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|  | QUALITY MANAGEMENT SYSTEM 3.0 FOOD SAFETY & QUALITY MANAGEMENT SYSTEM | Issue No: 1 |
| | | Issue Date: 12/10/21 |
| F3.6a | Product Specification | Page: Page 1 of 7 |

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| PRODUCT NAME | BROWNIE CAKE SLICE |
| PRODUCT CODE | LCASBR01001 |
| PRODUCT DESCRIPTION | Brownie sponge cake topped with chocolate icing and chocolate fudge |
| PACK QUANTITY | 1x 24 portions |
| PRODUCT STATE | FROZEN |
| SHELF LIFE ON DEFROST | 7 DAYS |
| PRODUCT PACKAGING | DELIVERED IN SOLID FOOD GRADE CARDBOARD BOX |
| COUNTRY OF MANUFACTURE | UK |

| | |
|-------------------------|---|
| PRODUCTION SITE | TAVISTOCK INDUSTRIAL ESTATE, GORTON, MANCHESTER |
| SUPPLIER ADDRESS | DESTINY FOODS DESTINY HOUSE, PRESTON STREET, MANCHESTER, M18 8DB |
| CONTACT NUMBER | 0844 856 0911 |

ISSUE NO: 1

ISSUE DATE: 29.07.2022

REVIEWED DATE:

| | | |
|---|--|-----------------------------|
|  <small>Innovation in patisserie & fine foods</small> | QUALITY MANAGEMENT SYSTEM 3.0 FOOD SAFETY & QUALITY MANAGEMENT SYSTEM | Issue No: 1 |
| | | Issue Date: 12/10/21 |
| F3.6a | Product Specification | Page: Page 2 of 7 |

RECIPE, RAW MATERIALS & ALLERGENS

| ING CODE | INGREDIENTS | % AMOUNT PER 100g | COUNTRY OF ORIGIN |
|----------|--|-------------------|-------------------------|
| ING 2460 | Brownie Cake Base Cake Brownie Mix, (Sugar, Wheat Flour (Wheat Flour, Calcium Carbonate, Niacin, Iron, Thiamine), Vegetable Oils: Palm, Rapeseed; Fat Reduced Cocoa Powder (6.2%), Pregelatinized Starch, Egg White Powder, Cocoa Mass (0.6%), Salt, Flavouring (Milk), Dried Glucose Syrup, Emulsifier: Lactic Acid Esters Of Mono- And Diglycerides Of Fatty Acids, Propane-1,2-Diol Esters Of Fatty Acids, Mono- And Diglycerides Of Fatty Acids; Raising Agent: Sodium Carbonates, Skimmed Milk Powder | 75 | China, India, UK |
| ING 1748 | Chocolate Fudge Icing Sugar, Palm Oil, Water, Glucose Syrup, Fat Reduced Cocoa Powder, Humectant E420, Sweetened Condensed Milk , Emulsifiers: E475, E471, E473; Colour: E172; Salt, Acid: E334; Preservative: E202 | 16 | Belgium |
| ING 1842 | Water Potable Mains | 12 | UK |
| ING 2155 | Chocolate Icing Sugar, Water, Glucose Syrup, Non-Hydrogenated Coconut Fat, Cocoa Powder, Humectant E420ii, Preservative E202, Acid: E330, Emulsifiers E471 | 9 | TBC |
| ING 1529 | Walnut Pieces | 5 | TBC |
| ING 1936 | Trennaktiv PR100 Releasing Agent And Surface Oil Vegetable Oils: Rapeseed, Sunflower; Propellant: (Butane, Propane, Isobutane, Carnauba Wax), Emulsifier: Lecithin's; Antioxidant: Tocopherol-Rich Extracts. | 0.4 | TBC |
| | | | |
| | | | |
| | | | |

| Ingredient Listing |
|--|
| Brownie Cake Base (75%)(Cake Brownie Mix, (Sugar, Wheat Flour (Wheat Flour, Calcium Carbonate, Niacin, Iron, Thiamine), Vegetable Oils: Palm, Rapeseed; Fat Reduced Cocoa Powder (6.2%), Pregelatinized Starch, Egg White Powder, Cocoa Mass (0.6%), Salt, Flavouring (Milk), Dried Glucose Syrup, Emulsifier: Lactic Acid Esters Of Mono- |

