

PRODUCT SPECIFICATION

| PRODUCT DESCRIPTION | | |
|--|--|--|
| Item Code: R30124 | Customer: INTERBRAND'S (United Kingdom) | Declarations |
| Product Name: WESTERN CASA CALIFORNIA 500g | | Product free of: <ol style="list-style-type: none"> 1. Allergens 2. Ionization 3. GMO's 4. Pesticides |
| Product Description: | Mature properly ripen hass avocados are blended with spices and additives to obtain an authentic Guacamole with a smooth texture and notes of jalapeño Pepper, garlic and onion. Particulates of red bell pepper and cilantro give this product a special visual attractive. Product must be handled under frozen conditions until its use. | |
| Ingredients: | Hass avocado 94.36%, Sugar 1.20%, Red Bell Pepper 1%, Jalapeño Pepper 1%, Salt 0.90%, Onion 0.60%, Ascorbic Acid (E300) 0.30%, Xanthan Gum (E415) 0.30%, Citric Acid (E330) 0.15%, Garlic 0.12%, Dehydrated Cilantro 0.07%.. | |
| Product complies with FDA regulation 21CFR117. The register complies with the FDA Bioterrorism Act. Product complies with Law Food European Union (White paper). Product complies with the Mexican Official Norms for Foods NOM-251-SSA1-2009. | | |

| MICROBIOLOGICAL STANDARDS | | | |
|--|--------------|----------|--------------|
| MICROBIOLOGICAL | TEST METHOD | STANDARD | TOLERANCE |
| Standard Plate Count | AOAC 990.12 | | ≤10,000CFU/g |
| Total Coliform | AOAC 991.14 | | ≤1,000 CFU/g |
| Yeast | AOAC 997.02 | | ≤300 CFU/g |
| Mold | AOAC 997.02 | | ≤300 CFU/g |
| Escherichia .coli | AOAC 991.14 | Neg/10g | |
| S.aureus | AOAC 2003.11 | | <100 CFU/g |
| Salmonella sp. | AOAC 989.13 | Neg/25g | |
| Listeria sp. | AOAC 960701 | Neg/25g | |
| Frequency – Every batch of 570 kg for all the above microbiological standards | | | |

| CHEMICAL & PHYSICAL STANDARDS | | | |
|-------------------------------|-------------------|--|---------------|
| QUALITY FACTORS | METHOD | TARGET | TOLERANCE |
| pH | AOAC 981.12 | 4.65 | +/- 0.15 |
| % Salt | AOAC 937.09 | 1.25 | +/- 0.10 |
| % Moisture | AOAC 985.14 | 72 | +/- 8 |
| % Chunk | ¼" Screen | 15-25 % | - |
| Viscosity | AOAC 967.16 | 45,000 | +/-15,000 cps |
| Color | Visual | Green | - |
| Oil | | 18 | +/- 6 |
| Foreign matter | Vegetables pieces | No more than 5 pieces bigger than 10 mm in sample of 454 g | |

| PHYSICAL FACTORS (ACTUAL PRODUCT) | | | | | |
|---|---------------|---------------------------------|--------------------------|-----------------------------------|---------|
| FOREIGN MATERIAL | | | | TOLERANCE | |
| *Metal, Filth, Wood, Glass, Rodent hair, dead insects, glass etc. | | | | Prohibited | |
| *Metal detection equipment calibration required on an hourly basis. | | | | | |
| Ferrous (magnetic) | | | | 4.0 mm | |
| Non Ferrous (non magnetic) | | | | 5.0 mm | |
| Stainless Steel (non magnetic) | | | | 5.0 mm | |
| DEFECTS | TYPE | TOLERANCES | METHOD | SHELF LIFE | |
| Discoloration | Browning | ≤5% | Visually | Frozen product -18°C (0°F) | 2 years |
| Leakers | Bad seals | ≤5% | Visually/Water immersion | Refrigerated to 7°C (45°F) sealed | 7 days |
| Skins in product | Skins of 5 mm | No more than 5 pieces per pound | Visually | Refrigerated to 7°C (45°F) Open | 3 days |

