

TRADING PRODUCT SPECIFICATION

| 1. Product information | |
|--|---|
| 1.1 Product name: | Baguettes for French-Hot Dogs |
| 1.2 Name of supplier: In case producer and supplier is not the same company, please state both producer and supplier | Lantmannen Unibake Poland Sp. z o.o. |
| 1.3 Address of producer: | ul. Unii Lubelskiej 1,61-249 Poznań |
| 1.4 Supplier's article no.: | FR200 0020/23038 |
| 1.5 Product description: Product characteristics. | Baguettes with drilled crumb |
| 1.6 Designation | Deep frozen wheat baguettes for French Hot-Dogs |

| 2. Organoleptic standards | |
|---------------------------|---|
| 2.1 Odour | Typical for wheat buns. No smell of stale bread and off aroma |
| 2.2 Taste | Fresh wheat bread taste. Pleasant fermentation notes. |
| 2.3 Colour | Pale yellow |
| 2.4 Consistency | Regular, fine, moist. Tender and resilient. |

| 3. Origin | |
|---|---|
| 3.1 Is the product organic? | <input type="checkbox"/> Yes (certificate from authorities is attached) |
| | <input checked="" type="checkbox"/> No |
| | <input type="checkbox"/> Not relevant |
| 3.2 Is the product suitable for "No Straw shorteners"? Audited in accordance to Lantmännen Unibakes straw shortener concept or it is part of the company's 3. Part certification. | <input type="checkbox"/> Yes |
| | <input checked="" type="checkbox"/> No |
| | <input type="checkbox"/> Not relevant |

| 4. Product dimensions | Standard | Tolerance |
|---------------------------|----------|-----------|
| 4.1 Diameter: | 50mm | ±3mm |
| 4.2 Length: | 195mm | ±4mm |
| 4.3 Width: | n/a | |
| 4.4 Hole Depth: | 130 | ±10 |
| 4.5 Hole Diameter: | 22mm | ±2mm |

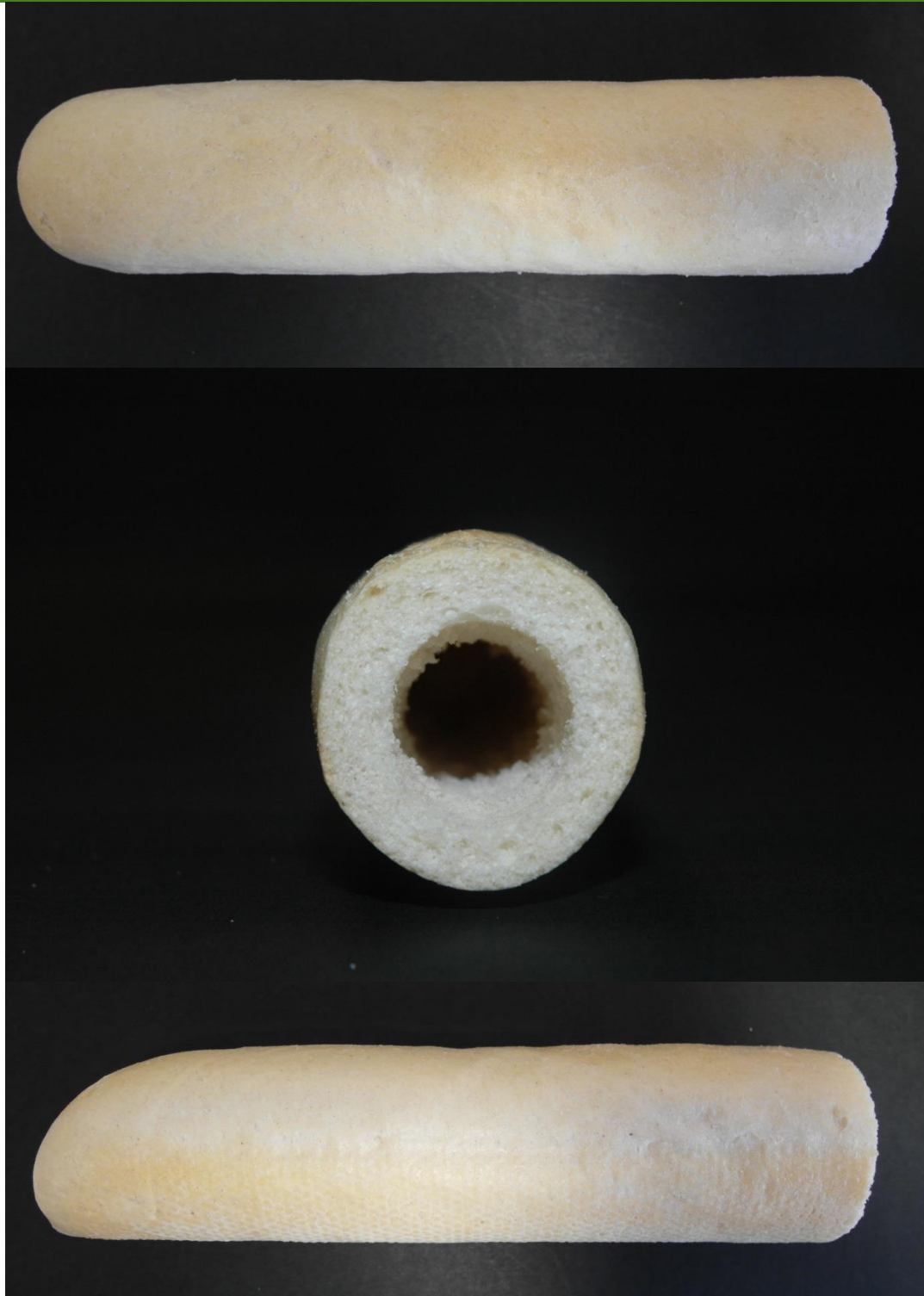
| 5. Weight: | Standard | Tolerance |
|--|----------|-----------|
| 5.1 Weight per piece: | 60g | ±3g |
| 5.2 Net weight per bag: | 1200g | |
| 5.3 Net weight per carton: | 2400g | |
| 5.4 Gross weight per carton(average): | 2916g | |
| 5.5 Tare - bag: | 33g | |
| 5.6 Tare - carton: | 450g | |

