

PRODUCT SPECIFICATION

FOR PROFESSIONAL USE (ONLY)

| | | |
|---|--|--|
| | Product name: | Caprimo Cappuccino Caramel |
| | Article number: | VM-51206-V17 |
| | Weight: | 10x1kg |
| | EU-number: | SE 1057 EG |
| | Country of origin: | Sweden |
| | Manufacturer: | Barry Callebaut Sweden AB |
| | Tariff code: | 1806.9070 10 |
| | Legal denomination: | Flavoured instant cocoa based cappuccino drink powder |
| | Recommended dosage: | 150 ml: 17 - 19 g 180 ml: 20 - 23 g 200 ml: 22 - 25 g Hot water, approx. 80-85°C. |
| Ingredients: | | |
| Sugar, glucose syrup, vegetable fat (coconut), skimmed <u>milk</u> powder, instant coffee (4%), fat-reduced cocoa powder (3%), stabiliser (E340, E452), salt, flavouring, <u>milk</u> protein, anti-caking agent (E341, E551), emulsifier (E471), colour (E160a). | | |
| Claim: | Gluten free* <i>(*claim refers to max 20 ppm as per Codex. Chile and Australia do not apply that 20 ppm threshold. Chile applies a 5 ppm limit and Australia requires no detectable gluten (detection limit 1 ppm).</i> | |

NUTRITION DECLARATION PER 100 g (By calculation based on literature data)

| Energy | 1850 kJ | 430 kcal |
|---------------------|-------------|----------|
| Fat | 11 g | |
| <i>Of which</i> | | |
| Saturates | 10 g | |
| Mono-unsaturates | 0.9 g | |
| Polyunsaturates | 0.2 g | |
| Carbohydrate | 78 g | |
| <i>Of which</i> | | |
| Sugars | 62 g | |
| Polyols | 0 g | |
| Starch | 0.3 g | |
| Fibre | 1 g | |
| Protein | 5 g | |
| Salt | 1 g | |
| Sodium | 430 mg | |

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ALLERGEN DECLARATION

SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES ACCORDING TO DIRECTIVE 1169/2011/EU ANNEX II

| | | Present | Cross-contamination | Substance |
|--|--|---------|---------------------|-----------------------------------|
| 1 | Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof | No | No | ¹⁾ |
| 2 | Crustaceans and products thereof | No | No | NA |
| 3 | Eggs and products thereof | No | No | NA |
| 4 | Fish and products thereof | No | No | NA |
| 5 | Peanuts and products thereof | No | No | NA |
| 6 | Soybeans and products thereof | No | No | NA |
| 7 | Milk and products thereof (including lactose) | Yes | Yes | Skimmed milk powder, milk protein |
| 8 | Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof | No | No | NA |
| 9 | Celery and products thereof | No | No | NA |
| 10 | Mustard and products thereof | No | No | NA |
| 11 | Sesame seeds and products thereof | No | No | NA |
| 12 | Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ | No | No | NA |
| 13 | Lupin and products thereof | No | No | NA |
| 14 | Molluscs and products thereof | No | No | NA |
| 1) Exception from an allergen declaration: (a) wheat based glucose syrups including dextrose (b) wheat based maltodextrins (c) glucose syrups based on barley (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin | | | | |

CHEMICAL PARAMETERS

| | Min | Max | Unit | Method |
|----------|-----|-----|------|----------------|
| Moisture | | 4 | % | IOCCC 1 (1952) |

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| | Min | Max | Unit | Method |
|-------------------------------|------------|------------|-------------------|---------------|
| Bulk density (tapped x100) | 0.75 | 0.85 | g/cm ³ | IDF 134:1986 |

MICROBIOLOGICAL PARAMETERS

| | Min | Max | Unit | Method |
|-------------------|------------|------------|-------------|---------------|
| Total plate count | | 10000 | cfu/g | ISO 4833 |
| Enterobacteriace | | 10 | cfu/g | ISO 21528-2 |
| Coliform 30°C | | <10 | cfu/g | ISO 4832 |
| E-Coli | | <10 | cfu/g | ISO 16649-2 |
| Yeast | | 50 | cfu/g | ISO 7954 |
| Mould | | 50 | cfu/g | ISO 7954 |
| Salmonella | | Neg/25 g | cfu/g | ISO 6579 |

PACKAGING INFORMATION

| | Unit | |
|-------------------------|-------------|---------------|
| EAN-code bag/sachet | | 7350022390669 |
| EAN-code carton | | 7350022396906 |
| EAN-code pallet | | 7350022396906 |
| Net weight per bag | g | 1000 |
| Units per carton | | 10 |
| Net weight per carton | g | 10000 |
| Cartons per pallet | | 72 |
| Net weight per pallet | kg | 720 |
| Cartons per layer | | 12 |
| Layers per pallet | | 6 |
| Gross weight per pallet | kg | 770.7 |

Batch code: xxxxyyy

Xxxxx = customer order number, yyy = pallet or big bag number

PACKAGING IDENTIFICATION CODES

Foil: O 7

STORAGEStore in the original packaging in a cool, dry warehouse and away from odorous materials.
Temperature should not exceed 25°C. Humidity should not exceed 70% RH.**SHELF LIFE**

18 months from the date of manufacture and if stored at recommended conditions.

