

|   |   |                           |
|---|---|---------------------------|
|  | <b>QUALITY MANUAL</b>                                 | <b>Version: 7</b>         |
|   | Product specification                                 | <b>Date: 08/03/2016</b>   |
|   | <b>IQF CHIVES</b>                                     | <b>Page: 1 van 6</b>      |
|   | Bieslook – Ciboulette – Schnittlauch – Erba cipollina | <b>PR.I.07.02 – Ap.85</b> |

## 1. GENERAL INFORMATION

|  |  |   |
|--|--|---|
| <b>Supplier's name</b>                         | <b>HERBAFROST nv</b>   |   |
| <b>Address</b>                                 | Industriepark 13, 2235 Hulshout, Belgium   |   |
| <b>Telephone</b>                               | +32 15 22 46 87  |   |
| <b>Fax</b>                                     | +32 15 22 53 69  |   |
| <b>Web site</b>                                | <a href="http://www.herbafrost.be">www.herbafrost.be</a>   |   |
| <b>E-mail</b>                                  | info@herbafrost.be   |   |
| <b>Commercial contact</b>                      | Name: Suzy Aerts<br>E-mail: <a href="mailto:suzy@herbafrost.be">suzy@herbafrost.be</a>           | Name: Stijn Verelst<br>E-mail: <a href="mailto:sales@herbafrost.be">sales@herbafrost.be</a> |
| <b>Quality contact</b>                         | Name: Conny Van Asbroeck<br>E-mail: <a href="mailto:conny@herbafrost.be">conny@herbafrost.be</a> |   |
| <b>Order/logistic contact</b>                  | Name: Nicole Snyers<br>E-mail: <a href="mailto:order@herbafrost.be">order@herbafrost.be</a>      |   |
| <b>Contact in case of emergency only (24h)</b> | Name: P. Van Asten – Mobile tel.: +32 478 29 96 13   |   |

## 2. PRODUCT INFORMATION

|                             |                             |
|-----------------------------|-----------------------------|
| <b>Product name</b>         | Chives                      |
| <b>Species (latin name)</b> | <i>Allium schoenoprasum</i> |
| <b>Ingredients</b>          | 100% Chives                 |
| <b>Country of origin</b>    | Belgium, The Netherlands    |
| <b>Customs tariff n°</b>    | 0710 8095                   |

### Product flow:

The fresh product is carefully selected, washed, spin-dried, IQF frozen, cut by HerbaFrost. The semi finished product is packed and metal detected (= Critical Control Point) by subcontractor. The product is unblanched and ready-to-use.

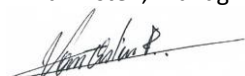
### Benefits:

- ✓ All crops are cultivated by contracted, certified and highly skilled growers, under HerbaFrost supervision.
- ✓ Adapted machinery for harvesting and producing the finest herbs.
- ✓ Fully optimised washing process
- ✓ Whole process according to HACCP-standards
- ✓ Full traceability from field to fork
- ✓ Frequent microbiological and chemical analysis by independent accredited laboratories.
- ✓ HerbaFrost buys seeds from reliable suppliers and with a GMO-free certificate.
- ✓ Years of experience and development.
- ✓ Quality is our NUMBER 1 priority.

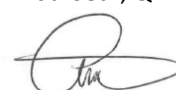
### Certificates:

- ✓ IFS certified
- ✓ HACCP certified (ACS G-014)

Approved by: P. Van Asten, Managing Director



Established by: C. Van Asbroeck, QA Manager.



