DISCLAIMER

1. INDEX

2. GENERAL INFORMATION

Product name	Apple, Sweet Potato & Pineapple
Size	100 g
Product code	29134 - 7423
Product subtype	Pouch
Age recommendation	From 12 months

3. SUPPLIER INFORMATION

Company	Hero España, S.A.
Address	Av Murcia 1, 30820 Alcantarilla, Murcia (Spain)
Telephone	+34968898900
Quality & Technical Contact	Eugenia Ferrandez
Position	Quality Manager
e-mail	eugenia.ferrandez@hero.es

4. HERO GROUP INFORMATION

Company	Hero Benelux
Address	Teteringsedijk 279, 4817 ME Breda (The Netherlands)
Telephone	+31 76 5798215
Quality & Technical Contact	Richard Touw
Position	Quality Manager
e-mail	rtouw@hero.nl

5. REASONS FOR UPDATE / HISTORY

Version	Approval Date	Reason
1	01/08/2018	Set-up of specifications
2	29/08/2018	Logistic technical sheet
3	24/10/2018	Nutritional values
4	05/11/2018	Nutritional values
5	01/04/2019	New packaging and recipe
6	12/04/2019	New label & age recommendation
7	16/05/2019	Weight control + coding format
8	20/07/2020	Sodium content value
9	18/12/2020	Remove Finished product image and artwork
10	28/07/2021	New Hero Quality contact
11	10/08/2021	Increase the shelf life from 12 to 15 months
12	03/09/2021	Removal of "just" from the product name
13	08/06/2023	New format specs.
14	26/09/2023	New format specs.
15	14/10/2024	Monomaterial

| **6. GENERAL PRODUCT REQUIREMENTS** | • Products must be manufactured in such a way as to ensure the Quality and Safety throughout the supply chain by FAO's "From Farm to Fork" approach. |

• All Hero Group operating companies and business & supply partners shall work out their policies in accordance with the principles stated in "Hero Group Code of Conduct".

• All products must be manufactured in accordance with the legislation and international recommendations such as Codex Alimentarius.

• Good Manufacturing Practices (GMP's), Good Hygienic Practices (GHP's) and Good Laboratory Practices (GLP's) have to be applied during the manufacture of products.

• Control of processes and analytical plans must be established according to a risk assessment study. HACCP system has to be implemented.

• Sustainability principles and respect for the environment must be applied in all business processes.

• All vegetable oils and fats shall have documented low level of trans fatty acids. The amount of trans fat formed by deodorization should be minimized, and documented.

• All products must be marked with batch code, best before date, and storage conditions.

  • All deliveries must be carried out on clean, intact pallets, stacked safely, and protected from damage or contamination.
  • When delivering on wooden pallets a slip sheet must be placed between product and pallet.

• All deliveries must be made in packing units approved for foodstuffs, and only used for foodstuffs. Tank deliveries must be sealed.

• All deliveries must be made in such a way that the product is guaranteed against contact with smelly or other for the product damaging or hazardous material.

• Food contact materials must not transfer their components into the foods in unacceptable quantities (migration). All food contact materials used in the products must fulfill with legislation in force in the country where they are marketed.

• **Nano Technologies**

Hero needs to be accurately informed on the use of nano-materials in any product or raw material purchased, in order to comply with our mandatory requirement to exercise due diligence and to be able to make an informed choice.

Hero requests information on any use of engineered nano-materials, in the supplied material and that you confirm you are placing on the market products that are compliant with EU regulations and meeting all the required safety criteria.

If the product / raw material could be considered as a nanomaterial or as containing such materials, i.e. materials intentionally and newly engineered to be at the nano scale as to modify their physical and chemical properties compared to bulk materials, a comprehensive specification and a confirmation on its regulatory compliance is required.

7. PRODUCT DESCRIPTION

Product Properties / Attributes	Target	Min.	Max.	Method of analysis
Appearance			Homogenized.	
Colour			Characteristic.	
Odour and Taste		Characteristic. Without strange odours or tastes.		
Texture / Mouthfeel			Homogenized.	
Moisture (%)				
Vit C (mg/100g)				

8. PRODUCT FORMULATION

Ingredients (water included if app)	Recipe % (dried product if app)
Organic apple puree	60,000
Organic sweet potato IQF	20,000
Organic pineapple IQF	20,000
Total	**100,000**

9. LABELLING INFORMATION

Shelf life	15 months
Storage conditions	Keep in cool and dry place
Usage conditions	Open and consume it. Once opened, keep in the fridge maximum 24 h.
List of ingredients	Apple puree 60%, sweet potato 20%, pineapple 20%.

NUTRITIONAL VALUES

Typical Values	100 g	100 kcal	% reference values*	Allowance/100g* min	Allowance/100g* max
Energy (kJ)	227	-	-	-	-
Energy (kcal)	54	-	-	-	-
Fat (g)	0,2	0,37	-	0,10	1,70
from which saturated (g)	<0,1	< 0,21	-		
Carbohydrates (g)	12	22,22	-	9,60	14,00
from which sugar (g)	9	16,67	-	7,00	11,00
from which starch (g)			-		
Fibre (g)	1,7	3,15	-	0,20	3,70
Protein (g)	0,6	1,11	-	0,10	2,60
Salt (g)	0,04	0,07	-	-	-
Sodium (g)	0,016	0,03	-	-	-
Iron (mg)					
Zinc (mg)					
Iodine (µg)					
Vitamin E (mg)			-		
Vitamin B1 (mg)					
Vitamin B6 (mg)					
Vitamin C (mg)					
Niacin (mg)					
Niacin (mg) (NE)					
Folic acid (µg)					

*on labelling information.

CLAIMS

Allergens claims	
Nutritional claims	
Health claims	

10. COMPLIANCE WITH BABY FOOD LEGISLATION

Below legislations must be applied to the HERO finished products to be marketed for infants and young children. Control of the raw materials may be required to achieve this.

WEANING REGULATION: Commission Directive 2006/125/EC on processed cereal-based foods and baby foods for infants and young children.

CONTAMINANT REGULATION: Commission Regulation (EU) 2023/915 on maximum limits for certain contaminants in foodstuffs repealing Regulation (EC) No 1881/2006, and subsequent amendments.

NUTRITIONAL VALUES
Nutritional values must conform to above mentioned Directive 2006/125/EC.

CONTAMINANT TESTING
Contaminant levels must conform to above mentioned Directive 2006/125/EC and Contaminant Regulation 2023/915 and 1881/2006 where baby food levels exist.

11. MICROBIOLOGICAL STANDARDS

The commercial sterility of the product is guaranteed by heat treatment.