



| NUTRITION INFORMATION | Nutrition Information | Per 100g | Per 25g serving |
|--|--|----------|-----------------|
| | Energy (kJ) | 1988 | 497 |
| | (kcal) | 473 | 118 |
| | Fat (g) | 16.8 | 4.2 |
| | of which saturates (g) | 1.4 | 0.3 |
| | Carbohydrate (g) | 68.9 | 17.2 |
| | of which sugars (g) | 0.5 | 0.1 |
| | Fibre (g) | 3.7 | 0.9 |
| | Protein (g) | 9.9 | 2.5 |
| | Salt (g) | 0.53 | 0.13 |
| HFSS STATUS | This product is not subject to restrictions regarding high fat, sugar, salt. | | |
| NUTRITION CLAIM/S | 30% LESS FAT* *30% Less fat than fried potato crisps. | | |
| SUITABILITY CLAIMS ON PACK | Vegan, Gluten Free, Kosher | | |
| TRADEMARKED LOGOS | Eat Real, Vegan Society, Coeliac Society, Kosher London Beth Din. | | |
| RECYCLING INFORMATION (retail pack) | OPRL: Don't recycle logo. Green Dot (as Spanish included on pack & mandatory for Spain & Cyprus). | | |
| ON-PACK GENERIC MARKETING TEXT FOR BRAND | We know food, and we know it well. With a healthy appetite and a taste for adventure, we unearth alternative ingredients. Lentils, quinoa, chickpeas and veg, drenched in unexpected flavour combinations. We pore over every grain, every pinch, every chip, to bring you snacks you can't help but relish. | | |



ALLERGENS & DIETARY INFORMATION

ALLERGENS

KEY

| | | | |
|--|--|--|--|
| Allergen not present in finished product | Allergenic ingredient used in this product / intentional | Allergen used on site, but not in this product | Allergen may be present due to incoming raw material specification limits regarding contamination controls |
|--|--|--|--|

| PRODUCT NAME | Eat Real Hummus Chips Salted |
|-----------------------|------------------------------|
| PEANUTS | |
| GROUND NUTS | |
| SESAME | |
| FISH | |
| BARLEY | |
| SHELLFISH | |
| MOLLUSCS | |
| EGGS | |
| DAIRY | |
| SOY | |
| GLUTEN | |
| MUSTARD | |
| CELERY | |
| SO2 (SULPHUR DIOXIDE) | |
| LUPIN | |

DIETARY

| | |
|---|------------------------|
| SUITABLE FOR VEGETARIANS | Y (certified as vegan) |
| SUITABLE FOR VEGANS | Y (certified) |
| SUITABLE FOR COELIACS (FREE FROM GLUTEN <20ppm) | Y (certified) |
| SUITABLE FOR KOSHER | Y (certified) |
| SUITABLE FOR HALAL | Y (not certified) |