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| | | Issue Date: 12/10/21 |
| F3.6a | Product Specification | Page: Page 3 of 7 |

And Diglycerides Of Fatty Acids, Propane-1,2-Diol Esters Of Fatty Acids, Mono- And Diglycerides Of Fatty Acids; Raising Agent: Sodium Carbonates, Skimmed **Milk** Powder); Chocolate Fudge Icing (16%)(Sugar, Palm Oil, Water, Glucose Syrup, Fat Reduced Cocoa Powder, Humectant E420, Sweetened Condensed **Milk**, Emulsifiers:E475, E471, E473; Colour:E172; Salt, Acid:E334; Preservative:E202;Water, Chocolate Icing (8.8%)(Sugar, Water, Glucose Syrup, Non-Hydrogenated Coconut Fat, Cocoa Powder, Humectant E420ii, Preservative: E202; Acid:E330; Emulsifiers: E471; Walnut Pieces (**Nuts**), Trennaktiv PR100 Releasing Agent And Surface Oil, Vegetable Oils: Rapeseed, Sunflower; Propellant: Butane, Propane, Isobutane, Carnauba Wax; Emulsifier: Lecithin's; Antioxidant: Tocopherol-Rich Extracts).

| DIETARY SUITABILITY OF PRODUCT: | | |
|---------------------------------|----------|---------------|
| DIET TYPE | SUITABLE | COMMENTS |
| VEGETARIANS | YES | |
| VEGANS | NO | EGG, MILK |
| COELIAC | NO | GLUTEN |
| KOSHER | NO | NOT CERTIFIED |
| HALAL | NO | NOT CERTIFIED |

| PRODUCT ALLERGEN INFORMATION: | | | |
|--|------------|---|--------------------|
| ALLERGENS | IN PRODUCT | SOURCE | PRESENT IN FACTORY |
| PEANUTS | NO | | YES |
| NUTS | YES | Walnut Pieces-Nuts | YES |
| EGGS OR EGG PRODUCTS | YES | Eggs | YES |
| MILK OR MILK PRODUCTS | YES | Skimmed Milk Powder (Milk) Flavouring (Milk) | YES |
| SESAME | NO | | NO |
| CEREALS CONTAINING GLUTEN (WHEAT/ RYE/ BARLEY/ OATS/ SPELT/ KAMUT OR HYBRIDISED STRAINS) | YES | Wheat Flour-Wheat Flour | YES |
| SOYA OR SOYA PRODUCTS | NO | | YES |
| SULPHITES OR SULPHUR DIOXIDE >10mg | NO | | YES |
| CELERY OR CELERY PRODUCTS | NO | | NO |
| MUSTARD OR MUSTARD PRODUCTS | NO | | NO |
| CRUSTACEANS | NO | | NO |
| FISH OR FISH PRODUCTS | NO | | NO |
| LUPIN | NO | | NO |
| MOLLUSC | NO | | NO |

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|---|--|----------------------|
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| | | Issue Date: 12/10/21 |
| F3.6a | Product Specification | Page: Page 4 of 7 |