| 6. Packing: | |
|-----------------------------|----|
| 6.1 No. per bag: | 20 |
| 6.2 Bags per carton: | 2 |

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|-------------------------|-----|
| 6.3 Cartons per layer: | 8 |
| 6.4 Cartons per pallet: | 64 |
| 6.5 Pallet height: | 183 |

6.6 PICTURE FR200 0020



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| 6.7 Packaging type | Material Description | Recycled % | Dimensions | Thickness (µm) | No. per pallet | Weight per piece (g) |
|--------------------|----------------------|------------|--------------|----------------|----------------|----------------------|
| Cardboard box | Corrugated c | 100 | 395x295x210 | | 64 | 450 |
| Bag | LDPE, transparent | 0 | 600x500 | 50 | 128 | 33g |
| Tape | PP adhesive | 0 | 700x48 | | 68 | 2 |
| Foil | Stretch PE foil | 0 | 50x40000 | | 1 | 370 |
| Pallet label | Paper | 0 | 145x210 | | 2 | 2,9 |
| Pallet | Euro wooden pallet | 100 | 1200x800x150 | | 1 | 21500 |
| | | | | | | |
| | | | | | | |

6.8 Packing dimensions:

6.9 Primary bag dimensions (packed) – LxWxH: 390x290x200

6.10 Carton (outer) dimensions - LxWxH: 395x295x210

7. EAN-codes:

7.1 EAN-code - bag:

7.2 EAN-code - carton: 5902620020015

7.3 EAN-code - pallet:

8. Delivery terms

8.1 Lead time: 2 weeks

8.2 Minimum buying (cartons): 1020

9. Declaration of ingredient list

Wheat flour, water, salt, yeast, **wheat** malt, emulsifier E472e, sugar.

