to exporting GKIT

✓ Fields completed by Mdlz prior to the export that cannot be edited by the Supplier are displayed in **light grey**

✓ **The following sections have data that will be completed by Mdlz within the Meridian Specification system prior to exporting the GKIT to XML and will not be editable by the supplier:**

- **Mdlz Contact Information**
- Some portions of the **Review and Approval Information**
- **Region and Additional Information**
- Some portions of the **Microbiological Requirements**

✓ All other fields are available for the supplier to edit to complete the data entry when they receive the GKIT XML file

- ✓ The Mdlz R&D requestor can enter data in this section in the Meridian Specification system prior to exporting GKIT

Existing Current Approved Specification:

- ✓ Mdlz RDQ can enter the specification system-assigned number for the Raw Material Specification that may already exist in the Mdlz Meridian Specification system along with the Date and Version number of that specification.
- ✓ For new ingredients this section is blank.

Review and Approval Information:

- ✓ Mdlz RDQ should enter the Date they need the GKIT completed by in the Mdlz Meridian Specification prior to exporting the GKIT to XML.
- ✓ The supplier can enter the date that they completed the form or date of any revisions.
- ✓ Mdlz RDQ can enter the Date of Mdlz GKIT review and approval into the Meridian Specification system upon the date when R&D reviews the completed GKIT from supplier and submits to create an RMAT.

Part No: 10286737 [1]

GKIT INSTRUCTIONS
Contact Information
Review and Approval Information
Region and Additional Information
Supplier Plant Information
.... Supplier Headquarters
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.... Plant Information #3
.... Plant Information #4
.... Plant Information #5
.... Plant Information #6
.... Plant Information #7
.... Plant Information #8
.... Plant Information #9
.... Plant Information #10
Supplier Packaging Information
General Information
Composition
GM Assessment
Nutrition Data
.... Macronutrients
.... Vitamins
.... Minerals
.... Sugar/Sugar Alcohols
.... Fatty Acids
.... Amino Acids
.... Antioxidants and Polyphenols
.... Other
Analytical Instructions
Analytical RMAT Food Additives
.... Chemical Composition
.... Grading & Defect Limits
.... Particle Size
.... Physical Tests
.....

10286737 [1] - Test SLESS GKIT

Review and Approval Information

Existing Current Approved Specification

Current Specification Part Number	Current Specification Date	Current Specification Version Number
(null)	(null)	(null)

Review and Approval Information

	Date
Please return completed GKIT by	12/20/2015
Date completed by supplier	(null)
Date revised, if applicable	(null)
Date of Company GKIT review and approval	

Requestor Comments

-

might be populated if required

This section is to be completed by Mdlz RDQ in the Meridian system prior to export to XML. It cannot be edited in the XML.

10234570 [1] - GKIT for Supplier Training

Region and Additional Information

Region Information	
Regions	Sold and/or Produced
Asia Pacific	<input type="checkbox"/>
European Union	<input checked="" type="checkbox"/>
Eastern Europe/Middle East/Africa	<input checked="" type="checkbox"/>
North America (USA & Canada)	<input type="checkbox"/>
Latin America	<input type="checkbox"/>

Other Sections Required		
Section	Required	Comments
Amino Acids	<input checked="" type="checkbox"/>	Supplier to complete within the Nutrition Data section
Fatty Acids	<input checked="" type="checkbox"/>	Supplier to complete within the Nutrition Data section
Antioxidants and Polyphenols	<input checked="" type="checkbox"/>	Supplier to complete within the Nutrition Data section
Active Enzymes Addendum	<input checked="" type="checkbox"/>	Supplier to complete Section within this form
Gluten Assessment Addendum	<input checked="" type="checkbox"/>	Supplier to complete Section within this form
Natural Status Addendum	<input checked="" type="checkbox"/>	Supplier to complete Section within this form
Peanut/Nut Free Status Addendum	<input checked="" type="checkbox"/>	Supplier to complete Section within this form
Vegetarian/Vegan Addendum	<input checked="" type="checkbox"/>	Supplier to complete Section within this form
Gelatin Source Addendum	<input checked="" type="checkbox"/>	Supplier to complete Section within this form

Additional Documentation Required		
Form	Required	Comments
MSDS	<input checked="" type="checkbox"/>	Supplier to attach or include upon return of this form
Product Label (copy of)	<input checked="" type="checkbox"/>	Supplier to attach or include upon return of this form
Kosher Certification	<input checked="" type="checkbox"/>	Supplier to attach or include upon return of this form
Halal Certification	<input checked="" type="checkbox"/>	Supplier to attach or include upon return of this form
Organic Certification / Suitable for Organic Products	<input checked="" type="checkbox"/>	Supplier to complete section & attach certification
Sanitary Registration Certificate	<input checked="" type="checkbox"/>	Supplier to attach or include upon return of this form
IP GM Free Certification	<input checked="" type="checkbox"/>	Supplier to attach or include upon return of this form
Compliance with FEMA GRAS	<input checked="" type="checkbox"/>	Supplier to attach or include upon return of this form
Compliance with US California Proposition 65	<input checked="" type="checkbox"/>	Supplier to attach or include upon return of this form
Compliance with Canadian DSL (Domestic Substances List)	<input checked="" type="checkbox"/>	Supplier to attach or include upon return of this form

Additional Information Required

-
tbd

GEOGRAPHIC REGION INFORMATION:

- ✓ Mdlz RDQ Requestor will check the appropriate box and enter this data into the Meridian system prior to exporting the GKIT to XML.
- ✓ Depending on which Region or combination of Regions Mdlz RDQ selected, the GKIT xml file will display certain data fields in red color as mandatory for the supplier to populate.

OTHER GKIT SECTIONS REQUIRED and OTHER FORMS REQUIRED

- ✓ This section lists specific additional forms that may be required based on either the classification of the ingredient OR on the finished product which utilizes the ingredient.
- ✓ The Mdlz RDQ contact must determine the ingredient's raw material functionality in the finished product in which it will be used, and consider which addendums (if any) will be required.
- ✓ The Mdlz RDQ developer must enter the Required Checkboxes into the Meridian system prior to exporting the GKIT to XML for the Other GKIT Sections Required and the Other Forms Required.
- ✓ The Other GKIT Sections Required that are indicated as ADDENDUM will only display in the exported GKIT if they are selected in the Meridian specification prior to the export to XML. They will then be available in the XML GKIT for the supplier to complete.

ADDITIONAL FORMS REQUIRED

- ✓ Mdlz RDQ will enter text information into the field for other forms which may be required into the Meridian system prior to exporting the GKIT to XML

GKIT – Supplier Plant Information

Supplier Headquarters

SUPPLIER HEADQUARTERS INFORMATION:

- ✓ The supplier shall complete this table, providing the Company Headquarter information.

This may be different than the next sections where the information is specific to the site information where the material is actually being manufactured.

Supplier Headquarters

Supplier Headquarter Name

-
(null)

Supplier Headquarter Contact Information

-	-
Street Address	(null)
City	(null)
State/Province	(null)
Zip/Postal Code	(null)
Telephone Number	(null)
Fax Number	(null)
E-mail	(null)

Country

-
(...)

Supplier Contact who completed this form

-	-
Name	(null)
Department/Title	(null)
Telephone Number	(null)
E-mail	(null)

Supplier Comments:

-
(Enter text here...)

GKIT - Supplier Plant Information

Supplier Plant Information
... Supplier Headquarters
... Plant Information #1
... Plant Information #2
... Plant Information #3
... Plant Information #4
... Plant Information #5
... Plant Information #6
... Plant Information #7
... Plant Information #8
... Plant Information #9
... Plant Information #10
Supplier Packaging Information

PLANT INFORMATION:

- ✓ The supplier shall complete this table, listing information on **each plant that manufactures the ingredient/finished good**.
- ✓ Enter **all possible manufacturing locations** for this material in sub-sections #1 - #10.
- ✓ All suppliers must meet Mdlz's Supplier Quality Expectations (SQEs) before becoming an approved supplier.
- ✓ Mdlz RDQ must confirm upon return of this document if the supplier is on the "List of Approved Global Ingredient & Commodity Suppliers". If not listed here, check the "Global Approved External Manufacturing List" for co-manufacturers. If the supplier is not on either Mdlz internal list, then the supplier will need to be audited and approved by Mdlz, to be available in the Spec System. Mdlz RDQ will work with Mdlz Procurement and the Mdlz SQE Audit team to request the sites be Audited for approval.
- ✓ The supplier shall indicate whether or not it has been audited by a third party.
- ✓ If one of the listed plants is a co-manufacturer then type "Yes" and state the name of the co-manufacturer. This plant must also be approved by Mdlz.

Plant Information #1

All plants producing this ingredient for us must be registered in accordance with the company Supplier Quality Expectations (SQE) Manual.
Product developer must check the Global SQE list to confirm that the supplier and the supplier's plant site(s) are approved to supply this material to requesting company. If not, the developer should request an audit of the supplier's plant.
The Plant Address is required to establish the Country of Origin of the material.

Name of Plant Supplying Material

-
(null)

Plant Address

-	-
Street Address	(null)
City	(null)
State/Province	(null)
Zip/Postal Code	(null)
Telephone Number	(null)
Fax Number	(null)
E-mail	(null)

Country

-
(...)

Data Universal Numbering System (D-U-N-S)

-	-
Dun and Bradstreet D-U-N-S Number	(null)

Establishment Number

-	-
Establishment Number (Identification Mark)	(null)

Requesting Company SQE Approval

-	Yes/No	Date
Company SQE Approved/Date	(...)	(null)

Third Party Audit

-	Organization	Date
Third Party Audit Organization/Date	(null)	(null)

Other Current Food Certifications

-	Yes/No	Type
Other Current Food Certifications	(...)	(null)

Comanufacturer

-	Yes/No	If YES, State Name of Comanufacturer
Is this Plant a Comanufacturer?	(...)	(null)

Supplier Packaging Information

- ✓ All sections in red are mandatory and shall be filled in by the supplier.
- ✓ The supplier may provide several pack sizes the ingredient will be shipped in. The Mdlz Material Code(s) will be requested based on this information.

