

# KIRIL MISCHEFF GROUP

IMPORTERS, STOCKHOLDERS & DISTRIBUTORS OF QUALITY FOOD PRODUCTS  
SUPPLIERS TO MANUFACTURING, FOODSERVICE & RETAIL TRADES

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Revisions			
Revision	Date	Update	Initials
1.1	16/1/09	Addition of Zn in nutritional data	GU
1.2	10/06/10	Contact details	LM
1.3	23.07.13	NDW amended as per Supplier Confirmation	JG
1.4	04.11.13	Tolerance for E.V.M amended as per Camden Spec	EE
5	27/11/14	Nutrition to match label	GU
1.6	14/04/15	Amendment to carbs nutritional + 2015 crop amendments	LM

## **A9 CANNED PLUM HALVES IN APPLE JUICE**

**Available Sizes:** A9 (2600 g)

### **Product Description**

KM Specification Number	AC0114.01A
Latin Name and Varieties Used	Suitable varieties of the species <i>Prunus domestica</i>
Full Product Description	Canned plum halves prepared from fresh, clean and mature fruit of the species <i>Prunus domestica</i> and packed in apple juice. The product is hermetically sealed and commercially sterile.
Country of Manufacture	Turkey
Legal Description	Canned Plum Halves in Apple Juice

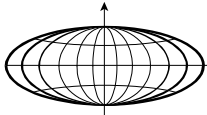
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Issue date: 14/4/15

Revision: 1.6

Specification No: AC0114.01A

KIRIL MISCHEFF LIMITED  
ENTERPRISE HOUSE, CARLTON ROAD, WORKSOP, NOTTS S81 7QF  
Tel : 01909 534000 Fax : 01909 534029



## Product Breakdown

Ingredient:	% In Product	Country of Origin
Plum Halves	57.70	Turkey
Apple Juice	42.23	Turkey
Acidity Regulator (Citric Acid)	0.04	China
Firming Agent (Calcium Chloride)	0.03	Italy

## Drained Weight

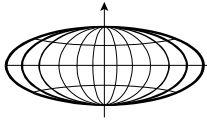
Drained Weight:	Min. 1500 g
Method Used:	15 days after canning, sieving 2 minutes with 30 cm. meshes 2.5 mm. sieves (Campden)

## General Product Details

Shelf life from date of production	36 months
Shelf life once opened	3 days @ 5°C
Transport temperature	Max. 37 °C, min 5 °C in a dry place
Storage temperature	Ambient °C
Recommended storage instructions when opened	Refrigerate after opening @ 5°C

## Physical Quality

Sample Size	Defect	Definition	Test Method	Tolerance Aim	Tolerance Maximum
A9	Blemishes	Plums discolored to the extent that the appearance or eating quality is materially affected; speckling at least 25% of the surface of the plum; blemishes covering an area equal to an equivalent circle of 6 mm in diameter	Visual Inspection	5 % (m/m of drained plums)	10 % (m/m of drained plums)
A9	Bad Cut	Halves of plums which are defective cut or torn to such an extent that they smaller than 50% of a plum half	Visual Inspection	5 % (m/m of drained plums)	10 % (m/m of drained plums)
A9	Damaged plums	Plums affected by stone gum, or damaged by insects, friction or disease, or crushed, fused, and bruised.	Visual Inspection	5 % (m/m of drained plums)	10 % (m/m of drained plums)



A9	Stone	Plum pits or piece of pits in the styles of whole	Visual Inspection	None	3 pieces / tin
A9	Foreign Material	Any material not derived from the plum tree. (Insects, glass, mineral stone etc.)	Visual Inspection	None	None
A9	EVM	Any vegetable material other than plum, which is derived from plum tree (such as leaf, stalk, etc.)	Visual Inspection	None	1 pieces / tin

### Organoleptic Properties

Sample Size	Test	
A9	Flavour	Normal flavour and odour free from flavours foreign to the product.
A9	Colour / Appearance	Except for artificially coloured plums, normal colour characteristics for canned plums and typical of the variety
A9	Texture	Reasonably uniform texture and not excessively firm, nor unreasonably soft

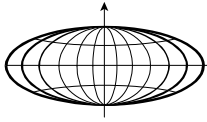
### Microbiological Analysis

Please note that methods and frequencies may vary slightly from supplier to supplier, but target and maximum figures will not change.

