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| <b>FIRST GRADE INTERNATIONAL LTD</b>      |   |
| <b>CONFIDENTIAL PRODUCT SPECIFICATION</b> |   |
| <b>Product name:</b>                      | <b>25kg bag Medium Alkalised Cocoa Powder 20-22% PV4-21</b> |
| <b>Product code:</b>                      | 346.50  |

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| <b>Supplier information:</b>                                |  |
| <b>Supplier name:</b>                                       | First Grade International Limited  |
| <b>Supplier address:</b>                                    | Coconut House, Tay Court, Isidore Road<br>Bromsgrove Enterprise Park<br>Bromsgrove<br>Worcestershire<br>B60 3FQ  |
| <b>Phone number:</b>  | 01564 731980   |
| <b>Fax number:</b>  | 01527 831904   |
| <b>Email address:</b>                                       | <a href="mailto:sales@fg-int.co.uk">sales@fg-int.co.uk</a>   |
| <b>Third party accreditation held:</b>                      | BRC agents and brokers accredited (BRC site code: 6973442)<br>UTZ Mass Balance Certified<br>Fairtrade Mass Balance Certified (FLO ID 34271)  |
| <b>Manufacturer/ packer name:</b>                           | IndcreSA   |
| <b>Manufacturer/ packer address:</b>                        | C/Albert Einstein No 27 Pol Ind Santa Margarita II<br>CP 08223<br>Terrassa<br>Barcelona<br>Spain   |
| <b>Manufacturer/ packer health mark (if applicable):</b>    | N/A  |
| <b>Manufacturer/ packer third party accreditation held:</b> | BRC Global Standard for Food Safety Issue 8 (BRC Site Code: 1872915)<br>FSSC22000 Accredited<br>Halal Certified<br>Kosher Certified<br>UTZ Mass Balance Certified<br>Fairtrade Mass Balance Certified (FLO ID 31385) |

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| <b>Product information:</b>  |   |
| <b>Product description:</b>  | Alkalised high fat cocoa powder made from Theobroma Cacao L seed that is deshelled, roasted, and pressed out to achieve a specific cocoa butter content. It is then crushed and finely ground to make cocoa powder. |
| <b>Ingredients declaration (as would appear on the product label):</b> | cocoa powder (Legal name as Directive 2000/36/EC) Acidity Regulator: Potassium Carbonate  |
| <b>Allergen advice:</b>  | For allergens, see ingredients declaration in <b>BOLD</b>   |
| <b>Product providence claims held:</b>                                 | Halal accredited<br>Kosher accredited   |
| <b>Country of manufacture:</b>   | Barcelona, Spain  |

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| <b>To purchase as UTZ Mass Balance Certified</b>   |
| <p>This product can be purchased as UTZ Mass Balance Certified.</p> <p>If you require UTZ Mass Balance Certified product, please state this on your purchase order (example below):</p> <p>'346.85 25kg bag Medium Alkalised Cocoa Powder 10-12% PV4RA - (UTZ MASS BALANCE)'</p> |

|                         |                         |                         |
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| Doc Ref. QMS 3.9        | Version No. 5           | Issue Date:07/01/2020   |
| Review Date: 27.10.2020 | Issued By: A. Karczmarz | Authorised by: M. Jones |

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This is to ensure that our sales dispatch team process your order correctly.

As per the requirements of UTZ MB, First Grade International do not need to physically label the product as UTZ MB. All confirmation on product and volume will be confirmed electronically on the 'Goods Inside Portal' and on sales paperwork.

Sales paperwork will state the following on an additional line:

**'UTZ (mass balance) Member ID: UTZ\_CO1000007827'**

Full example below:

