

| Product Name                 | Trade Unit Format | Entity + Range<br>(*Storm)<br>(**UpAge) | Product code | Supplier product code | EAN code outer case/ Trade Unit | EAN code Consumer Unit |
|------------------------------|-------------------|---|--------------|-----------------------|---------------------------------|------------------------|
| Apple Rice<br>Cake<br>Clouds | 40g e             | BTS                                     | 804120       | 314683 –<br>BP 74127  | 05024121804922                  | 5024121804120          |
|                              | 30g e             | BTS                                     | 813122       | 314681<br>BP 74127    | '05024121813924                 | 5024121813122          |

## 1.0 CONTACT INFORMATION

|                     |  |          |  |
|---------------------|--|----------|--|
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| Procurement Contact | Uri Rana-Bennett   | Position | Procurement, Buyer Finished Goods  |
| Telephone No        | +44 7900 917952  | Email    | <a href="mailto:uri.rana-bennett@organix.com">uri.rana-bennett@organix.com</a> |

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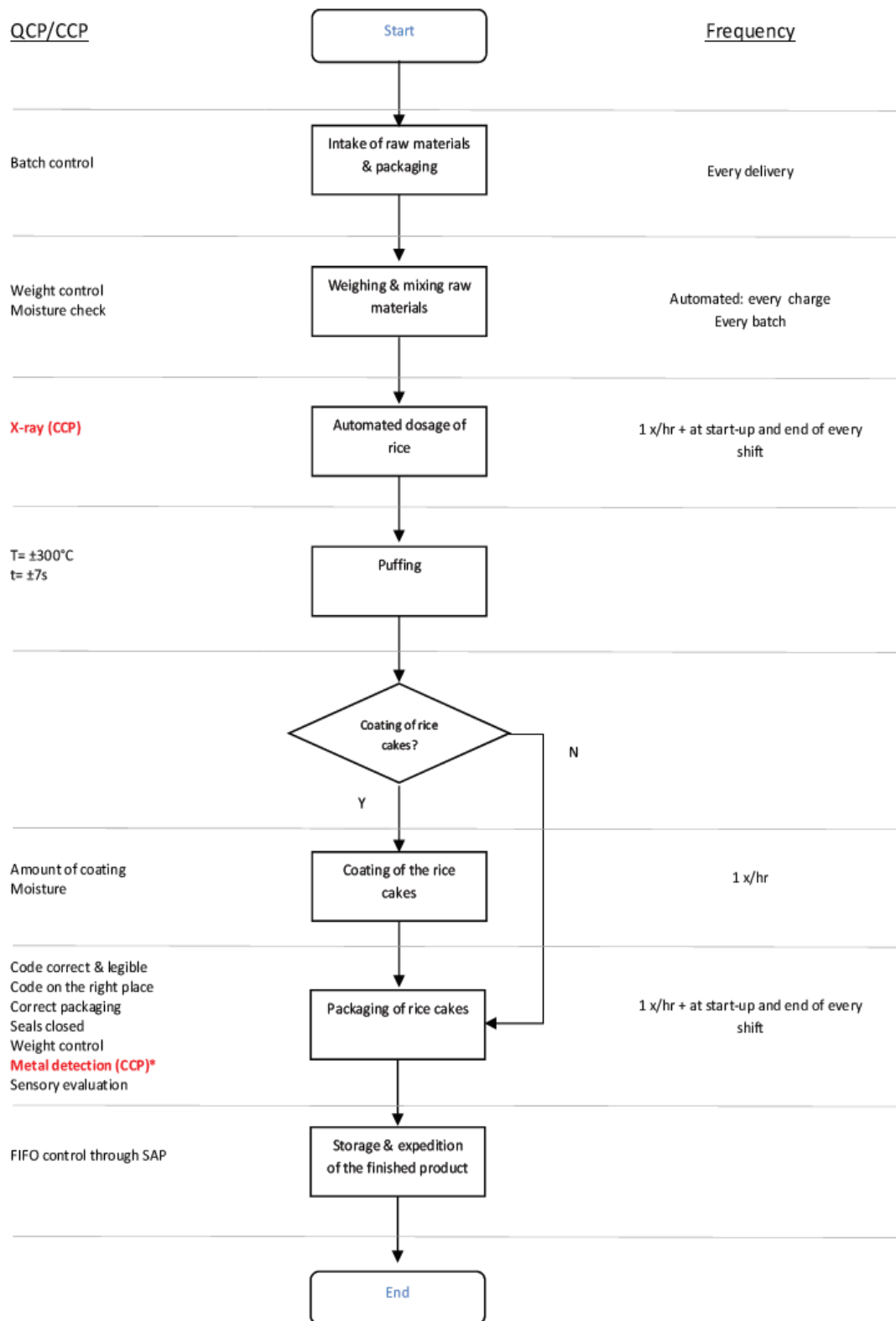
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## 2.0 PROCESS DESCRIPTION

