

PRODUCT SPECIFICATION

| PRODUCT INFORMATION | |
|-------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| PRODUCT NAME: | Apple – Rings |
| COMMODITY CODE | 0813300000 |
| PRODUCT GRADE & SIZE: | Rings |
| PACK SIZE: | 10kg / 12kg / 20kg |
| BRAND NAME: | N/A |
| PRODUCT DESCRIPTION: | Dried apple rings are obtained by removing moisture from fresh ripe apple in continuous air dryers. Fresh apples have been selected, washed, peeled, cored, rings, dehydrated, sieved, metal detected and packed. |
| COUNTRY OF MANUFACTURE: | China |
| ISSUE DATE: | 002 14.04.2025 |

| PRODUCT COMPOSITION TABLE | | | | |
|---------------------------|------------------|----------------------|-------------------|-----------|
| Compound Ingredients | % in Mixing Bowl | Additive or Function | Country of Origin | GM status |
| Apple | 99.94 | Ingredient | China | Non-GMO |
| Sulphur Dioxide | 0.06 | Preservative | China | Non-GMO |
| Total | 100 | | | |

| INGREDIENT DECLARATION | |
|------------------------|--------------------------------------|
| Ingredients | Apple, Preservative: Sulphur Dioxide |

| ADDITIVE TABLE | | | |
|----------------|-----------------|----------------|--------------|
| E-number | Name | Amount (mg/kg) | Function |
| E220 | Sulphur Dioxide | 600 max | Preservative |

| ALLERGEN TABLE | | | | |
|----------------------------------------------------------------------|-----------------------------------|------------------------------------------|--------------------------|------------------------|
| Component | Contains (Yes / No / May Contain) | Allergen processed on the same equipment | Allergen handled on site | Additional information |
| Cereals containing GLUTEN and products thereof | No | No | No | |
| EGGS or its derivatives | No | No | No | |
| FISH or its derivatives | No | No | No | |
| CRUSTACEANS / SHELLFISH | No | No | No | |
| MOLLUSCS | No | No | No | |
| PEANUTS or derivatives | No | No | No | |
| SOYA BEANS or derivatives | No | No | No | |
| MILK (LACTOSE) or its derivatives | No | No | No | |
| NUTS, tree nuts: | No | No | No | |
| CELERY, including celeriac and its derivatives | No | No | No | |
| MUSTARD, referring to all parts of the plant and derivatives thereof | No | No | No | |
| SESAME SEEDS or derivatives | No | No | No | |
| SULPHITES >10ppm – Sulphite quantity to be given in ppm | Yes | Yes | Yes | 600ppm max |

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|----------------------------|----|----|----|--|
| LUPIN seeds or derivatives | No | No | No | |
|----------------------------|----|----|----|--|

OTHER FOOD GROUPS INTOLERANCE TABLE

| Component | Contains (Yes / No / May Contain) | Component processed on same equipment | Component used on site | Additional information |
|----------------------------------------------------|--------------------------------------|------------------------------------------------|---------------------------|------------------------------|
| Hydrogenated Fat/ Oil | No | No | No | |
| Palm Oil | No | No | No | |
| Maize & Maize Derivatives | No | No | No | |
| Vegetable & Vegetable Derivatives | No | No | No | |
| Yeast & Yeast Derivatives | No | No | No | |
| Seeds, Seed Oil & Seed Derivatives | No | No | No | |
| Flavourings, Colours or Preservatives | Yes | Yes | Yes | Sulphur Dioxide (Ingredient) |
| Beef, Pork, Lamb, Poultry & Derivatives | No | No | No | |
| Artificial Sweeteners (e.g. Aspartame) | No | No | No | |
| Added Sugar | No | No | No | |
| Added Salt | No | No | No | |
| Gelatine | No | No | No | |
| Other Animal Derivatives | No | No | No | |
| BHA/ BHT | No | No | No | |
| Artificial Colours Including Azo and Coal Tar Dyes | No | No | No | |
| Kiwi | No | No | No | |
| Cinnamon | No | No | No | |
| Cocoa | No | No | No | |
| Coriander | No | No | No | |
| Glutamates (E620 - E625) | No | No | No | |
| Legumes | No | No | No | |

SPECIAL DIETARY REQUIREMENTS

| | | | |
|-------------------------------------|-----|-----------------|----------------------------|
| The product is SUITABLE for: | | | |
| Vegetarians | Yes | Muslims / Halal | Yes |
| Vegans | Yes | Coeliac | Yes – Not tested to <20ppm |
| Ovo-Lacto Vegetarians | Yes | Organic | No |
| Jewish / Kosher | Yes | | |

NUTRITIONAL DATA

| Nutrient Parameter | Typical value (per 100g) | Source of data |
|--------------------|--------------------------|----------------|
| Energy kJ | 1014 | Supplier data |
| Energy kcal | 243 | Supplier data |
| Protein g | 1.0 | Supplier data |

| | | | | | |
|---------------------------------|---------------------------|--------------------|----------------------------|--------------------------|-----------------|
| Document Ref: CH-REC 013 PRS | Issue Date: 31.01.2024 | Version No: 014 | Prepared by: C. HEATHER | Authorised by: H. GUL | Page: 2 of 4 |
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|--------------------------------------------------------------------------------------------------------|----------|------|---------------|
| Total Fat | g | 2.3 | Supplier data |
| of which saturated | g | 0.0 | Supplier data |
| of which mono-unsaturated | g | - | Supplier data |
| of which poly-unsaturated | g | - | Supplier data |
| Total Carbohydrate | g | 66.0 | Supplier data |
| of which sugars | g | 57.0 | Supplier data |
| of polyols | g | - | Supplier data |
| of which starch | g | - | Supplier data |
| Salt | g | 0.2 | Supplier data |
| Dietary Fibre | g | 7.3 | Supplier data |
| N: Nutrient is present in significant quantities but there is no reliable information on amount | | | |