**'345.85 25kg bag Medium Alkalised Cocoa Powder 10-12% PV4RA**

**UTZ (mass balance) Member ID: UTZ\_CO1000007827'**

| <b>Ingredient:</b>         | <b>Compound Ingredients:</b> | <b>Function:</b>  | <b>Supplier:</b>        | <b>Country of origin:</b>  |
|----------------------------|------------------------------|-------------------|-------------------------|--|
| Cocoa Cake                 | N/A                          | Main Ingredient   | Various approved Sites. | Ivory Coast, Ghana, Nigeria, Cameroon, Indonesia, Malaysia, Peru, Ecuador, Dominican Republic. |
| Potassium Carbonate (E501) | N/A                          | Acidity Regulator | Various approved Sites  | Korea, Italy, USA, Spain   |

| <b>Organoleptic standards:</b> |  |   |
|--------------------------------|--|---|
| <b>Criteria:</b>               | <b>Target:</b>                                 | <b>Reject:</b>  |
| <b>Appearance:</b>             | A free-flowing dark brown cocoa powder         | Not free-flowing with presence of foreign material.                                 |
| <b>Colour:</b>                 | Dark brown cocoa powder.                       | Not dark brown cocoa powder.  |
| <b>Odour:</b>                  | Typical cocoa smell, without any off odours.   | Not typical cocoa smell with the presence of foreign or other objectionable odours. |
| <b>Flavour:</b>                | Typical cocoa flavour, without any off tastes. | Not typical cocoa flavour, with the presence of off tastes.                         |
| <b>Texture:</b>                | Free flowing fine cocoa powder.                | Not free flowing, lumpy and hard to break.  |



| <b>Physical standards:</b> |   |                    |                |                   |                                  |
|----------------------------|---|--------------------|----------------|-------------------|----------------------------------|
| <b>Criteria:</b>           | <b>Unit of measure (example 100g, carton, 1000kg)</b> | <b>Target /Max</b> | <b>Method:</b> | <b>Frequency:</b> | <b>Positive release (yes/no)</b> |
|                            |   |                    |                |                   |                                  |

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|---|---|-------|--|--------------------|-----|
| <b>Fineness through &lt;75 um sieve</b> | 75um sieve 100% production pass through | 99.5% | Based on ICA 38/1990 Determination of cocoa powder fineness through 75-micron sieve. | Every batch number | YES |
|---|---|-------|--|--------------------|-----|

| <b>Chemical standards:</b>              |   |   |                           |  |                                  |
|---|---|---|---------------------------|--|----------------------------------|
| <b>Criteria:</b>                        | <b>Target &amp; Max</b>   | <b>Method:</b>  | <b>Number of samples:</b> | <b>Frequency:</b>  | <b>Positive release (yes/no)</b> |
| <b>Fat content</b>                      | 20-22%  | Internal Rapid Method (Determination by refractometer) verified with ICA 14/1972  | One sample composite      | Every batch number   | YES                              |
| <b>Ash content</b>                      | 10-12%  | Based on ICA 16/1973 determination of ash in cocoa and chocolate products.  | One sample composite      | One test per week  | NO                               |
| <b>pH</b>                               | 7.9 ± 0.3   | ICA Analytical Method 15-1972 Electrometric pH – Determination of cocoa and chocolate products former IOCCC method 9-1972                 | One sample composite      | Every batch number   | YES                              |
| <b>Moisture</b>                         | 5% maximum  | Internal Rapid Method (Determination by Moisture Analyser – Halogen Lamp) verified with ICA 1/952 Determination of moisture (oven method) | One sample composite      | Every batch number   | YES                              |
| <b>Polycyclic Aromatic Hydrocarbons</b> | Benzo(a)pyrene <= 5.0 pAH's 4 <= 30.0 as set in Regulation (EC) 1881/2006 | The determination of pAHs4 if performed is referred to the sum of the following Polycyclic Aromatic                                       | One sample composite      | <b>IndcreSA:</b> Minimum of 6 samples per year with the type in accordance with the criteria set by Quality Control. | NO                               |

|                         |                         |                         |
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|  | Hydrocarbons:<br>Benzo(a)pyrene,<br>Benz(a)anthracene,<br>Benzo(b)fluoranthene,<br>Chrysene |  | <b>FGI:</b><br>One sample tested annually as part of due diligence analysis |  |
|--|---|--|---|--|

