| Supplier information  |                  |
|-----------------------|------------------|
| Supplier name:        | A/S Nordana      |
| Address:              | Ørstedsvej 18    |
| Zip code/City:        | 6760 Ribe        |
| Country:              | Danmark          |
| Contact (name/title): | Sabine M. Madsen |
| Phone:                | 7541 1122        |
| E-mail:               | sm@nordana-as.dk |

| Product information                    |                              |  |
|--|------------------------------|--|
| Product name and product description : | Flødepulver i pet-bægre 250g |  |
| Article number:                        | 62405                        |  |
| Production address:                    | Sojadijk 2, 5704 RL, Helmond |  |
| Production country:                    | The Netherlands              |  |
| EAN-code (consumer unit):              | 40273167                     |  |
| EAN-code (carton):                     | 4027300355049                |  |
| Tariff code:                           | 21069098                     |  |

| Packaging material/Food contact material/Article |                 |        |               |             |        |             |
|--|-----------------|--------|---------------|-------------|--------|-------------|
|  | Packaging       | Mat    | erial         | Dimensions  | Net    | Gross       |
|  | unit (bag,      | descr  | iption        | (L x W x H) | weight | weight (raw |
|  | box, pallet,    | (pape  | er, PP,       |             |        | material +  |
|  | carton etc.)    | HDP    | E etc)        |             |        | packaging)  |
| Consumer unit                                    | Jar             | PET    |               | 84,5 x 106  | 250g   | 274g        |
|  |                 |        |               | mm          |        |             |
|  | Lid             | PP     |               |             |        |             |
|  |                 |        |               | 19 x 70mm   |        |             |
| Wholesale  | Tray            | Cardbo | ard           | 255x343x50  | 3000g  | 3352g       |
| packaging/Carton/                                |                 |        |               | mm          |        |             |
| 1/4 pallet                                       |                 |        |               |             |        |             |
| Transport (1/1 pallet)                           | Pallet          | Wood   |               | 1200x800cm  | 25kg   | 268kg       |
| Does the article contain                         | n PVC?          |        |               | Fill in     |        |             |
|  |                 |        | Yes [] No [x] |             | o [x]  |             |
| Does the article contain Bisphenols?             |                 |        | Yes []        | N           | o [x]  |             |
| If yes, which?                                   |                 |        |               |             |        |             |
| Have Perfluorinated su                           | bstances been a | dded?  |               | Yes []      | N      | o [x]       |

| E-labelling                |         |       |
|----------------------------|---------|-------|
| Is the product E-labelled? | Fill    | in    |
|                            | Yes [X] | No [] |



| Food contact materials                            |         |       |
|---|---------|-------|
| Please confirm that the packaging material is     | Fill    | in    |
| approved for contact with foodstuff?              | Yes [x] | No [] |
| (Regulation (EC) No 1935/2004, on materials and   |         |       |
| articles intended to come into contact with food  |         |       |
| including Regulation (EC) No 2023/2006, good      |         |       |
| manufacturing practice for materials and articles |         |       |
| intended to come into contact with food)          |         |       |

| Packaging information:           |        |  |
|----------------------------------|--------|--|
| Number of items per carton:      | 12     |  |
| Number of cartons per pallet:    | 80     |  |
| Number of cartons per layer:     | 10     |  |
| Height of pallet (incl. pallet): | 101 cm |  |

| Monitoring weight, volume and quantity  |         |                                  |  |
|---|---------|----------------------------------|--|
| Do you have a monitoring system so that legal   | Fill in |                                  |  |
| requirements for weight, volume and quantity are complying with current legislation of the destination country? | Yes [x] | No []                            |  |
| Are you able to provide us with documentations for each batch/delivery as evidence of weight control?           | Yes []  | No [x] Possible only on request. |  |

| Labelling  |  |   |
|--|--|---|
| Is the product labelled with one or more logos/labels? If yes, please send documentation/certificate | Organic [] Fair Trade [] KRAV [] Rainforest Alliance[] | Keyhole logo [] Whole grain logo [] UTZ [] Others |
| Does labelling of the product contain any  | F  | ill in  |
| health and nutrition claims?   | Yes []   | No [x]  |
| If yes, please specify?  |  |   |



