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|  | <b>TECHNICAL DATA</b> | RRD28<br>Rev: 1<br>13/06/2022 |
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1. Product identification

1.1. General identification

|                     |                                               |
|---------------------|-----------------------------------------------|
| Product name        | SUPER GINGER                                  |
| Product reference   | H24-10.5.2                                    |
| Product description | A blend of apple and lemon juice with ginger. |
| Category            | CONVENTIONAL                                  |
| Scoop Country       | UK                                            |
| Line                | HPP                                           |

1.2. Ingredients

NOTE: The amount of the content declared in the product Technical sheet may vary between  $\pm 5\%$  in the industrial production process (it is only applied on fruit and vegetable).

| Ingredients (decreasing order) |        |
|--------------------------------|--------|
| APPLE JUICE                    | 91,44% |
| LEMON JUICE                    | 5%     |
| GINGER JUICE                   | 3,5%   |
| ANTIOXIDANT (ASCORBIC ACID)    | 0,06%  |

2. Allergen Declaration

|                 | Present | Fortuite |
|-----------------|---------|----------|
| Gluten          | --      | --       |
| Dairy           | --      | --       |
| Egg             | --      | --       |
| Celery          | --      | --       |
| Nuts (Almond)   | --      | --       |
| Nuts (Cashew)   | --      | --       |
| Nuts (HazelNut) | --      | --       |
| Nuts (Walnut)   | --      | --       |
| Nuts            | --      | --       |
| Peanut          | --      | --       |
| Sesame          | --      | --       |
| Soy             | --      | --       |
| Mustard         | --      | --       |
| Sulfits         | --      | --       |
| Fish            | --      | --       |
| Mollusc         | --      | --       |
| Lupin           | --      | --       |

**3. Product specifications**

| Organoleptic parameters        |                                                                          |                  |              |
|--------------------------------|--------------------------------------------------------------------------|------------------|--------------|
| Appearance                     | Homogeneous liquid-Free of foreign bodies                                |                  |              |
| Smell                          | Typical of apple with notes of lemon and ginger. Free of strange odours. |                  |              |
| Taste                          | Typical of apple with a dash of lemon and ginger.                        |                  |              |
| Consistency                    | Thick and consistent texture.                                            |                  |              |
| Physicochemical parameters (*) |                                                                          |                  |              |
| Analysis                       | Units                                                                    | Values (**)      |              |
|                                |                                                                          | MIN              | MAX          |
| Brix                           | Refractometry (°)                                                        | 10,00            | 15,00        |
| Acidity                        | Acid base titration (g Tartaric Acid /kg)                                | 6,50             | 11,50        |
| pH                             | Potentiometric (units of pH)                                             |                  | 4,20         |
| Density                        | Kg/L at 20°C                                                             | 1,049            | 1,067        |
| 0                              |                                                                          |                  |              |
| Analysis                       | Units                                                                    | Reference values |              |
| Total Aerobic count            | Cfu/ml                                                                   | Target <10^4     | Limit: <10^5 |
| Moulds and yeasts              | Cfu/g                                                                    | Limit: <10       |              |

(\*) These values may vary slightly depending on the origin of the raw material.

(\*\*) Delafruit reserves the right to make changes to the specifications in order to keep the limits of the physicochemical parameters up to date. Changes will be made, prior notification to the client and will be subject to the variability of the raw materials depending on the campaigns, to any update in the analysis methodologies, to align values to the production historic results or changes derived from a modification of the applicable regulation.

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4. Treatment applied

The product has been submitted to a pascalization treatment.

5. Nutritional values

| Nutritional values     | Average values per 100 g/ml (*) | % RI (**) |
|------------------------|---------------------------------|-----------|
| Energy (kJ)            | 206                             | 2%        |
| Energy (Kcal)          | 49                              | 2%        |
| Fat (g)                | 0                               | 0%        |
| Of which saturates (g) | 0                               | 0%        |
| Carbohydrates (g)      | 12                              | 5%        |
| Of which sugars (g)    | 11                              | 12%       |
| Dietary fiber (g)      | 0                               |           |
| Proteins (g)           | 0,1                             | 0%        |
| Salt (g)               | 0                               | 0%        |

(\*) It has to be considered that these values have been calculated theoretically from the nutritional values of raw material provided by suppliers/data base. Furthermore, it is recommended performing nutritional analysis in order to ensure the accuracy of the data and possible nutritional claims that the customer would pretend to do in the packaging.

(\*\*) Reference intake of an average adult (8400 kJ / 2000 kcal).

6. Shelf life

|            |          |
|------------|----------|
| Shelf life | 4 months |
|------------|----------|

7. Residues and contaminants applicable legislation

|               |              |
|---------------|--------------|
| Category      | CONVENTIONAL |
| Animal Origin | NO           |

REGULATION (EC) N° 396/2005 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC and amendments.)  
COMMISSION REGULATION (EU) 2023/915 of 25 April 2023 on maximum levels for certain contaminants in food and repealing Regulation (EC) No 1881/2006 and amendments.

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**8. Conditions**

|                         |                                                                                                                                                |
|-------------------------|------------------------------------------------------------------------------------------------------------------------------------------------|
| Transport conditions    | Refrigerated Temperature                                                                                                                       |
| Storage Conditions      | Refrigerated Temperature (0°C - 7°C). Do not expose to sunlight.                                                                               |
| Instrucions of Use      | It is recommended not to freeze. Shake well before open or drink, this product could present sediment from juice pulp of vegetables or fruits. |
| Conservation Conditions | Keep at refrigerated temperature. After opening, store in refrigerator a maximum of 48 hours                                                   |
| Samples are Stores      | Each batch                                                                                                                                     |
| Use                     | Direct consumption according to instructions for use.                                                                                          |

**9. Administrative information**

|                                  |                                                                                                |
|----------------------------------|------------------------------------------------------------------------------------------------|
| Company name                     | PRESS London Limited                                                                           |
| Adress                           | 28 Poland Street<br>London<br>W1F 8QP                                                          |
| Phone/fax                        | 977844890 / 977845762                                                                          |
| Certificate/s (certified entity) | ISO 9001, ISO 14001, IFS, British Retail Consortium (BRC), Organic Certificate, Kosher, Halal. |

These specifications constitute an integral part of the manufacturing and supply agreement once executed. The Customer shall send signed the specifications sheet back to Delafruit.  
A lack of response by the Customer will indicate acceptance of the specifications by it following five (5) calendar days after having sent the specifications sheet to the Customer.  
If specifications are accepted by signature or by silence, they will be applicable to future orders.