| <b>Mycotoxins Standards:</b>     |   |                |                           |  |                                  |
|----------------------------------|---|----------------|---------------------------|--|----------------------------------|
| <b>Criteria:</b>                 | <b>Target / Max</b>                                   | <b>Method:</b> | <b>Number of samples:</b> | <b>Frequency:</b>  | <b>Positive release (yes/no)</b> |
| <b>Aflatoxins</b>                | Aflatoxin B1: 5ppb maximum<br>Aflatoxins total: 10ppb | HPLC/FD        | One sample composite      | <b>IndcreSA:</b><br>Minimum of 12 samples per year with the type in accordance to the criteria set from Quality Control. | NO                               |
|                                  |   |                |                           | <b>FGI:</b><br>One sample tested annually as part of due diligence analysis.   |                                  |
| <b>Ochratoxins</b>               | Ochratoxin A: 5ppb                                    | HPLC/FD        | One sample composite      | <b>IndcreSA:</b><br>Minimum of 12 samples per year with the type in accordance to the criteria set from Quality Control. | NO                               |
|                                  |   |                |                           | <b>FGI:</b><br>One sample tested annually as part of due diligence analysis.   |                                  |
| <b>Laboratory used:</b>          | Silliker Laboratories                                 |                |                           |  |                                  |
| <b>Laboratory accreditation:</b> | UKAS Accredited                                       |                |                           |  |                                  |

| <b>Microbiological standards:</b>   |                      |                |                           |                    |                                  |
|-------------------------------------|----------------------|----------------|---------------------------|--------------------|----------------------------------|
| <b>Product commercially sterile</b> |                      |                |                           |                    | No                               |
| <b>Criteria:</b>                    | <b>Target / Max</b>  | <b>Method:</b> | <b>Number of samples:</b> | <b>Frequency:</b>  | <b>Positive release (yes/no)</b> |
| <b>Total Aerobic Plate Count</b>    | <5,000 cfu/g maximum | ICA 39/1990    | One sample composite      | Every batch number | YES                              |
| <b>Moulds</b>                       | <50 cfu/g maximum    | ICA 39/1990    | One sample composite      | Every batch number | YES                              |
| <b>Yeasts</b>                       | <50 cfu/g maximum    | ICA 39/1990    | One sample composite      | Every batch number | YES                              |

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|----------------------------------|--|---|----------------------|--------------------|-----|
| <b>Enterobacteriaceae in 1g</b>  | Not detected   | Internal Method (Violet Red Bile Glucose) | One sample composite | Every batch number | YES |
| <b>E.coli in 1g</b>              | Not detected   | ICA 19/1990                               | One sample composite | Every batch number | YES |
| <b>Salmonella in 750g</b>        | Not detected   | PCR (External Method)                     | One sample composite | Every batch number | YES |
| <b>Laboratory used:</b>          | Salmonella is tested at an external accredited laboratory called Silliker. Internal Laboratory is used for other microbiological analysis. |   |                      |                    |     |
| <b>Laboratory accreditation:</b> | Silliker Laboratories – UKAS accredited<br>In-house – not accredited.  |   |                      |                    |     |

| <b>Heavy metals:</b> |                     |                |                           |   |                                  |
|----------------------|---------------------|----------------|---------------------------|---|----------------------------------|
| <b>Criteria:</b>     | <b>Target / Max</b> | <b>Method:</b> | <b>Number of samples:</b> | <b>Frequency:</b>   | <b>Positive release (yes/no)</b> |
| <b>Arsenic</b>       | 0.5ppm              | ICP-MS         | One sample composite      | <b>IndcreSA:</b><br>Minimum of 6 samples per year with the type in accordance with criteria set from Quality Control.<br><b>FGI:</b><br>One sample tested annually as part of due diligence analysis. | NO                               |
| <b>Lead</b>          | 1ppm                | ICP-MS         | One sample composite      | <b>IndcreSA:</b><br>Minimum of 6 samples per year with the type in accordance with criteria set from Quality Control.<br><b>FGI:</b><br>One sample tested annually as part of due diligence analysis. | NO                               |
| <b>Mercury</b>       | 0.05ppm             | ICP-MS         |                           | <b>IndcreSA:</b>  | NO                               |