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### 3. PHYSICAL CRITERIA

#### Cut Size:

|   |
|---|
| <b>Rings</b>  |
| Length:<br>2mm to 5mm : min 70%<br>>5mm : max 20%<br><2mm : max 10% |

|                        |  |
|------------------------|--|
| <b>Colour</b>          | Green  |
| <b>Taste</b>           | Typical for the product, no off-taste  |
| <b>Odour</b>           | Typical for the product, no off-smell  |
| <b>Texture</b>         | Individually Quick Frozen (IQF) pieces   |
| <b>Dry matter</b>      | 9 to 13%   |
| <b>Strange parts</b>   | Max. 1% (weight) non-toxic vegetable material from the parent plant (flowers,...)<br>Max. 1% (weight) non-toxic vegetable material not of the parent plant |
| <b>Defective parts</b> | Max. 3% (weight) discoloured pieces  |
| <b>Metal detection</b> | Sensitivity: Fe 3.0mm, non-Fe 3.0mm, SS 3.2mm  |

### 4. MICROBIOLOGICAL QUALITY

|   | <b>Target (CFU/g)</b> | <b>Tolerance (CFU/g)</b> | <b>Frequency</b>        |
|---|-----------------------|--------------------------|-------------------------|
| <b>Total Aerobic Count 22°C</b>           | 1.000.000             | 5.000.000                | Each batch <sup>2</sup> |
| <b>Coliforms</b>                          | 3.000                 | 10.000                   | Each batch <sup>2</sup> |
| <b>E.Coli<sup>1</sup></b>                 | <10                   | 100                      | Each batch <sup>2</sup> |
| <b>Yeasts &amp; Moulds</b>                | 1.000                 | 10.000                   | Each batch <sup>2</sup> |
| <b>Salmonella<sup>1</sup></b>             | Absent/25g            | Absent/25g               | monitoring              |
| <b>Listeria monocytogenes<sup>1</sup></b> | Absent/25g            | 100/g                    | monitoring              |

<sup>1</sup> In accordance with European Regulation 2073/2005 (and amendments) on microbiological criteria for foodstuffs.

<sup>2</sup> Certificates of analysis (mixed sample of 10 pallets) for Total Aerobic Count, Coliforms, E.Coli, Yeast & Moulds available ON DEMAND.

### 5. GENETICALLY MODIFIED ORGANISMS

- a. The product is from **non-GMO** sources and not subject to GMO labelling.
- b. Conform to the European regulations concerning GMO's and the traceability and labelling of GMO's. EU Regulations 1829/2003 and 1830/2003 (and amendments).

### 6. CHEMICAL CRITERIA

- a. No additives
- b. Conform to the European regulations concerning the determination of maximum levels of contaminants and pesticides in foods:  
**Contaminants (nitrates, heavy metals):** EU Regulation 1881/2006 (and amendments)  
**Pesticides:** EU Regulation 396/2005 (and amendments)

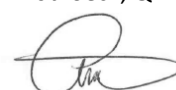
### 7. IONIZING RADIATION

The product is **not ionised**.

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### 8. PACKAGING INFORMATION

|                                     |   |
|-------------------------------------|---|
| <b>8x250g:</b>                      |   |
| <b>Product Code HerbaFrost</b>      | C52834C   |
| <b>Packaging material</b>           | white carton board box with printed PE bags (250g)*, box sealed with blue tape. |
| <b>Type of pallet</b>               | Euro pallet (wood)  |
| <b>Palletisation</b>                | 144 cartons/pallet = 16 layers x 9 cartons/layer                                |
| <b>Pallet height (incl. pallet)</b> | 174cm   |
| <b>Tare weight per carton</b>       | 263g  |
| <b>EAN-code 250g</b>                | 54 2500772 120 1  |
| <b>EAN-code 8x250g</b>              | 54 2500772 121 8  |

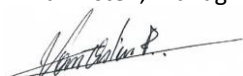
|                                     |  |
|-------------------------------------|--|
| <b>5x1kg:</b>                       |  |
| <b>Product Code HerbaFrost</b>      | C52834B  |
| <b>Packaging material</b>           | white carton board box with printed PE bags (1kg)*, box sealed with blue tape. |
| <b>Type of pallet</b>               | Euro pallet (wood)   |
| <b>Palletisation</b>                | 63 cartons/pallet = 7 layers x 9 cartons/layer                                 |
| <b>Pallet height (incl. pallet)</b> | 182cm  |
| <b>Tare weight per carton</b>       | 385g   |
| <b>EAN-code 1kg</b>                 | 54 2500772 550 6   |
| <b>EAN-code 5x1kg</b>               | 54 2500772 551 3   |

\* In accordance with the European regulation 1935/2004 (and amendments) concerning materials intended to come in contact with foodstuffs.