10. Ingredients:

| Ingredients list in descending order (after baking loss if the product is pre- or finish-baked). Please include all additives, enzymes, technical adjuvants, carriers, ingredients and technical adjuvants in compound ingredients, enzymes, flavours etc.) Please list % for all ingredients, including ingredients in compound ingredients, additives etc. | Percentages: Must add up to 100,00% | Source | Country of origin: (State the country of origin as country/countries (ex Germany, Sweden). Do not list it as an area (ex. EU) |
|---|-------------------------------------|-------------------------|--|
| Wheat flour | 63,9 | Wheat 100%Polish | Poland |

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|---|------------|--------------------------------------|--------|
| Water | 33,3 | Clean drinking water | Poland |
| Salt | 1,1 | Mine and evaporated domestic salt | Poland |
| Baking yeast | 1,0 | Saccharomyces Cerevisie | Poland |
| Baking improver (wheat flour, wheat malt, wheat gluten, emulsifier E472e, sugar, flour treatment agent E300, enzymes. | 0,7 | Prepared blend by IREKS GmbH Germany | Poland |
| | | | |
| | | | |
| | | | |
| Sum: | 100 | | |

| 11. Is fat/oil part of the product | Yes | No | X |
|---|-----|--|---|
| 11.1 State the amount of trans fatty acids in 100g of each oil in the product. Lantmännen Unibake accepts maximum 1 g TFA per 100 g oil. | | | |
| 11.2 Lantmännen Unibake only accepts palm oil from RSPO certified cultivation. If palm oil/fat is part of the product please state if it is RSPO certified. In case of certification please attach certificate. | | Certification: <input type="checkbox"/> Yes <input type="checkbox"/> No | |

| 12. Are spices part of the product | Yes | No | X |
|---|-----|----|---|
| 12.1 Are colorants added to the spice? (e.g. Sudan Red) | Yes | No | |
| 11.1 1 Please define | | | |

| 13. Is rennet part of the product | Yes | No | X |
|-----------------------------------|-----|---------------------|---|
| 13.1 Is the rennet: | | Animal | |
| | | Vegetable/Microbial | |

| 14. Is flavouring part of the product | Yes | No | X |
|--|-----|----|---|
| 14.1 Specify the type (flavouring substance, flavouring preparation, smoke flavouring, thermal process flavouring, flavour precursor, other flavouring) | | | |
| 14.2 Natural flavouring substance (the flavouring component contains exclusively natural flavouring substances.) | | | |
| 14.3 Natural <X> flavouring (The term 'natural' may only be used in combination with a reference to a food, food category or a vegetable or animal flavouring source if the flavouring component has been obtained exclusively or by at least 95 % by w/w from the source material referred to. The description shall read 'natural "food(s) or food category or source(s)" flavouring') | | | |
| 14.4 Natural <X> flavouring with other natural flavourings (The term 'natural "food(s) or food category or source(s)" flavouring with other natural flavourings' may only be used if the flavouring component is partially derived from the source material referred to, the flavour of which can easily be recognised.) | | | |

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|---|--|
| 14.5 Natural flavouring (The term may only be used if the flavouring component is derived from different source materials and where a reference to the source materials would not reflect their flavour or taste.) | |
| 14.6 Artificial flavouring | |
| Further information on flavourings: | |
| 14.7 Please state the purity | |
| 14.8 Carriers | |
| 14.8.1 If oil is carrier agent state the amount of trans fatty acids in 100g oil in the flavour. Lantmännen Unibake accepts maximum 1 g TFA per 100 g oil. | |
| 14.9 Comments: | |
| 14.10 The supplier is responsible of ensuring compliance with the legislation (Regulation 1334/2008). | |

| 15. Are food ingredients with flavouring properties part of the product | Yes | No | X |
|---|-----|----|---|
| 15.1 Mg/kg Quassin | | | |
| 15.2 Mg/kg Coumarin | | | |

| 16. Is colour part of the product | Yes | No | X |
|---|-----|----|---|
| 16.1 Is the colour natural, nature-identical and/or artificial? | | | |
| 16.2 Are Azo colours are used in the product (tartrazine E102, Quinoline Yellow E104, Sunset Yellow FCF E110, Carmoisine E122, Amaranth E123, Ponceau 4R E124, RedsG E128, Allura red AC E129, Black PN E151, Brown FK E154, Brown HT E155, Rubinpigment E180). | | | |