### 2.1 Process Flow Diagram



## 2.2 CCP Controls

| Name of CCP                  | Limits  | Monitoring | Frequency | Corrective Actions  |
|------------------------------|---|------------|-----------|---|
| Metal detection (ccp1)       | Fe: 1.5 mm<br>N-Fe: 1.5 mm<br>SS: 2.0 mm      | Test       | 1x/hour   | When metal detector rejects product immediately capture the reject and place all product since the last test check on quality hold. Rerun the rejects through the detector to locate the metal that set off the detector. Inspect the metal and determine if it is likely to have come from processing machinery. If so, stop line and locate area of loss. Make appropriate line repairs before returning to production. If metal is determined to be from raw materials, performing test check of detector. Once detector is performing as designed resume production. Ensure all actions taken and detections are noted in the record book and signed off on shift change. |
| X-ray on raw material (CCP2) | Glass : 2 mm<br>SS: 1.0 mm<br>Plastic: 2.0 mm | Test       | 1x/hour   | If one of the plates is not ejected at the hourly control, production is stopped. All rejects from the device since the last control are checked for deviating foreign bodies. All rejects are stored for 24 hours (1 bucket/hour). All actions/checks are recorded and signed off.   |

## 3.0 PRODUCT FORMULATION

Recipe based on the mixing bowl:

|                         |             |
|-------------------------|-------------|
| White rice              | 85.0%       |
| Apple juice concentrate | 13%         |
| Water                   | 1.8%        |
| Cinnamon powder         | 0.2%        |
| Thiamin (vitamin B1)*   | <0.1%       |
| <b>TOTAL</b>            | <b>100%</b> |

Final ingredient declaration:

|                         |             |
|-------------------------|-------------|
| Rice                    | 86.7%       |
| Apple juice concentrate | 13%         |
| Cinnamon powder         | 0.2%        |
| Thiamin (vitamin B1)*   | <0.1%       |
| <b>TOTAL</b>            | <b>100%</b> |



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## 4.0 COMPLIANCE

### N.B for UpAge foods this section is not applicable

There are specific legislative requirements applicable to baby food for infants and young children. Where agreed, the following legislation must be applied to the finished product to be marketed for infants and young children. Control of the raw materials may be required to achieve this in addition to compliance with agreed testing schedule.

**For other markets and brand owners, please ensure you are fully aware of the requirements in your countries for the sale of foods intended for infants and young children and risk assess the following compliance data and supporting information.**

- Commission Directive [609/2013] *formally 2006/125/EC* on processed cereal-based foods and baby foods for infants and young children (*for children up to 36 months of age*).
- Commission Regulation (EC) No 1881/2006 on Contaminants.

### 4.1 Nutrition

Please refer to the Nutrition supporting document for additional information. This can be found on the Sharepoint site.

| Typical Values     | Per 100 g      | Method of Analysis<br>(If calculated indicate source of information)                               |
|--------------------|----------------|--|
| Energy (kJ/kcal)   | 1647kJ/388kcal | Calculated – information provided by CB , from raw material specifications and historical analysis |
| Fat                | 0.8g           |  |
| of which saturates | <0.1g          |  |
| Carbohydrate       | 88.5g          |  |
| of which sugars    | 7.8            |  |
| Fibre              | 0.6g           |  |
| Protein            | 6.3g           |  |
| Salt               | 0.08g          |  |
| Thiamin            | 1mg            |  |



