

| | |
|--|----------------------------------|
| | <div>PRODUCT SPECIFICATION</div> |
|--|----------------------------------|

| PRODUCT INFORMATION | | | | |
|---------------------------|---|----------------------|-------------------|-----------|
| PRODUCT NAME: | MILK CHOCOLATE HONEYCOMB BITES SG | | | |
| PACK SIZE: | 2.5 kg | | | |
| BRAND NAME: | CAROL ANNE | | | |
| | Commodity Code: 1806321000 RSPO Supply Chain Certification Number, BMT-RSPO-000559 | | | |
| PRODUCT DESCRIPTION: | Honeycomb Bites covered in Milk Chocolate | | | |
| COUNTRY OF MANUFACTURE: | UK | | | |
| PRODUCT COMPOSITION TABLE | | | | |
| Compound Ingredients | % in Mixing Bowl | Additive or Function | Country of Origin | GM Status |
| | | | | |
| Milk Chocolate | 77 | Ingredient | UK | GMO Free |
| Toffee Honeycomb | 23 | Ingredient | UK | GMO Free |
| Total | 100% | | | |

| INGREDIENT DECLARATION | |
|--------------------------|--|
| Ingredients (Legal name) | Milk Chocolate (77%), (sugar, cocoa butter, skim milk powder, cocoa mass, whey (milk), vegetable fat (palm oil SG), full cream milk powder, butter oil (milk), Emulsifier: rapeseed Lecithin (E322), Glazing agent: gum arabic (E414), maize protein. (Honeycomb (23%), Sugar, Glucose, Raising agent: Sodium Bicarbonate (E500), Rice flour). Milk chocolate contains vegetable fat in addition to Cocoa Butter. Cocoa solids 20% min, Milk solids 20% min. For Allergens, see ingredients in BOLD May contain PEANUTS other NUTS IF YOU ARE INTOLERANT TO NUTS OF ANY KIND DO NOT CONSUME THIS PRODUCT |

| ADDITIVE TABLE | | | |
|----------------|----------------------|----------------|----------------|
| E-number | Name | Amount (mg/kg) | Function |
| E322 | Rapeseed Lecithin | 2000 | Emulsifier |
| E414 | Gum Arabic | 1000 | Glazing Aid |
| | Zein (maize protein) | 3000 | Processing Aid |
| E500 | Sodium Bicarbonate | 2700 | Raising Agent |

| Allergens:- When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policies will apply. | | | | | | |
|--|--------------|-----------------------------|-----------------|--|-----------------------------|-----------------|
| Component | Manufacturer | | | Nuts in Bulk (Applies when bought in small quantities that need re-packaging) | | |
| | In Product | Processed in Same Equipment | Handled on Site | In Product | Processed in Same Equipment | Handled on Site |
| Cereals containing GLUTEN and products thereof | NO | NO | NO | NO | NO | YES |
| EGGS or its derivatives | NO | NO | NO | NO | NO | NO |
| FISH or its derivatives | NO | NO | NO | NO | NO | NO |
| CRUSTACEANS / SHELLFISH | NO | NO | NO | NO | NO | NO |
| MOLLUSCS | NO | NO | NO | NO | NO | NO |
| PEANUTS or derivatives | May contain | YES | YES | NO | NO | YES |
| SOYA BEANS or derivatives | NO | NO | NO | NO | NO | YES |
| MILK (LACTOSE) or its derivatives | YES | YES | YES | YES | YES | YES |
| NUTS , tree nuts: | May contain | YES | YES | NO | NO | YES |
| CELERY, including celeriac and its derivatives | NO | NO | NO | NO | NO | YES |
| MUSTARD, referring to all parts of the plant and derivatives thereof | NO | NO | NO | NO | NO | YES |
| SESAME SEEDS or derivatives | NO | NO | NO | NO | NO | YES |
| SULPHITES >10ppm – Sulphite quantity to be given in ppm | NO | YES | YES | NO | NO | YES |
| LUPIN seeds or derivatives | NO | NO | NO | NO | NO | NO |

