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|--------------------|--------------------------|--|------------|
| Enrico article nr: | 291318 | Date: | 15-07-2021 |
| Article name: | Bruschette Garlic |  | |
| Supplier: | Enrico BV | | |
| Quality contact: | quality@enrico.nl | | |
| Telephone nr: | +31 (0)20 462 27 24 | | |
| Certification: | BRC S&D | | |

1. Pictures

| | |
|---------------------------|---|
| Picture without packaging |  |
| Picture with packaging |  |
| Picture of trade unit |  |

2. Product characteristics

| | |
|---------------------|----------------------------------|
| Appearance | Round, golden brown |
| Taste | Salted snack with hint of garlic |
| Smell | Typical of bakery product |
| Consistency/texture | Crisp and crunchy |
| Color | Golden brown |

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| Measurements | average | Minimum | maximum |
|---------------|---------|---------|---------|
| Height (mm) | 10mm | 9mm | 11mm |
| Diameter (mm) | 35mm | 30mm. | 40mm |
| Weight (g) | 1.7g | 1.5g | 1.9g |

3. Product and packaging information

| | |
|---|---|
| Country of production: | Italy |
| Explanation of the composition of production code/lot number: | aa year; bb week of year; c day of week |
| Shelf life at delivery (in days): | min. 93 days |
| Shelf life after opening (in days): | Closed (not airtight) 1-2 days Closed (airtight) 3 weeks |
| Notation of expiry date (e.g. dd-mm-yyyy): | dd-mm-yy |
| Location of expiry date (e.g. on label, backside, etc.): | printed on back of pack |

| | |
|--|--------|
| Temperature at delivery: | 4-25°C |
| Storage advice (e.g. temperature, dark, cool, etc.): | 4-25°C |
| Storage advice after opening (e.g. temperature, dark, cool, etc.): | 4-25°C |

| | |
|---------------|-------|
| Net weight: | 150 g |
| Gross weight: | 156 g |

| | |
|--|-----|
| Product pasteurized: | No |
| Product sterilized: | No |
| Product vacuum packed: | No |
| Product packaged in a protective atmosphere: | No |
| Product irradiated: | No |
| Product GMO free: | Yes |

| | |
|-------------------------|-----|
| e-sign (estimate sign): | yes |
|-------------------------|-----|


| | |
|---|-----------------|
| Size of consumer packaging (depth x width x height) in mm: | 100 x 70 x 220 |
| Size of trade unit (depth x width x height) in mm: | 250 x 225 x 220 |
| Kind of consumer packaging (e.g. glass jar, plastic bag): | Cellophane bag |
| Kind of trade unit (e.g. plastic foil and tray, cardboard box): | Cardboard box |

| | |
|------------------------------------|---------------|
| EAN-13 CODE on consumer packaging: | 8015565030883 |
| EAN-13 CODE on trade unit: | 8015565930886 |
| Intrastat number: | 1905.4090 |

4. Information regarding packaging tax

| Packaging CE (retail unit) | | |
|--|--------------------------------------|-------------------------|
| Name of packaging (f.e. jar, lid, label) | Kind of material (f.e. glass, paper) | Weight of material gram |
| Bag | Plastic (polypropylene + PET) | 9,96 |
| Bag | Aluminium | 0,04 |

| Packaging HE (trade unit) | | |
|-------------------------------------|--|-------------------------|
| Name of packaging (f.e. tape, seal) | Kind of material (f.e. cardboard, plastic) | Weight of material gram |
| Cardboard box | cardboard | 220 |
| Tape | polypropylene | 1 |
| Shrink-wrap film on pallet | polypropylene | 3 |

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5. Logistic information

| | |
|---|-----------------|
| Number of products per trade unit: | 6 |
| Number of trade units per pallet layer: | 15 |
| Number of layers per pallet: | 9 |
| Number of trade units per pallet: | 135 |
| Pallet type (and size cm x cm x cm): | chep (80 x 120) |
| Total height of pallet (cm) | 213cm |
| Total weight of trade unit (g) | 1.33kg |
| Total weight of pallet (g) | 195kg |


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

| Ingredients | Sub ingredients | % | Ingredients GMO free? | Country of origin |
|----------------|-----------------|---|-----------------------|-------------------|
| Wheat flour | | | Y | EU |
| Olive oil | | | Y | Italy |
| Sunflower oil | | | Y | Italy |
| Sea salt | | | Y | Italy |
| Brewer's yeast | | | Y | Italy |
| Garlic | | 1 | Y | China |

In case of an additive, please name the function of the additive. In case of egg or egg products, please give the origin (e.g. barn eggs)

7. Allergens ('+' 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 | <i>Gluten</i> | + | |
| 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 | <i>Nuts</i> | | |
| 9.0 | Celery | | |

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|------|--|--|---|
| 10.0 | Mustard | | |
| 11.0 | Sesame | | + |
| 12.0 | Sulphur dioxide and sulphites (E220-E228) > 10 mg/kg | | |
| 13.0 | Lupin | | |
| 14.0 | Molluscs | | |
| | Additional allergens | | |
| 20.0 | Lactose | | |
| 21.0 | Cocoa | | |
| 22.0 | Glutamates (E620-E625) | | |
| 23.0 | Chicken meat | | |
| 24.0 | Coriander | | |
| 25.0 | Corn/maize | | |
| 26.0 | Legumes | | |
| 27.0 | Beef | | |
| 28.0 | Pork | | |
| 29.0 | Carrot | | |

8. Method of preparation (e.g. ready to eat, pasta/rice cooking time etc.)

| |
|--------------|
| Ready to eat |
|--------------|

9. Logo's and certificates


| | |
|---|-----|
| | Y/N |
| Kosher | Y |
| Halal | Y |
| Organic | N |
| Vegetarian | Y |
| Vegan | Y |
| Protected Geographical Status (PGI,PDO,TSG) | N |

10. Nutritional value based on 100 g product

| Nutritional information | Value per 100 g | Value per portion (30g) | % RI per portion (30g) |
|-------------------------|---------------------|-------------------------|------------------------|
| Energy | 1716 kJ 410 kcal | | |
| Fat | 7.7g | | |
| Of which saturated | 1.1g | | |
| Transfat | 0g | | |
| Carbohydrates | 72.9g | | |
| Of which sugar | 3.6g | | |
| Dietary Fibre | 3.0g | | |
| Protein | 11.4g | | |
| Salt | 2.2g | | |

11. Microbiology

| Parameter | At best before date |
|-----------------------|---------------------|
| Escherichia - coli | Max 10 cfu/g |
| Salmonella | Absent in 25 g |
| Staphylococcus aureus | Absent in 25 g |

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|--------------------------------|----------------|
| Streptococcus and Enterococcus | Absent in 25 g |
| Yeasts | < 20 cfu/g |
| Moulds | < 20 cfu/g |

cfu/g = colony forming unit per gram

12. Other

| | | |
|--|--|-----------------|
| The product is free from foreign bodies (glass, metal, wood, plastic): | yes | |
| Metal detection: | 2.0 mm | Fe |
| | 2.0 mm | Non Fe |
| | 3.0 mm | Stainless steel |
| Where in the production process is the metal detector installed? | On the wrapping machine as the product falls into the pack | |
| Testing frequency: | Once every hour | |
| Sieves: | yes | |
| Where in the production process is the sieve installed? | At the exit of the floor silos | |
| Testing frequency: | Once every week | |