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|----------------------------------|---|----------------------|----------------------|---|----------------------|
|                                  |   |                      | One sample composite | Minimum of 6 samples per year with the type in accordance with criteria set from Quality Control.<br><b>FGI:</b><br>One sample tested annually as part of due diligence analysis.                     |                      |
| <b>Copper</b>                    | Not routinely tested  | Not routinely tested | Not routinely tested | Not routinely tested  | Not routinely tested |
| <b>Zinc</b>                      | Not routinely tested  | Not routinely tested | Not routinely tested | Not routinely tested  | Not routinely tested |
| <b>Cadmium</b>                   | 0.6ppm  | ICP-MS               | One sample composite | <b>IndcreSA:</b><br>Minimum of 6 samples per year with the type in accordance with criteria set from Quality Control.<br><b>FGI:</b><br>One sample tested annually as part of due diligence analysis. | NO                   |
| <b>Laboratory used:</b>          | <b>IndcreSA:</b> Silliker Laboratories<br><b>FGI:</b> Campden BRI |                      |                      |   |                      |
| <b>Laboratory accreditation:</b> | Both laboratories are UKAS accredited                             |                      |                      |   |                      |

| Agrochemicals – Pesticides                       |  |                                |
|--|--|--------------------------------|
| Criteria:  | Frequency  | Target & Max                   |
| <b>Multi-screen analysis (UNI EN 15662:2008)</b> | <b>IndcreSA:</b><br>One sample (composite) sent for analysis a minimum of 6 times per year with the type in accordance with the criteria from Quality Control. | Confirms to EU/ UK regulations |
|  | <b>FGI:</b><br>One sample (composite) tested annually as part of due diligence analysis.   |                                |
| <b>Laboratory used:</b>                          | ALS Laboratories   |                                |
| <b>Laboratory accreditation:</b>                 | UKAS Accredited  |                                |

| Nutritional standards: |                           |            |               |
|------------------------|---------------------------|------------|---------------|
| Criteria:              | Typical value (per 100g): | Method:    | Frequency:    |
| <b>Energy (kJ)</b>     | 1628                      | Analytical | Every 3 years |
| <b>Energy (kcal)</b>   | 394                       | Analytical | Every 3 years |

|                         |                         |                         |
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|---|-----------------------|------------|---------------|
| <b>Fat (g)</b>                              | 21                    | Analytical | Every 3 years |
| <b>- Of which saturates (g)</b>             | 13.4                  | Analytical | Every 3 years |
| <b>-monounsaturates (g)</b>                 | 7.1                   | Analytical | Every 3 years |
| <b>-polyunsaturates (g)</b>                 | 0.6                   | Analytical | Every 3 years |
| <b>Total Carbohydrates (g)</b>              | 15.2                  | Analytical | Every 3 years |
| <b>-Of which sugars (g)</b>                 | 0.9                   | Analytical | Every 3 years |
| <b>Total dietary fibre (g)</b>              | 27.9                  | Analytical | Every 3 years |
| <b>Protein (g)</b>                          | 21.7                  | Analytical | Every 3 years |
| <b>Total sodium (g)</b>                     | 0.1                   | Analytical | Every 3 years |
| <b>Ash (g)</b>                              | 9.8                   | Analytical | Every 3 years |
| <b>Moisture (g)</b>                         | 4                     | Analytical | Every 3 years |
| <b>Source of theoretical data:</b>          | N/A                   |            |               |
| <b>Laboratory used for analytical data:</b> | Silliker Laboratories |            |               |
| <b>Laboratory accreditation.</b>            | UKAS Accredited       |            |               |

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| <b>Metal detection / Product protection:</b>    |  |
| <b>Metal detection used:</b>                    | Yes  |
| <b>Position:</b>                                | Positioned after the bagging of the product. |
| <b>Metal detector rejection mechanism type:</b> | Air controlled arm push                      |
| <b>Metal detector sensitivity:</b>              | Fe: 3.5mm<br>Non-Fe: 5mm<br>SS: 4mm          |
| <b>Metal detector check frequency:</b>          | Twice per shift                              |

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| <b>Sieving:</b>                         |   |
| <b>Sieving used:</b>                    | Yes                                       |
| <b>Position:</b>                        | Positioned before bagging of the product. |
| <b>Mesh size:</b>                       | 1mm sieve                                 |
| <b>Sieve integrity check frequency:</b> | Sieves are checked every 24 hours         |
| <b>Sieve finds check frequency:</b>     | Sieves are checked every 24 hours.        |

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| <b>Filtration:</b>                       |     |
| <b>Filtration used:</b>                  | No  |
| <b>Position:</b>                         | N/A |
| <b>Mesh/ pore size:</b>                  | N/A |
| <b>Filter integrity check frequency:</b> | N/A |