| Ingredients  | I. 0/                            | Ca., mag /b = ± !-                              | Country of origin  |
|--|----------------------------------|---|--|
| List ingredients in descending order<br>For additives please state function and<br>name/E-number | In %<br>(Must add up to<br>100%) | Source/what is<br>the raw material<br>based on? | Country of origin  |
| Glucose syrup  | 59.75                            | Plant   | EU (mainly Poland, Czech<br>Republic, France, Italy,<br>Lithuania, Slovakia)   |
| Coconut oil  | 34.5                             | Plant   | EU (Mainly The<br>Netherlands); Raw<br>materials: South East Asia<br>(Mainly Indonesia,<br>Philippines, Papua New<br>Guinea) |
| Milk Proteins  | 2                                | Animal  | EU (France, Ireland,<br>Germany, Poland)   |
| Emulsifier: Mono- and diglycerides of fatty acids (E471)   | 0.5                              | Plant   | EU (mainly The<br>Netherlands)   |
| Stabiliser: Potassium phosphate (E340)   | 1.5                              | Mineral   | EU (mainly France,<br>Germany), Asia (mainly<br>China)   |
| Stabiliser: Polyphosphate (452)  | 1.5                              | Mineral   |  |
| Anti-caking agent: Silicon dioxide (E551)  | 0.25                             | Mineral/<br>Synthetic                           | EU (mainly France, The<br>United Kingdom, The<br>Netherlands, Germany)   |
| Colour: Beta carotene  | q.s.                             | Plant/ Synthetic                                | EU (Manly Germany), USA  |
|  |                                  |   |  |
| Total:   |                                  |   |  |

| Alcohol  |        |
|--|--------|
| If the product contains alcohol please state % | % Vol. |
| Vol.   |        |



| Does the oil comply with regulation on   | Fill in                    |                          |        |
|--|----------------------------|--------------------------|--------|
| maximum content of trans fatty acid (max. 2%)  | Yes [x]                    | No []                    | N/A [] |
| If the product contains hydrogenated oil/fat, is this "fully hydrogenated" or "partly hydrogenated"? | Fully<br>hydrogenated []   | Partly<br>hydrogenated[] | N/A [] |
| Is palm oil part of the product? If yes, please note amount of palm oil used in                      | Yes                        |                          |        |
| the product (%):   | 0.5                        | %                        |        |
| Please specify in percentage the content of  |                            |                          |        |
| RSPO-certified palm oil in the product:  | 0,5                        | %                        |        |
| Which supply chain certification systems   | Identity Preserved (IP) [] |                          |        |
| (SCCS) is used? Please describe.   | Segregated (SG) [x         | <b>(</b> ]               |        |
|  | Mass Balance (ME           | 3) []                    |        |
|  | Book and Claim (E          | 8&C)[]                   |        |
| Please specify in percentage the content of  |                            |                          |        |
| <b>not</b> RSPO-certified palm oil in the product:   | 0                          | %                        |        |
| If you are using not RSPO-certified palm oil,  |                            | Fill in                  |        |
| do you have plans for increasing your sourcing of RSPO-certified palm oil?                           | Yes []                     |                          | No []  |
| If yes, please describe goals and timetable:   |                            |                          |        |

| Flavouring                                     |        |        |
|--|--------|--------|
| Does your product contain flavouring?          | Fill   | in     |
|  | Yes [] | No [x] |
| If yes, which flavours?                        |        |        |
| Please describe:                               |        |        |
| Is the flavour natural or artificial?          |        |        |
| Please describe:                               |        |        |
| Please mention, declaration name/-names on     |        |        |
| flavourings:                                   |        |        |
| Please mention, carriers used in the flavours: |        |        |

| AZO colours or Quinolin Yellow (E104)    |         |        |
|--|---------|--------|
| Does your product contain AZO colours or | Fill in |        |
| Quinolin Yellow (E104)?                  | Yes []  | No [x] |
| If yes, which?                           |         |        |



| Phenylalanine (from sweetener)                |        |        |
|---|--------|--------|
| Is Aspartame (E951) and/or Salt of aspartame- | Fill   | in     |
| acesulfame (E962) added to your product?      | Yes [] | No [x] |

| Irradiation                                    |        |        |
|--|--------|--------|
| Has the product or any of the ingredients been | Fil    | lin    |
| exposed to irradiation?                        | Yes [] | No [x] |

| GMO   |        |        |
|---|--------|--------|
| Does the product contain GMO at level that      | Fil    | lin    |
| should be labelled according to EU legislation? | Yes [] | No [x] |

| Allergy   |         |  |              |
|---|---------|--|--------------|
| Allergen  |         |  |              |
|   | Present | Cross-<br>contamination<br>(May contain<br>) | Source       |
| Gluten/wheat:   | -       |  |              |
| Egg:  | -       |  |              |
| Milk or products thereof:   | +       |  | Milk protein |
| Nuts or products thereof:   | -       |  |              |
| Peanuts or product thereof:   | -       |  |              |
| Soy or products thereof:  | -       |  |              |
| Sesam seeds or products thereof:  | -       |  |              |
| Mustard or products thereof:  | -       |  |              |
| Celery or products thereof:   | -       |  |              |
| Lupine or products thereof:   | -       |  |              |
| Crustaceans or products thereof:  | -       |  |              |
| Fish or products thereof:   | -       |  |              |
| Molluscs or products thereof:   | -       |  |              |
| Sulphur dioxide/sulphites at concentration of 10 mg/kg or 10 mg/l. or more: | -       |  |              |

