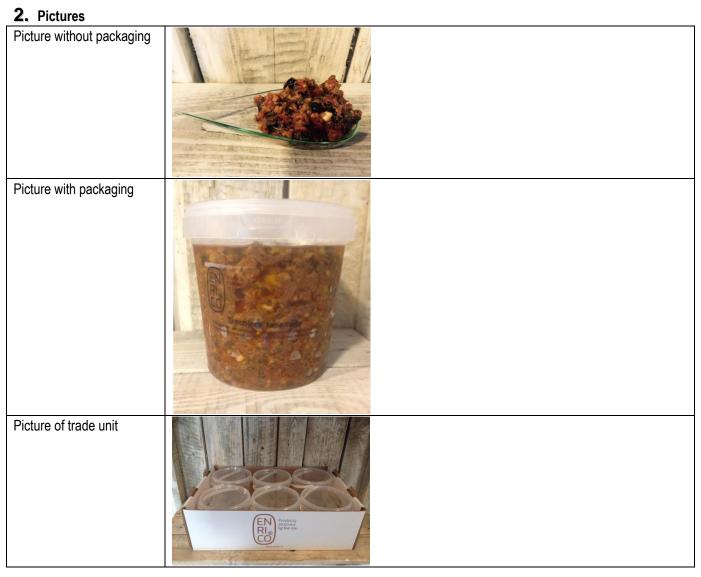
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| Enrico article nr: | 337198 | Date: | 09-06-2016 |
|--------------------|----------------------|------------|------------|
| Article name: | Trecolore tapenade | Signature: | |
| Supplier: | Enrico BV | 0/- | |
| E-mail: | quality@enrico.nl | 1) | |
| Telephone nr: | +31(0) 20 46 22 7 24 | | |
| | , , | | |
| Certification: | BRC | | |

1. Name of the product

| Marketing name | Trecolore tapenade |
|--------------------|-------------------------------------------------------|
| Legal product name | Tapenade of sundried tomatoes, black and green olives |



3. Product characteristics

| Appearance | Fresh |
|---------------------|----------------------|
| Taste | Salt, sophisticated |
| Smell | Olive, salty |
| Consistency/texture | Minced product |
| Color | Orange / red / brown |

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| Measurements | The product is minced with cutting plate nr. 3 (rough) 0-8mm. |
|--------------|----------------------------------------------------------------------------------------------|
| | Because of the structure of some raw materials it may occur that there are occasional larger |
| | pieces in the tapenade. |

| 4. Product and packaging information | |
|---------------------------------------------------------------|--------------------------------------------|
| Country of production: | The Netherlands |
| Explanation of the composition of production code/lot number: | Production code is based on the production |
| | day |
| Minimum shelf life at delivery (in days): | 14 |
| Shelf life after opening (in days): | Limited shelf life after opening |
| Notation of expiry date: | dd-mm-yy |
| Location of expiry date: | On label |
| · · | |
| Temperature at delivery: | < 7°C |
| Storage advice: | < 7°C |
| Storage advice after opening: | < 7°C |
| · • | |
| Net weight: | 1000 g |
| Drained weight: | N.a. |
| Gross weight: | 1045 g |
| | |
| Product pasteurized: | N |
| Product sterilized: | N |
| Product vacuum packed: | N |
| Product packaged in a protective atmosphere: | N |
| Product irradiated: | N |
| Product GMO free: | Υ |
| | |
| e-sign (estimate sign): | N.a. |
| EG-admission number (for dairy, meat and fish products): | NL Z0958 EG |
| | |
| Size of consumer packaging (depth x width x height) in mm: | 133*108 mm |
| Size of trade unit (depth x width x height) in mm: | 405 x 270 x 130 |
| Kind of consumer packaging: | Plastic cup |
| Kind of trade unit: | Cardboard box |
| | • |
| EAN-13 CODE on consumer packaging: | 8717591313922 |
| EAN-13 CODE on trade unit: | - |
| Intrastat number: | 21039090 |

5. Information regarding packaging tax

| Consumer packaging | | |
|--------------------|------------------|-------------------------|
| Name of packaging | Kind of material | Weight of material gram |
| Bucket | Plastic | 36 g |
| Lid | Plastic | 9 g (incl. label) |
| Label | Plastic | 1 g |

| Packaging trade unit | | |
|----------------------|------------------|-------------------------|
| Name of packaging | Kind of material | Weight of material gram |
| Cardboard box | Cardboard | 430 g (incl. label) |
| Label | Paper | 1 g |