| PHYSICAL PARAMETERS | |
|--------------------------------------------------|------------------|
| Criteria | Maximum or Range |
| Colour Defects (w/w) | 3% Max |
| Other foreign matter | Absent |
| Additional Extrinsic Foreign Bodies: None | |

| ORGANOLEPTIC PROPERTIES | |
|-------------------------|----------------------------------------------------------------------------------------------------------------------------------|
| Appearance | Cream to white with some pink / brown tinges depending on variety of apple. Colour will naturally fade to brown over shelf-life. |
| Texture | Tender but firm |
| Flavour & Aroma | Characteristic flavour of apple, with no off or foreign odours or flavours |

| MICROBIOLOGICAL PARAMETERS | |
|----------------------------|------------------|
| Criteria | Maximum or Range |
| Aerobic Colony Count | 10,000 cfu/g max |
| Total Mould Count | 200 cfu/g max |
| Total Yeast Count | 200 cfu/g max |
| Coliforms | 100 cfu/g max |
| E.coli | <10 cfu/g |
| Salmonella spp | Absent in 25g |

| CHEMICAL PROPERTIES | |
|--------------------------------------|------------------|
| Criteria | Maximum or Range |
| Moisture | 24% max |
| SO ₂ | 600ppm max |
| Aflatoxin B1 | 2ppb max |
| Aflatoxin Total | 4ppb max |
| Patulin | 25ppb max |
| Additional Chemical Criteria: | |

| SHELF LIFE AND STORAGE CONDITIONS | |
|-------------------------------------------------------------------------------------------------------------|--|
| Shelf life from production date: 18 months (under recommended storage conditions) | |
| Shelf life for opened product: 1 month (under recommended storage conditions) | |
| Recommended storage temperature (°C): To be stored in a cool, dry place with a maximum temperature of 16°C. | |
| Recommended relative humidity range (%): 70% max | |

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|-------------------------|
| Additional Notes |
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PRODUCT SPECIFICATION

- In compliance with UK law and EU Regulation (EC) No 1829/2003 we confirm this product and its ingredients have not been produced from GMO sources and do not contain any genetically modified organisms.
- In compliance with UK law and EU Directive 1999/2/EC, this product has not been treated with ionising radiation and does not contain ingredients that have been treated with ionising radiation.
- In compliance with UK law and EU Regulation (EC) No 1935/2004, (EC) No 2023/2006 & (EU) No 10/2011 packing materials are fit for purpose and where applicable, suitable for contact with food.
- This product also complies with the following legislation and their amendments: (EC) No 178/2002 (EC) No 852/2004, (EC) No 396/2005, (EU) No 1169/2011, (EC) No 2023/915, directive 2001/95/EC and all other relevant, current UK & EU laws.
- If any nutritional, dietary suitability or allergen claims are to be made on the product or finished products containing the material as an ingredient, the customer is responsible for ensuring that the claim is suitably risk assessed and validated, including any testing as deemed to be required.
- Products may be subject to sampling by authorities or as part of supplier(s) due diligence controls. Appropriate hygiene and sampling procedures are in place to ensure the integrity of the product is maintained. Original seals may be broken and resealed to facilitate this.
- The integrity of the product packaging should not be compromised during routine transportation, storage and handling of the product.
- Any packaging supplied with the product is for business-to-business use only and must not be disposed of in household waste.
- Depending on the storage conditions, packaging conditions and product nature, this product may be prone to infestation, moisture reabsorption, colour, texture and taste changes over its shelf-life. Products must be stored in compliance with the shelf-life instructions.
- Products may become harder and clump together in cooler storage conditions, this will resolve when the product is brought back to room temperature.
- If shelf-life extension is required, it is the responsibility of the customer to validate the extension and we accepts no responsibility or liability resulting from the use of the product beyond its original shelf life.
- This is a natural product, and this specification may be subject to regular reviews in line with crop changes.

For and on behalf of our supplier

| Version | 002 14.04.2025 | | |
|----------|-----------------------|--------------------|-------------------------|
| Approval | Technical Preparation | Procurement Review | Technical Authorisation |
| Name | Charlotte Heather | James Weaire | Hazal Gul |
| Position | Technical Manager | Managing Director | Technical Coordinator |
| Date | 09.04.2025 | 14.04.2025 | 14.04.2025 |

Allergens:- When purchased in bulk size original packaging, manufacturer allergen policy will apply.
When purchased in quantities that need re-packaging, our allergen policies will apply.

Rectangular Ship

| Component | Manufacturer | | | Nuts in Bulk (Applies when bought in small quantities that need re-packaging) | | |
|----------------------------------------------------------------------|--------------|-----------------------------|-----------------|------------------------------------------------------------------------------------|-----------------------------|-----------------|
| | In Product | Processed in Same Equipment | Handled on Site | In Product | Processed in Same Equipment | Handled on Site |
| Cereals containing GLUTEN and products thereof | NO | NO | NO | NO | YES | YES |
| EGGS or its derivatives | NO | NO | NO | NO | NO | NO |
| FISH or its derivatives | NO | NO | NO | NO | NO | NO |
| CRUSTACEANS / SHELLFISH | NO | NO | NO | NO | NO | NO |
| MOLLUSCS | NO | NO | NO | NO | NO | NO |
| PEANUTS or derivatives | NO | NO | NO | NO | YES | YES |
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