

Delivery Details: Ambient transport

Labelling Details: Naked Foods Label with Product Description, Weight, Batch Number, Best Before date. Store in refrigerator after opening.

Shelf life: 6 Months from date of production in storage conditions as above if unopened. If opened packaging should be re-sealed and refrigerated and use within 5 days.

Minimum shelf life on delivery 70%.

Chemical & Physical Specification:

| | Sample Pot |
|--------------------------------------|-------------|
| Refractometric Solids | 23.0 - 28.0 |
| Viscosity (Modified Ford Cup Method) | 8.0 - 10.0 |
| pH | 3.2 - 3.7 |

Free from foreign bodies

RHS Colour: 23A (Target)

Microbiological Standards:

TVC < 1000 cfu/g

Yeasts < 10 cfu/g

Moulds < 10 cfu/g

Micro testing is not done for every product produced, unless required by the customer & costed into their product accordingly. Micro testing is done on between 20+ products per week and is used as an indicator on process, hygiene and site GMP. These results are used to establish the micro limits for the site as a whole. Example results available on request.

Metal Detection: 1.5mm Ferrous
1.5mm Non - ferrous
2.5 mm Stainless Steel.

HACCP FLOW CHART for all Products

Step 1. Raw Material/Packaging

RM receipt – All potential Genetically Modified raw materials (Starches, glucose, acidity regulators, xanthan etc. confirmed as GM free by supplier specs, Valid IT etc)

Step 2. Storage

Ambient Store
Packaging Store
Chilled Store (0 – 5°C)
Freezer (-18°C)

Step 3. Ingredient Addition

Debox / Unpackage; decant
Mains potable water
Rework / Reprocess
(Non-Conforming / Excess Product)

Waste removal

Step 4. Heat Processing CCP
(500 lt steam jacketed, scrape surface cooking vessel
Heating to 80°C or 90°C with 10 minutes hold / 85°C with 5 minutes hold)

Step 5. Metal Detection CCP
(Metal Detector 1.5mm Ferrous, 1.5mm Non-ferrous, 2.5mm Stainless steel)

Packaging
(Food Contact / Non-Food Contact)

Step 6. Product Packing CCP
(Filling scales) Sieving for homogenous product
2mm or 3mm

Step 7. Labelling

Step 8. Overnight Cooling

Step 9. Despatch

Product Contents:

| Free From | Yes / No | Specify | Declare |
|---------------------------------|----------|-------------------|---------|
| Artificial Antioxidants | Yes | | n/a |
| Artificial Colours | Yes | | n/a |
| Artificial Flavourings | Yes | | n/a |
| Flavour Enhancers | Yes | | n/a |
| Artificial Preservatives | No | Potassium Sorbate | Yes |
| Artificial Sweeteners | Yes | | n/a |
| GM ingredients / derivatives | Yes | | n/a |
| Egg or egg products | Yes | | n/a |
| Fish or fish products | Yes | | n/a |
| Shellfish or shellfish products | Yes | | n/a |
| Milk or milk products | Yes | | n/a |
| Peanuts/Groundnuts or products | Yes | | n/a |
| Tree Nuts or products | Yes | | n/a |
| Sesame Seed or products | Yes | | n/a |
| Celery / Celeriac or products | Yes | | n/a |
| Mustard or products | Yes | | n/a |
| Soya beans or products | Yes | | n/a |
| Sulphite (declare if > 10mg/kg) | Yes | | n/a |
| Wheat or products | Yes | | n/a |
| Gluten or products | Yes | | n/a |
| Lupin or products | Yes | | n/a |

This product is suitable for:

| | | |
|--|-----|---------------|
| Vegans | Yes | |
| Ovo- lacto Vegetarians | Yes | |
| Lactose Intolerants | Yes | |
| Kosher | No | Not certified |
| Coeliacs | Yes | |
| Made in a production area which handles Milk, Egg, Soya and Sulphites. | | |

Nutritional Details (Calculation via AlaCalc)

| | | |
|--------------------|----------|--------|
| | | g/100g |
| Protein | | 0.4 |
| Fat | | 0.0 |
| Of which saturates | | 0.0 |
| Carbohydrate | | 23.8 |
| | As Sugar | 18.9 |
| Fibre | | 0.0 |
| Salt | | 0.1 |
| Energy | kcal | 98.0 |
| | kJ | 414.0 |

Product Picture:



Additional Testing Statement

Naked Foods Limited have controls in place to assure suppliers provide materials which fully comply with all EU legislation.

- Pesticide testing - On-going testing by fruit suppliers and sampled annually by Naked Foods to verify and ensure all national MRL's are being complied to.
- Heavy Metal Testing - On-going testing by relevant materials by the supplier, which is supplied with a certificate of analysis for each delivery.
- Pathogen Testing - On-going random testing performed by Naked Foods to ensure there are no positive results or trends appearing.
- Mycotoxin Testing - for relevant products only. Annual reports are submitted by relevant suppliers to ensure MRL's are being achieved and maintained.

Health & Safety

Spillages can be washed away with water.
Skin contact is harmless - fines with water.
Not flammable.

This product complies with all UK and EC Food Regulations
Pesticide residue levels comply with EC Reg no 396/2005
Flavourings comply with EC Regulation No. 1334/2008
The Plastic Materials and Articles in Contact with Food 3008/2002

Signed:

Ian Neve

Technical Manager

Naked Foods Limited

Log of Issues-

| Issue No. | Issue Date | Reason |
|------------------|-------------------|---|
| 1 | 23.05.08 | New specification |
| 2 | 23.03.15 | Specification review |
| 3 | 14.04.16 | Change to country of origin for ingredients |
| 4 | 13.11.18 | Specification review |
| 5 | 25.07.19 | Revise packaging to sealed buckets |