Part No: 10286737 [1]

10286737 [1] - Test SLESS GKIT

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Supplier Packaging Information
Composition
GM Assessment
Nutrition Data
.... Macronutrients
.... Vitamins
.... Minerals
.... Sugar/Sugar Alcohols
.... Fatty Acids
.... Amino Acids
.... Antioxidants and Polyphenols
.... Other
Analytical Instructions
Analytical RMAT Food Additives
.... Chemical Composition
.... Grading & Defect Limits
.... Particle Size
.... Physical Tests
.... Sensory Evaluation
.... Comments
Microbiological Requirements
Regulatory Information
Kosher / Halal Certification
Dietary Suitability
Shipping and Storage
Active Enzymes Addendum
Gluten Assessment Addendum
.... Ingredient Identification
.... Cross Contact Assessment #1
.... Cross Contact Assessment #2
.... Cross Contact Assessment #3
.... Cross Contact Assessment #4
.... Cross Contact Assessment #5
Natural Addendum
Peanut / Nut Free Status Addendum
Vegetarian / Vegan Addendum
Gelatin Source Addendum

Save File
Print File
☐ Do not print instructions

Supplier Ingredient/Trade Name

-
(null)

List all available packaging formats. Primary packaging is any packaging material or component that comes in direct contact with the food product/material at point of production or upon opening by the consumer.

Item Number	Net Contents/Pack Size	Method of Sealing	Primary Packaging	Secondary Packaging
(null)	(null)	(null)	(null)	(null)
(null)	(null)	(null)	(null)	(null)
(null)	(null)	(null)	(null)	(null)
(null)	(null)	(null)	(null)	(null)
(null)	(null)	(null)	(null)	(null)

Provide an Ingredient Declaration for each region or country identified in the Region and Additional Information section.

Ingredient Declaration

-
(Enter text here...)

Identify code dating practice (e.g. Julian, date of manufacture, etc.) and provide an example outlining the interpretation rules:

Code Date - Label Information

-
(Enter text here...)

Description

- ✓ Please provide a detailed description of the raw material **as sold**.
- ✓ Please indicate any significant manufacturing/process related elements e.g. blanched, frozen, retorted, roasted, spray dried, sun dried, and physical state e.g. liquid, powder

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Region and Additional Information
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.... Plant Information #10
Supplier Packaging Information
General Information
Composition
GM Assessment
Nutrition Data
.... Macronutrients
.... Vitamins

General Information

Description (General/Physical/Manufacturing Information)

(Enter text here...)

All goods must comply with the appropriate Supplier Quality Expectations manual in effect at the time of manufacture.

GKIT – Composition Ingredient Component List

- Contact Information
- Review and Approval Information
- Region and Additional Information
- Supplier Plant Information
 - Supplier Headquarters
 - Plant Information #1
 - Plant Information #2
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 - Plant Information #9
 - Plant Information #10
- Supplier Packaging Information
- General Information
- Composition**
- SM Assessment
- Nutrition Data
 - Macronutrients
 - Vitamins
 - Minerals
 - Sugar/Sugar Alcohols
 - Fatty Acids
 - Amino Acids
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 - Other
- Analytical Instructions
- Analytical RMA Food Additives
 - Chemical Composition
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 - Sensory Evaluation
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- Microbiological Requirements
- Regulatory Information
- Kosher / Halal Certification
- Dietary Suitability
- Shipping and Storage
- Active Enzymes Addendum
- Gluten Assessment Addendum
 - Ingredient Identification
 - Cross Contact Assessment #1
 - Cross Contact Assessment #2
 - Cross Contact Assessment #3
 - Cross Contact Assessment #4
 - Cross Contact Assessment #5
- Natural Addendum
- Peanut / Nut Free Status Addendum
- Vegetarian / Vegan Addendum
- Gelatin Source Addendum

Composition

- For composition, target percentages are required by most countries. Target percentage column must total 100. If necessary, and permitted by local regulation in the country where this material will be sold, ranges in no greater than 10% increments can be entered. Do not use symbols (i.e. < or >).
- In the case of a compound ingredient, indicate all components that are added (i.e. mixed together) to make the final raw material/product including their respective percentages, which must add up to 100%. List all ingredients, sub-ingredients, processing aids and incidental additives used in the production of this ingredient or product. For all additives, whether directly added or present as a sub-ingredient, processing aid or incidental additive, state additive name, functionality and level.
- Indicate the source (botanical or animal) of all components from natural origin. Examples include: pork or beef gelatin, wheat starch, canola oil, cane sugar.
See additional notes at bottom of table.
- In case of additives or ingredients whose specific regulation set limits for some substances (additives, solvents, etc) present in them, the concentration of these substances in such ingredient or additive must be clearly disclosed in the table and declared within the regulatory limit, example: nitrates, phosphates, saffron in flavours.
- Ingredient Country of Origin is defined as the country where the material was manufactured/produced/cultivated.
When the material undergoes substantial transformation in a second country, the country in which the transformation is performed shall be considered the country of origin.

**Describe, by common and usual name, ingredient components. Specifically:

Autolyzed Yeast Extracts - State Monosodium Glutamate content and, if salt has been added, indicate percentage.
 Colours - If FD&C (Food Drug and Cosmetics) indicate whether dye or lake; Identify source for all colours.
 Fats & Oils - State source, whether refined, bleached & deodorized, iodine value, whether hydrogenated or partially hydrogenated, preservatives, if present.
 Flavours - State type and list all carriers. If natural and artificial/nature-identical flavours, state individual percentages.
 Flours - If enriched, state sources of enrichment.
 Fruits or Vegetables - State type, if dried indicate moisture content, if juice indicate BRIX (or soluble solids).
 Hydrolyzed Vegetable Proteins - State source, Monosodium Glutamate content and, if salt has been added, indicate percentage.
 Standardized Foods - State parenthetical ingredient list.
 Starches - State source and how modified.
 Sweeteners - State source and dextrose equivalent (DE).
 Vinegars - State type and Acetic Acid content weight/volume.



The **Ingredient Component List** consists of five primary sections:

- Ingredients
- Composition (Target or Min/Max Range)
- Functionality
- Ingredient Country of Origin (picklist)
- Additional Ingredient Countries of Origin (free text)

Ingredient Component List

Ingredient	Composition Target %	Min %	Max %	Functionality	Ingredient Country of Origin	Additional Ingredient Countries of Origin
(null)	(null)	(null)	(null)	(...)	(...)	(null)
(null)	(null)	(null)	(null)	(...)	(...)	(null)

GKIT – Composition

Ingredient Component List

INGREDIENT:

- ✓ Please list **all ingredients, sub-ingredients, incidental additives, and processing aids** which where used to manufacture the material and which are present in the material as sold.
- ✓ Enter the ingredients in order of predominance by weight.
- ✓ Subcomponents should be indicated by indenting these ingredients in the listing by using spaces prior to entry.
- ✓ The source of ingredients (botanical or animal) shall be noted in the ingredient description section as indicated.
- ✓ Please ensure that the information in the Ingredient Component List is consistent with the other data provided in the GKIT, such as the allergen profile.

COMPOSITION TARGET % / COMPOSITION MIN MAX %

For the composition, exact percentages are required, such that the total sums to 100%

- ✓ **Note that < (less than) and > (greater than) symbols should NOT be used.**
- ✓ If necessary and permitted (by region), min/max ranges may be used to represent the percentage of each component in the ingredient such that proprietary formula information is not disclosed as long as they allow Mdlz Regulatory to produce an unambiguous ingredient line, i.e. no conflict on the order of predominance and ensure compliance (maximum amounts of additives, accurate information for QUID declaration).
- ✓ Components/ subcomponents (including processing aids and incidental additives) which have a regulatory usage limit must be clearly disclosed in the table.

GKIT – Composition

Ingredient Component List

FUNCTIONALITY:

- ✓ The specific functionality of each ingredient shall be noted as indicated.
- ✓ Common functionalities include, but are not limited to:
 - Color; Flavor; Preservative; Processing Aid, Carrier, Emulsifier, Incidental Additives, etc.
- ✓ Note that the functionality of subcomponents shall be noted as well as that of the primary components.

COUNTRY OF ORIGIN + Additional Ingredient Countries of Origin:

- ✓ The country of origin REPRESENTS THE LOCATION WHERE THE MATERIAL WAS MANUFACTURED/PRODUCED.
- ✓ When the material undergoes substantial transformation in a second country, the country in which the transformation is performed shall be considered the country of origin.
- ✓ Enter at least one country of origin, we define this as the country where the material originates or the majority of the end-processing occurs. Note that the suppliers' Headquarters country location is not relevant - only the production location(s) should be entered.
 - In the cases where it is known that an ingredient is shipped from one country to another for further processing, enter both countries.
 - **Example A:** Nuts grown in Turkey are shipped to Italy to be shelled and roasted. Enter both Turkey and Italy.
 - **Example B:** Citric Acid produced in Korea is sent to Japan for separating into a particular particle size. Enter both Korea and Japan.

