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| | YOGURT PASCUAL GREEK STYLE WITH VAINILLA | |

PRODUCT DESCRIPTION

Yogurt Pascual Greek Style With Vainilla is a long-life pasteurised product. Fermented Yogurt (a blend of *Lactobacillus bulgaricus* and *Streptococcus thermophilus*) is used for fermentation. The finished yogurt is pasteurised before aseptic packaging in order to guarantee a long-life under ambient temperature.

Produced by

CALIDAD PASCUAL S.A.U.; Carretera de Palencia s/n; 09400- ARANDA DE DUERO (Burgos); SPAIN.

Food Industry Registration Number

ES-15.00220/BU

Legal denomination

Pasteurized Yogurt after fermentation with Vanilla And Cream



LABELLING

Ingredients: Pasteurised whole milk (75%), pasteurised cream (8,9%), sugar, vanilla preparation (dextrose, flavouring, vanilla pod extract (0,015%), colour: carotenes (E-160a i)), modified starch (E-1422), milk proteins, beef gelatin and lactic Cultures (milk). **Allergens in bold.**



| Nutrition Information per 100 g | |
|---------------------------------|--------------------------|
| Energy | 544 Kj |
| | 130 Kcal |
| Fat | 6,3 g |
| | of which saturates 4,4 g |
| Carbohydrates | 15 g |
| | of which sugars 13 g |
| Protein | 3,3 g |
| Salt | 0,10 g |

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PHYSICAL AND CHEMICAL PARAMETERS

| | | |
|-------------------|-------------|-------------|
| Ph: | 4.25 - 4.35 | Ph Units |
| Viscosity | 16000 | (cP) (25°C) |
| Total Dry Extract | 24.59-25.59 | % |

MICROBIOLOGICAL PARAMETERS

| Parameters | Values | | |
|-------------------------------------|---------|-----------|---------|
| | Minimum | Objective | Maximum |
| Listeria monocytogenes (u.f.c./25g) | | Absence | |
| Escherichia coli (u.f.c./g) | | Absence | |
| Coliformes (u.f.c./g) | | Absence | |
| Total microorganisms (u.f.c./g) | | | 100 |
| Yeasts and molds (u.f.c/g) | | Absence | |

ORGANOLEPTIC PARAMETERS

| Parameters | Value |
|------------------|------------------------|
| Smell and flavor | Characteristic Vanilla |

ADDITIONAL DECLARATIONS

Allergens as listed in Annex II to Regulation (EU) No. 1169/2011 (FIC):

| | |
|---|-----|
| Cereals containing gluten | NO |
| Crustaceans and products thereof | NO |
| Eggs and products thereof | NO |
| Fish and products thereof | NO |
| Peanuts and products thereof | NO |
| Soybeans and products thereof | NO |
| Milk and products thereof (including lactose) | YES |
| Nuts | NO |
| Celery and products thereof | NO |
| Mustard and products thereof | NO |
| Sesame seeds and products thereof | NO |
| Sulphur dioxide and sulphites | NO |
| Lupins and products thereof | NO |
| Molluscs and products thereof | NO |



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ADDITIVES listed in Union list of food additives approved for use in foods, in compliance with current E.U. regulations:

Stabiliser: Modified starch E-1422

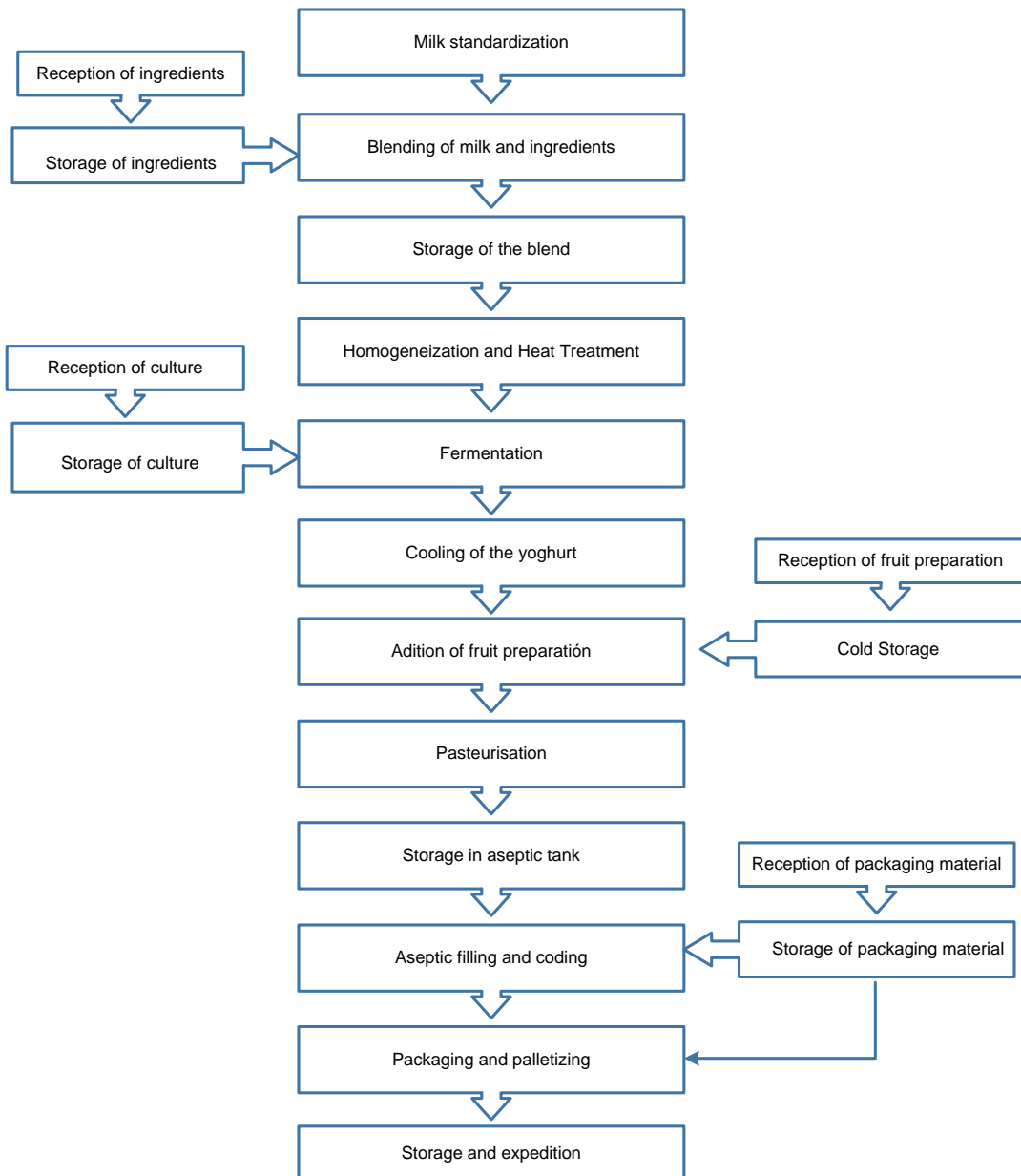
colour: carotenes E-160a i


Free of GMO's (Genetically Modified Organisms) in compliance with current E.U. regulations.

This product has NOT BEEN IRRADIATED. NO CONTAIN GLUTEN < 20 ppm

TECHNICAL INFORMATION

PROCESS FLOW



| | | |
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SHELF LIFE

From day of manufacture: 274 days.

Once opened, keep refrigerated and consume within 24 hours.

LOT IDENTIFICATION

CUPS

PD: YYYY-XX-DD HH:MM LN

ED: YYYY-XX-DD E DDD Y S BB

PACK COVER

PD: YYYY-XX-DD E

ED: YYYY-XX-DD DDD Y S

PD: production date; DD: day; XX: month; YYYY: year; HH: production hour; MM: production minute; S: week day; LN: filling line; ED: Best before day; E: filling machine; DDD: Julian day of packaging; Y: last figure of the packaging year; BB: filling nozzle.

COMMERCIAL PRESENTATION

Sale Unit: Packs with 4 units of 125 g

Conditioning:

Trays with 2x3 packs of 4 units.


Pallets: For 125g cups: 198 trays (9 trays/layer x 22 layers) or 176 trays (8 trays/layer x 22 layers)

STORAGE, DISTRIBUTION AND SALE

Special conditions are not necessary regarding to storage and expedition, although it's recommended to avoid high temperatures. Do not freeze.


REGARDING TO FOOD SAFETY, THIS PRODUCT IS IN COMPLIANCE WITH EUROPEAN AND SPANISH CURRENT LEGISLATION

All the ingredients used, at the mentioned doses, are harmless and safe for the consumer health. Technical sheets are available for all the ingredients including their features, composition and content of allergens, pollutants as heavy metals, mycotoxins, GMO's and pesticides. Furthermore, all the packaging materials in contact with the food are food-grade certified.

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APPLIED LEGISLATION

- Decree 2484/1967 text of the Spanish Food Code.
- R.D. 1808/1991: It regulates the mentions or marks that allow to identify the batch to which a food product belongs.
- R.D. 930/1992: by which the Standard of labeling on nutritional properties of food products and successive modifications is approved.
- R.D. 2001/1995, approving the positive list of coloring additives authorized for use in the elaboration of food products, as well as their conditions of use, and successive modifications.
- R.D. 1334/1999: General rule for labeling, presentation and advertising of food products and successive modifications.
- R.D. 179/2003, of February 14, which approves the Quality Standard for yogurt or yoghurt.
- Regulation (EC) 852/2004 on the hygiene of foodstuffs and successive modifications.
- Regulation (EC) 853/2004 laying down specific rules for the hygiene of foodstuffs of animal origin and successive modifications.
- Regulation 2073/2005: Regarding the microbiological criteria applicable to food products.
- R.D. 640/2006, by which certain conditions of application of the provisions are regulated
- Community in matters of hygiene, production and marketing of foodstuffs.
- Regulation (EC) 1924/2006 concerning the nutritional and healthy declarations of food.
- Regulation (EC) 1925/2006 on the addition of vitamins, minerals and certain other substances to food.
- Regulation (EC) 1234/2007 of the Council of October 22, 2007, by which an organization is created common agricultural markets and specific provisions are established for certain products agricultural.
- R.D. 1728/2007: Basic regulation of control that must be fulfilled by the operators of the dairy sector.
- R.D. 1801/2008: Standard concerning nominal quantities for packaged products and for the control of its effective content.
- Regulation (EC) No 1333/2008 on Food Additives Aryans
- R.D. 1669-2009, which modifies the labeling rule on the nutritional properties of food products, approved by Royal Decree 930/1992.
- Regulation (EC) No. 1170/2009, amending Directive 2002/46 / EC of the European Parliament and of the Council and Regulation (EC) No 1925/2006 of the European Parliament and of the Council as regards to lists of vitamins and minerals and their forms that can be added to foods, including Food Complements
- Regulation 1169/2011 on food information provided to the consumer
- Regulation 1129/2011 by which Annex II of Regulation 1333/2008 is modified to establish

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a list of Union food additives.

- Regulation 432/2012, which establishes a list of authorized property declarations healthy foods other than those related to the reduction of the risk of disease and development and children's health
- Regulation 931/2011 on the traceability requirements established by the Regulation 178/2002 for foods of animal origin.

