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Title:Dragon Fruit Powder

General Information

| PICTURE | |
|--|---|
| DESCRIPTION | Freeze dried Dragon Fruit Powder. |
| SKU CODE | PO-DRA |
| SPEC NUMBER | SP0061 |
| LEGAL DECLARATION when used in isolation according to EU regulation 1333/2008 & Commission directives 231/2012 & 1129/2011 | Dragon Fruit |
| INGREDIENT DECLARATION | Dragon Fruit (100%). |
| RAW MATERIAL COUNTRY OF ORIGIN | China Other locations may be possible. |
| COUNTRY OF MANUFACTURE | Product is processed close to source to ensure freshness and reduce transport weight, Country may vary per batch. |

| Prepared by: | Richard Strauss | Approved by: | Richard Oliver |
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| SHELF LIFE & STORAGE | Up to 24 months from date of manufacture, Keep in a cool dry place at | | |
|----------------------|---|--|--|
| INSTRUCTIONS | ambient temperature. Once opened, use immediately, store in an air | | |
| | tight container and minimise moisture ingress. | | |
| APPLICATIONS | Food Ingredient. | | |
| DOSAGES RECOMMENDED | As required. | | |

Microbiological Limits

| TEST | MAX LIMIT | FREQUENCY OF TESTING |
|--------------------|-----------------|----------------------|
| TVC | 100,000 Cfu/g | Every batch |
| Yeasts | 2,000 Cfu/g | Every batch |
| Moulds | 2,000 Cfu/g | Every batch |
| Enterobacteriaceae | Not tested | NA |
| E Coli | 10 Cfu/g | Every batch |
| Salmonella | Negative in 25g | Every batch |
| Coliforms | 100 Cfu/g | Every batch |
| Listeria | Negative in 25g | Every batch |

Organoleptic and Quality

| _ | | | ~1 | | |
|---|-----|---------|-------|------|--------|
| U | raa | IIICT I | (nar | コイナム | ristic |
| | u | uct | CHAL | acte | IJLIL |

Free from off flavours and smells.

Foreign Body Controls e.g.Metal Detector/X-Ray/Sieve

| Control Type | Detection limit | Frequency |
|-----------------|-----------------|-------------|
| Metal Detection | Ferrous 2.5mm | Every Batch |

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Physical Properties

| Physical Property | Limit | Testing Frequency |
|-------------------|-------|-------------------|
| РН | NA | NA |
| AW | NA | NA |
| Moisture | 5% | Every batch |
| Ethanol Content | NA | NA |

Nutritional Information per 100g

| Energy | 1654 | КЈ |
|--------------------|------|------|
| Energy | 395 | Kcal |
| Carbohydrate | 79 | g |
| Of which sugars | 54 | g |
| Fat | 5.4 | g |
| Of which saturates | 0 | g |
| Protein | 7.1 | g |
| Fibre | 5 | g |
| Salt | 0 | g |

Allergen Information

Does the product contain any of the following, including <u>any</u> possible source of cross contamination or carry over?

| Allergen (Directive EU 1169/2011 Annex II) | Present in | Used on | Used on Shared | Risk of |
|--|------------|---------|----------------|---------------|
| | Product | site | Equipment | contamination |
| | | | | (Y/N) |

| D 1 1 | District Oter 1 | A | District Off |
|---------------|-------------------|--------------|----------------|
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Finished Goods Specification Sheet Title:Dragon Fruit Powder Document Ref HB3.6.1 Issue Number 1 Date of Issue 18/09/2023 Page Number 4 of 8

| Cereals containing gluten, namely: wheat, rye, | N | Υ | N | N |
|---|---|---|---|------------------|
| barley, oats, spelt, kamut or their hybridised | | | | (Used on |
| strains, and products thereof, except: | | | | supplier site in |
| wheat based glucose syrups including | | | | finished goods, |
| dextrose | | | | packed using |
| wheat based maltodextrins | | | | separate |
| glucose syrups based on barley; | | | | dedicated |
| cereals used for making alcoholic distillates | | | | equipment) |
| including ethyl alcohol of agricultural origin; | | | | |
| Crustaceans and products thereof | N | N | N | N |
| Eggs and products thereof | N | Y | N | N |
| | | | | (Used on |
| | | | | supplier site in |
| | | | | finished goods, |
| | | | | packed using |
| | | | | separate |
| | | | | dedicated |
| | | | | equipment) |
| Fish and products thereof, except: | N | N | N | N |
| fish gelatine used as carrier for vitamin or | | | | |
| carotenoid preparations; | | | | |
| fish gelatine or Isinglass used as fining | | | | |
| agent in beer and wine; | | | | |
| Peanuts and products thereof; | N | N | N | N |
| Soybeans and products thereof, except | N | Y | N | N |
| fully refined soybean oil and fat | | | | (Used on |
| natural mixed tocopherols (E306), natural | | | | supplier site in |
| D-alpha tocopherol, natural D-alpha | | | | finished goods, |
| tocopherol acetate, and natural D-alpha | | | | packed using |
| tocopherol succinate from soybean | | | | separate |
| sources; | | | | dedicated |
| vegetable oils derived phytosterols and | | | | equipment) |
| phytosterol esters from soybean sources | | | | |
| plant stanol ester produced from vegetable | | | | |
| oil sterols from soybean sources; | | | | |
| Milk and products thereof (including lactose), | N | Υ | N | N |
| except: | | | | (Used on |
| whey used for making alcoholic distillates | | | | supplier site in |
| including ethyl alcohol of agricultural origin; | | | | finished goods, |

