

| Innue al Irri  | Date: 22-Jur                                      |   | n-23  | Version:   | 4                                       |  |
|--|---|---|---|--|---|--|
| Issued by:   |   | Elsie Walker  |   | Reason for issue:  | 3 year review                           |  |
| Product<br>name and<br>code:   | CC018 -   | Hearts of Palm 400g   |   | Brand Name:  | Cooks & Co                              |  |
| Product Description:   |   |   |   | Hearts of palm in brine  |   |  |
| Product Image:   |   |   |   | Cooks&co' Hearts of Palm   |   |  |
| Ingredients:   |   |   | Т   |  |   |  |
| Ingredient (   |   |   | %   | Country of Orig  | ins E-Number                            |  |
| Heart  | ts of palm  | l<br>   | 55.00   | Ecuador  |   |  |
| V  | Vater   |   |   | Ecuador  |   |  |
|  | Salt  |   |   | Ecuador  |   |  |
| Citric acid  |   |   | China   | E330   |   |  |
|  |   |   |   |  |   |  |
| Hearts of palm (55%  Country of Produc   |   |   |   |  |   |  |
| Protected designation of origin?   |   |   |   | Ecuador  |   |  |
| Protected designa  |   |   |   | Ecuador<br>No  |   |  |
|  | tion of or  |   |   |  |   |  |
| Manufacturing site   | tion of or<br>e name:                             | igin?   | ·):   | No   |   |  |
| Protected designa<br>Manufacturing site<br>Site accreditations<br>Sensory Attributes   | tion of or<br>e name:<br>s (BRC/IFS               | igin?   | ·):   | No<br>Inaexpo, Ecuador   |   |  |
| Manufacturing site Site accreditations Sensory Attribute   | tion of or<br>e name:<br>s (BRC/IFS               | igin?<br>/ISO/FSSC etc  |   | No<br>Inaexpo, Ecuador   | o accepted.                             |  |
| Manufacturing site Site accreditations Sensory Attributes Appearance:  | tion of or<br>e name:<br>s (BRC/IFS               | igin?<br>/ISO/FSSC etc  | ped stems,  | No<br>Inaexpo, Ecuador<br>IFS  | o accepted.                             |  |
| Manufacturing site Site accreditations Sensory Attributes Appearance: Colour:  | tion of or<br>e name:<br>s (BRC/IFS               | /ISO/FSSC etc  Ivory rod sha  Ivory to brow                                     | ped stems,<br>vn/pink   | No<br>Inaexpo, Ecuador<br>IFS  | o accepted.                             |  |
| Manufacturing site Site accreditations Sensory Attribute Appearance: Colour: Flavour:  | tion of or<br>e name:<br>s (BRC/IFS               | /ISO/FSSC etc  Ivory rod sha  Ivory to brow  Light mild nu                      | ped stems,<br>vn/pink<br>tty flavour.                                 | No Inaexpo, Ecuador IFS light brown to pink is als   | o accepted.                             |  |
| Manufacturing site Site accreditations Sensory Attribute Appearance: Colour: Flavour: Texture: Aroma:  | tion of or<br>e name:<br>s (BRC/IFS               | /ISO/FSSC etc  Ivory rod sha  Ivory to brow  Light mild nu                      | ped stems,<br>vn/pink<br>tty flavour.<br>with slight!                 | No Inaexpo, Ecuador IFS  light brown to pink is als No off flavours.  y creamy centre.   | o accepted.                             |  |
| Manufacturing site Site accreditations Sensory Attributes Appearance: Colour: Flavour: Texture: Aroma: Analytical Standar  | tion of or<br>e name:<br>s (BRC/IFS<br>s:         | Ivory rod sha Ivory to brow Light mild nu Slight crunch                         | ped stems,<br>vn/pink<br>tty flavour.<br>with slightl                 | No Inaexpo, Ecuador IFS  light brown to pink is als  No off flavours.  y creamy centre.  notes.  |   |  |
| Manufacturing site Site accreditations Sensory Attributes Appearance: Colour: Flavour: Texture: Aroma: Analytical Standar Chemical Analysis:   | tion of or<br>e name:<br>s (BRC/IFS<br>s:         | Ivory rod sha Ivory to brow Light mild nu Slight crunch Mild nutty oc           | ped stems,<br>vn/pink<br>tty flavour.<br>with slightl                 | No Inaexpo, Ecuador IFS  light brown to pink is als  No off flavours.  y creamy centre.  notes.  Frequency                                 | Tolerances                              |  |
| Manufacturing site Site accreditations Sensory Attributes Appearance: Colour: Flavour: Texture: Aroma: Analytical Standau Chemical Analysis: Vacuum (Pulg Hg)                                      | tion of or<br>e name:<br>s (BRC/IFS<br>s:         | Ivory rod sha Ivory to brow Light mild nu Slight crunch                         | ped stems,<br>vn/pink<br>tty flavour.<br>with slightl<br>dour. No off | No Inaexpo, Ecuador IFS  light brown to pink is als  No off flavours.  y creamy centre.  notes.  Frequency Each batch                      | Tolerances<br>8-10                      |  |
| Manufacturing site Site accreditations Sensory Attributes Appearance: Colour: Flavour: Texture: Aroma: Analytical Standar Chemical Analysis: Vacuum (Pulg Hg) Head space (mm)                      | tion of or<br>e name:<br>s (BRC/IFS<br>s:         | Ivory rod sha Ivory to brow Light mild nu Slight crunch Mild nutty oc           | ped stems, vn/pink tty flavour. with slightl dour. No off get 5.5     | No Inaexpo, Ecuador IFS  light brown to pink is als  No off flavours.  y creamy centre.  notes.  Frequency Each batch Each batch           | Tolerances<br>8-10<br>5-6               |  |
| Manufacturing site Site accreditations Sensory Attributes Appearance: Colour: Flavour: Texture: Aroma: Analytical Standau Chemical Analysis: Vacuum (Pulg Hg) Head space (mm) Acidity (% citric ac | tion of or<br>e name:<br>s (BRC/IFS<br>s:<br>rds: | Ivory rod sha Ivory to brow Light mild nu Slight crunch Mild nutty oc Targ      | ped stems,<br>vn/pink<br>tty flavour.<br>with slightl<br>dour. No off | No Inaexpo, Ecuador IFS  light brown to pink is also No off flavours.  y creamy centre. notes.  Frequency Each batch Each batch Each batch | Tolerances<br>8-10<br>5-6<br>0.3-0.6    |  |
| Manufacturing site Site accreditations Sensory Attributes Appearance: Colour: Flavour: Texture: Aroma: Analytical Standau Chemical Analysis: Vacuum (Pulg Hg) Head space (mm) Acidity (% citric ac | tion of or<br>e name:<br>s (BRC/IFS<br>s:<br>rds: | Ivory rod sha Ivory to brow Light mild nu Slight crunch Mild nutty oc Targ 8-10 | ped stems, vn/pink tty flavour. with slightl dour. No off get 5.5     | No Inaexpo, Ecuador IFS  light brown to pink is als  No off flavours.  y creamy centre.  notes.  Frequency Each batch Each batch           | Tolerances  8-10  5-6  0.3-0.6  0.6-1.6 |  |
| Manufacturing site   | rds: id)  | Ivory rod sha Ivory to brow Light mild nu Slight crunch Mild nutty oc Targ      | ped stems, vn/pink tty flavour. with slightl dour. No off get 5.5     | No Inaexpo, Ecuador IFS  light brown to pink is also No off flavours.  y creamy centre. notes.  Frequency Each batch Each batch Each batch | Tolerances<br>8-10<br>5-6<br>0.3-0.6    |  |

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| Aerobics and anaerobics mesophiles (ufc/g)  | Abser          | nce        |                                |                          |  |  |
|---|----------------|------------|--------------------------------|--------------------------|--|--|
| Aerobics and anaerobics thermophiles (ufc/g)  | Abse           | nce        |                                |                          |  |  |
| thermophiles (dic/g)  |                |            |                                |                          |  |  |
|   |                |            |                                |                          |  |  |
| Allergen Information:   |                | Contains   |                                | Cross contamination risk |  |  |
| Cereals Containing Gluten (Wheat, Rye,<br>Barley, Oats, Spelt, Kamut) ( excl.<br>wheat glucose syrup) |                | No         |                                | No                       |  |  |
| Milk (Cow, Goat, Sheep, Buffalo, inc.<br>Lactose)   |                | No         |                                | No                       |  |  |
| Eggs (inc. Lecithin if from Egg Source)   |                | No         |                                | No                       |  |  |
| Nuts (excl. Pine Nuts, Chestnuts,<br>Nutmeg, Coconut)   |                | No         |                                | No                       |  |  |
| Peanuts   |                |            | No                             | No                       |  |  |
| Soya (Soya beans, Soya Derivatives, inc.<br>Lecithin's)   |                | No         |                                | No                       |  |  |
| Fish (exc isinglass – fining agent in beer)   |                | No         |                                | No                       |  |  |
| Molluscs  |                |            | No                             | No                       |  |  |
| Crustaceans   |                | No         |                                | No                       |  |  |
| Celery (Inc. Celeriac)  |                | No         |                                | No                       |  |  |
| Mustard   |                | No         |                                | No                       |  |  |
| Sesame Seeds  |                | No         |                                | No                       |  |  |
| Sulphur Dioxide (>10mg/Kg, inc.<br>Sulphites)   |                | No         |                                | No                       |  |  |
| Lupin   |                | No         | No                             |                          |  |  |
| Does the product contain any of the following:  |                |            |                                |                          |  |  |
| Genetically Modified Mater  | No             |            |                                |                          |  |  |
| Engineered Nanomaterial   |                |            | No                             |                          |  |  |
| Vegetable Oils (please spec   | No             |            |                                |                          |  |  |
| Trans fat material (excluding   | No             |            |                                |                          |  |  |
| Caffeine  | No             |            |                                |                          |  |  |
| Pesticide Residues  | No             |            |                                |                          |  |  |
| Irradiated material   | No             |            |                                |                          |  |  |
| Added colours   | No             |            |                                |                          |  |  |
| Added preservatives   | No             |            |                                |                          |  |  |
| Antioxidants  |                |            | Acidity regulator: Citric acid |                          |  |  |
| Azo & Coal tar dyes , BHA/B   | HT, Benzoates  |            |                                | No                       |  |  |
| MSG / Glutamates  |                |            | No                             |                          |  |  |
| Hydrogenated Vegetable Pr   | otein / Textur | ed Vegetab | le Protein                     | No                       |  |  |

| Nutritional Information:                               |                 |                                    |                 | Per 100g/ml               | Calculated/Analysed |           |  |
|--|-----------------|------------------------------------|-----------------|---------------------------|---------------------|-----------|--|
| Energy (kJ)  |                 |                                    | 96              | Analysis                  |                     |           |  |
| Energy (kcal)  |                 | 23                                 |                 | Analysis                  |                     |           |  |
| Fat (g)  |                 |                                    | 0               |                           | Analysis            |           |  |
| saturates (g) of which mono- unsaturates (g)           |                 | 0                                  |                 | Analysis                  |                     |           |  |
|  |                 | rates (g)                          | 0               |                           | Analysis            |           |  |
| polyunsaturates (g)                                    |                 | 0                                  |                 | Analysis                  |                     |           |  |
| Available carbohydrate (g)                             |                 | 2.8                                |                 | Analysis                  |                     |           |  |
| of which starch (g) polyols(g)                         |                 | 1.3                                |                 | Analysis                  |                     |           |  |
|  |                 |                                    |                 |                           |                     |           |  |
|  |                 |                                    |                 |                           |                     |           |  |
| Fibre (g)  |                 |                                    | 1.8             |                           | Analysis            |           |  |
| Protein (g)  |                 |                                    | 1.9             | Analysis                  |                     |           |  |
| Salt (g)   |                 |                                    |                 | 0.54                      | Analysis            |           |  |
| Has product b  | oeen previousl  | y frozen?                          |                 |                           | No                  |           |  |
| EU health ma   | rk (animal bas  | ed products o                      | nly)            |                           | n/a                 |           |  |
| Product suita  | bility and cert | ifications:                        |                 | Suitable                  |                     | Certified |  |
| Organic  |                 |                                    |                 | No                        | No                  |           |  |
| Kosher   |                 |                                    | Yes             | Yes                       |                     |           |  |
| Halal  |                 |                                    | Yes No          |                           | No                  |           |  |
| Coeliac  |                 | Yes                                |                 | No                        |                     |           |  |
| Diabetics  |                 | Yes                                |                 | No                        |                     |           |  |
| Lactose Intolerant                                     |                 | Yes                                |                 | No                        |                     |           |  |
| Vegetarian   |                 | Yes                                |                 | Yes                       |                     |           |  |
| Vegan  |                 | Yes                                |                 | Yes                       |                     |           |  |
| Fairtrade  |                 |                                    |                 | n/a                       |                     |           |  |
| UTZ  |                 |                                    |                 | n/a                       |                     |           |  |
| RSPO   |                 |                                    |                 | n/a                       |                     |           |  |
| RSPCA Assured  |                 |                                    |                 | n/a                       |                     |           |  |
| Free Range   |                 |                                    |                 | n/a                       |                     |           |  |
| Packaging:   |                 | Description (Format, Material etc) |                 | Weight (g)                |                     |           |  |
| Primary packaging                                      |                 | Tin/label                          |                 | 49g/2g                    |                     |           |  |
| Secondary packaging                                    |                 | Cardboard tray/shrinkwrap          |                 | 121g/23g                  |                     |           |  |
| Tertiary packaging                                     |                 | Pal                                | let/Stretchwrap |                           |                     |           |  |
| Please state which packaging components are recyclable |                 |                                    | All rec         | yclable                   |                     |           |  |
| Primary packa  | aging meets re  | gulation for it                    | ems in cont     | act with food stuffs EC   | No 1935/20          | 04 Yes    |  |
| Unit net weig  | ht (g/ml)       | 400                                | )g              | Unit drained weight (g)   | 220g                |           |  |
| Units per case   | 9               | 12                                 | 2               | Serving /Portion size (g) |                     |           |  |
| Cases per laye   | er              | 15                                 |                 |                           | 11                  |           |  |

Inner/Unit barcode 5060016800709 Outer pack/Case barcode 05060016820707

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| Shelf life and Storage:   |             |   |  |  |
|---|-------------|---|--|--|
| Shelf life from manufacture:  |             | 1095 days   |  |  |
| Minimum shelf life on delivery:                                     |             | 821 days  |  |  |
| Date code format (e.g Best Before DD/MM/YYYY):                      |             | Best before MMM/YY  |  |  |
| Storage Conditions (unopened):                                      |             | Store in a cool, dry place.   |  |  |
| Storage Conditions (opened):  |             | ned, transfer to a non-metallic container, keep refrigerated and consume within 7 days. |  |  |
| CCP information (for metal detection please include sensitivities): |             |   |  |  |
| Supplier Contact details:   |             | RH Amar & Co LTD  |  |  |
| Main Technical Contacts:  |             | Markus Endt / Elsie Walker- 01494 530200  |  |  |
| Main Commercial Contact:  |             |   |  |  |
| 24 hour Emergency Contact:  |             | Markus Endt - 07988 818285  |  |  |
| Supplier  | Approved:   | Elsie Walker  |  |  |
| Customer Approved 8   | Accepted:   |   |  |  |
| Date o  | f approval: |   |  |  |