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| CODE DATE FORMAT | |
|---|---|
| <p>Last digit of the year Julian calendar day Time Y DDD ## 0 265 C= Year 2020/265 day of the year/ C Batch</p> | <p>BEST BY CODE PRINTED IN OUTERCARTON: DD/MM/YYYY Printed in English</p> |

| PACKAGING & TRANSPORTATION | | | |
|----------------------------|---------------------------------------|-------------------------------------|--|
| PACKING MATERIAL | | CASE PACK | SPECIFICATION |
| Inner packing | HDPE Tub and lid | Net Case Weight: | 6.0 kg |
| Dimensions | N/A | Gross Case Weight | 6.27 kg |
| Outer packing | Corrugated carton kraft | Pallet High: | 2.02 m |
| Case Dimensions: | Height:17cm Width:24cm Large: 35.5 cm | Cases per Pallet: | 132 |
| Count / Case | 12x500 g | Cases per layer | 12 |
| | | Net Weight | 792 kg |
| | | Gross Weight | 828 kg |
| | | Temperature Requirements | < than -18°C (°0 F) |
| | | Liner/Case Description | Kraft (printed) |
| | | Closure For Case & Individual Unit: | No staples, metal ties, nails or other metallic devices allowed. |

TRACEABILITY SYSTEM

We control the traceability using production code in every product individually (bag or tub), packed product (carton) that we produce and making a mock recall exercise annually.

| NUTRITIONAL INFORMATION: | | | |
|--|-----------|----------------|---------|
| Nutrition Facts | | | |
| Serving Size | 100 g | | |
| Servings Per Container | | | |
| Amount Per Serving | | | |
| Kcal | 230 | KJ | 962.96 |
| | | % Daily Value* | |
| Total Fat | 23 g | | 36 % |
| Saturated Fat | 4 g | | 19 % |
| Trans Fat | 0 g | | |
| Cholesterol | 0 mg | | 0 % |
| Salt | 0.95 g | | 16 % |
| Total Carbohydrate | 3 g | | 1 % |
| Fiber Diet | 3 g | | 14 % |
| Sugar | 0 g | | |
| Proteins | 3 g | | |
| Vitamin A | | | 0 % |
| Vitamin C | | | 8 % |
| Calcium | | | 8 % |
| Iron | | | 6 % |
| *Percent Daily Values are based on a 2,000 kilocalorie diet. Your daily values may be higher or lower depending on your calorie needs. | | | |
| | Calories: | 2,000 | 2,500 |
| Total Fat | Less than | 65g | 30g |
| Saturated fat | Less than | 20g | 25g |
| Cholesterol | Less than | 300mg | 300 mg |
| Sodium | Less than | 2400mg | 2400 mg |
| Total Carbohydrate | | 300g | 375 g |
| Dietary Fiber | | 25g | 30g |
| <small>Code of Federal Regulations. Food and Drugs. U.S.A. 2004</small> | | | |

PRODUCT SPECIFICATION

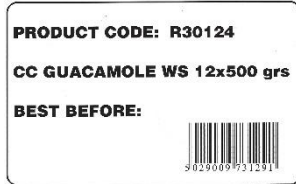
LABELING SYSTEM

Primary packing: Labelled in lid and tub as image or printed.

Secondary packing: Every case must have 1 label in frontal part to the case as image.

CONTAINER LABEL

OUTER CARTON LABEL




CHANGES DESCRIPTION

1. New artwork of label in lid changed by customer.
2. New artwork of label was included in plastic tub by customer.
3. Updated the foreign materials detection for Ferrous (magnetic) 4.0 mm, Non Ferrous (non magnetic) 5.0 mm, Stainless Steel (non magnetic) 5.0 mm
4. Updated product specification by date. 23/01/2020.

AUTHORIZATION

The supplier agrees to supply product that complies with all the details contained in this specification and with the current US FDA food legislation and it is understood that product may be rejected by **INTERBRAND'S** should product not comply with this specification on delivery.

The customer **INTERBRAND'S** is responsible for informing **AVO-KING S.A de C.V.** of any proposed changes to this specification. In other way, the company delimits itself of any responsibility. This specification is confidential and may not be divulged to a 3rd party without permission from **AVO-KING S.A de C.V.**

| SIGNATURE On behalf of the Supplier | | SIGNATURE On behalf of Customer | |
|--|---|------------------------------------|----------------|
| NAME | Itzia Gonzalez | NAME | David Johnston |
| POSITION | Research and Development | POSITION | CEO Intebrands |
| SIGNATURE |  | SIGNATURE | |
| DATE | 23/01/2020 | DATE | |