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6. Logistic information

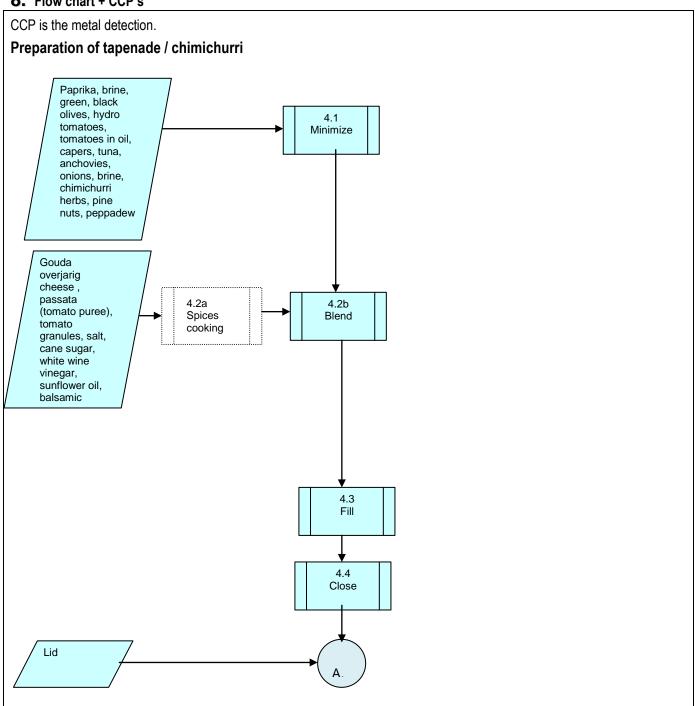
| Number of products per trade unit: | 6 |
|-----------------------------------------|-----------------------------|
| Number of trade units per pallet layer: | 6 |
| Number of layers per pallet: | 8 |
| Number of trade units per pallet: | 48 |
| Pallet type (and size cm x cm x cm): | Euro pallet (120 x 80 x 14) |
| Total height of pallet: | 118 cm |
| Total weight of trade unit: | 6.700 g |
| Total weight of pallet: | 347 kg |

7. Production process

The ingredients of the tapenade are mixed and crushed, filled into the bucket, labelled, metal detected, final checked and stored cool.

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8. Flow chart + CCP's



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9. Ingredients in final product (according to European regulation)

| Ingredients and sub ingredients | % | Country of origin |
|---------------------------------------------|-------|-----------------------------------------------------------------------------------------------------------------------------------------------------------|
| Sundried tomatoes | 26,3 | Italy |
| Sundried tomatoes | | Italy |
| Salt | | Italy |
| White wine vinegar | | Italy |
| Acidity regulator: citric acid (E330) | | China |
| Antioxidant: ascorbic acid (E300) | | China |
| Passata | 24,9 | Italy |
| Tomatoes | | Italy |
| Salt | | Italy |
| Acidity regulator: citric acid (E330) | | China |
| Black olives | 15,2 | Spain |
| Olives | | Spain |
| Salt | | Spain |
| Colour stabilizer: ferrous gluconate (E579) | 4 | Spain |
| Green olives | 15,2 | Spain |
| Olives | | Spain |
| Salt | | Spain |
| Acidity regulator: lactic acid (E270) | | Spain |
| Acidity regulator: citric acid (E330) | | Spain |
| Antioxidant: ascorbic acid (E300) | 11.0 | Spain |
| Sunflower oil | 11,6 | Romania, Russia, Ukraine, Hungary, Austria, France, Spain, Poland, Slovakia, Czech Republic, Moldova, Uruguay, Germany, Bulgaria, South-Africa, Argentina |
| Vinegar | 2,4 | Germany |
| Capers | < 2,0 | Italy |
| Capers | | Mediterranean area |
| White wine vinegar | | Italy |
| Salt | | Italy |
| Acidity regulator: citric acid (E330) | | China |
| Antioxidant: ascorbic acid (300) | | China |
| Pine nuts | < 2,0 | China |
| Garlic | < 2,0 | The Netherlands |
| Garlic | | The Netherlands |
| Sea salt | | The Netherlands |
| Acidity regulator: citric acid (E330) | | The Netherlands |
| Basil | < 2,0 | The Netherlands |
| Anchovies | < 2,0 | Peru |
| Anchovies | | Peru |
| Sunflower oil | | Spain |
| Salt | | Peru |
| Salt | < 2,0 | The Netherlands |
| Acidity regulator: citric acid (E330) | < 2,0 | China |
| Acidity regulator: sodium citrate (E331) | < 2,0 | China |
| Preservative: potassium sorbate (E202) | < 2,0 | Spain |
| Preservative: sodium benzoate (E211) | < 2,0 | USA |