PRODUCT SPECIFICATION

OTHER FOOD GROUPS INTOLERANCE TABLE

| Component | Contains (Yes/No/ May Contain) | Component processed on same equipment | Component used on site | Additional Information |
|--|-----------------------------------|---|---------------------------|------------------------|
| Hydrogenated Fat/Oil | No | No | No | |
| Palm Oil SG | Yes | Yes | Yes | RSPO |
| Maize & Maize Derivatives | Yes | Yes | Yes | |
| Vegetable & Vegetable Derivatives | No | No | No | |
| Yeast & Yeast Derivatives | No | No | No | |
| Seed, Seed Oil & Seed Derivatives | No | No | No | |
| Flavourings, Colours or Preservatives | No | No | No | |
| Beef, Pork, Lamb, Poultry & Derivatives | No | No | No | |
| Artificial Sweeteners (e.g. Aspartame | No | No | No | |
| Added Sugar | Yes | Yes | Yes | |
| Added Salt | No | No | No | |
| Gelatine | No | No | No | |
| Other Animal Derivatives | No | NO | NO | |
| BHA/BHT | No | No | No | |
| Artificial Colour5s Including Azo And Coal Tar Dyes | No | No | No | |
| Kiwi | No | No | No | |
| Cinnamon | No | No | Yes | |
| Cocoa | Yes | Yes | Yes | |
| Coriander | No | No | No | |
| Glutamates (EE620 – E625) | No | No | No | |
| Legumes | No | No | No | |

SPECIAL DIETARY REQUIREMENTS

| | | | |
|------------------------------|-----|--|--|
| The Product is SUITABLE for: | | | |
| Vegetarians | Yes | | |
| Vegans | No | | |
| Ovo-Lacto Vegetarians | No | | |
| Jewish / Kosher | No | | |

PRODUCT SPECIFICATION

| NUTRITIONAL DATA | | |
|-----------------------------|--------------------------|-------------------------------|
| Nutrient Parameter | Typical value (per 100g) | Source of data |
| Energy kJ | 2040 | Nutricalc-McCance & Widdowson |
| Energy kcal | 487 | Nutricalc-McCance & Widdowson |
| Protein g | 5.0 | Nutricalc-McCance & Widdowson |
| Total Fat g | 24.0 | Nutricalc-McCance & Widdowson |
| of which saturated g | 14.4 | Nutricalc-McCance & Widdowson |
| of which mono-unsaturated g | 7.5 | Nutricalc-McCance & Widdowson |
| of which poly-unsaturated g | 0.7 | Nutricalc-McCance & Widdowson |
| Total Carbohydrates g | 62.5 | Nutricalc-McCance & Widdowson |
| of which sugars g | 62.0 | Nutricalc-McCance & Widdowson |
| of which starch g | 0.5 | Nutricalc-McCance & Widdowson |
| Salt g | 0.2 | Nutricalc-McCance & Widdowson |
| Dietary Fibre g | 1.1 | Nutricalc-McCance & Widdowson |

IRRADIATED AND GENETICALLY MODIFIED MATERIAL

In compliance with current EU Regulation (EC) No 1830/2003 and 1829/2003 with respect to the control and use of genetically modified organisms we confirm this product including all ingredients has not been produced from GMO or does not contain any genetically modified organisms.

We do also confirm that in compliance with directive 1999/2/EC, this product has not been treated with ionising radiation and nor does it contain ingredients that have been treated with ionising radiation.