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18/09/2023 Title:Dragon Fruit Powder Page Number 5 of 8 lactitol; packed using separate dedicated equipment) Nuts, namely Ν Ν Ν almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoinensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera),

Nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin

macadamia or Queensland nuts (Macadamia ternifolia), and products thereof, except:

| Celery and products thereof | N | N | N | N |
|---|---|---|---|---|
| Mustard and products thereof | N | N | N | N |
| Sesame seeds and products thereof | N | N | N | N |
| Sulphur dioxide and sulphites at concentrations of | N | N | N | N |
| more than 10 mg/kg or 10 mg/litre in terms of the | | | | |
| total SO ₂ which are to be calculated for products | | | | |
| as proposed ready for consumption or as | | | | |
| reconstituted according to the instructions of the | | | | |
| manufacturers | | | | |
| Lupin and products thereof | N | N | N | N |

Intolerance Information

Molluscs and products thereof

Does the product contain any of the following, including any possible source of cross contamination or carry over?

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| INTOLERANCE SUBSTANCES: | Y/N | If yes, give details |
|---------------------------------|-----|----------------------|
| Aspartame | N | |
| Additives (E' Numbers etc) | N | |
| Beef and beef derivatives | N | |
| Benzoates | N | |
| BHA/BHT | N | |
| Chicken and chicken derivatives | N | |

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| Cocoa | N | |
|---|---|--------------|
| Coriander | N | |
| Fruit and fruit derivatives | Υ | Dragon Fruit |
| Glutamate | N | |
| Legumes and Pulses | N | |
| Monosodium Glutamate (MSG) | N | |
| Pork and pork derivatives | N | |
| Synthetic Colours including Azo and Coal tar dyes | N | |
| Vegetable and Vegetable derivatives | N | |
| Vegetable Oil: | N | |
| If yes state type and source, eg. Hydrogenated, partially | | |
| hydrogenated: rapeseed, peanut, etc. | | |
| Yeast and yeast derivatives | N | |

Suitability

| | Y/N | If not, give details |
|-------------------------------|-----|----------------------|
| Vegetarians | Υ | |
| Vegans | Υ | |
| Orthodox Jewish Diet (Kosher) | Υ | (Not certified) |
| Muslim Diet (Halaal) | Y | (Not certified) |
| Diabetics | Υ | |

Genetically Modified Organisms (GMO)

| | Y/N | Details |
|---|-----|---------|
| Does the product or any of its ingredients contain any maize or soya | N | |
| products? | | |
| Does the product or any of its ingredients contain any genetically modified | N | |
| material (whether active or not) | | |
| Please identify ingredients which contain such materials | | |
| Is the product or any of its ingredients not substantially equivalent as a | N | |
| consequence of the use of genetic modification? | | |
| Please identify any such ingredient | | |
| Is the product or any of its ingredients produced from, but not containing | N | |
| any genetically modified material? | | |

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| Please identify those ingredients, which are produced from such materials. | | |
|--|---|--|
| Have genetically modified organisms been used as processing aids or | N | |
| additives used in connection with the production of these ingredients? | | |
| Please identify any such processing aids or additives | | |
| Have genetically modified organisms been used to produce processing aids | N | |
| or additives (GMO not present in aid or additive when in use) which are | | |
| subsequently used in production of this product or any of its ingredients? | | |
| Please identify any such processing aids or additives. | | |

Irradiation

| Has the product or any of the ingredients including processing aids been | No |
|--|----|
| treated with ionising radiation | |

<u>Pesticides</u>

| Pesticide residue tested for | Maximum limit | Frequency |
|--|-------------------------|------------------------|
| Pesticide detected residues comply with the legislative maximum levels (MRL's) of (EC) No 396/2005 | As per (EC) No 396/2005 | As per risk assessment |

Heavy Metals

| Test | Maximum limit | Frequency |
|---|--------------------------|------------------------|
| The product complies with legislative maximum levels in accordance with (EC) No 1881/2006 | As per (EC) No 1881/2006 | As per risk assessment |

Mycotoxins

| Test | Maximum limit | Frequency |
|------|---------------|-----------|
|------|---------------|-----------|

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| Not Tested | NA | NA |
|------------|----|----|
|------------|----|----|

Additional Information

Available in laminated foil pouches in 100g, 250g, 500g, 1kg, sizes.

Also available in bulk per kg packed in a blue bag in a box.

Available as carton size, exact packaging details may vary but in all cases will be suitable for the product.

Sign off

I declare that the information detailed on this document is believed to be correct as of the date specified below.

This product and data comply with all current UK and EU regulations.

This specification is deemed accepted by both parties if no issues have been reported to the supplier within one week.

| Supplier | | Customer |
|-----------|-------------------|-----------|
| Name | Richard Strauss | Name |
| Position | Technical Manager | Position |
| Date | 05/12/2023 | Date |
| Signature | De Frans | Signature |

| | Prepared by: | Richard Strauss | Approved by: | Richard Oliver |
|--|--------------|-----------------|--------------|----------------|
|--|--------------|-----------------|--------------|----------------|