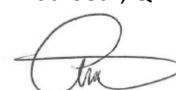
### 9. STORAGE INFORMATION

|   |   |
|---|---|
| <b>Storage and transport temperature</b>        | Max. -18°C (frozen)   |
| <b>Shelf-life after production date</b>         | 48 months – in unopened, original cartons   |
| <b>Remaining shelf-life at date of delivery</b> | 12 months – in unopened, original cartons   |
| <b>Declaration of shelf-life</b>                | DD/MM/YYYY  |
| <b>Declaration of lot code</b>                  | LAAAYMMDDLTTT<br>LAAA = Lotcode HerbaFrost<br>Y= last number year<br>MM = month<br>DD = day<br>L = consecutive letter<br>TTTT = time (hour and minutes) |
| <b>Other information</b>                        | Do not refreeze after defrosting.   |

Approved by: P. Van Asten, Managing Director



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## 10. NUTRITIONAL INFORMATION

### Average content per 100g finished product

Source: literature

|   |      |
|---|------|
| <b>Energy value (kJ)</b>                  | 114  |
| <b>Energy value (kcal)</b>                | 27   |
| <b>Fat (g)</b>                            | 0.60 |
| Of which saturated fatty acids (g)        | 0.09 |
| Of which mono-unsaturated fatty acids (g) | 0.02 |
| Of which poly-unsaturated fatty acids (g) | 0.37 |
| <b>Carbohydrate (g)</b>                   | 1.60 |
| Of which Sugars (g)                       | 1.58 |
| Of which polyols (g)                      | 0    |
| Of which starch                           | 0.02 |
| <b>Dietary Fibre (g)</b>                  | 6.00 |
| <b>Protein (g)</b>                        | 3.58 |
| <b>Sodium Na (mg)</b>                     | 3    |
| <b>Salt NaCl (mg)</b>                     | 8    |
| <b>Cholesterol (mg)</b>                   | 0    |

|  |            |
|--|------------|
| <b>Suitable for vegetarians</b>                                | Yes        |
| <b>Suitable for vegans</b>                                     | Yes        |
| <b>Suitable for ovo-lacto-vegetarians</b>                      | Yes        |
| <b>Suitable for diabetics, coeliacs and lactose intolerant</b> | Yes        |
| <b>Kosher certified</b>  | On request |
| <b>Halal certified</b>   | No         |

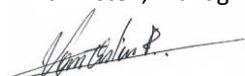
## 11. ALLERGEN INFORMATION

| SUBSTANCES                               | Presence in the product | Presence on the same packaging line | Presence in the factory |
|--|-------------------------|-------------------------------------|-------------------------|
| <b>1. Cereals containing gluten</b>      | No                      | Yes                                 | Yes                     |
| <b>2. Crustaceans</b>                    | No                      | No                                  | Yes                     |
| <b>3. Egg</b>                            | No                      | No                                  | Yes                     |
| <b>4. Fish</b>                           | No                      | No                                  | Yes                     |
| <b>5. Peanuts</b>                        | No                      | No                                  | No                      |
| <b>6. Soy</b>                            | No                      | Yes                                 | Yes                     |
| <b>7. Cow's milk</b>                     | No                      | No                                  | Yes                     |
| <b>8. Nuts</b>                           | No                      | No                                  | Yes                     |
| <b>9. Celery</b>                         | No                      | Yes                                 | Yes                     |
| <b>10. Mustard</b>                       | No                      | No                                  | No                      |
| <b>11. Sesame</b>                        | No                      | No                                  | Yes                     |
| <b>12. Sulphur dioxide and sulphites</b> | No                      | Yes                                 | Yes                     |
| <b>13. Lupin</b>                         | No                      | No                                  | Yes                     |
| <b>14. Molluscs</b>                      | No                      | No                                  | No                      |