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### Values used on artwork labels

| Typical Values     | Typical value per 100g | Typical value per portion(2 cakes) |
|--------------------|------------------------|------------------------------------|
| Energy (kJ/kcal)   | 1647kJ/388kcal         | 68kJ/16kcal                        |
| Fat                | 0.8g                   | <0.5g                              |
| of which saturates | <0.1g                  | <0.1g                              |
| Carbohydrate       | 88.5g                  | 3.6g                               |
| of which sugars    | 7.8g                   | 0.4g                               |
| Fibre              | 0.6g                   | <0.1g                              |
| Protein            | 6.3g                   | 0.1g                               |
| Sodium             | 0.03g                  | <0.01g                             |
| Salt               | 0.08g                  | <0.01g                             |
| Thiamin            | 1mg                    | 0.04mg                             |

## 4.2 Contaminants

For customers, please refer to the **Contaminant Limits** document for specific information about contaminant levels in this food. This can be found on the HERO Sharepoint site.

**Please note there are specific foods within the Organix range which do not fit into the food categories as defined by babyfood legislation and as such may not fully conform to the nutrition or contaminant requirements.**

**For all other markets and brand owners, please ensure you are fully aware of the requirements in your countries for the sale of foods intended for infants and young children and undertake a risk assessment.**

**For further information please contact Organix Technical team.**

## 4.3 Due-Diligence Testing

Organix will undertake testing according to our sampling plan to ensure that our foods comply with both the agreed finished product specification and the legislation.

Testing is not completed on every batch NOR every food within a product category, but at a frequency throughout the year determined by risk.

We expect our Finished Goods Suppliers to undertake a testing regime as agreed in the testing schedule.



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## 5.0 FOOD INTOLERANCE DATA

Food intolerance data can be passed on to the Food Standards Agency, Department of Health, doctors, dieticians and customers with specific dietary needs or illnesses. It is vitally important that the information supplied is correct, and that no unauthorised changes are made to ingredients or recipes.

### 5.1 Allergen Information

| Contains   | In this Product | In factory | Produced on same line as Organix | If YES then state actual source/origin   |
|--|-----------------|------------|----------------------------------|--|
| Meat and Meat Products   | No              | No         | No                               |  |
| Beef and Beef products   | No              | No         | No                               |  |
| Poultry and Poultry Products   | No              | No         | No                               |  |
| Fish and Shellfish Products  | No              | No         | No                               |  |
| Mechanically Recovered Meat  | No              | No         | No                               |  |
| Milk (cow, goat, sheep)  | No              | Yes        | No                               | Cow  |
| Milk Solids, non fat solids  | No              | No         | No                               |  |
| Milk Powders   | No              | Yes        | No                               | Milk chocolate   |
| Cream / Artificial Cream   | No              | No         | No                               |  |
| Cheese, Cheese Powder  | No              | No         | No                               |  |
| Yoghurt, Yoghurt Powder  | No              | Yes        | No                               | White chocolate  |
| Butter   | No              | No         | No                               |  |
| Margarine  | No              | No         | No                               |  |
| Trans Fatty Acids  | No              | No         | No                               |  |
| Whey and derivatives   | No              | No         | No                               |  |
| Casein and derivatives   | No              | No         | No                               |  |
| Lactose  | No              | Yes        | No                               | Milk chocolate and white chocolate   |
| Egg and derivatives  | No              | No         | No                               |  |
| Gluten   | No              | No         | No                               |  |
| Wheat and derivatives  | No              | No         | No                               | Gluten free factory  |
| Rye and derivatives  | No              | No         | No                               |  |
| Barley and derivatives   | No              | No         | No                               |  |
| Oats and derivatives   | No              | No         | No                               |  |
| Maize/corn and derivatives   | No              | Yes        | No                               | corn   |
| Breadcrumbs  | No              | No         | No                               |  |
| Rusk   | No              | No         | No                               |  |
| Soya and derivatives   | No              | No         | No                               |  |
| Peanuts , Peanut oil and derivatives   | No              | No         | No                               |  |
| Tree nuts and nut oils (except coconut & palm)                                       | No              | No         | No                               |  |
| Tree Nuts (whole pieces)   | No              | No         | No                               |  |
| Sesame Seeds and Seed Oil<br>Other seeds and Seed oil<br>(excl spices & fruit seeds) | No              | Yes        | Yes                              | Sesame used in large rice cake production, put into rice blending drum only, does not enter small rice cake puffing line |
| Yeast  | No              | No         | No                               |  |
| Added salt   | No              | Yes        | No                               |  |
| Added sugar  | No              | Yes        | No                               |  |