Metal Detection

| | |
|---|--------------------------------------|
| Minimum sensitivity to detect and reject | Fe 2.0mm, Non Fe 2.0mm and S/S 2.0mm |
| Frequency of metal detector validation with test pieces in addition to start-up and end of production test (minutes) | 120 |

ORGANOLEPTIC PROPERTIES

| | |
|-----------------|---|
| Appearance | Characteristic of Milk Chocolate Honeycomb Bites |
| Texture | Crunchy Honeycomb Bites with smooth coating |
| Flavour & Aroma | Characteristic of Milk chocolate coated Honeycomb Bites (Sweet) |

MICROBIOLOGICAL PARAMETERS

| CRITERIA | Target |
|--------------------|---------------------|
| TVC | <10 ⁴ |
| Staphylococcus | <20 |
| Enterobacteriaceae | <100 cfu/g |
| E.Coli | <20 cfu/g |
| Salmonella spp | Not detected in 25g |

| | | | | | |
|----------------------|--------------------------|------------------|-----------------------------|-----------------------|---------|
| Document Ref: MHB | Issue Date: July 2023 | Version No: 4 | Prepared by: David White | Authorised by: D.W | Page: 3 |
|----------------------|--------------------------|------------------|-----------------------------|-----------------------|---------|

PRODUCT SPECIFICATION

CHEMICAL PROPERTIES

| Criteria | Maximum or Range |
|--|------------------|
| Moisture | 5.6 |
| Ochratoxin A | 10 ppb Max |
| Aflatoxin B1 | 2.0 ppb Max |
| Aflatoxin Total | 4.0 ppb Max |
| pH | |
| Water Activity | |
| Pesticides: Comply with all UK & EC Legislation with respect to residue levels. | |
| Heavy Metals: Comply within UK/EC and Codex standards with respect to maximum residue levels. | |

SHELF LIFE AND STORAGE CONDITIONS

| | |
|--|--|
| Shelf life from Production Date: | 12 Months from Production Date (Under recommended storage conditions) |
| Shelf life for Opened Product: | 12 Months from Production Date (under recommended storage conditions). |
| Recommended Storage Temperature (°C): | Cool dry ambient temperature (ideally 5-18°C |
| Recommended relative humidity range (%): | 65% RH Max |
| Product Durability | |
| Relevant product is used and traded during the whole year due to its shelf life. Depending on storage and packing conditions and the natural formation of the product they are prone to colour, texture and taste change due to temperature and relative humidity change during storage. | |
| The assessment in order to extend the shelf life of the product beyond the best before date declared on the label is at the customers own shelf life protocol/testing and sole distraction. | |
| NUTSINBULK accepts no responsibility or liability resulting from usage of goods beyond the declared shelf life. | |

PACKAGING & PALLETISATION DETAILS

| | Primary Packaging – (Food Contact) | Secondary Packaging – (Outer Case) |
|--|---|--|
| Material & Closure: | LDPE | Corrugated Cardboard |
| Colour: | Clear | Brown |
| Dimensions (LxWxH) mm: | Packer Specific | Packer Specific |
| Packaging Weight: | Packer Specific | Packer Specific |
| Label Position: | | On the cardboard box (Top right hand corner) |
| Label/Coding Information: | Packing Code and Best Before date printed on bag . Bag Label Name, Ingredients, weight. | 7 digit Lot number, best before date. Outer label: Name, weight. |
| Bar Code | Bag - 5021485006139 | Outer Box - 5021485006146 |
| The integration of the packaging material should not be impaired or damaged during transportation, storage and handling of the cardboard boxes. The primary packaging materials (food contact) should be food trade and of sufficient strength and stability complying with EU Regulation (EC) No 1935/2004. | | |

PALLETISATION AND WEIGHT CONTROL

| | |
|------------------------|------|
| Units per Layer: | 10 |
| Total Unit per Pallet: | 80 |
| Pallet Material: | Wood |

| | | | | | |
|----------------------|--------------------------|------------------|-----------------------------|-----------------------|---------|
| Document Ref: MHB | Issue Date: July 2023 | Version No: 4 | Prepared by: David White | Authorised by: D.W | Page: 4 |
|----------------------|--------------------------|------------------|-----------------------------|-----------------------|---------|

| | |
|--|------------------------------|
| | PRODUCT SPECIFICATION |
|--|------------------------------|

| | |
|-------------------------------------|----------------|
| Height of Finished Pallet: | 1.6M |
| Average or Minimum Weight per Unit: | Average |
| Target Weight per Unit: | 2.5kg |
| Declared Weight on Label: | 2.5kg |