FINISHED PRODUCT STANDARDS ORGANOLEPTIC

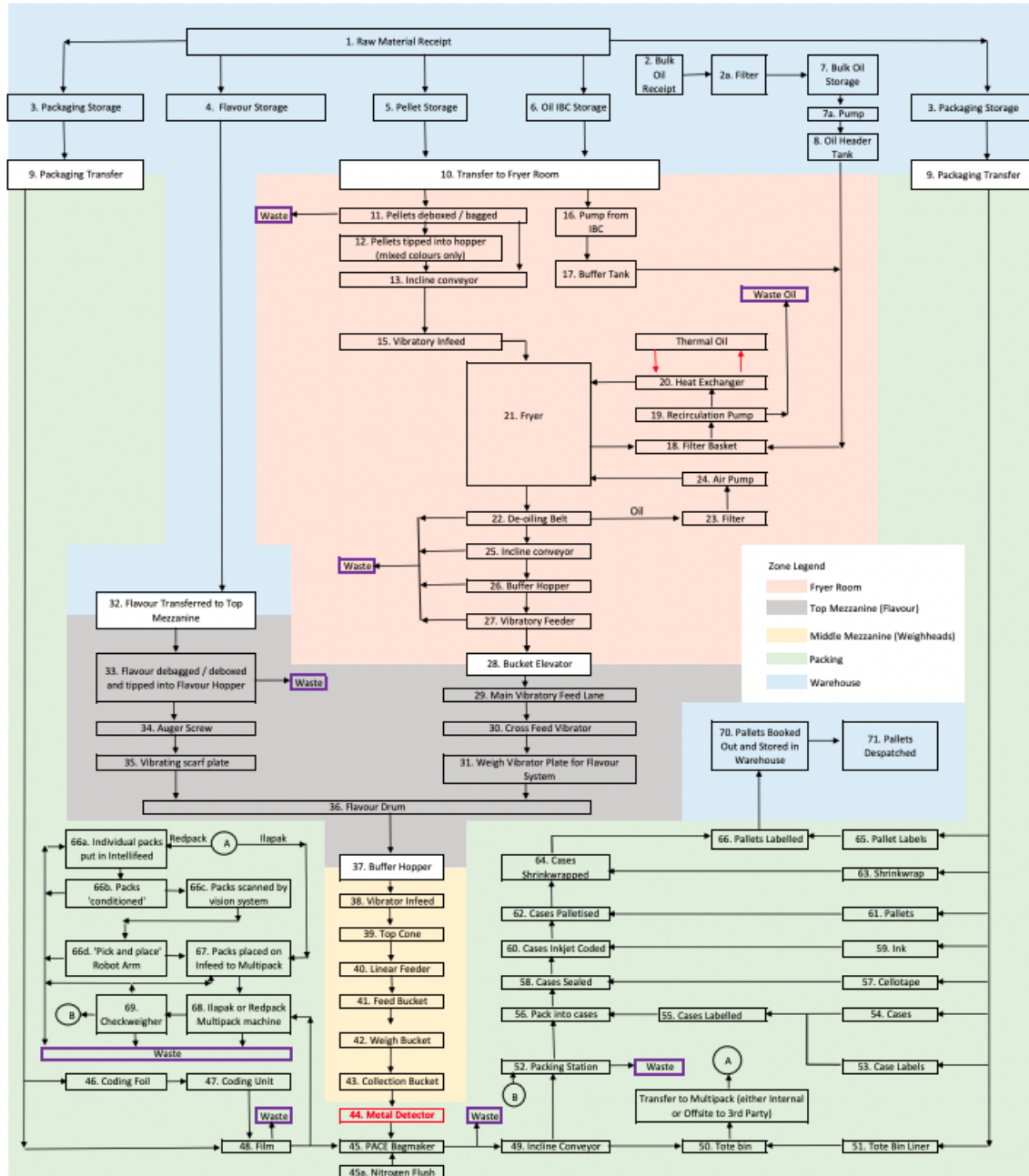


Typical visual:

| | ACCEPTABLE | IMPROVEMENT REQUIRED | REJECT |
|-------------------|--|---|--|
| Appearance | Shells fully formed, Approx. 3cm diameter. Seasoning applied evenly. | Slight browning or discolouration. May not be fully expanded. | No hard and/or burnt product. Uncooked pellets that have not expanded. Black specks on chips. Any signs of contamination |
| Flavour | Typical product taste (salt flavour) Correct Flavourings/ Seasonings. | Slight Oily taste. Slight uneven flavouring. | Rancid or off Taste. Incorrect flavourings/seasonings. Excessive flavouring. No Flavour. |
| Texture | Light Crunch. | Slightly harder/ softer texture. | Soft/Stale texture. Extremely hard when biting. Excessive oil residue. |
| Odour | Fresh with a hint of salt. No rancid or off aroma. | Presence of oil smell. | Rancid oil smell. Off aroma. |



HACCP FLOW DIAGRAM (Version 2 30.03.22)



CCP: METAL DETECTION

All product tested to sensitivity: Ferrous 2.0mm/Non-Ferrous 2.5mm/Stainless Steel 3.0mm