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| <b>Packaging information:</b>                                     |  |
| <b>Primary packaging type:</b>                                    | Pre printed 3 ply paper bag                |
| <b>Primary packaging colour:</b>                                  | Brown paper bag with blue polythene liner. |
| <b>Primary packaging dimensions:</b>                              | 59cm x 60cm x 22cm                         |
| <b>Primary packaging gauge:</b>                                   | -  |
| <b>Primary packaging weight:</b>                                  | 200g                                       |
| <b>Primary packaging closure method:</b>                          | Bag is machine heat sealed.                |
| <b>Primary packaging supplier name:</b>                           | Tornell SAC                                |
| <b>Primary packaging supplier third party accreditation held:</b> | FSSC2200                                   |

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|   |                       |     |            |  |            |
|---|-----------------------|-----|------------|--|------------|
| <b>Primary packaging suitable for recycling:</b>                    | Yes                   |     |            |  |            |
| <b>Primary packaging material food grade:</b>                       | Yes                   |     |            |  |            |
| <b>Secondary packaging type:</b>                                    | N/A to this product.  |     |            |  |            |
| <b>Secondary packaging colour:</b>                                  |                       |     |            |  |            |
| <b>Secondary packaging dimensions:</b>                              |                       |     |            |  |            |
| <b>Secondary packaging weight:</b>                                  |                       |     |            |  |            |
| <b>Secondary packaging closure method:</b>                          |                       |     |            |  |            |
| <b>Secondary packaging suitable for recycling:</b>                  |                       |     |            |  |            |
| <b>Secondary packaging supplier name:</b>                           |                       |     |            |  |            |
| <b>Secondary packaging supplier third party accreditation held:</b> |                       |     |            |  |            |
| <b>Quantity per unit:</b>   | 1                     |     |            |  |            |
| <b>Declared minimum net weight:</b>                                 | 25kg                  |     |            |  |            |
| <b>Average weight:</b>  | <b>Target weight:</b> | N/A | <b>T1:</b> |  | <b>T2:</b> |

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| <b>Product label information (if applicable):</b>                                     |   |
| <b>Primary packaging label information:</b>   | Name and code of product, fat content, lot number, production date, best before date and barcode. |
| <b>Label location:</b>  | White adhesive label is applied to the largest face of the bag.                                   |
| <b>Secondary packaging label information:</b>   | Not applicable to this product.   |
| <b>Label location:</b>  | Not applicable to this product.   |
| <b>Preparation instructions as would appear on the product label (if applicable):</b> |   |
| N/A   |   |
| <b>Warnings as would appear on the product label (if applicable):</b>                 |   |
| N/A   |   |

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| <b>Packaging and labels photographic standards:</b>                                 |  |
| <b>Packaging standard:</b>  | <b>Label Standard:</b>   |
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| <b>Pallet information:</b>    |   |
| <b>Pallet type:</b>           | Wooden 4-way entry pallet 1200 x 1000 A grade       |
| <b>Units per layer:</b>       | 5   |
| <b>Layers per pallet:</b>     | 8   |
| <b>Units per pallet:</b>      | 40  |
| <b>Pallet closure method:</b> | Top and bottom sheet with shrink wrap.              |
| <b>Label information:</b>     | Product description, lot code and best before date. |

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| <b>Storage conditions and shelf-life information (ambient)</b> |  |
| <b>Storage conditions (unopened):</b>                          | Store in an ambient condition away from direct sunlight, odours, and taints.                   |
| <b>Storage conditions (opened):</b>                            | RESEAL TIGHTLY and store in an ambient condition away from direct sunlight, odours and taints. |
| <b>Maximum shelf-life (unopened):</b>                          | Production date + 24 months  |
| <b>Maximum shelf-life (opened):</b>                            | Product shelf life is unaffected if product is stored as per instructions.                     |
| <b>Minimum life into customer:</b>                             | 12 months  |
| <b>Suitable for freezing:</b>                                  | IndcreSA /FGI do not recommend freezing this product.  |
| <b>Storage temperature:</b>                                    | 5-25°C with a relative humidity of <65%  |