ALLERGEN/SENSITIVITIES General Introduction:

This section is broken out into 5 subsections:

- **Allergen Control Program**
- **Global Food Allergens:**
 - > Based on Internationally Recognized Criteria for identifying Food Allergens of Public Health Concern
- **Regional Food Allergens**
 - > These do not meet all of the Criteria to be considered a Global Food Allergen (i.e.. Global Prevalence)
- **Food Sensitivities and Intolerances (MSI)**
 - > Separate to draw distinction from Food Allergens (different body reaction)
- **Brazilian Regulated Allergens**
 - > Only if applicable!
 - > Needed to cover all Mldz or EU exempted allergens as they are mandatory in Brazil

Allergen Control Program:

- ✓ Indicate whether there is an allergen control program in place and the method of the control program. **DO NOT LEAVE THIS BLANK!** If there is no allergen control program, answer NO and indicate the reason in the method of control section.
- ✓ Includes program to prevent a potential unlabeled food allergen through cross contact

Is there an allergen control program in place within your production facilities which has been reviewed and approved by Supplier Management, and determined to be effective in preventing a potential unlabeled food allergen through cross contact?

Allergen Control Program	
-	Yes/No
Allergen Control Program in Place	(...) ▼

If the answer to the above question is Yes, please describe the Allergen Control Program below.

Allergen Control Program Description	
-	
(Enter text here...)	<div style="border: 2px solid purple; background-color: #ffccff; border-radius: 15px; padding: 10px; display: inline-block;">Mandatory to fill</div>

GKIT – Composition Allergens/Sensitivities

Global Allergens/Regional Allergens/Food Sensitivities and Intolerances (MSI)/ Brazilian Regulated Allergens (if applicable)

- ✓ Determine whether the allergen, MSI or (if required) the Brazilian Regulated Allergens are present via direct addition, cross contact (indirect addition), or present on production line. These terms are defined above the allergen table in the GKIT.
- ✓ Indicate the presence (or absence) of the allergen, MSI or (if required) the Brazilian Regulated Allergen by selecting “does contain”, “does not contain” or “cross contact” next to the name of the allergen in the appropriate row.
 - > Responses are **Mandatory!** for each allergen/sensitivity listed in the Food Allergen/MSI or (if required) the Brazilian Regulated Allergen Tables.
 - > Provide the source of the allergen/MSI or sulphites.
 - > Include the name of the ingredient that is the source of any DOES CONTAIN allergen or substance
 - > If the allergen, MSI or (if required) the Brazilian Regulated Allergen is present via cross contact (indirect addition) state the testing method or rationale for indicating presence of the allergen or sulphite in the “allergen control program description box”
 - > If the raw material does **not** contain any allergens, MSI or (if required) the Brazilian Regulated Allergen the table must be completed with response of “does not contain”.
- ✓ For sulphites, also include the level added in parts per million (mg/kg).

GKIT – Composition Allergens/Sensitivities

Global Food Allergens.

Allergen	Definition	Does Contain	Does Not Contain	Cross Contact	Source of Allergen
Crustacean	and crustacean products (e.g.shrimp, lobster) ▼	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(null)
Egg	and egg products from hens and other av				
Fish	and fish products excluding fish gelatin				
Lupin	and lupin products ▼				
Milk	and milk products from all mammals ▼				
Mollusk	and mollusk products (e.g. oyster, clam)				
Peanut	excluding highly refined oil				
Seeds, Sesame	excluding highly refin				
Soya	excluding lecithin				
Tree Nuts, Almond	excluding				
Tree Nuts, Brazil	excl				
Tree Nuts, Cashew	excl				
Tree Nuts, Hazelnut / Filbert	excluding				
Tree Nuts, Macadamia	excluding highly				
Tree Nuts, Pecan	excluding highly refined				
Tree Nuts, Pine	excluding highly refined oil				
Tree Nuts, Pistachio	excluding highly refined oil ▼				
Tree Nuts, Walnut	excluding highly refined oil ▼				
Wheat	and wheat products excluding HACCP Sta				

Exemptions - Do **NOT** list in this table:

Fish:

Exemption: Gelatin from fish used as a carrier for vitamin or carotenoid preparations or used as a fining agent in wine, beer and cider.

Milk:

Exemption: Lactose and lactitol which contains no protein (specification must indicate process for protein removal) and Alcoholic distillates derived (including ethyl alcohol) from whey

Soya (soybean)

Exemption: Soy lecithin; tocopherol extracts (antioxidant used in flavours) purified by vacuum distillation or purified by other means as long as they are not a source of allergenic proteins. Acid hydrolyzed soy proteins greater than 62% Amino Nitrogen/Total Nitrogen (85% minimum degree of hydrolysis) Phytosterol or phytosterol esters derived from soy

Tree Nuts:

Exemption: Alcoholic distillates including ethyl alcohol of agricultural origin derived from treenuts

Wheat:

Exemption: Wheat derived glucose, glucose syrup, dextrose, dextrose monohydrate, maltodextrin (all DEs), sugar alcohols, and caramelized glucose. Alcoholic distillates including ethyl alcohol of agricultural origin derived from wheat Vinegars (including spirit vinegar) derived from wheat

General Exemptions (only those listed)

1.- Highly refined or Refined, bleached, and deodorized oils from any of the food allergens and their derivatives (hydrogenated oils).

2.- Enzymes produced by a fermentation process where Soya, wheat or milk protein containing material is used as source of protein for the enzyme-producing microorganism and include a process for protein removal.

3.- Cultures grown in a media containing soya, wheat or milk protein as source of protein and include a process for protein removal.

4. Derivates manufactured from exempted ingredients e.g. citric acid produced using wheat.

GKIT – Composition Allergens/Sensitivities

- Combination of some of the previous global allergens and some EU specific constituent
- There are **exceptions** listed within the GKIT for the following RM's marked in red (seeds)

Regional Food Allergens.					
Allergen	Definition	Does Contain	Does Not Contain	Cross Contact	Source of Allergen
Celery/Celeriac	including root, leaves, seeds, stalk, and oils	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(null)
Mustard	and mustard products including mustard oil	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Seeds, Cottonseed	excluding highly refined oil	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Seeds, Poppy	excluding highly refined oil	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Seeds, Sunflower	including lecithin and	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Tree Nuts, Chestnut	excluding highly refined oil	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Tree Nuts, Hickory	excluding highly refined oil	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

Exemptions - Do **NOT** list in this table:

Celery/Celeriac:

Exemption: Highly refined or Refined, bleached, and deodorized oils from any of the food allergens and their derivatives (hydrogenated oils).

Mustard:

Exemption: Highly refined or Refined, bleached, and deodorized oils from any of the food allergens and their derivatives (hydrogenated oils).

Seeds: Cottonseed, Poppy, Sunflower

Exemption: Highly refined or Refined, bleached, and deodorized oils from any of the food allergens and their derivatives (hydrogenated oils).

Tree nuts: Chestnut, Hickory

Exemption: Highly refined or Refined, bleached, and deodorized oils from any of the food allergens and their derivatives (hydrogenated oils).

GKIT – Composition Allergens/Sensitivities

Sulphites:

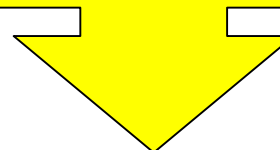
Exemption: Naturally occurring sulfites (such as from onions), i.e.

Does contain: If Sulphites are added directly or indirectly via sub-ingredients regardless of the amount present (for example: Sodium sulphite)

Does Not contain: For products that contain only naturally occurring sulphites (sulphur in onions)

Gluten (from sources other than wheat):

Exemption: Alcoholic distillates including ethyl alcohol of agricultural origin derived from cereals containing gluten; Vinegars (including spirit vinegar) derived from cereals containing gluten; Barley derived glucose syrup



Food Sensitivities and Intolerances.

Sensitivity	Definition	Does Contain	Does Not Contain	Cross Contact	Source
Added Sulphites	sulphites added directly -OR- indirectly via subingredients ▼	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(null)
Gluten (from sources other than wheat)	oat, barley, rye, triticale, spelt, mir, cross-bred hybrids ▼	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(null)

Added Sulphites - Including but not limited to: Sulphur dioxide, potassium bisulphate, sodium bisulphate, sodium metabisulphite, potassium metabisulphite, ammonium sulphite, sodium sulphite. Foods and food ingredients that may contain added sulfites could include but are not limited to: wine, dried fruits, bulk processed potatoes, dried vegetables.

Gluten (from sources other than wheat) - Including but not limited to: oat, barley, rye, triticale, spelt, mir, cross-bred hybrids.

GKIT – Composition Allergens/Sensitivities

For EU required Allergens which are exempted by Mondelēz Int.:

Indicate the presence (or absence) by selecting DOES CONTAIN, or DOES NOT CONTAIN for the allergens highlighted in red. If present, also indicate the source of the constituent (e.g., whey derived from milk).

Substances of Interest.

Property	Definition	Does Contain	Does Not Contain	Source of Substance
Tree Nut oil	highly refined only ▾	<input type="checkbox"/>	<input type="checkbox"/>	(null)
Peanut oil	highly refined only ▾	<input type="checkbox"/>	<input type="checkbox"/>	(null)
Sesame seed oil	highly refined only ▾	<input type="checkbox"/>	<input type="checkbox"/>	(null)
Soybean Oil	highly refined only ▾	<input type="checkbox"/>	<input type="checkbox"/>	(null)
Soya lecithin	▾			
Lactose	lactose without milk protein ▾			
Fish Gelatin	▾	<input type="checkbox"/>	<input type="checkbox"/>	(null)

Protein free oil's

Purified lactose without milk protein

Soya lecithin has to be managed in this list **not** in global allergen list under Soya

Complete the table below for all Substances of Interest and indicate DOES CONTAIN or DOES NOT CONTAIN.

The substance may be either directly added as an ingredient, present in a subingredient, or introduced via an additive or processing aid.

SOURCE OF SUBSTANCE: For each substance marked as DOES CONTAIN, please also enter the ingredient source containing that substance.

