

|  |   |                                   |   |
|--|---|-----------------------------------|---|
| Specification Version Number:  | 1   |                                   |   |
| NPD Version Number   | 3   |                                   |   |
| Date:  | 18.07.2023  |                                   |   |
| <b>1) Supplier Information</b>   |   |                                   |   |
| Name:  | Nutree Life Ltd   |                                   |   |
| Address:   | Unit 8, Dakota Business Park, Dakota Way, Burscough, Ormskirk, L40 8AF  |                                   |   |
| Tel:   | 01772 651 696   |                                   |   |
| Sales  | <a href="mailto:Enquiries@nutreelife.co.uk">Enquiries@nutreelife.co.uk</a>  |                                   |   |
| Technical Email:   | <a href="mailto:Danielle.jones@nutreelife.co.uk">Danielle.jones@nutreelife.co.uk</a>                                  |                                   |   |
| <b>2) Product Information</b>  |   |                                   |   |
| Customer / Brand Name:   | Yubi  |                                   |   |
| Legal description:   | Vegan Snack Bar With Sweetner   |                                   |   |
| Flavour:   | Fudge Brownie   |                                   |   |
| Storage Instructions   | Store the product in a clean, dry and odourless environment. Relative humidity max 70%. Storage temperature: 12-20°C. |                                   |   |
| Shelf Life:  | 12 Months   |                                   |   |
| Batch Format   | Batch: BBE:MM/YY DC   |                                   |   |
| Unit Weight/Volume/Size: (g)   | 35  | Average                           | Is average weight mark required, <input type="checkbox"/> Yes |
| <b>3) Ingredients List</b>   |   |                                   |   |
| Complete ingredients list including processing aids. Descending order of weight and allergens highlighted in <b>bold</b> . |   |                                   |   |
| Dark Chocolate With Sweetener (19%): Cocoa Mass, Sweetener: Xylitol, Cocoa Butter, Emulsifier: Lecithin.                   |   |                                   |   |
| Sweetener:Maltitol   |   |                                   |   |
| Gluten Free <b>Oats</b>  |   |                                   |   |
| Pea Protein Isolate  |   |                                   |   |
| Bulking Agent: Polydextrose Powder   |   |                                   |   |
| <b>Soya</b> Protein Isolate  |   |                                   |   |
| Humectant: Vegetable Glycerine   |   |                                   |   |
| <b>Soya</b> Protein Nuggets ( <b>Soya</b> Protein Isolate, Tapioca Starch, Sea Salt)                                       |   |                                   |   |
| Beet Fibre   |   |                                   |   |
| Vegetable Oil  |   |                                   |   |
| <b>Soya</b> Protein Nuggets ( <b>Soya</b> Protein Isolate, Tapioca Starch, Cocoa Powder, Sea Salt)                         |   |                                   |   |
| Reduced Fat Cocoa Powder   |   |                                   |   |
| Emulsifier: Lecithin   |   |                                   |   |
| Natural Flavouring   |   |                                   |   |
| Thickener: Gum Acacia  |   |                                   |   |
| Green Tea Extract  |   |                                   |   |
| Sweetener: Sucralose   |   |                                   |   |
|  |   |                                   |   |
| Suggested Serving Size:  | 35  |                                   |   |
| Nutrient   | Typical Values Per 100 g  | Typical Values Per Serving        |   |
| Energy (kJ)  | 1184.07   | 414.43                            |   |
| Energy (kcal)  | 283.00  | 99.05                             |   |
| Calories from Fat (kcal)   | 81.00   | 28.35                             |   |
| Fat (g)  | 9.00  | 3.15                              |   |
| Saturates (g)  | 3.42  | 1.20                              |   |
| Carbohydrate (g)   | 33.00   | 11.55                             |   |
| Sugars (g)   | 0.79  | 0.28                              |   |
| Polyols(g)   | 15.61   | 5.46                              |   |
| Fibre (g)  | 7.64  | 2.67                              |   |
| Protein (g)  | 29.20   | 10.22                             |   |
| Sodium (mg)  | 270.00  | 94.50                             |   |
| Salt (g)   | 0.72  | 0.25                              |   |
| Does this product contain:   | Yes / No  | Ingredient(s) Containing Allergen | Alibi Label prompt - Risk Of Cross Contamination              |
| Cereals containing gluten (and products thereof)   | Yes   | Gluten free (<20ppm) oats on site | No  |

|  |     |  |     |
|--|-----|--|-----|
| Crustaceans (and products thereof)                   | No  |  | No  |
| Eggs (and products thereof)                          | No  |  | No  |
| Fish (and products thereof)                          | No  |  | No  |
| Peanuts (and products thereof)                       | No  | Manufactured in a factory that uses peanuts    | Yes |
| Soybeans (and products thereof)                      | Yes | Soya Protein Isolate/Soya Protein Nuggets      | No  |
| Milk (and products thereof)                          | No  |  | No  |
| Nuts (and products thereof)                          | No  | Manufactured in a factory that uses other nuts | Yes |
| Celery (and products thereof)                        | No  |  | No  |
| Mustard (and products thereof)                       | No  |  | No  |
| Sesame seeds (and products thereof)                  | No  | May Contain                                    | Yes |
| Sulphur Dioxide and Sulphites >10ppm and Derivatives | No  | May Contain                                    | Yes |
| Lupin (and products thereof)                         | No  |  | No  |
| Molluscs (and products thereof)                      | No  |  | No  |

### 5) Product Suitability:

|   |
|---|
| Suitable for vegans.  |
| Not suitable for peanut, nuts, sesame seed, soy & sulphite allergy sufferers. |
| Excessive consumption may lead to laxative effects.                           |

### 6) Analytical Standards - Microbiological

| Test                    | Unit of Measurement | Acceptance Level    |
|-------------------------|---------------------|---------------------|
| Coliforms               | cfu/g               | ≤10,000 cfu/g       |
| Escherichia coli        | cfu/g               | ≤100 cfu/g          |
| Bacillus cereus         | cfu/g               | ≤100,000 cfu/g      |
| Clostridium perfringens | cfu/g               | ≤10,000 cfu/g       |
| Moulds & Yeast          | cfu/g               | ≤10,000 cfu/g       |
| Salmonella spp.         | cfu/g               | Not Detected in 25g |

### 7) Specification Approval

| Specification Created By: |               | Specification Reviewed By: |  | Customer Approval By: |  |
|---------------------------|---------------|----------------------------|--|-----------------------|--|
| Print Name:               | Amy Wilkinson | Print Name:                |  | Print Name:           |  |
|                           |               |                            |  | Signature:            |  |
| Date:                     | 01/08/2023    | Date:                      |  | Date:                 |  |

### 8) Specification History / Amendments

| Current Version Number | Current version date | Category / Section | Amendment Details |
|------------------------|----------------------|--------------------|-------------------|
|                        |                      |                    |                   |
|                        |                      |                    |                   |
|                        |                      |                    |                   |

*Process Variability: We aim to have bulk production closely match agreed lab samples, however, due to inevitable process variance, a tolerance of +/- 10% must be factored-in to all measurable attributes (e.g. dimensions, coating, etc.) Additionally, there may be slight variances to taste and texture. However, we strongly advise that the client attends the first production run, in order that running adjustments may be made to ensure this is minimised.*

*Although our staff are trained to identify and remove 'leaker' bars, from time-to-time 'pin pricks' in the coating may go unnoticed.*