| 17. Are additives/technical adjuvants part of the product | Yes | X | No |
|---|-----|--|----|
| 17.1 Function | | Emulsifier | |
| 17.2 E-number | | E472e | |
| 17.3 Chemical term | | No | |
| 17.4 Is the additive: Natural, nature-identical, artificial? | | artificial | |
| 17.5 Is the additive/technical adjuvant based on/contain oil or fat please specify type of oil and content of trans fatty acids per 100 g. | | No | |
| 17.5.1 Lantmännen Unibake only accepts palm oil from RSPO certified cultivation. If palm oil/fat is part of the product please state if it is RSPO certified. In case of certification please attach certificate. | | Certification: <input type="checkbox"/> Yes <input type="checkbox"/> No | |
| 17.6 Carriers | | No | |
| 17.7 Technical adjuvants | | No | |
| 17.8 The supplier is responsible of ensuring compliance with the legislation (Regulation 1333/2008). | | | |

| 18. Are enzymes part of the product | Yes | No | X |
|--|-----|----|---|
| 18.1 Please specify the type/classified name (e.g. transglutaminase) | | | |
| 18.2 State the type of function (e.g. stabilising agent) | | | |
| 18.3 State the source (e.g. GM bacterial culture, natural bacterial culture) | | | |
| 18.4 The supplier is responsible of ensuring compliance with the legislation (Regulation 1332/2008). | | | |

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19. Irradiation/Ionizing

19.1 Is the product or are any of the ingredients in the product irradiated/ionized?

Yes

No

20. Lantmännen Unibakes GMO-policy

Lantmännen Unibake has a positive view of the opportunities offered by genetic engineering and that the development of this technology has potential to contribute to a sustainable society. At the same time we are also sensitive to our customers' requirements, as well as market conditions.

Lantmännen Unibake policy is to prohibit the use of GMO through the food chain in products supplied to Lantmännen Unibake.

The objective is to ensure a high level of food safety, health and welfare, maintenance of the environment and to avoid ethical and moral objections in relation to genetically modified food and feed.

This policy is mandatory and is applicable to all crops, ingredients, additives (including carriers), processing aids or derivatives of crops used in the recipe for Lantmännen Unibake.

This policy does permit the use of e.g. enzymes and fermentation products, produced with GM technology, as long as they satisfy the specific criteria defined in this policy.

1. GM-Microorganisms for fermentation are permitted (this shall be evident from the specifications).

2. GMO-feed/media/substrate used in the that the composition and non-GM nature of the product has not altered through the food chain.

Definition: Valid IT – an Internet enabled database established for non-GM Suppliers and managed by Bodycote Lawlabs. www.valid-it.com. Ingredients and additives containing or deriving from GM-sources should be replaced with non-GM alternatives or ingredients with IP-certificate (Identity Preserved).

production of enzymes and fermentation products is permitted (this shall be evident from the specifications)

Lantmännen Unibake must have written confirmation from the Suppliers that any enzyme used in products for Lantmännen Unibake meets the following requirements:

- o The fermentation must be carried out in a contained use system and is managed so unintended spill is prevented.
- o There must be no resulting GM material (dead or alive) present in the finished enzyme.

3. GMO raw materials are not permitted for the production of chemical products (e.g. ascorbic acid). Potential GMO-sources used in synthesis must be with IP-certificate or sourced from the Valid-IT-list.

Managing potential GMO-sources

To ensure the absence of GMOs Lantmännen Unibake requires full traceability in the food chain and 3rd party control of potential GM-sources (Valid IT, IP, CERT ID or comparable systems).

Definition: Identity Preserved – A system to ensure that a product is traceable and demonstrates that steps have been taken to ensure

Processing aids, which are only used during the food or feed production processes are excluded from this group policy.

Organic products must be entirely free from any material from a GM source.

Genetically modified foods, particularly soya and maize, are now extensively grown in many countries. Consumer demands for non-genetically modified crops and their derivatives had led to the introduction of a number of 'Identity

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Preserved' Systems for managing the supply of such crops and derivatives.

These systems ensure that the product is traceable and steps have been taken to ensure that the composition of the product has not altered through the food chain. Lantmännen Unibake requires that management systems for

potential GMO-sources are assessed by a third party auditing company (e.g. the BRC/FDF Technical Standard for Identity Preserved Systems supply of Non-GM products or CERT ID). This is documented through IP-certificate.

Lantmännen Unibake reserves the right to verify any product for the presence/absence of GM.