Allergen	Meridian Specification System				No consideration
	Global Food Allergen List	Regional Food Allergen List	Food sensitive/ Intolerance list (MSI)	Substance of Interest List	
Celery and products thereof		x			
Cereals containing <u>Wheat</u> protein and products thereof	x				
Cereals containing other than wheat and product thereof: (rey, barley, oats, spelt, kamut or their hybridised strains an			x		
Crustaceans and products thereof	x				
Eggs and products thereof	x				
Fish and products thereof	x				
Fish gelatin as ingredient				x	
Lupine and products thereof	x				
Milk and products thereof	x				
Lactose	x (in case milk protein left)			x (in case no milk protein left)	
Molluscs and products thereof	x				
Mustard and products thereof		x			
Nuts and products thereof (almonds, hazelnuts/filbert, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts, Queensland nuts)	x				
Tree nuts oils	x (in case not purified and protein is left)			x (in case purified, no protein left)	
Pine nut*	x				
Peanuts and products thereof	x				
Peanut oil	x (in case not purified and protein is left)			x (in case purified, no protein left)	
Sesame seeds and products thereof	x				
Sesame oil	x (in case not purified and protein is left)			x (in case purified, no protein left)	
Soybeans and products thereof	x				x (in case Acid hydrolyzed soy proteins greater than 65% amino nitrogen/total nitrogen (85% minimum degree of hydrolysis)
Soya Lecithin				x	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂ .			x		

* Pine Nut in addition to EU list

GKIT – Composition Allergens/Sensitivities

Brazilian Regulated Allergens.

Allergen	
Wheat (Brazil definition)	Includes all wheat h
Rye (Brazil definition)	Includes all rye hyb
Barley (Brazil definition)	Includes all barley h
Oat (Brazil definition)	Includes all oat hyb
Crustacean (Brazil definition)	No ingredient exem
Egg (Brazil definition)	From all avian speci
Fish (Brazil definition)	No ingredient exem
Peanut (Brazil definition)	No ingredient exem
Soya (Brazil definition)	No ingredient exem
Milk (Brazil definition)	From all mammalian species; no ingredient exemptions
Almond (Brazil definition)	Prunus dulcis; no in
Hazelnut (Brazil definition)	Corylus spp.; no in
Cashew (Brazil definition)	Anacardium occiden
Brazil Nut (Brazil definition)	Bertholletia excelsa
Macadamia (Brazil definition)	Macadamia spp.; no
Walnut (Brazil definition)	Juglans spp.; no in
Hickory Nut and Pecan (Brazil definition)	Carya spp.; no ingredient exemptions
Pistachio (Brazil definition)	Pistacia spp.; no ingredient exemptions
Pine Nut (Brazil definition)	Pinus spp.; no ingredient exemptions
Chestnut (Brazil definition)	Castanea spp.; no in
Natural Latex (Brazil definition)	From

10226923 [1] Deb test GKIT Flavor 3

- Header
- Contact Information
- Review and Approval Information
- Region and Additional Information**
- Supplier Plant Information
- Supplier Packaging Information
- General Information
- Composition
- GM Assessment
- Nutrition Data
- Analytical Instructions
- Analytical RMAT Flavoring Ingr

- Gluten Assessment Addendum
- Natural Addendum
- Peanut / Nut Free Status Addendum
- Vegetarian / Vegan Addendum
- Gelatin Source Addendum
- Attachments

Region Information

Page: 1 Total rows: 5/ Total pages: 1

Regions	Sold and/or Produced
Asia Pacific	<input type="checkbox"/>
European Union	<input type="checkbox"/>
Eastern Europe/Middle East/Africa	<input type="checkbox"/>
North America (USA & Canada)	<input type="checkbox"/>
Latin America	<input checked="" type="checkbox"/>

GKIT Text Region and Additional Information #2 [3]

Requestor to select additional information required.

☐ Other Sections Required

At minimum, LA should be ticked

☒ Additional Information Required

MDLZ user manually enters this instruction

PLEASE FILL OUT THE BRAZILIAN REGULATED ALLERGENS SECTION UNDER "COMPOSITION".

Suppliers need to fill out the Brazilian Regulated Allergens section only upon request. The MDLZ user who is preparing the GKIT must enter a note into the GKIT, prior to sending it to the supplier

GKIT – Composition Allergens/Sensitivities

Brazilian Regulated Allergens.

Allergen	Definition	Does Contain	Does Not Contain
Wheat (Brazil definition)	Includes all wheat hybrids; no ingredient exemptions	<input type="checkbox"/>	<input type="checkbox"/>
Rye (Brazil definition)	Includes all rye hybrids; no ingredient exemptions	<input type="checkbox"/>	<input type="checkbox"/>
Barley (Brazil definition)	Includes all barley hybrids; no ingredient exemptions	<input type="checkbox"/>	<input type="checkbox"/>
Oat (Brazil definition)	Includes all oat hybrids; no ingredient exemptions	<input type="checkbox"/>	<input type="checkbox"/>
Crustacean (Brazil definition)	No ingredient exemptions	<input type="checkbox"/>	<input type="checkbox"/>
Egg (Brazil definition)	From all avian species; no ingredient exemptions	<input type="checkbox"/>	<input type="checkbox"/>
Fish (Brazil definition)	No ingredient exemptions	<input type="checkbox"/>	<input type="checkbox"/>
Peanut (Brazil definition)	No ingredient exemptions	<input type="checkbox"/>	<input type="checkbox"/>
Soya (Brazil definition)	No ingredient exemptions	<input type="checkbox"/>	<input type="checkbox"/>
Milk (Brazil definition)	From all mammalian species; no ingredient exemptions	<input type="checkbox"/>	<input type="checkbox"/>
Almond (Brazil definition)	Prunus dulcis; no ingredient exemptions	<input type="checkbox"/>	<input type="checkbox"/>
Hazelnut (Brazil definition)	Corylus spp.; no ingredient exemptions	<input type="checkbox"/>	<input type="checkbox"/>
Cashew (Brazil definition)	Anacardium occidentale; no ingredient exemptions	<input type="checkbox"/>	<input type="checkbox"/>
Brazil Nut (Brazil definition)	Bertholletia excelsa; no ingredient exemptions	<input type="checkbox"/>	<input type="checkbox"/>
Macadamia (Brazil definition)	Macadamia spp.; no ingredient exemptions	<input type="checkbox"/>	<input type="checkbox"/>

If in Scope:

Different to the EU Allergen regulation the Brazilian Regulation **does not recognize any exemption**. If a RM is part of a recipe for a Brazilian product this table needs to be filled

-> Same general run rules than global or regional allergens

-> See "Brazilian Regulated Allergens – Definitions" above the Brazilian Regulated Allergen Section for further information

Brazilian Regulated Allergens - Definitions

Brazil does not recognize any ingredient exemptions. Please see the examples below.

Wheat and their hybridized strains (Brazilian Definition)

Including but not limited to: glucose, glucose syrup, dextrose, dextrose monohydrate, caramelized glucose, starch, maltodextrin, alcoholic distillates, derived sugar alcohols, vinegars, wheat based enzymes and culture growth and all other derivatives without any exemption.

Rye and their hybridized strains (Brazilian Definition)

Including but not limited to: glucose, glucose syrup, dextrose, maltodextrin, alcoholic distillates, derived sugar alcohols, vinegars and all other derivatives without any exemption.

Barley and their hybridized strains (Brazilian Definition)

Including but not limited to: glucose, glucose syrup, dextrose, maltodextrin, alcoholic distillates, derived sugar alcohols, vinegars and all other derivatives without any exemption.

Oats and their hybridized strains (Brazilian Definition)

Including but not limited to: glucose, glucose syrup, dextrose, maltodextrin, alcoholic distillates, derived sugar alcohols, vinegars and all other derivatives without any exemption.

List continues...

GKIT – Composition Substances of Interest

Property	Definition	Does Contain	Does Not Contain	Source of Substance
Tree Nut oil	highly refined only	<input type="checkbox"/>	<input type="checkbox"/>	(null)
Peanut oil	highly refined only	<input type="checkbox"/>	<input type="checkbox"/>	(null)
Sesame seed oil	highly refined only	<input type="checkbox"/>	<input type="checkbox"/>	(null)
Soybean Oil	highly refined only	<input type="checkbox"/>	<input type="checkbox"/>	(null)
Soya lecithin		<input type="checkbox"/>	<input type="checkbox"/>	(null)
Lactose	milk protein removed	<input type="checkbox"/>	<input type="checkbox"/>	(null)
Fish Gelatin		<input type="checkbox"/>	<input type="checkbox"/>	(null)
Gelatin	from animal sources other than fish	<input type="checkbox"/>	<input type="checkbox"/>	(null)
Beef		<input type="checkbox"/>	<input type="checkbox"/>	(null)
Chicken		<input type="checkbox"/>	<input type="checkbox"/>	(null)
Pork		<input type="checkbox"/>	<input type="checkbox"/>	(null)
Other animal sources (name the source)	including honey, propolis, royal jelly, carmine	<input type="checkbox"/>	<input type="checkbox"/>	(null)
Apple	including essential oils	<input type="checkbox"/>	<input type="checkbox"/>	(null)
Banana	including essential oils	<input type="checkbox"/>	<input type="checkbox"/>	(null)
Grapefruit	including essential oils	<input type="checkbox"/>	<input type="checkbox"/>	(null)
Kiwifruit	including essential oils	<input type="checkbox"/>	<input type="checkbox"/>	(null)
Orange	including essential oils	<input type="checkbox"/>	<input type="checkbox"/>	(null)
Peach	including essential oils	<input type="checkbox"/>	<input type="checkbox"/>	(null)
Other Fruits (please name the fruit)	including essential oils	<input type="checkbox"/>	<input type="checkbox"/>	(null)
Buckwheat		<input type="checkbox"/>	<input type="checkbox"/>	(null)
Cinnamon	including cinnamon oil, oleoresin	<input type="checkbox"/>	<input type="checkbox"/>	(null)
Coconut, Palm, Palm Kernel, Shea Nut, Kola Nut	please name the source	<input type="checkbox"/>	<input type="checkbox"/>	(null)
Matsutake Mushroom		<input type="checkbox"/>	<input type="checkbox"/>	(null)
Yams		<input type="checkbox"/>	<input type="checkbox"/>	(null)
Ethanol	ETHYL ALCOHOL	<input type="checkbox"/>	<input type="checkbox"/>	(null)
Glutamate added	includes MSG and other added glutamates	<input type="checkbox"/>	<input type="checkbox"/>	(null)
Phenylalanine	from aspartame alone or in combination with other sweeteners	<input type="checkbox"/>	<input type="checkbox"/>	(null)
TBHQ	Tert-butylhydroxyquinone	<input type="checkbox"/>	<input type="checkbox"/>	(null)
BHA	Butylated hydroxyanisole	<input type="checkbox"/>	<input type="checkbox"/>	(null)
BHT	Butylated hydroxytoluene	<input type="checkbox"/>	<input type="checkbox"/>	(null)
Ethylene Oxide		<input type="checkbox"/>	<input type="checkbox"/>	(null)
Irradiated Ingredient, in whole or in part		<input type="checkbox"/>	<input type="checkbox"/>	(null)

SUBSTANCES OF INTEREST

- ✓ Complete the Substances of Interest table and indicate Does Contain or Does Not Contain.
- ✓ The substance may be either directly added as an ingredient, present in a sub-ingredient, or introduced via an additive or a processing aid.
- ✓ If present, please also enter the source of the substance.