It is of the utmost importance that your company has good procedures in place for sufficient cleaning and avoiding cross contamination before deciding whether to use advisory labeling such as "may contain traces of".



| Nutritional values per 100 g / 100 ml   |         |         |
|---|---------|---------|
| Energy (kJ/kcal):                       | 2352 kJ | 563kcal |
| Fat:                                    | 35.5 g  |         |
| - Of which saturated fatty acids:       | 32.7 g  |         |
| - Of which monounsaturated fatty acids: |         |         |
| - Of which polyunsaturated fatty acids: |         |         |
| Carbohydrates:                          | 59 g    |         |
| - Of which sugars:                      | 9,4 g   |         |
| Fiber:                                  | 0.0 g   |         |
| Protein:                                | 2,1 g   |         |
| Salt:                                   | 1,0 g   |         |

| Microbiological limits  |         |       |
|---|---------|-------|
| Please confirm, that the finished product                     | Fill    | in    |
| comply with any microbiological limits set for this products? | Yes [x] | No [] |

| Pesticides, contaminants and process contamination                               | on      |       |        |
|--|---------|-------|--------|
| Please confirm, that your product complies                                       | Fill in |       |        |
| with any MRL set for pesticides and contaminant (lead, cadmium, mycotoxins etc.) | Yes [x] | N     | o []   |
| Do you monitor levels of Furan?  | Yes []  | No [] | N/A[x] |
| Do you monitor levels of Acrylamide?   | Yes []  | No [] | N/A[x] |

| Polycyclic aromatic hydrocarbon (PAH)         |                      |  |        |
|---|----------------------|--|--------|
| Please confirm, that PAH (Polycyclic aromatic | Fill in              |  |        |
| hydrocarbon) limits/MRL are met?              | Yes [x] No [] N/A [] |  | N/A [] |

| Foreign body prevention  |   |       |
|--|---|-------|
| Is the product free from foreign bodies (stone,  | Fill in   |       |
| glass, plastic or wood)  | Yes [x]   | No [] |
| Please describe, how you prevent foreign bodies in your product (metal detectors, sieves, filtration, x-ray etc) | Metal detector 1.5 Fe / 1.5 Non Fe / 2.0 STS    |       |
| Product release measures   | 1.  |       |
| Do you perform any product release measures  | Fill  | in    |
| as sensory tests or analyses?  | Yes [x]   | No [] |
| If yes, which?   | Sensory start up packing<br>seal and coding sta |       |



| Storage/durability  |   |  |
|---|---|--|
| Storage conditions (temperature etc):   | Store between 15°C and 22°C                     |  |
| Storage conditions after opening (temperature                                 | Store between 15°C and 22°C away from direct    |  |
| etc):   | sunlight, strong odours and humidity.           |  |
| Shelf life:   | 24 months                                       |  |
| How is shelf life stated on the packaging:                                    | Unopened, best before: see lid                  |  |
|   | Ungeöffnet mindestens haltbar bis: siehe Deckel |  |
|   | Day/Month/Year [x] Month/Year []                |  |
| Shelf life after opening:   | 24 months                                       |  |
| Please describe, which method is used to determine shelf life of the product? | Storage tests                                   |  |

| Heat treatment                     |                                  |        |
|------------------------------------|----------------------------------|--------|
| Has the product been heat-treated? | Fill in                          |        |
|                                    | Yes [x]                          | No [x] |
| If yes, which method was used?     | PASTEURISZATION min 72 °C 15 sec |        |

| Traceability                                 |                          |              |
|--|--------------------------|--------------|
| Can you guarantee full traceability on your  | Fill in                  |              |
| product?                                     | Yes [x]                  | No []        |
| Please specify the traceability code on your | PPPPPPP DD hh            |              |
| product (batch No., production date etc.)    | PPPPPPPP = batch code/o  | order number |
|  | DD hh = date and time st | amp          |

| Dosage              |   |
|---------------------|---|
| Recommended dosage: | Add one or two teaspoons (approximately 2,5g)     |
|                     | to coffee or tea for a smooth and creamy flavour. |