20.1 GMO-Statement

Please complete all questions below

| Common | Yes | No | Which (if yes) |
|---|--------------------------|-------------------------------------|----------------|
| 20.1.1 Does the product contain ingredients, additives or flavours based on products from maize and/or soya? Please forward documentation of identity preservation (IP/Valid-IT). | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| If yes: | | | |
| 20.1.1.1 Is the product genetically modified? (e.g. GMO maize kernels, oil from GMO soya) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| 20.1.1.2 Does the product contain any kind of genetically modified materials? (e.g. if soya protein based on GMO soya is used as an ingredient – DNA is detectable) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| 20.1.1.3 Is the product based on genetically modified materials? (e.g. if starch based on GMO maize is used as an ingredient – DNA is not detectable) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |

| Enzymes and fermented products | Yes | No | Which (if yes) |
|--|--------------------------|-------------------------------------|----------------|
| 20.1.2 Does the product contain enzymes and/or fermented products based on genetically modified microorganisms? | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| 20.1.3 Are genetically modified media used as feed for producing enzymes and/or fermented products? | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| If yes: | | | |
| 20.1.3.1 The fermentation is carried out in a contained use system and is managed so unintended spill is prevented. | <input type="checkbox"/> | <input type="checkbox"/> | |
| 20.1.3.2 There is no resulting GM material (dead or alive) present in the finished enzyme. | <input type="checkbox"/> | <input type="checkbox"/> | |

| Others | Yes | No | Which (if yes) |
|--|--------------------------|-------------------------------------|----------------|
| 20.1.4 Does the product contain any animal ingredients? | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| If yes: | | | |
| 20.1.4.1 Are gene modified crops contained in the feed for the animals? | <input type="checkbox"/> | <input type="checkbox"/> | |

21. Allergy data

21.1 Allergens according to EU list

| Ingredients | Present (as an ingredient, as part of an ingredient or by cross-contamination) to be declared on consumer products within EU*, ** Yes/No | Used on the same production site | Please specify the ingredients |
|---|---|----------------------------------|--------------------------------|
| 21.1.1 Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof | Yes | Yes | Wheat flour, wheat malt |
| 21.1.2 Crustaceans and products thereof | No | No | |
| 21.1.3 Eggs and products thereof | No | No | |
| 21.1.4 Fish and products thereof | No | No | |
| 21.1.5 Mollusc and products thereof | No | No | |
| 21.1.6 Peanuts and products thereof | No | No | |
| 21.1.7 Soya and products thereof | No | Yes | Soya flour(baking improver) |
| 21.1.8 Lupine and products thereof | No | No | |
| 21.1.9 Milk and products thereof (including lactose) | No | No | |
| 21.1.10 Nuts i. e. Almond (<i>Amygdalus communis</i> L.), Hazelnut (<i>Corylus avellana</i>), Walnut (<i>Juglans regia</i>), Cashew (<i>Anacardium occidentale</i>), Pecan nut (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nut (<i>Bertholletia excelsa</i>), Pistachio nut (<i>Pistacia vera</i>), Macadamia nut and Queensland nut (<i>Macadamia ternifolia</i>) and products thereof | No | No | |
| 21.1.11 Celery and products thereof | No | No | |
| 21.1.12 Mustard and products thereof | No | No | |
| 21.1.13 Sesame seeds and products thereof | No | Yes | Hulled sesame seeds |
| 21.1.14 Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂ . | No | No | State the amount: |

It is the responsibility of the manufacturer to clean and plan production so that contamination and other unintended transmitting of allergens is avoided, and the product contains only the added ingredients. It is considered misleading to indicate the contamination as "part of the product" If there is a risk of unintended transmitting to the raw material, even though all reasonable precautions to avoid contamination have been made, this can be ticked off as "Present" in the above table. This shall be substantiated.

*Risk of allergens must be declared according to legislation of labelling.

**Lantmännen Unibake must be informed if the allergenic status in the delivered raw material varies compared to the data stated above.