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10. Allergens ('+' present /'-' absent)

| Alleigens (+ present/- absent) | | | | | |
|--------------------------------|------------------------------------------------------|-----------------|-------------|--|--|
| LeDa nr. | Allergen | Recipe contains | May contain | | |
| | Legal allergens | | | | |
| 1.1 | Wheat | - | - | | |
| 1.2 | Rye | - | - | | |
| 1.3 | Barley | - | - | | |
| 1.4 | Oats | - | - | | |
| 1.5 | Spelt | - | - | | |
| 1.6 | Kamut | - | - | | |
| 1 | Gluten | - | - | | |
| 2.0 | Crustaceans | - | - | | |
| 3.0 | Egg | - | - | | |
| 4.0 | Fish | + | - | | |
| 5.0 | Peanuts | - | - | | |
| 6.0 | Soy | - | - | | |
| 7.0 | Milk | - | - | | |
| 8.1 | Almonds | - | - | | |
| 8.2 | Hazelnuts | - | - | | |
| 8.3 | Walnuts | - | - | | |
| 8.4 | Cashews | - | - | | |
| 8.5 | Pecan nuts | _ | - | | |
| 8.6 | Brazil nuts | _ | - | | |
| 8.7 | Pistachio nuts | _ | - | | |
| 8.8 | Macademia/Queensland nuts | _ | - | | |
| 8 | Nuts | _ | - | | |
| 9.0 | Celery | _ | - | | |
| 10.0 | Mustard | _ | - | | |
| 11.0 | Sesame | - | - | | |
| 12.0 | Sulphur dioxide and sulphites (E220-E228) > 10 mg/kg | _ | - | | |
| 13.0 | Lupin | _ | - | | |
| 14.0 | Molluscs | _ | _ | | |
| 11.0 | Additional allergens | | - | | |
| 20.0 | Lactose | _ | | | |
| 21.0 | Cocoa | | - | | |
| 22.0 | Glutamates (E620-E625) | | | | |
| 23.0 | Chicken meat | - | - | | |
| 24.0 | Coriander | - | - | | |
| 25.0 | Con/maize | | | | |
| 26.0 | Legumes | - | - | | |
| 27.0 | Beef | | | | |
| | | - | - | | |
| 28.0 | Pork | - | - | | |
| 29.0 | Carrot | - | - | | |

11. Method of preparation

Ready to eat.

For bread, crackers or dip.

12. Logo's and certificates

| 1 = 1 = 20go o ana continuateo | |
|--------------------------------|-----|
| | Y/N |
| Kosher | N |
| Halal | N |
| Organic | N |

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| Vegetarian | N |
|---------------------------------------------|---|
| Vegan | N |
| Protected Geographical Status (PGI,PDO,TSG) | N |

13. Nutritional value based on 100 g product

| Nutritional information | Value per 100 g | Analysed/calculated |
|-------------------------|-----------------|---------------------|
| Energy | 839 kJ | Calculated |
| | 203 kcal | |
| Fat | 16,8 g | Calculated |
| of which saturates | 2,0 g | Calculated |
| Carbohydrate | 9,2 g | Calculated |
| of which sugars | 5,4 g | Calculated |
| Fibre | 2,6 g | Calculated |
| Protein | 2,3 g | Calculated |
| Salt | 1,9 g | Calculated |

14. Chemical specifications

| Parameter | Value | Tolerance |
|-----------|-------|-----------|
| pH | < 4,5 | N.a. |

15. Microbiology

| Parameter | At best before date |
|-------------------------|---------------------|
| Bacillus cereus | <1500 CFU/g |
| Campylobacter jejuni | Absent in 25 g |
| Clostridium botulinum | Absent in 25 g |
| Clostridium perfringens | <1000 CFU/g |
| Escherichia - coli | <100 CFU/g |
| Histamine (for fish) | < 200 mg/ kg |
| Listeria monocytogenes | Absent in 25 g |
| Salmonella | Absent in 25 g |
| Staphylococcus aureus | <100 CFU/g |
| Yeasts | <5000 CFU/g |
| Moulds | <5000 CFU/g |

cfu/g = colony forming unit per gram

16. For fish only

| Trade name | Anchovies |
|--------------------------|-------------------|
| Scientific name | Engraulis ringens |
| Aquaculture/wild fishery | Wild fishery |
| Catching area | FAO 087 |
| Fishing method | Purse seiner |
| MSC or ASC certificates | - |

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17. Other

| The product is free from foreign bodies (glass, metal, wood, plastic): | Yes |
|------------------------------------------------------------------------|-----------------------------------------------------------------|
| Metal detection: | 3.0 mm Fe |
| | 3.0 mm Non Fe |
| | 4.0 mm Stainless steel |
| Where in the production process is the metal detector installed? | At the end of the process, after the packaging has been closed. |
| Testing frequency: | At start of production and at least 2 times per shift. |
| Sieves: | No |
| X-ray: | No |
| Magnets: | No |
| Other comments/warnings: | NA |