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|                          |     |     |     |                                     |
|--------------------------|-----|-----|-----|-------------------------------------|
| Added starch             | No  | No  | No  |                                     |
| Alcohol                  | No  | No  | No  |                                     |
| Celery and products of   | No  | No  | No  |                                     |
| Mustard and products of  | No  | No  | No  |                                     |
| Lupin and products of    | No  | No  | No  |                                     |
| Molluscs and products of | No  | No  | No  |                                     |
| Non-organic material     | Yes | Yes | Yes | Thiamin, include into spraying drum |

## 5.2 Additives Information

| Contains   | Yes | No | If 'YES' state source |
|--|-----|----|-----------------------|
| Antioxidants   |     | X  |                       |
| Colourings: - natural<br>- nature identical<br>- artificial  |     | X  |                       |
| Flavourings: - natural<br>- nature identical<br>- artificial |     | X  |                       |
| Preservatives  |     | X  |                       |
| Artificial sweeteners (eg aspartame, sorbitol)               |     | X  |                       |
| Flavour enhancers (eg MSG, L-glutamic acid)                  |     | X  |                       |
| BHA E320/BHT E321  |     | X  |                       |
| Benzoates  |     | X  |                       |
| Sulphur Dioxide  |     | X  |                       |
| Other Additives (E Numbers)                                  | X   |    | Thiamin               |
| Irradiation  |     | X  |                       |
| Pesticides (<0.01mg/Kg)                                      |     | X  |                       |

## 5.3 Special Dietary Information

| This Recipe is Suitable For:   | Yes | No | If 'NO' state source |
|--|-----|----|----------------------|
| Ovo-Lacto Vegetarians<br>(Free from all animal products with the exception of eggs, milk, milk products and honey. Free from all products and by-products of the fishing industry) | X   |    |                      |
| Vegans<br>(Free from all animal products and by-products including eggs, milk, milk products and honey. Free from all products and by-products of the fishing industry)            | X   |    |                      |
| Coeliacs<br>(Free from protein derived from wheat, barley, rye and oats)   | X   |    |                      |
| Milk Allergy Sufferers   | X   |    |                      |
| Lactose Intolerants (dairy/milk origin)  | X   |    |                      |
| Nut Allergy Sufferers  | X   |    |                      |
| Sesame Allergy Sufferers   | X   |    |                      |



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|                       |   |  |  |
|-----------------------|---|--|--|
| Egg Allergy Sufferers | X |  |  |
|-----------------------|---|--|--|

#### 5.4 Genetic Modification

All raw materials must be certified as GMO-free in accordance with current food legislation (EC Regulation 1829/2003 and 1830/2003). Organix to be informed if processing aids, carry-over additives and carriers that originate from GMO have been used.

|  | Yes | No | If 'YES' state source and GM status (PCR –ves/not known) |
|--|-----|----|--|
| Is the product GM free?  | X   |    | ***Move to section 7.0***                                |
| Does the product contain any soya components or their derivatives/carriers?                                      |     | X  |  |
| Does the product contain any maize components or their derivatives/carriers?                                     |     | X  |  |
| Is the product prepared using GM derived enzymes or cultures eg chymosin in vegetarian cheese production?        |     | X  |  |
| Does the product contain any other ingredients which could be derived from a GM source other than maize or soya? |     | X  |  |

#### 6.0 ORGANIC ACCREDITATION

Finished Goods Supplier is responsible for maintaining their own organic certification.

#### 7.0 PRODUCT IDENTIFICATION

| Total shelf life from day of production (in months): 12 months                                 |  |                              |                       |
|--|--|------------------------------|-----------------------|
| Is the product packaged in a protective atmosphere Y/N: N<br>If Yes please detail gas mix: N/A |  |                              |                       |
| BATCH CODING:  |  |                              |                       |
| Code   | Layout of Code   | Location                     | Method of application |
| BBD  | dd/mm/yy ( example : 28/03/2014)   | Back of pack and side of SPR | Ink jet printer       |
| Date of Manufacturing  | HYYDDDB HH:MM (H Prod Site - YY =year - DDD=Julian - B=prod line – HH = production time (hour) – MM = production time (minute) | Back of pack and side of SPR | Ink jet printer       |



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