

Name of the product: MASAGO WASABI

Scientific name: Mallotus villosus Supplier code: IS A667 EFTA

♦ ADDRESS OF THE SUPPLIER

Name: VIGNIR G JÓNSSON HF Address: SMIÐJUVELLIR 4 300 AKRANES

ICELAND

Phone number: +354 431 5000 Quality manager: AXEL EYFJÖRD

Email address: axel@vignir.is, Phone number: +354 431 5000

CEE agreement number: IS A667 EFTA MSC certification no MSC-C-53161

IFS COID number: 37127

Contact person: Name: Jón Helgason

Phone number +354 431 5000 Mobile number: +354 858 1010 Email address: jonhe@vignir.is

REGULATIONS AND RULE

Vignir G Jónsson's rule and Icelandic government regulations 103/2010 and 104/2010 regulate of seafood. Definition of references, quality criteria and tolerances are documented in Vignir G Jónsson's Quality Manual

STATE OF THE PRODUCT

SEMI PRESERVED

CHEMICAL AND PHYSICAL SPECIFICATIONS

Salt rate: 5-6 %

Product is metal detected, Stainless steel 6 mm, Ferrous 5 mm, non-ferrous 5 mm.

CONDITIONS OF PRESERVATION

Total shelf life: 24 months

Shelf life guaranteed at reception: 24 months

Conditions of preserving: -18°C

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COMPOSITION

| List of ingredients , additives , aromas and processing aids | % in the recipe | E number | Country of origin | GMO YES/NO | Is it allergenic? YES/NO |
|--|-----------------|----------|-------------------|---------------|-----------------------------|
| Capelin roe | 80 | | Iceland | No | Yes (Fish) |
| Sugar | 14 | | Netherland | No | No |
| Salt | 5 | | Denmark | No | No |
| Mirin (Glucose Syrup, Water, Spirit Vinegar, Fermented Rice Alcohol (water, rice, alcohol, salt, rice malt), sugar, Acidity Regulator: Citric acid, Cane Molasses | 0,87 | | UK | No | No |
| Wasabi flavor | 0,124 | | | | |
| Color E133 | 0,0055 | E133 | Germany | No | No |
| Color E102 | 0,0005 | E102 | Mexico | No | No |

ORGANOLEPTIC SPECIFICATIONS

Aspect: LOOSE ROE, VISUAL ROE Texture: LOOSE MASS, CRUNCHY

Flavor: FISH TASTE, SWEET TASTE, SALT TASTE, WASABI TASTE

Color: GREEN.

Intended use

For decoration on sushi products, ready to eat.

NUTRITIONAL SPECIFICATION

| Nutritional values in 100 g Note that the values are based on measurements but natural variations in the raw material can affect results. | | | | |
|--|-------------------|--|--|--|
| Energy | 640 kJ (145 kcal) | | | |
| Fat | 4,5 g | | | |
| of which saturated fat | 0,9 g | | | |
| Carbohydrates | 17,5 g | | | |
| - of which sugar | 14 g | | | |
| Protein | 8.5 g | | | |
| Salt | 5.5 g | | | |

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MICROBIOLOGICAL CRITERIA

| Bacteria | Criteria guaranteed by the supplier (cfu/g) | Analysis Frequency | | |
|---------------------------|--|-------------------------------------|--|--|
| Total bacteria | < 500.000 | Each shipping more than full pallet | | |
| Total coliform | < 10 | Random | | |
| Listeria monocytogenes | Absence/ 25 gr #<100 at the end of shelf life | Each shipping more than full pallet | | |

PACKAGING

| First packaging (unit of sale) | | | | |
|--------------------------------|---|--|--|--|
| Weight | Net =500 g / Gross = 566 g | | | |
| Type of packaging | Clear plastic boxes, food graded (Polypropylen) | | | |
| Dimensions (L x W x H) | 185 x 125 x 50 mm | | | |
| Second packaging | | | | |
| Quantity of unit of sale | 12 | | | |
| Weight | Net = 6 kg / Gross = 6,82 kg | | | |
| Type of packaging | PAPER CARTON | | | |
| Dimensions (L x W x H) | 390 x 190 x 179 mm | | | |

All packaging material that are in direct contact with the product complies to: EU regulation (EC) No 1935/2004 on "Material and articles intended to come in contact with food,

EU regulation (EC) No 10/2011 on "Plastic materials and articles intended to come in contact with food" and its amendments: (EU) No 321/2011, (EU) No 1282/2011, (EU) No 1183/2012

EU regulation (EC) No 2023/2006 on "Good manufacturing practice for materials and articles intended to come into contact with food"

All certifications regarding packaging materials are available at request.

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LABELLING

Not available

PRODUCT



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| ALLERGENS | | Present in the product | | Present in the production zone | | Risk of cross contamination | |
|--|-----|------------------------|-----|--------------------------------|-----|-----------------------------|--|
| | YES | NO | YES | NO | YES | NO | |
| Cereals containing gluten and products with cereals containing gluten | | Х | Х | | | Х | |
| Celery and products with celery | | Х | | Х | | Х | |
| Soy and products with soy | | Х | Х | | | Х | |
| Shell fruits and products with shell fruits | | Х | | Х | | Х | |
| Eggs and products with eggs | | Х | | Х | | Х | |
| Milk and products with milk | | Х | | Х | | Х | |
| Crustacean and products with crustacean | | Х | | Х | | Х | |
| Fish and products with fish | Х | | | | | | |
| Peanut and products with peanut | | Х | | Х | | Х | |
| Mustard and products with mustard | | Х | | Х | | Х | |
| Sesame seeds and products with sesame seeds | | Х | | Х | | Х | |
| Sulphur dioxide and sulphites with a concentration over 10 mg/kg or 10 mg/L of SO ₂ | | Х | | Х | | Х | |
| Lupin and products with lupin | | × | | X | | Х | |
| Mollusc and products with mollusc | | Х | | Х | | Х | |

The product contains fish and product thereof, the product might contain traces of soya and wheat (gluten). Consumer with allergen for fish, soya and gluten are recommended not to consume the product.

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| Genetically modified organism GMO | | | | |
|---|--|----|--|--|
| | | NO | | |
| Is completely or partly produced out of GMO? | | Х | | |
| Contains ingredients produced with the help of GMO? | | Х | | |

| Ionized ingredients | | | | |
|--|--|----|--|--|
| | | NO | | |
| Is completely or partly produced out of ionized ingredients? | | Х | | |
| Contains ingredients produced with the help of ionization? | | Х | | |

IDENTIFICATION

Signification of the lot number: LOT NUMER IS THE TRACEBILITY NUMBER **Explanation of the size of the lot number**: DAY – YEAR – RUNNING NUMBER **For example**: L1730210000 (17 = 2017, 302= day number, 10000 = running number)

Made in: AKRANES Date: 16.09.2024

Name: Axel Eyfjörð Friðriksson Function: Quality manager.

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