Note: The screenshot represent the mandatory fields in red when both MEU and EEMEA are selected in the Region and Additional Information section.

GKIT – Composition

Substances of Interest (continued)

SUBSTANCES OF INTEREST

- ✓ Depending on the selected region(s) – MEU, EEMEA or both, the appropriate substances of Interest will be displayed in **red** to indicate to the supplier that those are mandatory to be filled:

MEU

Substances of Interest.	
Property	Definition
Tree Nut oil	highly refined only
Peanut oil	highly refined only
Sesame seed oil	highly refined only
Soybean Oil	highly refined only
Soya lecithin	
Lactose	milk protein removed
Fish Gelatin	
Gelatin	from animal sources other than fish
Ethanol	ETHYL ALCOHOL
Glutamate added	Includes MSG and other added glutamates
Phenylalanine	from aspartame alone or in combination with other sweeteners
TBHQ	Tert-butylhydroxyquinone
BHA	Butylated hydroxyanisole
BHT	Butylated hydroxytoluene
Ethylene Oxide	
Irradiated Ingredient, in whole or in part	

EEMEA

Substances of Interest.	
Property	Definition
Tree Nut oil	highly refined only
Peanut oil	highly refined only
Sesame seed oil	highly refined only
Soybean Oil	highly refined only
Soya lecithin	
Lactose	milk protein removed
Fish Gelatin	
Gelatin	from animal sources other than fish
Beef	
Chicken	
Pork	
Other animal sources (name the source)	including honey, propolis, royal jelly, carmine
Buckwheat	
Cinnamon	including cinnamon oil, oleoresin
Coconut, Palm, Palm Kernel, Shea Nut, Kola Nut	please name the source
Matsutake Mushroom	
Yams	
Ethanol	ETHYL ALCOHOL
Glutamate added	Includes MSG and other added glutamates
Phenylalanine	from aspartame alone or in combination with other sweeteners
TBHQ	Tert-butylhydroxyquinone
BHA	Butylated hydroxyanisole
BHT	Butylated hydroxytoluene
Ethylene Oxide	
Irradiated Ingredient, in whole or in part	

Flavor Information	
-	Present
Natural	<input type="checkbox"/>
Natural Type	<input type="checkbox"/>
Natural with Other Natural Flavor	<input type="checkbox"/>
Natural/Artificial Blend - some Natural from named food	<input type="checkbox"/>
Natural/Artificial Blend - no Natural from named food	<input type="checkbox"/>
Artificial	<input type="checkbox"/>

- ✓ If the material is a flavor or if the material contains a flavor, please populate this section.
- ✓ This information will assist the MDLZ Regulatory team to correctly label our products according to local regulations.

Natural portion of flavor is characterizing of:	
-	
<div>(Enter text here...)</div>	

Artificial portion of flavor is characterizing of:	
-	
<div>(Enter text here...)</div>	

List characterizing flavors for combination flavors:	
-	
<div>(Enter text here...)</div>	

- ✓ If the material is a color or if the material contains color(s), please provide the **pure dye content** as a **percent of the total material as sold**.
- ✓ This information will assist MDLZ Regulatory to ensure our products meet local regulatory color dye limits.

IF THIS MATERIAL EITHER IS A COLOUR DYE or LAKE OR CONTAINS COLOUR DYE(S) or LAKE(S), please fill out the Colour Information - Pure Dye Content table below for each dye or lake present in the material.

Colour Information - Pure Dye Content	
Colour name	Pure dye content (as % of total material)
(null)	(null)
(null)	(null)
(null)	(null)
(null)	(null)
(null)	(null)
(null)	(null)

Mondelēz Global Corporate Position on Crop Biotechnology & Genetically Modified Ingredients

- ✓ At Mondelēz International we think crop biotechnology can play an important role in food production. At the same time, we know that consumers' views about ingredients developed through biotechnology – also known as genetically modified (GM) ingredients – vary around the world.
- ✓ We consider a number of factors when deciding which ingredients to use in our products. The most important are safety and public acceptance.
- ✓ Our decision whether or not to use GM ingredients is made on a market-by-market and is based on:
 - Fact-based scientific consensus about safety;
 - Local regulatory approval for use;
 - Our strict safety and quality criteria; and
 - Consumer acceptance.
- ✓ Public acceptance of GM foods and ingredients in Europe, Middle East and Africa is lower than in some other geographies. Europeans predominantly reject GM foods, and as such, we don't use them there.

- ✓ For the GM Assessment below, please answer the questions for the ENTIRE MATERIAL AS SOLD, including all ingredients, sub-ingredients, additives and processing aids that may be present in the material.
- ✓ Is the material or any of its components derived from any of the agricultural Crops in the "GM Crop Assessment Detail" list below?

Derived from listed agricultural Crop(s)

Property	Yes	No
Contains ingredient(s) from any listed Crop(s)	<input type="checkbox"/>	<input checked="" type="checkbox"/>

Do you monitor GM status

Property	Yes	No
Do you monitor the GM status of your material?	<input type="checkbox"/>	<input type="checkbox"/>

GM Assessment

Property	Yes	No
Contains ingredient(s) from GM Crop(s)	<input type="checkbox"/>	<input type="checkbox"/>
Contains GM DNA / Protein	<input type="checkbox"/>	<input type="checkbox"/>

The response to "Contains GM DNA / Protein" should consider GM DNA from Crops, Microorganisms, and/or Substrate sources.

Maize (Corn)/Maize (Corn) Derivatives (including Waxy Maize)
 Cottonseed / Cottonseed Derivatives
 Soya / Soya Derivatives
 Canola (Rapeseed)/Canola (Rapeseed) Derivatives
 Sugar Beet
 Rice
 Wheat
 Flaxseed
 Papaya
 Potato
 Radicchio
 Squash
 Sweet Pepper
 Tomato
 Alfalfa

If you answered "Yes" to "Contains ingredient(s) from GM Crop(s)", and "No" to "Contains GM DNA / Protein", please justify your answer below; e.g., describe the method by which the GM DNA / Protein was removed.

Explanation for Contains No GM / DNA Proteins

-

:

GM Crop Assessment Detail

1. Please answer Present (Yes or No) for each crop listed below.
2. For each crop where Present = Yes, indicate whether the crop is From a GM Crop or Not From a GM Crop.
3. For each crop where Present = Yes, enter the name of the exact crop variant.
4. For each crop where Present = Yes, enter the name(s) of the ingredient(s) sourced from that crop (whether GM or not) and their Ingredient Function(s).

	Present	From GM Crop	Not From GM Crop	Specify exact crop variant	Specify exact crop ingredient(s)	Ingredient Function(s)
Maize (Corn)/Maize (Corn) Derivatives (including Waxy Maize)	Yes ▾	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Maize	Corn Starch	Ingredient
Cottonseed / Cottonseed Derivatives	NO ▾	<input type="checkbox"/>	<input type="checkbox"/>	(null)	(null)	(null)
Soya / Soya Derivatives	Yes ▾	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Soya	Soya Lecithin	Emulsifier
Canola (Rapeseed)/Canola (Rapeseed) Derivatives	NO ▾	<input type="checkbox"/>	<input type="checkbox"/>	(null)	(null)	(null)
Sugar Beet	Yes ▾	<input type="checkbox"/>	<input checked="" type="checkbox"/>	(null)	(null)	(null)
Rice	(...) ▾	<input type="checkbox"/>	<input type="checkbox"/>	(null)	(null)	(null)
Wheat	(...) ▾	<input type="checkbox"/>	<input type="checkbox"/>	(null)	(null)	(null)
Flaxseed	(...) ▾	<input type="checkbox"/>	<input type="checkbox"/>	(null)	(null)	(null)
Papaya	(...) ▾	<input type="checkbox"/>	<input type="checkbox"/>	(null)	(null)	(null)
Potato	(...) ▾	<input type="checkbox"/>	<input type="checkbox"/>	(null)	(null)	(null)
Radicchio	(...) ▾	<input type="checkbox"/>	<input type="checkbox"/>	(null)	(null)	(null)
Squash	(...) ▾	<input type="checkbox"/>	<input type="checkbox"/>	(null)	(null)	(null)
Sweet Pepper	(...) ▾	<input type="checkbox"/>	<input type="checkbox"/>	(null)	(null)	(null)
Tomato	(...) ▾	<input type="checkbox"/>	<input type="checkbox"/>	(null)	(null)	(null)
Alfalfa	(...) ▾	<input type="checkbox"/>	<input type="checkbox"/>	(null)	(null)	(null)

GM Microorganism / Substrate Assessment

Is the material or any of its components:

-	Yes/No
Derived from genetically engineered microorganisms?	Yes ▼
If yes, still present and detectable?	NO ▼
Derived from fermentation process on GM substrate?	Yes ▼
If yes, still detectable traces of GM DNA / protein?	NO ▼

Supplier is to indicate if the ingredient or any of its components was derived from a genetically engineered microorganism (GMO) or fermentation process.