MICROLOGICAL AND NUTRITIONAL INFORMATION

| MICROBIOLOGICAL TARGET FOR PRODUCT: | | |
|-------------------------------------|--------------|----------------|
| TEST | SATISFACTORY | UNSATISFACTORY |
| ACC | $<10^5$ | $\geq 10^6$ |
| ENTERO | $<10^2$ | $\geq 10^4$ |
| E. COLI | <20 | ≥ 100 |
| SALMONELLA | ND 25g | DETECTED |
| LISTERIA SPP | ND 25g | DETECTED |
| C. PERFRINGENS | <20 | $\geq 10^4$ |
| B. CEREUS | $<10^3$ | $\geq 10^5$ |
| S. AUREUS | <20 | ≥ 100 |

| NUTRITIONAL INFORMATION | PER 100g | PER PORTION (XG) |
|-------------------------|----------|----------------------|
| ENERGY (Kcal) | 386 | |
| ENERGY(KJ) | 1621 | |
| FAT (g) | 14.9 | |
| SATURATES (g) | 5.7 | |
| CARBOHYDRATES (g) | 58.1 | |
| SUGARS (g) | 45.9 | |
| DIETARY FIBRE (g) | 2.1 | |
| PROTEIN (g) | 3.8 | |
| SALT (g) | 0.5 | |

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| | | Issue Date: 12/10/21 |
| F3.6a | Product Specification | Page: Page 5 of 7 |

STORAGE & PACKAGING DETAILS

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|-------------------------------|---|
| STORAGE INFORMATION: | KEEP FROZEN AT -18C OR BELOW. |
| DEFROST INSTRUCTIONS: | Remove from outer packaging and defrost in a refrigerator (4C) for a minimum of 5 hours or until thoroughly defrosted. Once defrosted, do not refreeze. |
| SHELF LIFE OF PRODUCT: | |
| AMBIENT | N/A |
| CHILLED | N/A |
| FROZEN | 18 MONTHS FROM MANUFACTURE / MINIMUM FROM DELIVERY 3 MONTH. |

| PACKAGING DETAILS: | | | | | |
|---------------------------|--------------------------------------|-----------------------|---------------|---------------------------|-------------------|
| PKG CODE | PACKAGING TYPE & MATERIAL | DIMENSIONS | WEIGHT | % RECYCLED CONTENT | RECYCLABLE |
| Pkg 1278 | Double Slab Box | 467 X 360 X 90 | 308 | - | - |
| Pkg 1095 | Bake In Trays | 310 X 408 X 40 | 75 | - | - |
| Pkg 1102 | Orange Pie Box | 215 x 318 | 100 | - | - |
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| | | Issue Date: 12/10/21 |
| F3.6a | Product Specification | Page: Page 6 of 7 |

Our production relies on volumetric processes and as such only gives indicative weights, either wet or dry weights – these are not be relied upon as validated.

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| GROSS WEIGHT OF CASE | Product Net Weight: 3147g Packaging Weight: 483g GROSS WEIGHT: 3630g |
| LABEL DETAILS | LABEL STATES PRODUCT NAME, CUSTOMER ADDRESS, DELIVERY DATE, STORAGE INFORMATION, INGREDIENTS, ALLERGENS, SHELF LIFE, BEST BEFORE OR USE BY DATE. |
| PALLET DETAILS: | |
| NUMBER OF OUTER CASES PER LAYER | 6 |
| NUMBER OF LAYERS PER PALLET | 16 |
| NUMBER OF OUTER CASES PER PALLET | 96 |

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| | | Issue Date: 12/10/21 |
| F3.6a | Product Specification | Page: Page 7 of 7 |

N.B.

An Important Distinction – NGCI & VEGAN

Our products that are labelled NGCI are made to recipes that don't contain any gluten whatsoever, but without segregation in our factory. NGCI products are made in an environment where gluten is used in other products and therefore, we cannot guarantee that they are 100% gluten free.

Our products that are labelled VEGAN are made to recipes that don't contain any animal products whatsoever, but without segregation in our factory, therefore we cannot guarantee that they are 100% animal product free.

PRODUCT SPECIFICATION APPROVAL PAGE

FOR OFFICIAL USE ONLY:

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| DESTINY FOODS | |
| Authorised by: Ciara Mannion | Signature: Ciara Mannion |
| Job Title: Food Compliance Technologist | Date: 29.07.2022 |

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