

|                    |                      |                  |     |
|--------------------|----------------------|------------------|-----|
| Crespo Group       | 1 L JAR CAPERS       | S 03 COM 08 20   | 00  |
| Company : SOMIA SA | <i>Spécification</i> | December.14.2012 | 1/3 |

## 1/ PRODUCT :

### 1.1/ Composition :

|                    | COMPOSITION | ORIGIN                            | GMO     | ALLERGENS | HEAVY METALS |
|--------------------|-------------|-----------------------------------|---------|-----------|--------------|
| Capers             | 680 g       | Moroccan Capers                   | ABSENCE | ABSENCE   | ABSENCE      |
| Brine with vinegar | 320 g       | (Marine Salt) + (Vinegar:Ethanol) | ABSENCE | ABSENCE   | ABSENCE      |
| Total              | 1000 g      |                                   |         |           |              |

### 1.2/ Chemical Characteristics :

| Required Quality        | Tolerance |
|-------------------------|-----------|
| <b>Brine :</b>          |           |
| - Salt Rate: 6,5° Baume | ± 1.5     |
| - Ph : 3,2              | ± 0.3     |
| - Acidity: 1,5°AC       | ± 0.3     |

### 1.3/ Physical and Qualitative characteristics:

| Criteria                            | Required Quality  | Tolerance      | References  |
|-------------------------------------|---|----------------|---|
| Percentage of defects               | 5%  | None           |   |
| Size:<br>Diameter of the caper      | NON PAREIL : 3 à 7mm<br>CAPOTES : 9 à 11 mm<br>FINES : 11 à 12 mm | < 10 %         | Code faithful practices for olives of table DEC 1987                              |
| Drained weight/jar<br>Net Weight    | 680 gr<br>1000 gr   | ± 15g<br>± 15g | Decree N° 90-83 of 17/01/90 relating to the metrological control of pre-packaging |
| Foreign Body:<br>Hair, Wood, Metal. | None  | None           | Code faithful practices for capers of table DEC 1987                              |

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#### 1.4/ Nutritive Characteristics:

| Criteria                  | Average Values ( g/100g ) |
|---------------------------|---------------------------|
| Energetic Value: Calories | 30,2 Kcal                 |
| Proteins                  | 2,12                      |
| Fatty matter              | 0,55                      |
| Carbon hydrate            | 4,2                       |
| Fibers                    | 2,1                       |
| Saturated fat Acids       | 0,32                      |
| Sodium                    | 2,34                      |
| Vitamine C                | 16 mg                     |
| Calcium                   | 42,5 mg                   |

#### 1.5/ Mode of use and conservation of the product:

\* Mode of use

Capers are used in salads , cooked dishes and sandwiches.

- Not planned usage: product not intended for children.

\* Conservation of the product :

- Hermetically closed product.

- Storage at ambient temperature.

- Shelf life: 3 years starting from the date of manufacture.

- Once opened, the product must be put in the fridge with less than 4°C within 2 weeks.

- Stable bacteriological according to standard NFV 08 – 408

#### 1.6/ Additional information

Mycotoxins : absence

Dioxin : absence

Ionization : absence

Pesticides : absence

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## 2/ PACKAGINGS :

| Description of packaging   | Marking of packaging  |
|--|---|
| <b>PAIL:</b><br>-Dimension :<br>Height X Diameter<br>145(mm) x 103 (mm)<br><br>- Plastic jar (PPL) with plastic lid and auto adhesive label  | <b>First line:</b><br>-Initial of the batch : L<br>- Manufacture date referenced by : the "d" day of production in the year.<br>- Conventional letter of the year for preserved foods.<br>( communicated by our Moroccan Food Association ).<br>- Expiry Date of using : referenced by « Month/Day/Year » :<br>( 3 years after manufacturing date).<br><b>Second line:</b><br>-Factory identification code : SQ<br>- Manufacturing line identification code : CHx<br>- Jar number: referenced by manufacturing chronological order<br>- Manufacturing hour in the day.              |
| <b>Tray :</b><br>-Shrink-wrapped filmed tray.<br>- Tray dimensions :<br>H x L x l<br>150 mm x 325 mm x 115 mm  | <b>Trays code :</b><br>- Article Code.<br>- Article reference.<br>-Expiry Date of using : referenced by « Month/Day/Year » :<br>(3 years after manufacturing date).   |
| <b>Pallet Description :</b><br>- palletization on :<br>Wooden treated pine pallet following standard NIMP 15 of dimension<br><br>1200 X 1000 mm<br>( BLUE CHEP )<br><br>- Etirable film on the pallet. | <b>Identification of the pallets :</b><br>- Article Reference                      - Designation                      - Customer<br>- Batch Identification:<br>* Initial of the batch : L<br>* Manufacturing date referenced by : the "d" day of production in the year.<br>* - Conventional letter of the year for preserved foods.<br>( communicated by our Moroccan Food Association ).<br>* Expiry Date of using : referenced by « Month/Day/Year » :<br>(3 years after manufacturing date).<br>- N° of the order - N° of the pallet - bar Code - Quantity of cases per pallet. |

## 3/ Presentation of the final product :

|                              |   |                                  |
|------------------------------|---|----------------------------------|
| Packaging                    | : | Tray of 3 JAR                    |
| Net drained weight           | : | 680 g                            |
| Net weight                   | : | 1000 g                           |
| Capacity                     | : | 1 L                              |
| Gross weight of the tray     | : | 3.58 Kg                          |
| Quantity of trays per pallet | : | 350 Trays ( 10 Rows of 35 trays) |
| Whole Pallet Weight          | : | 1273 Kg                          |

|                          |                        |                         |
|--------------------------|------------------------|-------------------------|
| Written by : A.Bendimrad | Verified by : N.Alaoui | Approved by : Ph.CRESPO |
| Fonction : Plan Manager  | Fonction : Q.Manager   | Fonction : G.Manager    |
| Date 14.12.12            | Date Dec. 14, 2012     | Date                    |
| Visa                     | Visa                   | Visa                    |