### Only relevant for chocolate/cocoa product-suppliers

| Cocoa, chocolate og vecao  |  |       |
|--|--|-------|
| Does the product comply with the current   | Fill in                                    |       |
| legalization for cocoa- and chocolate products? (Directive 2000/36/EC relating to cocoa and chocolate products intended for human consumption) | Yes []                                     | No [] |
| Place the product in the correct category of product description/title (Directive 2000/36/EC   | Cocoa butter []     Cocoa powder, cocoa [] |       |



|  |                                      | A CONTRACTOR OF THE CONTRACTOR |  |
|--|--------------------------------------|--|--|
| relating to cocoa and chocolate products intended for human consumption)                       | c) *Chocolate po<br>d) *Sweetened co | cocoa/cocoa powder []<br>wder []<br>ocoa/cocoa powder []<br>sweetened cocoa/cocoa  |  |
|  | 3. a) *Dark chocolat                 | te []  |  |
|  |                                      | te-vermicelli/flakes []  |  |
|  | *Dark chocolat                       |  |  |
|  | *Dark chocolat                       | ~  |  |
|  | Or                                   |  |  |
|  | a) *Chokolate[]                      |  |  |
|  | b) *Chokolate-v                      | ermicelli/flakes []  |  |
|  | *Chokolate-co                        | oating []  |  |
|  | *Chokolate-G                         | ianduja []   |  |
|  | 4. a) *Milk chocolat                 | e []   |  |
|  | b) *Vermicelli/fla                   | kes []   |  |
|  | *Coating []                          |  |  |
|  | *Gianduja []                         |  |  |
|  | c) *Cream chocol                     | . 1 <del>7.7</del>   |  |
|  | *Skimmed milk                        |  |  |
|  | 5. *Family milk choo                 |  |  |
|  | 6. White chocolate                   | []   |  |
|  | 7. Filled chocolate [                |  |  |
|  | 8. *Chocolate a la taza []           |  |  |
|  | 9. *Chocolate familiar a la taza []  |  |  |
|  | 10. Dessert chocolate                | e/praline []   |  |
|  | 11. Vecao product []                 |  |  |
| *The product description/title above marked  |                                      |  |  |
| with* - please specify the total content of  |                                      |  |  |
| cocoa solids:  | %                                    |  |  |
| **the product description/title above marked   |                                      |  |  |
| with ** - please specify the total content of  |                                      |  |  |
| cocoa butter:  | %                                    |  |  |
| Should product be labelled with "contains  | Fill in                              |  |  |
| vegetable fats in addition to cocoa butter"  | Yes []                               | No []  |  |
| (Directive 2000/36/EC relating to cocoa and chocolate products intended for human consumption) |                                      |  |  |
| Does the fat content in the cocoa part comply  | Fill                                 | lin  |  |
| with the limit/MRL for PAH (Polycyclic   | Yes []                               | No []  |  |
| Aromatic Hydrocarbon)?   | . 55 []                              | ,,,,,  |  |



| Does the cocoa powder or chocolate comply    | Yes [] | No [] |
|--|--------|-------|
| with limit/MRL for cadmium, with effect from |        |       |
| 01.01.2019?                                  |        |       |
|  |        |       |

#### Only relevant for olive oil

| Olive oil                                     |         |  |                              |
|---|---------|--|------------------------------|
| Please, specify product description/category  | Fill in |  |                              |
| of your olive oil product?                    | a)      | Extra virgin olive   | oil []                       |
|   | b)      | Virgin olive oil []  |                              |
|   | c)      | The contract of the contract o | sed of refined olive oil and |
|   |         | virgin olive oil []  |                              |
|   | d)      | Olive-pomace oil:  |                              |
|   | -       |  | clusively oils obtained by   |
|   |         |  | uct obtained after the       |
|   |         |  | e oil and oils obtained      |
|   |         | directly from olive  | es []                        |
|   | Or      | Manua North  |                              |
|   | -       |  | clusively oils obtained by   |
|   |         | directly from olive  | oomace and oils obtained     |
|   |         | directly from onvi   | =2 []                        |
|   |         |  |                              |
|   |         |  |                              |
| Please specify the country of origin of your  |         |  |                              |
| extra virgin and virgin olive oil:            | Countr  | y of origin:   |                              |
| Please confirm, that PAH (Polycyclic aromatic |         | Fill in  |                              |
| hydrocarbon) limits/MRL of finished oil       |         | Yes []   | No []                        |
| product are met?                              |         |  | 900                          |
|   |         |  |                              |

| Comments: |  |  |
|-----------|--|--|
|           |  |  |
|           |  |  |
|           |  |  |
|           |  |  |
|           |  |  |



| Supplier Product Specification/Data Sheet and process flow chart for the products supplied to us |
|--|
| must be attached to this product specification.  |

Your company confirms that, the product complies with current EU-legislation.

Your company hereby confirms that all information is correct and any changes in the information stated in this signed form must be immediately forwarded to BKI foods a/s.

| Name:   | Sabine M. Mdsen    |  |
|---------|--------------------|--|
| Date: _ | 13/11-2020         |  |
| Compa   | ny name:A/S Nordna |  |
| Sign:   | Soubine Hadiseh    |  |