If derived from a fermentation process on GM substrate, please enter the exact variant of the GM substrate.

Exact variant of GM substrate

-
(Enter text here...)

Unavoidable GM contamination status

In the Unavoidable GM contamination status picklist below, note that "0,9%" refers to the contamination level in the specific crop(s), NOT the material as a whole.

Unavoidable GM contamination status		
-	Unavoidable contamination list	Specify GM crop causing the contamination
Unavoidable contamination Status	unavoidable GM contamination is or may be greater than 0,9% ▼	Maize / Corn Starch
Unavoidable contamination Status	contamination status unknown / no control system in place ▼	Soya / Soya lecithin
Unavoidable contamination Status	absence of GM contamination ▼	(null)
Unavoidable contamination Status	(...) ▼	(null)
Unavoidable contamination Status	(...) ▼	(null)

Supplier is to indicate Unavoidable contamination level for **each** specific crop identified.

GM Monitoring Method Utilized		
	Description	Yes/No
Analytical Control	Certificate of Analysis per batch of at-risk raw material	Yes ▼
Country of origin control	Crop produced in country prohibiting cropping and importing	NO ▼
Traceability	Identify preservation system in place	Yes ▼

Other - Provide Details
<div style="border: 1px solid black; height: 100px; width: 100%;"></div>

Routine testing Laboratory Information	
Testing Performed By - Lab Name	(null)
Testing Performed By - Lab Address	(null)

MG EU/EEMEA only accepts CoAs from Eurofins/GeneScan Lab or Labs licensed by Eurofins/GeneScan following Mondelēz defined protocols.

GeneScan Laboratories (3)

Eurofins GeneScan GmbH

Engesser Str. 4, 79108 Freiburg (Germany)

Eurofins GeneScan, Inc.

2315 North Causeway Blvd., Suite 200
Metairie LA 70001 (USA)

Eurofins do Brasil Análises de Alimentos Ltda.

Rod. Eng. Emílio de Oliveira Penteado, Km 57,7 S/N
Bairro Tombadouro, 13337-300 Indaiatuba

GeneScan Associated Labs (licensing agreements)

DTS Food Laboratories

3-5 Lillee Crescent
Tullamarine Vic 3043 AUSTRALIA

For Local South African Testing ONLY

GMO Testing Facility

Botany Building / Room 150 / Dekaanstraat (Dean Street)
University of the Free State, Bloemfontein 9300, South Africa

NUTRITION INFORMATION:

✓ Nutrients are grouped by classification 

✓ **All nutrients highlighted in red must be filled in by the supplier**

Nutrition Data	
....	Macronutrients
....	Vitamins
....	Minerals
....	Sugar/Sugar Alcohols
....	Fatty Acids
....	Amino Acids
....	Antioxidants and Polyphenols
....	Other

- The data should reflect typical / average values per 100g raw material as sold, which best represents the amount of the nutrient in the material and reflects allowances for seasonal variability, patterns of consumption and other factors (e.g. production variability) which may cause the actual value to vary.
- Depending on the material classification only the required nutrients for that material will be shown for completion.
- The subsections Fatty Acids, Amino Acids and Antioxidants and Polyphenols will be hidden in the GKIT form unless ticked appropriately by the MDLZ user in the Region and Additional Information Section.
- Nutrients such as vitamins, some minerals, antioxidants and polyphenols may need to be filled out if required for labelling of the finished product.

MACRONUTRIENTS MEU/EEMEA

Nutrition Data				
Nutrient	Attribute	UOM	Supplier Data	Source of Data
Energy	-	kJ	(null)	(...)
Calories	-	kcal	(null)	(...)
Fat	Total	g	(null)	(...)
Saturated Fat	-	g	(null)	(...)
Trans Fat	-	g	(null)	(...)
Polyunsaturated Fat	Total	g	(null)	(...)
Polyunsaturated Fat	Cis	g	(null)	(...)
Omega-3 Polyunsaturated Fat	-	g	(null)	(...)
Omega-6 Polyunsaturated Fat	-	g	(null)	(...)
Omega-9 Polyunsaturated Fat	-	g	(null)	(...)
Monounsaturated Fat	Total	g	(null)	(...)
Monounsaturated Fat	Cis	g	(null)	(...)
Cholesterol	-	mg	(null)	(...)
Carbohydrate	Total	g	(null)	(...)
Carbohydrate	Available	g	(null)	(...)
Dietary Fiber	-	g	(null)	(...)
Sugars	Total	g	(null)	(...)
Sugar Alcohols	Total	g	(null)	(...)
Starch	-	g	(null)	(...)
Protein	-	g	(null)	(...)
Moisture	-	g	(null)	(...)
Ash	-	g	(null)	(...)
Other Proximates	-	g	(null)	(...)
Alcohol	-	g	(null)	(...)
Organic Acid	-	g	(null)	(...)

Other

Nutrition Data				
Nutrient	Attribute	UOM	Supplier Data	Source of Data
Caffeine	-	mg	(null)	(...)
Salatrim	-	g	(null)	(...)
Total Sulphites	-	mg/kg	(null)	(...)

✓ The values in this section must be in agreement with the Analytical Chemical/Physical Sections – **Moisture, Fat, Ash, Protein, Salt.**

✓ Indicate Source of Data – Analytical, Calculated, Canadian Nutrient File, USDA where applicable

Minerals

Nutrition Data				
Nutrient	Attribute	UOM	Supplier Data	Source of Data
Sodium	-	mg	(null)	(...)
Sodium	g	g	(null)	(...)
Potassium	-	mg	(null)	(...)
Calcium	-	mg	(null)	(...)
Iron	-	mg	(null)	(...)
Phosphorus	-	mg	(null)	(...)
Magnesium	-	mg	(null)	(...)
Zinc	-	mg	(null)	(...)
Iodine	-	µg	(null)	(...)

Sugar/Sugar Alcohols

Nutrition Data				
Nutrient	Attribute	UOM	Supplier Data	Source of Data
Fructose	-	g	(null)	(...)
Glucose	-	g	(null)	(...)
Sucrose	-	g	(null)	(...)
Lactose	-	g	(null)	(...)
Maltose	-	g	(null)	(...)
Maltotriose	-	g	(null)	(...)
Galactose	-	g	(null)	(...)
Mannitol	-	g	(null)	(...)
Sorbitol	-	g	(null)	(...)
Xylitol	-	g	(null)	(...)
Maltitol	-	g	(null)	(...)
Isomalt	-	g	(null)	(...)
Lactitol	-	g	(null)	(...)
Erythritol	-	g	(null)	(...)
Glycerol	-	g	(null)	(...)

Note:

Sodium and **Total Sulphites** are required for both MEU and EEMEA. **Erythritol** and **Salatrim** are required for MEU and will be displayed in **red** only for the applicable materials.

- ✓ For **flavorings and foodstuffs with flavoring properties** (e.g. cinnamon), information on the maximum levels of Biologically Active Principles must be provided.

Active Principles

Nutrition Data				
Nutrient	Attribute	UOM	Supplier Data	Source of Data
Estragol	1-Allyl-4-methoxybenzene	mg/kg	(null)	(...) ▼
Hydrocyanic acid	-	mg/kg	(null)	▼
Menthofuran	-	mg/kg	(null)	(...) ▼
Methyleugenol	4-Allyl-1,2-dimethoxybenzene	mg/kg	(null)	(...) ▼
Pulegone	-	mg/kg	(null)	(...) ▼
Safrole	1-Allyl-3,4-methylene dioxybenzene	mg/kg	(null)	(...) ▼
Thujone (alpha and beta)	-	mg/kg	(null)	(...) ▼
Coumarin	-	mg/kg	(null)	(...) ▼
Quassin	-	mg/kg	(null)	(...) ▼

- ✓ Please read the Analytical Instructions provided in the GKIT:

Analytical Instructions

.... Minerals
 Sugar/Sugar Alcohols
 Fatty Acids
 Other
 Active Principles
Analytical Instructions
 Analytical RMAI Flavoring Ingredients
 Chemical Composition
 Grading & Defect Limits
 Particle Size
 Physical Tests
 Sensory Evaluation
 Comments
 Microbiological Requirements

A Certificate of Conformance (COC), renewed annually, may be used instead of COA's for individual shipments. COC's are valid from suppliers who are certified. Contact Company Procurement for information. Properties that are critical to product functionality and quality are pre-lagged with a COA requirement.

The values in the Dec column are the number of decimal places representing the degree of precision on which the reference method supports. Data entered into the Target/Min/Max fields should not exceed that which is represented in the Dec column. For example, if the Dec is 3, the Target/Min/Max field will support a numeric entry of 2.345 but not 2.6789. The latter will be rounded in the company Specification system to 2.679.







Minimum Testing Quantity and Minimum Testing Qualifier together define the Testing Frequency.

Minimum Testing Quantity is the Number of Samples that are Tested and the Minimum Testing Qualifier is the descriptive Rate of testing. Together they define the Testing Frequency. For example, if the test is performed 2 times per batch, the fields would be entered as "2" in the Minimum Testing Frequency column and "per Batch" would be selected in the Minimum Testing Qualifier. be selected in the Minimum Testing Qualifier.

- ✓ If the MDLZ Requestor has provided instructions for which parameters are required, please populate the relevant sections. Otherwise, populate the parameters to match your own specifications for the material *as sold*.
- ✓ The GKIT Analytical parameters are grouped by the type of test and the required inputs:
 - Descriptive
 - Qualitative
 - Quantitative

✓ Descriptive Tests Inputs:

- Description - text field - 40 character maximum
- CoA – check this box if this parameter will be provided in a Certificate of Analysis. In some cases, the MDLZ requestor may check the box if a CoA is required by the MDLZ receiving plant.
 - **NOTE:** CoA requirements may or may not appear on the final MDLZ raw material specification.
- Frequency
 - Minimum Testing Quantity – numeric
 - Minimum Testing Qualifier – rate list dropdown

Descriptive				
Descriptive Evaluation	Description	CoA	Minimum Testing Quantity	Minimum Testing Qualifier
Appearance	(null)	<input type="checkbox"/>	(null)	(...) 
Aroma	(null)	<input type="checkbox"/>	(null)	(...) 
Color	(null)	<input type="checkbox"/>	(null)	(...) 
Flavor	(null)	<input type="checkbox"/>	(null)	(...) 
Odor	(null)	<input type="checkbox"/>	(null)	(...) 
Taste	(null)	<input type="checkbox"/>	(null)	(...) 

✓ Qualitative Test Inputs:

- Acceptance Criteria – dropdown list
- CoA – check this box if this parameter will be provided in a Certificate of Analysis. In some cases, the MDLZ requestor may check the box if a CoA is required by the MDLZ receiving plant.
 - **NOTE:** CoA requirements may or may not appear on the final MDLZ raw material specification.
- Reference Method – dropdown list
- Key Testing Details – text field – 40 character maximum
 - For each analytical parameter, the respective information of measurement conditions like temperature, solvent sample size, duration, etc. should be specified in the key testing details field.
- Frequency
 - Minimum Testing Quantity – numeric
 - Minimum Testing Qualifier – rate dropdown list

Qualitative						
Qualitative tests	Acceptance criteria	CoA	Reference Method	Key Testing Details	Min Testing Qty.	Min Testing Qual.
Enzyme activity, peroxidase	(...) ▼	<input type="checkbox"/>	ICC301;NA-enz11.02 ▼	(null)	(null)	(...) ▼
Enzyme activity, polyphenol oxidase	(...) ▼	<input type="checkbox"/>	Screening;NA-enz3.04 ▼	(null)	(null)	(...) ▼
Starch	(...) ▼	<input type="checkbox"/>	(...) ▼	(null)	(null)	(...) ▼

✓ Quantitative Test Inputs:

- Target/Min/Max – numeric
- UOM – Unit of Measure – set to the Reference Method of the test
- Dec – Decimal Precision – set to the testing accuracy of the Reference Method and Unit of Measure
- CoA – check this box if this parameter will be provided in a Certificate of Analysis. In some cases, the MDLZ requestor may check the box if a CoA is required by the MDLZ receiving plant.
 - **NOTE:** CoA requirements may or may not appear on the final MDLZ raw material specification.
- Reference Method – dropdown list
- Key Testing Details – text field – 40 character max.
 - For each analytical parameter, the respective information of measurement conditions like temperature, solvent sample size, duration, etc. should be specified in the key testing details field.
- Frequency
 - Minimum Testing Quantity – numeric
 - Minimum Testing Qualifier – rate list dropdown

Quantitative										
Quantitative tests	Target	Min	Max	UOM	Dec	CoA	Reference Method	Key Testing Details	Min Testing Qty.	Min Testing Qual.
Acetyl groups	(null)	(null)	(null)	%	1	<input type="checkbox"/>	FCC;JECFA	(null)	(null)	(...)
Acidity, titratable	(null)	(null)	(null)	ml NaOH/100g	2	<input type="checkbox"/>	AOAC945.26	(null)	(null)	(...)
Acidity, titratable	(null)	(null)	(null)	mmol/kg	1	<input type="checkbox"/>	KJS620	(null)	(null)	(...)
Amylose content	(null)	(null)	(null)	%	1	<input type="checkbox"/>	Photometry:AACC:61-03;ISO6647	(null)	(null)	(...)
Ash, acid insoluble	(null)	(null)	(null)	%	2	<input type="checkbox"/>	(...)	(null)	(null)	(...)
Ash, sulphated	(null)	(null)	(null)	%	2	<input type="checkbox"/>	ISO5809	(null)	(null)	(...)

Microbiological Requirements

Microbiological Rating

☐ Sensitive A material that may be a source of microbiological pathogens.

☐ Quality A material that may be a source of spoilage microorganisms.

☐ No Micro Required A material that is not a source of microorganisms.

Microbiological Table Name

Microbiological Table Name

S-PLV1

Microbiological Tests

Microbiological Tests	1/C BU	n	c	nc	N	Reporting Units	CoA	Reference Method	Company Method	Principle	Sampling Frequency
Aerobic Plate Count/TVC	1 - 10g	5	2	10/100	100/100	/g	<input type="checkbox"/>	AOAC966.24-BAMCH.5-ISO4833(2003)	K00M02	with incubation (ISO)	Each lot
Coliforms	1 - 10g	5	2	10	100	/g	<input type="checkbox"/>	AOAC966.24-BAMCH.4(MPB)-ISO7251(2005-02)-ISO4831(2006-04)	K00M02	with incubation (ISO)	Each lot
Enterobacteriaceae	1 - 10g	5	2	10	100	/g	<input type="checkbox"/>	APHA6.1(MPB)-ISO15218-p(2004)	K00M02	with incubation (ISO)	Each lot
Escherichia coli	1 - 10g	5	2	10	10	/g	<input type="checkbox"/>	AOAC966.24-BAMCH.4(MPB)-ISO7251(2005-02)-ISO4831(2006-04)	K00M02	with incubation (ISO)	Each lot
Mold	1 - 10g	5	2	100	1000	/g	<input type="checkbox"/>	BAMCH.18-SM6509.112-ISO7994(1987)	K00M04	with incubation (ISO)	Each lot
Salmonella	C - 25g	15	2	0	0	/250g	<input type="checkbox"/>	BAMCH.5-ISO6579(2002)-ISO6763(2001)	K00M01	PCR Acceptable	Each lot
Salmonella (Company Requirement North America)	C - 25g	15	2	0	0	/375g	<input type="checkbox"/>	BAMCH.5-ISO6579(2002)-ISO6763(2001)	K00M01	PCR Acceptable	Each lot
Yeast	1 - 10g	5	2	100	1000	/g	<input type="checkbox"/>	BAMCH.18-SM6509.112-ISO7994(1987)	K00M04	with incubation (ISO)	Each lot

Microbiological Comments:

MICROBIOLOGICAL REQUIREMENTS:

- The Microbiological Rating, Microbiological Table Name and Microbiological Comments sections
- are to be completed by Mdlz Microbiology before it is sent to the supplier.
- must be populated into the Meridian specification system prior to the Export of the GKIT to XML.
- cannot be edited in the GKIT XML document.

The supplier reviews the Microbiological Tests and Comments supplied from Mdlz and then enters a Yes or NO into the **Supplier Agreement to Micro Standards**. If No, the Supplier will list the differences or Comments in the field in the following section.

Upon the return of the GKIT from the supplier, Mdlz R&D must check to see if the supplier agrees with the Micro requirements. If the supplier selected "NO", then the Mdlz RDQ and Micro contacts shall discuss the discrepancies with the supplier and agree to a resolution. A GKIT is only finalized once the micro has been agreed to by both parties.

All microbiological limits must comply with the current relevant local legal requirements if those limits are more stringent than company requirements. Microbiological test methods other than those listed in the agreed upon specification may not be used for analysis without the prior written approval of Company Corporate Microbiology function.

Supplier Agreement to Micro Standards

Do you (Supplier) Agree with these Micro Standards? Yes/No

Do you (Supplier) Agree with these Micro Standards? (...) ▼

If NO, List Differences or Comments

(Enter text here...)

Milk/Dairy Products (including: proteins e.g. caseinates; excluding: lactose); Starter Media; Yeast/Yeast Extracts; Enzymes/ Rennets (excluding: microbial origin); Gelatin; Meat/Fish/Poultry/Seafood; Eggs/Egg Products; Soy Products (including: soy flour;excluding soy lecithin); Fruits/Fruit Products (excluding: citrus oils, fruit derived essential oils and distillates, candied fruit, fruit in alcohol, jams/jellies); Spices/Herbs (including: flavours/enhancers made from spices/herbs, excluding: extracts); Tea; Mushrooms; Coconut; Vegetables/Vegetable Products; Seeds/Seed Products (including Sesame seed paste (tahini)); Grains/Grain Products (excluding starch and heat processed products); Cocoa Products; Natural Gums/Thickeners (excluding: xanthan gum, pectin, agar agar); Nuts/Nuts Products (including: nut pastes, marzipan).

Microbiologically Sensitive Safety Ingredients

-	Yes/No
Does the material contain any of the sensitive ingredients?	(...) ▼

If YES, Identify the Ingredient from the List

(Enter text here...)

If a Certificate Of Analysis (COA) for pathogen testing is required for this Ingredient, the pathogen testing must be performed by a Laboratory on the receiving company approved laboratory list.

Micro Testing Laboratory #1

-	-
Micro Testing Laboratory Name	(null)
Street Address	(null)
City	(null)
State/Province	(null)
Country	(null)
Zip/Postal Code	(null)
Telephone Number	(null)
Fax Number	(null)
E-mail	(null)

Micro Testing Laboratory

✓ Supplier

- completes this section.
- If Micro testing is required the testing labs need to be registered on the Mdlz "[Global List of Approved Pathogen Labs](#)"

✓ Mdlz R&D

- should check the "Global List of Approved Pathogen Labs" to confirm that the lab is approved.