|                                  |                                 |                                 |   |                                      |
|----------------------------------|---------------------------------|---------------------------------|---|--------------------------------------|
| <b>Meat species information:</b> |                                 |                                 |   |                                      |
| <b>Criteria:</b>                 | <b>The product is free from</b> | <b>The factory is free from</b> | <b>The production is line free from</b> | <b>Comments / Controls in place:</b> |
| Beef and products their of       | YES                             | YES                             | YES                                     |                                      |
| Lamb and products their of       | YES                             | YES                             | YES                                     |                                      |
| Pork and products their of       | YES                             | YES                             | YES                                     |                                      |
| Chicken and products their of    | YES                             | YES                             | YES                                     |                                      |
| Horse and products their of      | YES                             | YES                             | YES                                     |                                      |
| Mechanically recovered meat      | YES                             | YES                             | YES                                     |                                      |

|   |                                 |                                 |  |                                     |
|---|---------------------------------|---------------------------------|--|-------------------------------------|
| <b>Allergen information:</b>  |                                 |                                 |  |                                     |
| <b>Criteria:</b>  | <b>The product is free from</b> | <b>The factory is free from</b> | <b>The production is line is free from</b> | <b>Comments/ Controls in place:</b> |
| Cereals containing gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) and products thereof     | YES                             | YES                             | YES  |                                     |
| Eggs and products thereof   | YES                             | YES                             | YES  |                                     |
| Fish and products thereof   | YES                             | YES                             | YES  |                                     |
| Crustaceans and products thereof  | YES                             | YES                             | YES  |                                     |
| Peanuts and products thereof  | YES                             | YES                             | YES  |                                     |
| Nuts (Almond, Hazelnut, Walnut, Cashew, Pecan, Macadamia, Queensland) and products thereof. | YES                             | YES                             | YES  |                                     |

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|---|---|
| <b>FIRST GRADE INTERNATIONAL LTD</b>      |   |
| <b>CONFIDENTIAL PRODUCT SPECIFICATION</b> |   |
| <b>Product name:</b>                      | <b>25kg bag Medium Alkalised Cocoa Powder 20-22% PV4-21</b> |
| <b>Product code:</b>                      | <b>346.50</b>   |

|  |     |     |     |  |
|--|-----|-----|-----|--|
| <b>Soya beans and products thereof</b>               | YES | YES | YES |  |
| <b>Milk and products thereof (including Lactose)</b> | YES | YES | YES |  |
| <b>Molluscs and products thereof</b>                 | YES | YES | YES |  |
| <b>Lupin and products thereof</b>                    | YES | YES | YES |  |
| <b>Celery and products thereof</b>                   | YES | YES | YES |  |
| <b>Mustard and products thereof</b>                  | YES | YES | YES |  |
| <b>Sesame seeds and products thereof</b>             | YES | YES | YES |  |
| <b>Sulphur dioxide and sulphite (&gt;10ppm)</b>      | YES | YES | YES |  |

| <b>Dietary information:</b>  |                                    |  |
|------------------------------|------------------------------------|--|
| <b>Criteria:</b>             | <b>The product is suitable for</b> | <b>Comments:</b>                                 |
| <b>Vegetarians</b>           | YES                                | No meat species are contained in this product.   |
| <b>Lacto-ovo vegetarians</b> | YES                                | No meat species are contained in this product.   |
| <b>Vegans</b>                | YES                                | No milk or related residues are handled on site. |
| <b>Nut allergy sufferers</b> | YES                                | Nut free site.                                   |
| <b>Coeliac</b>               | YES                                | No wheat/gluten are handled on site.             |
| <b>Halal</b>                 | YES                                | Accredited                                       |
| <b>Kosher</b>                | YES                                | Accredited                                       |

| <b>Ionising radiation (irradiation) information:</b>                   |                |                                |
|--|----------------|--------------------------------|
| <b>Criteria:</b>   | <b>Yes/ No</b> | <b>Comments if applicable:</b> |
| <b>The product or ingredients are subjected to ionising radiation.</b> | No             | N/A                            |

| <b>Fumigation information:</b>                 |                |                              |
|--|----------------|------------------------------|
| <b>Criteria:</b>                               | <b>Yes/ No</b> | <b>Details of fumigation</b> |
| <b>The product is subjected to fumigation.</b> | No             |                              |

| <b>Palm oil information:</b>  |                |                  |
|---|----------------|------------------|
| <b>Criteria:</b>  | <b>Yes/ No</b> | <b>Comments:</b> |
| <b>The product and any of its ingredients contain palm oil and products thereof</b> | No             |                  |