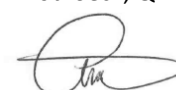
According to Regulation EU 1169/2011 (and amendments) on the provision of food information to consumers

| SUBSTANCES  | Presence in the product | Presence on the same packaging line | Presence in the factory |
|---|-------------------------|-------------------------------------|-------------------------|
| Lactose   | No                      | No                                  | Yes                     |
| Cocoa   | No                      | No                                  | Yes                     |
| Glutamate (E620 - E625)                           | No                      | No                                  | No                      |
| Components of chicken, beef, pork, sheep or other | No                      | No                                  | Yes                     |

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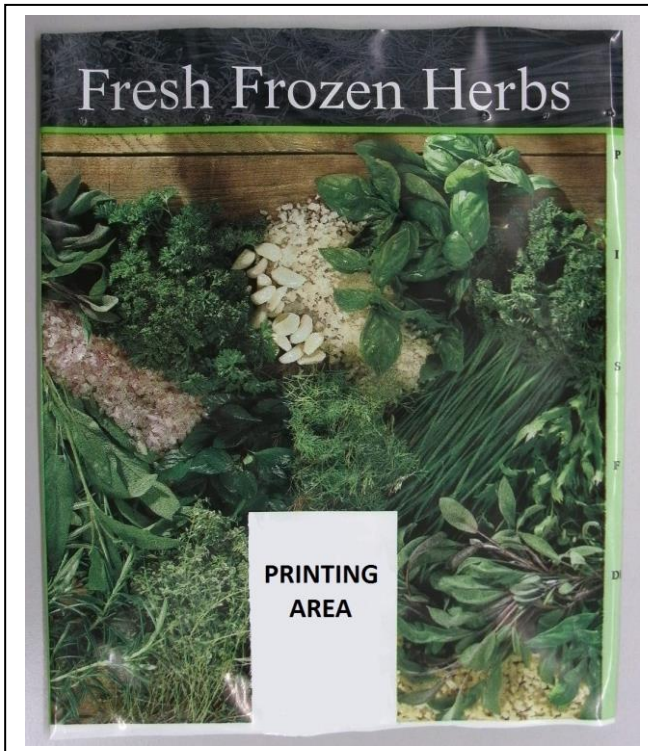


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|              |    |     |     |
|--------------|----|-----|-----|
| animals      |    |     |     |
| Coriander    | No | Yes | Yes |
| Corn / Maize | No | No  | Yes |
| Legumes      | No | No  | Yes |
| Carrot       | No | Yes | Yes |

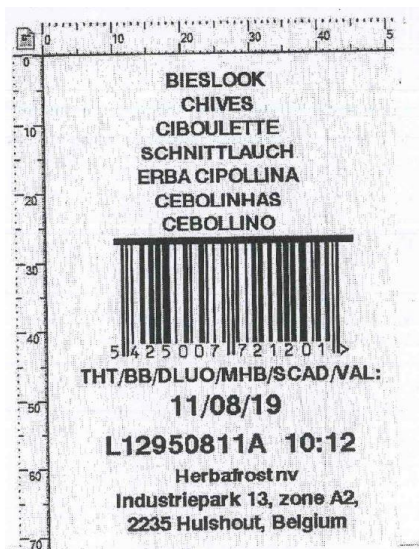
According to the LeDa list.

**12. PRODUCT PICTURES**

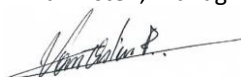


Print bag 250g:

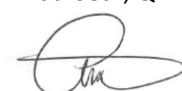
Print bag 1000g:



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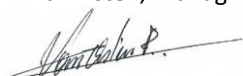
**13. APPROVAL**

Please send the signed and approved product specification back to HerbaFrost nv.

If we don't receive these signed product specification back within 7 working days, we consider them as approved by your side.

| For approval – To be completed by customer                                       |
|--|
| <p>Date:</p> <p>Name:</p> <p>Function:</p> <p>Signature &amp; Company Stamp:</p> |

**Approved by:** P. Van Asten, Managing Director



**Established by:** C. Van Asbroeck, QA Manager.