Microbiological Requirements:

✓ Supplier

- reviews the list of **Microbiologically Sensitive Safety Ingredients**
- indicates a Yes or No to reflect if the material Contains any of these ingredients.
- If yes: the supplier has to fill in the text box identifying the sensitive material.

Regulatory Information

Indicate the current relevant legal/regulatory references related to the Ingredient (as applicable for each region or country identified in the Regions sections on the first page).
All substances and ingredients must comply with local standards and regulations.

Regulatory Reference

Reference
(...)
(...)
(...)
(...)
(...)
(...)
(...)
(...)
(...)
(...)

Other Legal References

(Enter text here...)

Indicate the Legal Designation (Legal Name or Common Name) of the raw material.

Legal Designation

(Enter text here...)

Regulatory Information

- ✓ For standardized foods (such as cheese, chocolate, flour, etc.), the supplier provides the applicable Regulatory Reference from the picklist, for all regions selected on the region page.
- ✓ Include any other Legal References that may apply that could not be located or selected from the dropdown list for References.
- ✓ Indicate the Legal Designation or Common Name of the material, if applicable.

- ✓ Please indicate if the material being supplied is **Kosher Certified**, **Kosher Certified for Passover**, and/or **Halal Certified**.
- ✓ If the material is Kosher certified, please enter the Kosher Agency's Name, the Kosher Designation and the Document Number of the Kosher Certification.
- ✓ If the material is Halal Certified, please enter the Halal Agency's Name and the Document Number of the Halal Certification.
- ✓ Please send the Kosher or Halal Certification document(s) along with the GKIT form.

.... Physical Tests

.... Sensory Evaluation

.... Comments

Microbiological Requirements

Regulatory Information

Kosher / Halal Certification

Dietary Suitability

Shipping and Storage

Active Enzymes Addendum

Kosher / Halal Certification

Kosher / Halal Certification.

	Yes	No
Kosher Certified	<input type="checkbox"/>	<input type="checkbox"/>
Certified for Passover	<input type="checkbox"/>	<input type="checkbox"/>
Halal Certified	<input type="checkbox"/>	<input type="checkbox"/>

If Kosher / Halal Certification is highlighted in **red**, this section is **mandatory**.

Kosher Certification

Agency's Name	Designation	Document Number
(...)	(...)	(null)
(...)	(...)	(null)
(...)	(...)	(null)
(...)	(...)	(null)
(...)	(...)	(null)
(...)	(...)	(null)
(...)	(...)	(null)
(...)	(...)	(null)
(...)	(...)	(null)
(...)	(...)	(null)

Halal Certification

Agency's Name	Document Number
(...)	(null)
(...)	(null)

DIETARY SUITABILITY - Definitions

Suitable for Jewish diet: The material meets the ingredient composition criteria for kosher diets, but is not necessarily kosher certified.

Suitable for Muslim diet: The material meets the ingredient composition criteria for halal diets, but is not necessarily halal certified.

Suitable for Vegetarian diet: Vegetarians do not eat meat, poultry, game, seafood, insects or any other animal. They do not eat slaughterhouse by-products such as gelatin, animal fats, and rennet -- nor do they eat products manufactured using these substances, even if the substance is no longer detectable in the finished food (i.e., processing aids also need to be vegetarian). Vegetarians *do* eat ingredients derived from eggs, milk, and honey (vegetarians = ovo-lacto vegetarians).

Suitable for Vegan diet: Veganism is a stricter form of vegetarianism. Vegans do not eat any animal-derived ingredients, regardless of whether or not the animals were killed. Vegans therefore do *not* eat ingredients derived from eggs, milk or honey.

Suitable for Children under 3 years: The material complies with the European Commission (EC) PARNUTS directives on foods for healthy babies (<1 year) and young children (1-3 years).

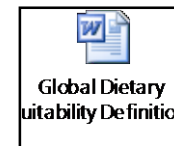
Organic Certified: The material complies with a regulatory definition of "Organic", as certified by a third party certification agency. Please fill out the Organic Certification information below and attach a copy of the certificate.

Suitable for Organic Products: The material may be used in a certified organic product, but is not necessarily certified as organic itself.

Dietary Suitability.

Property	Yes	No	Not Reviewed	Comments
Suitable for Jewish diet	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(null)
Suitable for Muslim diet	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(null)
Suitable for Vegetarian diet	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(null)
Suitable for Vegan diet	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(null)
Suitable for Children under 3 years	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(null)
Organic Certified	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(null)
Suitable for Organic Products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(null)

- ✓ Please use also the detailed Global Dietary Suitability Definitions (*please exit from slideshow mode to open it*)



- ✓ The supplier shall indicate if the material being supplied is:

- Suitable for Jewish Diet
- Suitable for Muslim Diet
- Suitable for Vegetarian Diet
- Suitable for Vegan Diet

- ✓ If required, the supplier should indicate if the material being supplied is:

- Suitable for Children under 3 years of age
- Organic Certified
- Suitable for Organic Products

- ✓ **NEW:** The **Organic Certified** and **Suitable for Organic Products** will be displayed **only if** Organic Certification/Suitable for Organic Products box is ticked from Region and Additional Information Section

- ✓ If the material is Organic certified, please indicate in the Organic Certification section the Agency Name that is certifying the material, the Organic Category and the Country of the Organic Certification.

Organic Certification

Organic Certifying Agency's Name	Organic Category	Country
(...)	(...)	(...)
(...)	(...)	(...)
(...)	100% Organic	(...)
(...)	Made with Organic Ingredients (70% +)	(...)
(...)	Organic (95% +)	(...)
(...)	(...)	(...)
(...)	(...)	(...)

Shipping and Storage

The following shipping and storage conditions have been established.
Please check the condition that is most appropriate for your ingredient at the time of shipping and for storage.

Shipping		
Unitized Pack Sizes	Description	Conditions
(null)	Ambient	Prevailing Conditions
(null)	Dry Storage	+10 to 25 °C / 50 to 77 °F, Relative Humidity <= 65%
(null)	Conditioned Storage	+10 to 20 °C / 50 to 68 °F, Relative Humidity <= 65%
(null)	Chilled / Refrigerated Storage	+1 to 8 °C / 35 to 45 °F
(null)	Refrigerated	+1 to 4 °C / 35 to 40 °F
(null)	Frozen Storage	-30 to -18 °C / -22 to 0 °F
(null)	Super Chill	-3 to -0.5 °C / 27 to 31 °F
(null)	Protected	+1 to 35 °C / 34 to 95 °F
(null)	Heated	+40 to 55 °C / 104 to 131 °F

Storage		
Unitized Pack Sizes	Description	Conditions
(null)	Ambient	Prevailing Conditions
(null)	Dry Storage	+10 to 25 °C / 50 to 77 °F, Relative Humidity <= 65%
(null)	Conditioned Storage	+10 to 20 °C / 50 to 68 °F, Relative Humidity <= 65%
(null)	Chilled / Refrigerated Storage	+1 to 8 °C / 35 to 45 °F
(null)	Refrigerated	+1 to 4 °C / 35 to 40 °F
(null)	Frozen Storage	-30 to -18 °C / -22 to 0 °F
(null)	Super Chill	-3 to -0.5 °C / 27 to 31 °F
(null)	Protected	+1 to 35 °C / 34 to 95 °F
(null)	Heated	+40 to 55 °C / 104 to 131 °F

Shipping and Storage

- ✓ The shipping & storage section provides information to the manufacturing facility using the ingredient on how to properly store the ingredient as well as how to expect the shipment to arrive at Mdlz. The supplier needs to select one condition
- ✓ The condition selected shall be the most appropriate for the ingredient during shipment and storage.
 - Note: the conditions for shipping may differ from the storage conditions.

Shipping and Storage

- ✓ The Shelf Life of the Material needs to be provided for each Pack Size Item that is supplied.
- ✓ The Pack Size is a numeric field followed by a list of Units of Measure and Pack Types.
- ✓ Each Pack Size Item needs to have the Total Shelf Life (in DAYS) from the Date of Manufacture as well as the Minimum Guaranteed Shelf Life (in DAYS) Remaining on Receipt of the shipment to the Mdlz facility.
- ✓ Other Shipping, Storage or Handling Requirements can be indicated in the text box.
- ✓ Special Precautions for Testing or Handling this Ingredient can be indicated in that specified text box.

Shelf Life (SL) in Days				
Pack Size	Pack UOM	Pack Type	Total SL from Date of Manufacture	Minimum Guaranteed SL Remaining on Receipt
(null)	(...) ▼	(...) ▼	(null)	(null)
(null)	(...) ▼	(...) ▼	(null)	(null)
(null)	(...) ▼	(...) ▼	(null)	(null)
(null)	(...) ▼	(...) ▼	(null)	(null)
(null)	(...) ▼	(...) ▼	(null)	(null)

Materials should have at least 50% of the shelf life remaining when received at the manufacturing location.

Other Shipping, Storage or Handling Requirements

-

(Enter text here...)

Special Precautions for Testing or Handling this Ingredient

-

(Enter text here...)

Shelf Life Time	
Shelf Life in Months	Shelf Life in Days
1	31
2	61
3	92
4	122
5	153
6	183
7	214
8	244
9	275
10	305
11	335
12	365
13	396
14	426
15	457
16	487
17	518
18	549
19	579
20	609
21	640
22	670
23	700
24	730
30	913
36	1095
48	1460
60	1825

Where to find supporting Documents



Mondelēz International Supplier Quality Web Site

The Mondelēz International Supplier Quality web site is designed to facilitate the communication between Mondelēz International and our suppliers.

Here you will find all of the Quality Requirements and Guidelines for Suppliers to Mondelēz International, as well as the slides used in our Supplier Forums.

The web site includes:

- Supplier Quality and Food Safety Contractual Requirements
- Supplier Forum presentations
- Quality Support Material
- Contact email address

Browser Address:

<http://www.mondelezinternational.com/procurement.aspx>

Questions ?