|                         |                         |                         |
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|                           |     |                          |
|---------------------------|-----|--------------------------|
| <b>RSPO certification</b> | N/A | Details of certification |
|---------------------------|-----|--------------------------|

|  |                      |   |
|--|----------------------|---|
| <b>Acrylamide information:</b>   |                      |   |
| Acrylamide is a chemical substance formed when starchy foods, such as potatoes and bread, are cooked at high temperatures (above 120°C). |                      |   |
| <b>Criteria:</b>   | <b>Yes/ No / N/A</b> | <b>Details of testing</b>   |
| <b>This product is susceptible and tested to monitor levels of acrylamide.</b>   | Yes                  | No limits have been set within the regulations however suppliers are expected to monitor the level of acrylamide. |

|  |                 |                                |
|--|-----------------|--------------------------------|
| <b>Genetically modified material information:</b>  |                 |                                |
| <b>Criteria:</b>   | <b>Yes/ No?</b> | <b>Comments:</b>               |
| <b>This product and any of its ingredients are free from genetically modified material.</b>  | Yes             |                                |
| <b>This product and any of its ingredients are free from any changes as a result of genetic modification.</b>  | Yes             |                                |
| <b>This product and ingredients are free from processing aids, additives or flavourings that have been subjected to genetic modification.</b>            | Yes             |                                |
| <b>This product and ingredients are free from material made using genetically modified derived enzymes and cultures approved in the UK for food use.</b> | Yes             |                                |
| <b>The product is tested to verify the absence of genetically modified material.</b>   | No              | <b>If yes testing details.</b> |

|   |                 |                  |
|---|-----------------|------------------|
| <b>Illegal food dyes and non-permitted food colours information:</b>  |                 |                  |
| <ul style="list-style-type: none"> <li>Chilli powder; Cayene pepper; Crushed dried chillies; Curry powder; Paprika and Turmeric cannot contain the following illegal food dyes: Sudan I – IV; Butter yellow; Metanil yellow; Sudan red b; Sudan red 7b; Orange red g; Rhodamine b; Orange II; Para red; Toluidine red and Sudan Red G</li> <li>Spices cannot contain the following non-permitted food colours: Annatto; Bixin and Norbixin</li> </ul> |                 |                  |
| <b>Criteria:</b>  | <b>Yes/ No?</b> | <b>Comments:</b> |
| <b>This Product or ingredients contain chilli powder, chilli mixes; curry powder; paprika and turmeric.</b>   | No              |                  |

|                               |                                  |                  |
|-------------------------------|----------------------------------|------------------|
| <b>Food intolerance data:</b> |                                  |                  |
| <b>Ingredients:</b>           | <b>This product is free from</b> | <b>Comments:</b> |
| <b>Preservatives</b>          | Yes                              |                  |
| <b>Antioxidants</b>           | Yes                              |                  |
| <b>Colours</b>                | Yes                              |                  |
| <b>Flavours</b>               | Yes                              |                  |

