

FINISHED PRODUCT SPECIFICATION

Document Number: OPTE0761FPS
Formulation Reference: E0760C/ E0761C

Revision Number: 6

| | |
|----------------------------|---|
| PRODUCT | Glucosamine HCL Orange and Pineapple |
| CODE/SIZE | E0761C/1000 ml |
| BRAND | Optima |
| REASON FOR REVISION | Revision of ingredients, weight and colour. |

| Ingredients |
|--|
| Concentrated Orange Juice, Concentrated Pineapple Juice, Water, Glucosamine Hydrochloride, Antioxidant (Ascorbic acid) , Preservative (Potassium Sorbate), Natural Flavour (Orange), Colour (Beta Carotene). |

| Label Claims | | |
|--------------------------|--------------------------------|-----------------------|
| Active Ingredient | Typical Value per 25 ml | Test Frequency |
| Glucosamine HCL | 1200 mg | Annual |
| Prov. Glucosamine | 1000 mg | |

| Chemical | | |
|-----------------|---------------------|-----------------------|
| Test | Target Value | Test Frequency |
| pH | 3 – 4.5 | Every batch |
| Lead | ≤ 3.0 mg/kg | Annual |
| Cadmium | ≤ 1.0 mg/kg | Annual |
| Mercury | ≤ 0.1 mg/kg | Annual |

| Microbiological | | | |
|-----------------------------------|---------------------|--------------|-----------------------|
| Test | Target Value | Limit | Test Frequency |
| Aerobic Plate Count | ≤ 20 | 100 cfu/g | Every batch |
| Coagulase Positive Staphylococcus | ≤ 20 cfu/g | ≤ 20 cfu/g | Every batch |
| Escherichia Coli | ≤ 20 cfu/g | ≤ 20 cfu/g | Every batch |
| Yeast | ≤ 20 cfu/g | ≤ 20 cfu/g | Every batch |
| Moulds | ≤ 20 cfu/g | ≤ 50 cfu/g | Every batch |
| Presumptive Enterobacteriaceae | ≤ 20 cfu/g | ≤ 20 cfu/g | Every batch |
| Presumptive Lactic Acid Bacteria | ≤ 20 cfu/g | ≤ 20 cfu/g | Every batch |
| Salmonella | ND in 25 g | ND in 25 g | Every batch |

| Organoleptic | | |
|---------------------|---|-----------------------|
| Test | Target | Test Frequency |
| Colour | Orange to red | Every batch |
| Appearance | Translucent liquid | Every batch |
| Odour | Fruity | Every batch |
| Flavour | Sweet, and characteristic of orange and pineapple | Every batch |

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Document Number: OPTE0761FPS

Revision Number: 4

Formulation Reference: E0760A/ E0761A - 080119 V1

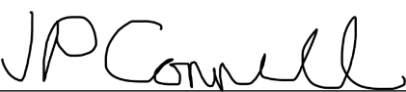
| Gross weight | |
|--------------|----------------|
| Target | Test Frequency |
| ≥1105.93 g | Every batch |

| Allergen Statement | |
|---|--------|
| Contains | Yes/No |
| Celery | No |
| Cereals containing gluten | No |
| Crustaceans | No |
| Eggs | No |
| Fish | No |
| Lupin | No |
| Milk or milk products | No |
| Molluscs | No |
| Mustard | No |
| Tree nuts | No |
| Peanuts | No |
| Sesame beans | No |
| Soya beans | No |
| Sulphur dioxide and sulphites (concentration of > 10 ppm) | No |

| General Information | |
|--|-----|
| Free from irradiated material | Yes |
| Free from genetically modified material | Yes |
| Suitable for vegetarians | Yes |
| Suitable for vegans | Yes |
| Formulation complies with all applicable UK and EU legislation | Yes |

| Storage Conditions and Shelf Life |
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| Shelf life: 24 months from date of manufacture when stored at a temperature of 5°C - 25°C, and away from moisture and direct sunlight. |

| Note |
|---|
| Ingredients of natural origin vary in both physical and organoleptic properties, consequently the taste and appearance of products containing these may vary from batch to batch. Content and design of finished product label is the responsibility of the brand-holder. |

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| Prepared by: James Connell | Position: Technical Project Manager |
| Signature:  | Date: 21/08/2020 |