	Method	Frequency Of Testing	Target In cfu's/g	Maximum In cfu's/g
TVC	Commercially sterilised	-	-	-
Coliforms	Commercially sterilised	-	-	-
E.Coli	Commercially sterilised	-	-	-
Staph. Aureus	Commercially sterilised	-	-	-
Salmonella sp. (in 25g)	Commercially sterilised	-	-	-
Listeria Mono. (in 25g)	Commercially sterilised	-	-	-
Yeast	Commercially sterilised	-	-	-
Lactobaccillus	Commercially sterilised	-	-	-
Mould	Commercially sterilised	-	-	-
Other	Incubation Testing (37 °C, 21 days)	1 Tin / Palette	-	-

### Chemical Analysis On Finished Product

Analysis	Method Used	Minimum Level	Maximum Level
Determination of pH	pH-meter	3.0	4.0
Determination of Brix	Refractometer	9.0	11.0

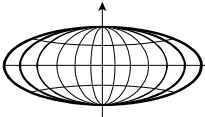


## Nutritional Information

Constituents per 100g / 100ml	Quantity	Method Of Analysis Or Source
Protein (g)	0.5	McCance and Widdowson
Total Fat (g)	Trace	McCance and Widdowson
- Saturated (g)	Trace	McCance and Widdowson
- Mono-Unsaturated (g)	Trace	McCance and Widdowson
- Polyunsaturates (g)	Trace	McCance and Widdowson
- Cholesterol (mg)	0	McCance and Widdowson
Total Carbohydrate (g)	11.2	McCance and Widdowson
- Sugar (g)	10.2	McCance and Widdowson
Dietary Fibre (g)	0.9	McCance and Widdowson
Alcohol (g)	0	McCance and Widdowson
Total Salt (g)	Trace	Calculated from sodium
Energy (kJ)	206	Calculated
Energy (kcal)	49	Calculated
Water (g)	87.4	Calculated

## Vitamins and Minerals

Constituents (mg) per 100g / 100ml	Quantity	Method of Analysis or Source
Sodium (Na)	1	Analytical (USDA National Nutrient Database for Standard Reference, Release 19 (2006))
Potassium (K)	154	Analytical (USDA National Nutrient Database for Standard Reference, Release 19 (2006))
A Retinol (ug)	0	Analytical (USDA National Nutrient Database for Standard Reference, Release 19 (2006))
B1 Thiamin	0.023	Analytical (USDA National Nutrient Database for Standard Reference, Release 19 (2006))
B2 Riboflavin	0.059	Analytical (USDA National Nutrient Database for Standard Reference, Release 19 (2006))
Niacin	0.473	Analytical (USDA National Nutrient Database for Standard Reference, Release 19 (2006))
Folic Acid (ug)	0	Analytical (USDA National Nutrient Database for Standard Reference, Release 19 (2006))
Vitamin B12 (ug)	0	Analytical (USDA National Nutrient Database for Standard Reference, Release 19 (2006))
Vitamin C	2.8	Analytical (USDA National Nutrient Database for Standard Reference, Release 19 (2006))
Vitamin E	0.18	Analytical (USDA National Nutrient Database for Standard Reference, Release 19 (2006))



Vitamin B6	0.027	Analytical (USDA National Nutrient Database for Standard Reference, Release 19 (2006))
Pantothenic Acid (ug)	0.072	Analytical (USDA National Nutrient Database for Standard Reference, Release 19 (2006))
Calcium (Ca)	10	Analytical (USDA National Nutrient Database for Standard Reference, Release 19 (2006))
Iron (Fe)	0.34	Analytical (USDA National Nutrient Database for Standard Reference, Release 19 (2006))
Zinc (Zn)	0.11	Analytical (USDA National Nutrient Database for Standard Reference, Release 19 (2006))
Phosphorus (P)	15	Analytical (USDA National Nutrient Database for Standard Reference, Release 19 (2006))
Magnesium (Mg)	8	Analytical (USDA National Nutrient Database for Standard Reference, Release 19 (2006))
Zinc (Zn)	0.11	Analytical (USDA National Nutrient Database for Standard Reference, Release 19 (2006))

**HACCP, GMP**

*HACCP & GMP will be sent under a separate cover.*

**COSSH data**

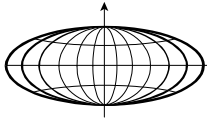
Respiratory protection	Non required
Effect on skin	Non hazardous, normal washing with soap and water to remove
Effect on eyes	Normal flushing to remove
Fire hazard	Non hazardous
Spillage	Use suitable absorbent material followed by washing down