MICROBIOLOGICAL

| ANALYSIS | TARGET (Max Permissible Limits) | UNITS | METHOD (Testing by UKAS accredited laboratory) |
|--------------------------------|---------------------------------|--------|--|
| TVC (Total Viable/Plate Count) | 10 ⁴ | cfu/g | M001 |
| ENTEROBACTERIACAE | 10 ² | cfu/g | M009 |
| E. COLI | <10 | cfu/g | M011 |
| S. AUREUS | <20 | cfu/g | M013 |
| YEAST & MOULDS | <1000 | cfu/g | M022 |
| BACILLUS CEREUS | <10 | cfu/g | M015 |
| SALMONELLA SPP | Absent | In 25g | M041 |
| LISTERIA SPP | Absent | In 25g | M035 |


PACKAGING

PRIMARY PACKAGING

| | |
|--------------------------------------|---|
| MATERIAL | Metal foil laminate  |
| CLOSURE & TAMPER EVIDENCE FEATURE | Heat sealed with fin sealing |
| CODING | EAN Barcode Best before: DDMMYYYY / Line / Julian year & day / Time (eg 01.05.2022 N04 2123 13:24) (Also date of production for exports to UAE) |
| 45g PACK DIMENSIONS, WEIGHT OF FILM | 170mm width x 245mm length, 7.2g |
| 135g PACK DIMENSIONS, WEIGHT OF FILM | 195mm width x 310mm length, 10.0g |



SECONDARY PACKAGING

| | |
|-----------------------------------|--|
| MATERIAL | Cardboard  |
| CLOSURE & TAMPER EVIDENCE FEATURE | Parcel Tape |
| WEIGHT OF TAPE | TBCg |
| CODING DETAIL | DUN Barcode Best before: DDMMYYYY / Line / Julian year & day / Time (eg 01.05.2022 N04 2123 13:24) (+ date of production for exports to UAE) |
| OUTER DIMENSIONS FOR 12 x 45g | 450L x 178W x 235H mm |
| WEIGHT OF CORRUGATED CARDBOARD | 154g |
| DIMENSIONS FOR 5 x 135g | 286L x 196W x 289H mm |
| WEIGHT OF CORRUGATED CARDBOARD | 164g |
| DIMENSIONS FOR 10 x 135g | 390L x 300W x 220H mm |
| WEIGHT OF CORRUGATED CARDBOARD | 343g |

TERTIARY PACKAGING & PALLETISATION

Pallet (CHEP BLUE UK / Customer dependent for exports) wrapped in plastic wrap, pallet label applied.

| TERTIARY COMPONENT | MATERIAL DETAILS |
|--------------------|----------------------------|
| Pallet Wrap | TBC film, tbc g per pallet |
| Label | Paper, tbc g per pallet |

| PACKS | PACKS PER CASE | CASES PER LAYER | HEIGHT (CASES) | CASES PER PALLET |
|-------|----------------|-----------------|----------------|------------------|
| 45g | 12 | 14 | 7 | 98 |
| 135g | 5 | 18 | 5 | 90 |
| 135g | 10 | 10 | 7 | 70 |



PRODUCT SPECIFICATION

TRANSPORT & STORAGE

| | |
|---------------------|---|
| CONDITIONS REQUIRED | The transport of all manufactured goods should meet the product requirements: the storage should be in a dry/cool warehouse free from rodents, insects, contamination risks and should not be exposed to direct sunlight. All transport and storage facility should be pest/contamination free. |
|---------------------|---|

DOCUMENT HISTORY

| VERSION | DATE OF ISSUE | DETAILS OF AMENDMENTS | AUTHOR | APPROVED BY |
|---------|---------------|-----------------------|--------|-------------|
| 1 | 01.05.22 | N/A | SS | JB |

APPROVAL

Any alteration to the specification must be agreed in writing. Any specifications not signed and returned within 14 days of issue will be assumed as accepted by your company.

| COMPANY (Customer) | SIGNATURE (can be added via comment) | NAME | POSTITION | DATE |
|--------------------|--------------------------------------|------|-----------|------|
| | | | | |