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21.2. Allergens according to ALBA list

| Ingredients | Present Yes/No | Used at the production site | Please specify the ingredients |
|-----------------------------------|-------------------|--------------------------------|-----------------------------------|
| 21.2.1 Cow milk protein | No | No | |
| 21.2.2 Lactose | No | No | |
| 21.2.3 Chicken egg | No | No | |
| 21.2.4 Soy protein | No | Yes | Soya flour/baking improver |
| 21.2.5 Soya lecithin | No | No | |
| 21.2.6 Gluten | Yes | Yes | Wheat flour |
| 21.2.7 Wheat | Yes | Yes | Wheat flour |
| 21.2.8 Rye | No | No | |
| 21.2.9 Beef | No | No | |
| 21.2.10 Pork | No | No | |
| 21.2.11 Chicken | No | No | |
| 21.2.12 Fish | No | No | |
| 21.2.13 Crustaceans / Shellfishes | No | No | |
| 21.2.14 Maize | No | No | |
| 21.2.15 Cacao | No | No | |
| 21.2.16 Vegetable / Pulses | No | No | |
| 21.2.17 Nuts | No | No | |
| 21.2.18 Nut oil | No | No | |
| 21.2.19 Peanut | No | No | |
| 21.2.20 Peanut oil | No | No | |
| 21.2.21 Sesame | No | Yes | Sesame seeds |
| 21.2.22 Sesame oil | No | No | |
| 21.2.23 Glutamate | No | No | |
| 21.2.24 Sulphite (E220 - E228) | No | No | |
| 21.2.25 Coriander | No | No | |
| 21.2.26 Celery | No | No | |
| 21.2.27 Carrot | No | No | |
| 21.2.28 Lupin | No | No | |
| 21.2.29 Mustard | No | No | |

22. Nutritional values per 100g

| | |
|---------------------------------------|----------|
| 22.1 Energy (kJ/kcal) | 1052/251 |
| 22.2 Fat | 1 |
| 22.2.1 Of which saturated fatty acids | 0,2 |
| 22.3 Carbohydrates (total) | 52 |
| 22.3.1 Of which sugars | 0,6 |
| 22.4 Protein | 9,2 |
| 22.5 Salt | 1,12 |

23. Nutritional habit:

23.1 Vegetarian / ovo-lacto-vegetarian:

(No ingredients animal origin except milk, milk constituents, egg, egg constituents and honey.)

Yes No

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|---|---|
| 23.2 Ovo-vegetarian / ovo-vegetabil: (No ingredients animal origin except egg, egg constituents and honey.) | <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No |
| 23.3 Lacto-vegetarian / lacto-vegetabil: (No ingredients animal origin except milk, milk constituents and honey.) | <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No |
| 23.4 Vegan / vegetabil: (No ingredients animal origin.) | <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No |

22. Microbiological standard

Define microbiological limits for the product, and define which methods of analysis have been used

| | Standard values | Limit values | Method of analysis | Accredited /certified Yes/No | Comments |
|-----------------------------|-----------------|----------------|---|------------------------------|---------------------------|
| 24.1 Total count | CFU | USL<5000/1g | PN-ISO-4833 | Yes | |
| 24.2 Yeast | CFU | USL<10/1g | PN- ISO 7954:1999 | Yes | |
| 24.3 Mould | CFU | USL<10/1g | PN- ISO 7954:1999 | Yes | |
| 24.4 Coliforms | CFU | Absent in 0,1g | PN-ISO 4831:2007 | Yes | |
| 24.5 Enterobacteriaceae | CFU | Absent | PN-EN ISO 21528-2:2005 | Yes | |
| 24.7 Salmonella | CFU | Absent in 25 g | PN-EN ISO 6579:2003 | Yes | Requirement: neg. in 25 g |
| 24.8 Listeria monocytogenes | CFU | Absent | PN-EN ISO 11290- 2:2000 +A1:2005+Ap1 :2006+Ap2:2007 | Yes | Requirement: neg. in 25 g |
| 24.9 St. Aureus | CFU | Absent | PN-EN ISO 6888 2:2001+A1:2004 | Yes | |
| 24.10 B. cereus | CFU | Absent | PN-EN ISO 7932:2005 | yes | |

24. Production flow in main points – Including Critical Control Points (or submit flow chart diagram)

START

- 1.Raw materials control,screening
- 2.Kneading
- 3.Dividing
- 4.Forming
- 5.Proving
- 6.Pans loading
- 7.II Proving
- 8.Baking
- 9.Cooling
- 10.Slicing
- 11.Sorting
- 12.Packaging
- 13.Metal detection CCP2
- 14.Freezer CP2 (Storage temperature)
- 15.Delivery CP3 (Temperature inside the frozen buns)