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ADDITIONAL PRODUCT INFORMATION

| E-number | Type | Function | |
|------------------------|---------------------------------------|--|---|
| E160a (ii) | β-carotene | Colour | |
| E340ii | Dipotassium monohydrogen phosphate | Stabiliser | |
| E341iii | Tricalcium phosphate | Anti-caking agent | |
| E452i | Sodium polyphosphate | Stabiliser | |
| E471 | Mono- and diglycerides of fatty acids | Emulsifier (<i>origin from edible vegetable oil</i>) | |
| E551 | Silicium dioxide | Anti-caking agent | |
| Flavouring | Type | | |
| Toffee flavour | Artificial | | |
| Caramel flavour | Artificial | | |
| Suitability | Yes | No | |
| Vegetarians | x | | |
| Vegans | | x | |
| Kosher | x | | |
| Halal | x | | |
| Caffeine | Yes | No | If yes, fill in amount (mg/l) |
| | x | | Approx. 130 mg/liter (<i>calculated on highest recommended dosage</i>) |
| Lactose | Yes | No | If yes, fill in amount (g/100g) |
| | x | | Approx. 4 g/100 g |
| Quality certificates | Since | | |
| FSSC 22000 Version 3.1 | 2017-09 | | |
| ISO TS 22002-1:2009 | 2017-09 | | |

DECLARATION ON CONFORMITY

We hereby confirm that all products manufactured by Barry Callebaut Sweden AB are in compliance with the European food safety legislation (EU Regulation no. 852/2004) and Swedish Health Authorities.

We also confirm that the packaging used for these products is fit for food contact and fulfills the requirements as set out in the European legislation (EU Regulation 1935/2004 on materials and articles intended to come into contact with food and EU Regulation 2023/2006 on Good Manufacturing Practice for materials and articles to come in contact with food).

STATEMENT ON GMO

Hereby Barry Callebaut certifies that all raw materials used:

- are from a non-GM source;
- fully comply with the European Regulations regarding this subject: EC/1829/2003 and EC/1830/2003 (applicable from 19/04/2004 onwards) regarding the marketing and labelling of GMO products;
- fully comply with the Swiss legislation, in particular with Ordinance VGV L of 23 Nov. 2005;

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- fully comply with the Russian legislation.

No GMO labelling is required for our products manufactured in Europe, Switzerland and Russia under the legislation mentioned above.

DECLARATION ON HALAL

We hereby certify that the products mentioned above are in compliance with the following halal requirements:

- The product does not contain any ingredient of pork origin;
- The equipment used for manufacturing these products is not used for the manufacture of products of animal origin or products containing ingredients of animal origin (except 'milk and derived products from cows')
- No alcohol has been added to the product(s) as ingredient. Some of these references may however contain natural flavours which have been produced by alcohol extraction. It is our interpretation and belief that no alcohol residues are still present in the final product(s) as listed seen the minor amount of flavor added and the heat treatment during processing.

DECLARATION ON IONISING RADIATION

We hereby certify that none of the raw materials used in products manufactured by Barry Callebaut, nor the products themselves have been treated with ionising radiation.

STATEMENT ON COUNTRY OF ORIGIN

The countries of origin for raw materials are not typically shown on the Barry Callebaut specification. Barry Callebaut reserves the right to purchase raw materials from approved suppliers. They are audited against a food safety plan and must comply with high standards which match our own manufacturing site.

We get increasing requests from customers to reveal the source of the ingredient we use to make our chocolate and cocoa products. This information is normally not shared but, of course, it will be available during an audit of the manufacturing site when undertaking a traceability study for a product.

This information is only a snapshot of the actual situation and could obviously change if supplier contracts are changed.

However, we are well aware of the fact that some technical elements may be necessary to be shared. As such, we can disclose the following elements:

For chocolate sites only:

Cocoa products: primarily based on a blend of cocoa beans from West African origins

Soy lecithin: from Identity Preserved, non GMO source soy beans

Sugar: 100% sugar from beet or cane

Natural vanilla: from Bourbon vanilla pods on a maltodextrin carrier (from potatoes)