|                         |                         |                         |
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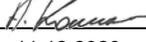
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|   |     |                                   |
|---|-----|-----------------------------------|
| <b>Genetically modified materials</b>             | Yes |                                   |
| <b>Yeast</b>                                      | Yes |                                   |
| <b>Vegetable oil</b>                              | Yes |                                   |
| <b>Corn and products their of</b>                 | Yes |                                   |
| <b>Maize and products their of</b>                | Yes |                                   |
| <b>Soya and products there of</b>                 | Yes |                                   |
| <b>Milk and products their of</b>                 | Yes |                                   |
| <b>Nut oil and products their of</b>              | Yes |                                   |
| <b>Peanut oil and products their of</b>           | Yes |                                   |
| <b>Salt and salt replacers</b>                    | Yes |                                   |
| <b>Sugar</b>                                      | Yes | No added sugar.                   |
| <b>Benzoates</b>                                  | Yes |                                   |
| <b>Butylated hydroxyanisole</b>                   | Yes |                                   |
| <b>Butylated hydroxytoluene</b>                   | Yes |                                   |
| <b>Caffeine</b>                                   | Yes | No added caffeine.                |
| <b>Caramel</b>                                    | Yes |                                   |
| <b>Cinnamon</b>                                   | Yes |                                   |
| <b>Cocoa and products their of</b>                | No  | Product is made from cocoa beans. |
| <b>Coconut and products their of</b>              | Yes |                                   |
| <b>Coriander</b>                                  | Yes |                                   |
| <b>Fruit and products their of</b>                | Yes |                                   |
| <b>Garlic</b>                                     | Yes |                                   |
| <b>Gelatine</b>                                   | Yes |                                   |
| <b>Histamine</b>                                  | Yes |                                   |
| <b>Hydrolysed vegetable protein</b>               | Yes |                                   |
| <b>Hydrolysed vegetable oil</b>                   | Yes |                                   |
| <b>Legumes and pulses</b>                         | Yes |                                   |
| <b>Monochloropropanols</b>                        | Yes |                                   |
| <b>Monosodium glutamate and products their of</b> | Yes |                                   |
| <b>Phenylalanine</b>                              | Yes |                                   |
| <b>Polyols (including sorbitol)</b>               | Yes |                                   |
| <b>Seed oil</b>                                   | Yes |                                   |
| <b>Sunflower or cotton seeds</b>                  | Yes |                                   |
| <b>Chilli powder</b>                              | Yes |                                   |
| <b>Cayene pepper</b>                              | Yes |                                   |
| <b>Crushed dried chillies</b>                     | Yes |                                   |
| <b>Cayenne</b>                                    | Yes |                                   |
| <b>Curry powder</b>                               | Yes |                                   |
| <b>Paprika</b>                                    | Yes |                                   |
| <b>Turmeric</b>                                   | Yes |                                   |

**Health and safety information:** see health and safety data sheets which are available on request from our Technical Department. [Technical@fg-int.co.uk](mailto:Technical@fg-int.co.uk)

|                            |                         |                         |
|----------------------------|-------------------------|-------------------------|
| <b>Warranty statement:</b> |                         |                         |
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|   |   |
|---|---|
| <p>First Grade International Limited warrants that the product, the manufacturing premises and distribution facilities will comply in every respect with the provisions of existing legislation and statutes, of either the United Kingdom or EC origin, and all regulations, statutory instruments, directives, orders, decisions or any other requirements made thereunder, which relate to, or control the nature, substance, quantity, quality, fitness for purpose, packaging, packing, labelling, sale, offering for sale, use, marking, traceability, constitution, importation, exportation, transportation, possession, dealing, make-up or trade description of such goods.</p> |   |
| <p>First Grade International Limited is responsible for informing the customer of any proposed changes in the specification (e.g. formulation, manufacturing procedures or packaging materials etc.).</p>   |   |
| <p>First Grade International Limited is responsible for ensuring that all products, as far as is reasonably possible, are manufactured in accordance with the specification, where there is a deviation that they inform the customer of this in advance of shipping the goods.</p>   |   |
| <p>The product shall be manufactured at all times to the best practice reasonably available in the industry, and where this cannot be achieved this should be highlighted to the customer, and in this respect is responsible with keeping up-to- date with all regulations in force in Europe as it relates to the specific product and in general.</p>  |   |
| <b>Signed on behalf of First Grade International Limited</b>  |   |
| <b>Technologist</b>   |   |
| <b>Print name:</b>  | Victoria Smith  |
| <b>Position:</b>  | Raw Materials and Cocoa Technologist  |
| <b>Sign:</b>  |    |
| <b>Date:</b>  | 11.12.2020  |
| <b>Senior Departmental Manger / Deputy Technical Manager</b>  |   |
| <b>Print name:</b>  | Aga Karczmarz   |
| <b>Position:</b>  | Deputy Technical Manager  |
| <b>Sign:</b>  |  |
| <b>Date:</b>  | 11.12.2020  |

|   |              |  |
|---|--------------|--|
| <b>Specification amendment history:</b> |              |  |
| <b>New version:</b>                     | <b>Date:</b> | <b>Reason(s) for amendment:</b>  |
| 1                                       | 31.05.2017   | New product specification  |
| 2                                       |              | 3 year review<br>New format specification. Addition of pesticide and heavy metal parameters to the specification along with PAH testing.<br>Update of details to include that this product can be sold as UTZ MB |
| 3                                       | 11.12.2020   | Removal of soya lecithin as an allergen from site.   |
|   |              |  |
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