STOP

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|--|---|-------------------------------------|-----------------------------|
| | | | |
| 25. Foreign body prevention: | | | |
| 26.1 The product is free from foreign bodies (stone, glass, hair, plastic etc): | Yes | <input checked="" type="checkbox"/> | No <input type="checkbox"/> |
| 26.2 With the risk of impurities (foreign seeds, shell, peel) define the limit (ex. max 1 shell pr. 10 kg): | N/A | | |
| 26.3 How do you secure against foreign bodies | | | |
| 26.3.1 Metal detection. Please define sensitivity (Fe, non-Fe, S.Steel) | Fe | Ø1,5mm | |
| | Non-Fe | Ø2mm(AL) Ø3mm(brass) | |
| | S. steel | Ø2,5mm | |
| 26.3.2 X-ray. Please define sensitivity | N/A | | |
| 26.3.3 Other types of prevention, please define | Sensory control, visual inspection, screening raw materials e.g.flour. | | |
| 26.3.4 No prevention – Please describe the conditions regarding foreign matter prevention. | N/A | | |
| 26. Storage/Durability | | | |
| 27.1 Products which are stored ambient: State the durability at up to 25°C | | | |
| 27.2 Products with specific temperature requirements (e.g.: 4-8°C): State the durability and the temperature interval and state the reason for the specific temperatures required. | | | |
| 27.3 Products which are kept frozen: State the durability at -18°C Do not re-freeze after defrosting. | 12 months | | |
| 27.4 Durability after thawing(unopened pack) State storage temperature and days/hours | 2 days | | |
| 27.5 Minimum rest-durability at delivery: Minimum 2/3 of the total durability is required at delivery. We reserve the right to reject products with less than 2/3 of the total durability at delivery. | State the rest durability: | 8months | |
| 27.8 Allergens: If the product is allergenic, this shall be clearly stated on the packaging. Please state where information regarding allergens is located. | Overprints on pack and cardboard box | | |
| 27.9 Best before date: (Please tick the relevant format and point out the location of BBD) | <input type="checkbox"/> dd/mm/yy <input checked="" type="checkbox"/> dd/mm/yyyy <input type="checkbox"/> mm/yyyy <input type="checkbox"/> other format: _____ | | |
| 27.10 Lot code / production date: Define the lot code / production date key | hours:minutes, dd/mm/yyyy, line number | | |
| <ul style="list-style-type: none"> 27.10.1 Please state the location of Lot code / production date | Location of Lot code/production date: Overprints on pack and cardboard box | | |

27. Labels (Please describe your possibilities re. label size):

On pillow pack:60x50mm, on cardboard box:80x300mm

Please enclose a copy of label and packaging.

28. Preparation (temperature, time (frozen/thawed), thawing time)

Thaw one unopened bag (pillow pack) at 18°C±30°C for 12÷18 hours. All moisture inside of package must be reabsorbed by the product before opening. Grill 50s at 230°C. Other equipment needs individually regulations of baking or toasting time. Not refreeze after thawing.

29. Handling of complaints (contact person, time limit for response)

Łukasz Chmiel, +48 602 624 903, 14 days

30. Related statement

19.1 Producer commits itself to the adherence to the quality standards specified in this specification.

19.2 The specified packaging material satisfies the claims of the European REACH-regulation (EU Nr. 1907/2006) regarding the current SVHC-list. The packaging material does not contain substances of the relevant version of SVHC list.

19.3 None of all of the ingredients we use in the recipe of the product is irradiated/ionized.

19.4 The product is free from any contamination. The product contains no GMOs and is not produced from GMOs.

19.5 The information comes from the fixed product recipe and the specifications of the individual ingredients as agreed on by the suppliers. No right can be derived from this information. This information is provided by Lantmännen Unibake without engagement. The information above my change when the recipe of the products changes.

19.6 The specified material, its ingredients and packaging and the whole manufacturing, storage and distributions process of the product conform in every respect with the requirements of the European Union legislation.

32. Completed by:

Date

Konrad Frączek

07.08.2014

33. Company`s stamp / signature: