W

THIRD PARTY GOODS

SPECIFICATION

Article number: 131560

Article name: Bicky Hot Sauce 960g e

F WSNL 5926 ENG

Version: 12

Specification date:

24.04.2014

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| S | 11 | n | n | ١ | i | 9 | r |
|---|----|--------|--------|---|---|---|---|
| v | u | \sim | \sim | | | • | |

| Name: | Orkia Foods Danmark A/S |
|-----------------------|-------------------------|
| Country: | Denmark |
| EG approval nr.: | |
| Organic approval nr.: | |

Product information

| Article name supplier: | Bicky Hot Sauce 950 g Foodservice |
|---|---|
| Article number supplier: | SK1197 |
| Short product description including way of packaging: | Dark yellow sweet and hot mustard Packed in Iliter Bicky bottles, brown – 12 bottles in an outer carton – 6 layers of 10 boxes on Europallets |
| Country of origin: | Denmark |
| Country of shipment | Denmark |
| | |

Parts of Specification

A. Packaging / logistics / Storage

- A1 Logistics info / Packaging
- A2 Storage conditions
- A3 Labelling

B. Process Information

- B1 Recipe (see Appendix A. Recipe / HACCP raw materials)
- **B2** Suitability
- B3 List of biological raw materials
- **B4** Treatment
- **B5 HACCP**

C. Product Information

- C1 Microbiological Standards
- C2 Chemical Standards
- C3 Contaminants
- C4 Foreign Matters
- C5 Organoleptic Standards
- C6 Nutritional value
- C7 Allergens

D. Instructions for Use & Preparation

- D1 Preparation / Use
- D2 Special / Extra information

E. Miscellaneous

- E1 GMO
- E2 General Conditions

Confidential

Appendix A. Recipe / HACCP raw materials

Please fill in all used raw materials in descending order, applying the QUID Legislation (EC Directive 4/1997).

include possible added vitamins (quantities).

indicate the function of additives. W 4 V

include the country of origin. If the region in the sourcing country is known, this is preferred information.

The sourcing region/country can not be changed without prior notice to Wessanen Nederland.

Specific information contains i.e. part of plant; natural or synthetic vitamin; active principle; nature of the extract; composition of carrier

As regulated in Regulation EC 852/2004 the supplier is responsible for the safety of the products. 9

We therefore ask a complete list of all possible risks and the way how these risks are controlled (e.g. pesticides in vegetables, aflatoxins in nuts, and

salmonella in chicken)

Please name also any used or presence of processing aids.

| certificates available | | | | | | | | | | | | | | | | | | | | | | |
|----------------------------|---------------------|----------------|-----|-------|---------|--------|-----------------|--------|-----------|--------|---|-------------|--------|------------|----|----|--------|----|---|----|----|---|
| Į Ledneucλ | | | | | | | | | | | | | _ | | | | | | | | | |
| controls | | | | | | | | | | | | | | | | | | | | | | |
| potential risks | | | | | | Gluten | | | | | | Gluten | | | | | | | | | | |
| N/Y 1941O | | × | | | | | | | | × | | | × | × | | | | | | | | |
| N/Y əldstəgəV | | | × | | × | × | × | | × | | × | × | | | | | | | | | | |
| N/Y IsminA | | | | | | | | | | | | | | | | | | | | | | |
| N/Y sinagrO | | | | | | | | | | | | | 100000 | | | | | | | | | |
| Specific Information | | | | | | | | | Waxy mais | | | From barley | E270 | E202, E211 | | | 1) | | | | | |
| Origin country / region | Public water supply | EU | EU | | EU | E | Canada /eastern | Europe | 8 | E | | | China | China | | | × | | | | | |
| % | | | | | | | က | | | | | | | | | | | | | | | |
| Recipe | 1 Water | Spirit Vinegar | | Syrup | 4 Sugar | | 6 Mustard Flour | | | 8 Salt | | | | _ | | | | | | | | |
| | 1 | 7 | (,, | | 4 | 12 | اه | | 7 | ۳ | တ | 9 | 17 | 12 | 13 | 14 | 15 | 16 | 1 | 18 | 19 | K |



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A. Packaging / logistics / Storage

A.1. Logistic info / packaging

| Inner packaging (consumer unit, CU): | | |
|--|--|---|
| Gross weight per unit (g) | 1020g | |
| Net weight per unit (g) | 960g e | |
| Volume (ml) | 840 ml | |
| | - | |
| Amount of piecesx(g/ml)* (only Beckers) | - | |
| Drained weight (g) Dimensions of unit (length x width x height) (mm/Ø) | O = 81 mm + / - 2 mm | |
| Height = from the lowest point to the highest point | H = 279 mm +/- 3 mm | |
| Width = from the left side to the right side or \varnothing | Tr 275 mm 17 5 mm | |
| Depth / length = from the point most in the front to | | Brana Holgh |
| the point most in the back | | |
| ² 21 | | \ |
| Attention!! There's a difference in naming | | Vidih |
| the carton sides between the consumer unit | | Depth / Iength |
| and the trade unit. | | |
| Article nr. of packaging | Bottle: S834706 | |
| Faving point Vos / No* (anl.: Poskors) | Top: S834520 | |
| Saving point Yes / No* (only Beckers) | | |
| Insert (paper / plastic)* | 8710555097005 | Symbolised on unit: Yes/No |
| EAN code | 8/1033309/003 | * Scannable: Yes/No* |
| S-S-t | Yes / No* | Scalinable, 1 es/110 |
| Safety seal present on product (tamperproof)? | | |
| If Yes, in what form: Packing condition: | Vacuum / low in oxygen / normal* | |
| If low in oxygen please specify gas mixture: | vacuum row in oxygen r nomai | |
| If low in oxygen please specify gas infixture. | | |
| Outer packaging (trade unit, TU): | | |
| Gross weight (including the outer carton) (g) | 11785 g | |
| Net weight (g) | 10800 g | |
| Contents in litre if applicable (Litre) | | |
| Number of units per outer- | 12 | |
| carton/tray/showcase* | 2 | 14 |
| Dimensions of unit (length x width x height) | 288 x 252 x 342 | |
| (mm) | Control Contro | |
| () | | |
| Height = from base to highest point | | Heigi |
| Width = shortest side of the base | | |
| Depth / length = longest side of the base | | |
| | | |
| Attention!! There's a difference in naming | | Depth / |
| the carton sides between the consumer unit | | Width |
| and the trade unit. | | , |
| Article nr. of package | Box: S845084 | |
| Saving point Yes / No* (only Beckers) | Nr | |
| Insert (paper / plastic)* (only Beckers) | | |
| EAN code | 8710555970001 | Symbolised on unit: Yes/No * Scannable: Yes/No* |



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| Pallet | | T |
|--|-------------------|---|
| Total gross weight including all products and | 731 kg | |
| packaging materials (kg) | | |
| Type of pallet | Euro-pallet | |
| Full pallet dimensions (length x width x height) | 1200 x 800 x 1870 | |
| Number of cartons per layer | 10 | |
| Number of layers per pallet | 6 | |
| Number of cartons per pallet | 60 | |
| Pallet is shrink-wrapped all around with | Yes / No* | |
| transparent stretch-foil? | | |
| Pallet is protected with cover sheet? | Yes- plast foil | |

| Packaging material | Primary (CU) | Secondary (TU) | Tertiary (pallet) i.e. shrink wrap, cover sheet, label, pallet weight | |
|------------------------------|-------------------------------|------------------|---|---|
| Glass | | | | g |
| Aluminium or aluminium alloy | | | | g |
| Other metal | | | | 1 |
| Polymers/plastics | Bottle/Cap PE, 52g +/- 2 g | | Shrink Wrap – plastic 225g pr. pallet | g |
| Bio plastics | | | | g |
| Paper / carton | | Carton – 218,4 g | | g |
| Wood | | | Pallet wood – 24 kg | g |
| Other (please describe) | | | | g |

1) If it is compound packaging material, please divide in the several materials. For example a metal cap with plastic inner layer, package of milk: divide in plastic cap, carton and aluminum.

| Other | | |
|---|-------|-------|
| Is the product gassed before shipment in container? | No* | |
| If yes, please specify what kind of gas: | | |
| Are you producing according to e-norm | Yes * | |
| Is consumer unit suitable for separate shrink- | Yes* | |
| wrap packing at Wessanen? | | |
| Packaging's which have contact with product, | Yes * | × × × |
| are there Food grade certificates available? | | |

^{*}please cross out what is not applicable (through: lay-out, type-face, effects: cross out)



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A.2. Storage conditions

| Sort product: | Ambient /Chilled/Frozen* |
|--|--|
| Storage temp. during transport: | °C / not applicable* |
| In warehouse temp.: | °C / not applicable* |
| Humidity level in warehouse | % / not applicable* |
| Shelf life after production | Days / 12 months |
| Required storage conditions after opening: | Mail sent from Henrik Christensen to Sylvia, Ronald and Kris 26.11.2013 11.31: We talked with Kris and Ronald about the statement of shelflife after opening and agreed that Izico should check what is the specific demand from the Belgium Authorities about what information has to be stated on the label. * |
| Shelf life after opening under required storage conditions | Mail sent from Henrik Christensen to Sylvia, Ronald and Kris 26.11.2013 11.31: We talked with Kris and Ronald about the statement of shelflife after opening and agreed that Izico should check what is the specific demand from the Belgium Authorities about what information has to be stated on the label. |
| Minimum shelf life after delivery to Wessanen NL | 11 Months |

A.3. Labelling

| Composition of expiry date, inner packaging: | DD MM YYYY |
|---|--|
| Composition of expiry date, outer packaging/sleeve: | DD MM YYYY |
| Composition of production code / example: Explanation production code / example: Composition Lot code: Explanation Lot code: Print proof packaging is approved by Quality | L3012345 Productionno. See above See above Yes/no* |
| department Wessanen and as PDF available. EKO control number (if applicable*) | n.a. |
| Labelling Pallet | On both short sides of the pallet. A label with the following information: article number of IZICO NL, article name, lot code, BBE, pallet number, amount of trade units on the pallet, amount of consumer units on the pallet, amount of layers, amount of trade units per layer. If it is possible including EAN128 and SSCC code. |
| You may only deliver I expiry date (BBE-date) per pallet. We can handle only one expiry date (BBE date) per pallet location. | - |

^{*} Please cross out what is not applicable (through: lay-out, type-face, effects: cross out)



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B. Process Information

B.1. Recipe (see Appendix A. Recipe / HACCP raw materials)

| Ingredient declaration: | |
|---|-----------------|
| Water, Spirit Vinegar, Glucose-Fructose Syrup, Sugar, Wheat Flour (Gluten), 3% Mustard Flour | |
| Starch, Salt, Spices, Malt Extract (from Barley (Gluten)), Acidity Regulator (E270), Preservative | es (E202, E211) |
| | |
| | |
| | |
| | |
| | |
| | |
| Possible claims for the finished product: | |
| | |
| | |
| | |
| | |
| | |
| B.2. Suitability | |
| Is the product suitable: | |
| for vegetarians (animal meat, gelatin) 🔲 yes 🔲 no | |
| for vegans | |
| | |

B.3. List of the biologic raw materials

ONLY in the case of an organic food complement

| List below all | | % in | the finis | shed pro | duct | Organic ingredients | | | | | | | | |
|--|---------|----------------|-----------|----------------|---|----------------------|--------------------------|------|--------------|---|--------------------|--|--|--|
| ingredients in descending order. Indicate the function of any additives present. Also list all subcomponents of compound ingredients including | Aı | gricultur | al ingred | lient | Non agricultural ingredients, for example salt, | Country of origin | Certifying bodies of | Im | ise of | Specific for France | | | | |
| | | | Animal | | water, additives | of the production | ingredient suppliers. | 1.00 | iird ntry | Equivalence Animal Products for logo AB, according to the French conditions of contract " Repab-F | | | | |
| vitamin/ mineral mixes and flavours. | Organic | Non organic | Organic | Non organic | | | | Yes | No | Yes | No | | | |
| e.g. flour | 24 % | | | | | France | Ecocert | | | | | | | |
| | | | | | | | | | | REPORT OF THE | | | | |
| | | | | | | | | | | MACON | | | | |
| | | | | | | | | | | vilia. | | | | |
| | | | | | | | | - | | NOT STATE | E AVITAN | | | |
| | | | | | | | | | | ************************************** | n Manex Harring | | | |
| | | | | | | | | | | HONE OF | | | | |
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| | _ | | | | | | | 4,427,045 | YX WES |
|----|----|---|---|---|---|---|--|-----------|---|
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| | | | | | | | | 1007519 | 10000 |
| | | | | | | *************************************** | | 35233 | SHARE |
| | | | | | | | | 152.43 | 美国教育 |
| | | | | | | | | | -0.305X |
| | | | | | | | | 120000 | \$\\\ \all_{\all}}\all_{\all_{\all_{\all_{\all_{\all_{\all_{\all_{\all_{\all_{\and\cent^{\all_{\all_{\all_{\all_{\all_{\all_{\all_{\all_{\all_{\int\}}\all_{\all_{\all}}\ally}}}}}}}}}}}}}\alientimetintimethinty}}}}}}}}}}}}}}}}}}}ttntntm}}}} pt\}} pt\}} pt\}} pt\}} pt\} pt\} p |
| To | al | 1 | 2 | 3 | 4 | | | 100 M | 300 |

 $[\]nearrow$ % organic of the product = $[a/(a+b)] \times 100 =$ knowing that: a = 1 + 3 (mass of the biologic agricultural ingredients) b = 2 + 4 (mass of the not biologic agricultural ingredients)

Specific for FRANCE This confidential information will be communicated only with our body of control appointed by the DPEI (Ministry of Agriculture and the Peach(Fishing)) for the control of the custom(usage) of the mark(brand) AB*.

| organic product conformity | | |
|--|-----|-----|
| Name and address of the organic certifying body: | | |
| | ••• | ••• |
| | | |
| Please attach the current Organic Certificate for this product | | |

B.4. Treatment

| Treatment of the product: | Hot proces. Heated to min. 94°C for at least 6 min |
|---|--|
| radiated/sterilised/pasteurised/not applicable/other* | |

B.5. HACCP

What are the Critical Control Points for this product and production process.

Please send process flows including CCP's as attachment.

| CCP | How to control | Limits | |
|--|---------------------|-------------|--|
| Addition of acidity regulator (CCP) | Measure pH | 3,5 +/- 0,2 | |
| Addition of preservatives (OPRP) | Registration in log | - | |
| | | | |
| | | | |
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| PROMISE. THE PROPERTY OF STREET OF THE PROPERTY OF THE PROPERT | | | |

C. Product Information

C.1. Microbiological Standards

Finished products will be analysed against the following specification:



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| Test For | Maximum target | Analyse method |
|----------------------|----------------|----------------|
| TVC | 50.000/g | Petrifilm |
| Enterobactericea | 100/g | Petrifilm |
| Lactid acid bacteria | 5.000/g | ISO15214 |
| Yeast & Mould | 3.000/g | ISO7954:1987 |

| Microbiological Test | Standards (units) | Tolerances | Law reference | Frequency of test |
|---|-------------------|------------|------------------|-------------------|
| Stability test (for sterile products): -Method Other: | | | | |

All the laboratory tests have to be carried out by a certified lab.



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C.2. Chemical Standards

For example: pH, Salt content (NaCL)

| Test For | Target | Minimum | Maximum | Method |
|----------|--------|---------|---------|----------|
| pH | 3,5 | 3,3 | 3,7 | pH-meter |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | · P: | | | |

C.3. Contaminants

| Heavy metals | Target | Not applicable* | |
|---------------|--------|-----------------|--|
| Cd | | | |
| Pb | | | |
| Hg | | | |
| Mycotoxins | Target | Not applicable* | |
| Aflatoxins B1 | | | |
| Aflatoxins | | | |
| B1+B2+G1+G2 | | | |
| Ochratoxin | | | |
| DON | | | |

^{*} Please cross out what is not applicable (through: lay-out, type-face, effects: cross out)

PLAN OF SPECIFIC SURVEILLANCE FOR THIS PRODUCT

| Lab interns | External Laboratory | Frequency |
|-------------|---------------------|---|
| 1 | | Precise the number |
| Calculated | No | - |
| No | No | - |
| No | Yes | 1/year |
| No | No | - |
| Yes | no | 1 /year |
| Yes | No | 1/year |
| yes/no* | yes/no* | /year |
| | No No No Yes Yes | Calculated No No No No No No No No Yes No Yes No Yes No No No No No No No No No N |

^{*} Please cross out what is not applicable (through: lay-out, type-face, effects: cross out)



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C.4. Foreign Matters

How do you control contamination with foreign matter:

| Foreign matter | How to control | Size |
|----------------|--|------|
| Wood | No wooden pallets in production | |
| Glass | No glass in production. Inspection of hard plastic monthly | |
| Metal | Preventive maintainance | |
| Insects | Doors and windows closed Insectocutors and pheromonetraps. | |
| Others | | |

^{*} Please cross out what is not applicable (through: lay-out, type-face, effects: cross out)



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C.5. Organoleptical Standards

| | Target | Minimum | Maximum | |
|-------------------------------------|--------|---------|---------|--|
| Appearance Photo (s) in annex | | | | |
| Taste | | | | |
| Smell | | | | |
| Colour | | | | |
| Size/Cut | | | | |
| Count | | | | |
| Consistency | | | | |

^{*} Please cross out what is not applicable (through: lay-out, type-face, effects: cross out)

C.6. Nutritional value

Calculated /- analysed *, at date:.....

^{*} Please cross out what is not applicable

| Nutritional Declaration (g) | Per 100 g/ Per 100 ml * | |
|-----------------------------|-------------------------|--|
| Kcal ** | 125 | |
| KJoule ** | 510 | |
| Total protein ** | 1,7g | |
| Carbohydrates ** | 25g | |
| - Sugar ** | 17g | |
| - Lactose | | |
| Total fat ** | lg | |
| - Vegetable fat | | |
| - Animal fat | | |
| - Saturated fat ** | 0g | |
| - Mono-unsaturated fat | | |
| - Poly-unsaturated fat | | |
| - Trans fats | | |
| - Cholesterol | | |
| Fibres ** | <1g | |
| Salt ** | 0,90g | |

- Please cross out what is not applicable
- ** Obligatorily to fill in



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Justification of the additions in vitamins and minerals:

| Vitamins | Units (mg or µg) | Type of addition: Restoration | *Initial content before process | | Added quantity mg / 100g | Losses Estimated (Esteemed) | *Guaranteed content at the end of DLUO / DLC | |
|----------|------------------------|-------------------------------|------------------------------------|----------|---|-----------------------------------|--|---|
| | | (R), or enrichment (E) | /100g | /100kcal | | | mg / 100g | mg/ 100kcal |
| | | | | | *************************************** | • | | |
| | | | | | | | | |
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^{*} For 100g or 100 ml of product.



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C.7. Allergens

| | Yes | No | Traces Yes/No | In which ingredient? |
|---|-----|----------|------------------|---------------------------------------|
| Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut) and products thereof | Х | | | Whest Flour, Malt Extract (barley) |
| If traces: contains traces of | | | | |
| Crustaceans and products thereof | | X | | |
| If traces: contains traces of | | | | |
| Molluscs and products thereof | | X | | |
| If traces: contains traces of | | | | |
| Eggs and egg products | | X | | |
| If traces: contains traces of | | <u> </u> | | |
| Fish and fish products | | X | | 1 1 2 |
| If traces: contains traces of | | | | |
| Peanuts and products thereof | | X | | |
| If traces: contains traces of | | | | |
| Soya beans and products thereof | | X | | |
| If traces: contains traces of | | | | |
| Milk (incl. lactose) and milk products | | X | | |
| If traces: contains traces of | | | | |
| Nuts (Almond, Hazelnut, Walnut, Cashew, Pecan nut, | | X | | |
| Brazil nut, Pistachio nut, Macadamia nut and Queensland | | | | |
| nut) | | | | |
| If traces: contains traces of | | | | |
| Celery and products thereof | | X | | |
| If traces: contains traces of | | | | |
| Mustard and products thereof | X | | | Mustard flour |
| If traces: contains traces of | | | | |
| Sesame seeds and products thereof | | X | | |
| If traces: contains traces of | | | | |
| Sulphur dioxide and sulphates at concentrations of more | | X | | |
| than 10 mg/kg or 10 ml/litre | | | | |
| Lupin and products thereof | | X | | |
| If traces: contains traces of | | | | |



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D. Instructions for Use & Preparation

D.1. Preparation/ use

| Method | Temperature (°C) | Time | Remarks | |
|------------|------------------|------|---------|--|
| Oven | , | | *** | |
| Microwave | | | | |
| Deep fryer | | | | |
| Frying pan | | | | |
| Other | | | | |
| | | | | |
| | | | | |

^{*} Please cross out what is not applicable (through: lay-out, type-face, effects: cross out)

D.2. Special / Extra Information

| Mustard Sauce ready to eat | |
|----------------------------|--|
| | |
| | |
| | |
| | |
| | |

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E. Miscellaneous

E.1. GMO

In European legislation it is stated that all products from genetic modified organisms are labelled, even if Gmo is not detectable in the finished product. It is recognised that a guarantee of 100% purity is not possible and therefore a maximum of 0.9 % of impurities (Gmo) is accepted, without having to be labelled. It must be evident that these impurities are unintentionally and unavoidable.

| The article | | | |
|------------------------------|--|-------------------------------------|--------------------------------------|
| - is GM | O of contains GMO | □ yes | X no |
| - is tota | lly or partly produced from GMO | □ yes □ yes □ yes □ yes □ yes □ yes | X no X no X no X no X no |
| - contai | ns an addition totally or partly from GMO | | |
| - or an a | addition is made by genetically modified organisms | | |
| - or an a | addition is made by GMO enzymes | | |
| - is poss | sibly unintentionally infected with more than 0.9 % GMO | | |
| If only no in the | answers, | | |
| - do you | u have IP statements of all ingredients | □ yes | X no |
| - do you | u have PCR analyses | X yes | □ no |
| | if yes, frequency: | | 1 times per year |
| Comments: | Yearly analysis of ingredients containing corn and mustard(| potentiall | y contaminated with rape |
| GMO: IP: PCR-analyses: | Genetically modified organisms. Identity Preserved. All measures taken in production, transporigin and traceability of non-GMO ingredients in finished Analyses to detect DNA protein structures, specific for GMO | product. | nge to guarantee the |

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E.2. General Conditions

- 1. From the following points supplier must have available results for Wessanen NL on first request:
 - Screening for pesticides. Applicable Yes/No*. Not available
 - Analysis on heavy metals. Applicable Yes/No*. Not available
 - Microbiological analysis (complete). Applicable Yes/No*, *Available* including mycotoxins. Applicable Yes/No*. *Not available*
- 2. The product and packaging should comply with the Dutch and European Legislation.
- 3. The product should be free of:
 - Residues of cleaning or disinfectant products
 - Residues of medicines or hormones for animals (1)
 - Residues of pesticides (1)
 - Pathogens and their toxins (1)
 - Any foreign matters, unless otherwise described in this specification
- (1) In amounts which are harmful for public health or above legal targets
- 4. The product or the ingredients are not treated with ionising radiation.
- 5. The product is produced according to the HACCP and GMP rules for food processing.
- 6. If the product does not comply we reserve the right to refuse the shipment.
- 7. It is not allowed to change the product or composition without informing Wessanen NL. Wessanen NL should be informed of any change 2 months before it will become effective. An adapted specification must be sent and approved by the purchase department of Wessanen NL before shipments can be made.

*) Please note that Orkla Foods Danmark A/S will provide IZIGO with requested tests however if requested tests is not included in the general test program preformed by Orkla Foods Danmark which is specified in the above pages, Orkla Foods Danmark will forward expenses for the additional testing to IZICO

Orkla Foods Danmark A/S

Hørsvinget 1-3 2630 Taastrup

| Signature approved by product | Authorised by, Company name : |
|-------------------------------|---|
| manager Wessanen NL: | |
| Name: | Agreed by, Name: Jeanette A. Stavnskær Henrik Christensen |
| Date: | Function: QA Technician Int. Marketing Manager |
| Signature: | Date: 24.04.2014 Replaces: 05.12.2014 |
| | Signature: Jeanette A. Stavustar July |
| Signature approved by QESH | Authorised by purchase department Wessanen NL |
| department Wessanen NL: | Name: |
| Name: D. Schaw | Date: |
| Date: 29-4-2014 | Signature: |
| Signature: | |
| -Clau | |
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