**Is the product tested for the following?**

Agricultural / Chemical Contaminants	Yes / No	Test Method	Frequency	Levels / Further Details
Pesticides	Y	TS EN 12393-1/2/3, PAM-Vol.1, Quechers Method	1 sample from each harvesting area from fruit and final product	0.01-3 ppm according to material (Codex)
Dioxins	N	-	-	-
Arsenic	N	-	-	-
Heavy metals-Lead	Y	ICP	1 Sample from each production line	m1 mg/kg
-Tin	Y	ICP		m250 mg/kg
-Mercury	N	-		-
-Cadmium	N	-		-
-Copper	N	-		-
-Zinc	N	-	-	-
Fertilisers	N	N/A	-	-
Mycotoxins	N	N/A	-	-
Aflatoxin	N	N/A	-	-
Patulin	N	N/A	-	-

**Product Suitability**

**Is the product suitable for: Yes / No**



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Ovo-Lacto Vegetarians	Yes
Ovo-Vegetarian	Yes
Lacto-Vegetarian	Yes
Vegetarian	Yes
Vegans	Yes
Kosher diet	Yes
Halal diet	Yes
Coeliac diet	Yes
Organic diet	Yes
Nut allergy sufferers	Yes
Sesame seed allergy sufferers	Yes

## Packaging

**Packaging Format: 6 x 2600 g can in case**

All product must be supplied on standard UK pallets unless formally agreed otherwise in writing.

## Packaging Definitions

**Inner Packaging:** Packaging materials in contact with the food product. E.g. polybags, sacks, pails, drum liners, pouches, cans, jars, bottles, seals, caps, sachets.

**Inside powder lacquered, outside gold lacquered metal cans**

**Outer Packaging:** The outer case. E.g. boxes, drums, shrink-wrap, trays, dividers.

### **Carton**

**Transit Packaging:** Packaging materials which contain the outer cases. E.g. pallets, stretch-wrap, slip-sheets, straps.

**Loading to FCL directly with cartons**

We require the following standard to be met for pallets used on products supplied to Kiril Mischeff:

UK Standard 4 way entry white pallet with support underneath on all sides and down the centre.

The size of the pallet should be; 100cm x 120cm with a 9cm height for fork lift entry

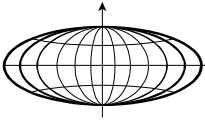
Pallets must be in good condition, clean and dry with no damage, rot or mould.

For countries outside of the EU products must be fumigated and stamped as per EU Council Directive 2004/102/EC. ISPM 15

*Please note the packaging information is for reference only and can vary from suppliers to supplier.*

## Inner Packaging

Packaging Material	Weight of the inner packaging materials per single unit (g)
Paper / cardboard (g)	-
Glass (g)	-
Aluminium (g)	-
Steel (g)	-
Plastic (g)	-
Other (g)	Av. 250 (200-210 can + 50 lid)



<b>Is inner packaging food grade?</b>	Yes
Material Type and colour (e.g; polyethylene)	Inside powder lacquered, outside gold lacquered metal can
Date coding / batch coding example of	ZPHAJ Y DDD S & BBE : MM.YYY (Z:Zumdieck, PH: Plum Halves, AJ: Apple Juice Y: Year, DDD: Day of the year, S: Shift)
Closure method i.e screw cap / heat sealed etc.	Hermetically sealed tins
Liner micron	-
Please give the number of single unit inner packs in an outer pack	6 x 2600 g cans
Inner packaging dimensions	Ø 153 x 152 mm.

Please note details maybe displayed on a label or printed directly onto the outer packaging.

### **Outer Packaging**

<b>Packaging material</b>	<b>Weight of the outer packaging materials per single unit (g)</b>
Paper / cardboard (g)	330-350 (Cardboard)
Glass (g)	-
Aluminium (g)	-
Steel (g)	-
Plastic (g)	-
Wood (g)	-
Other (g)	-

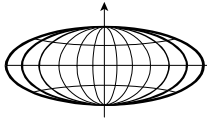
### **Transit Packaging**

Pallet Configuration	-
Height of pallet only (mm)	-
Total height of FULL pallet (mm)	-
Number of cases per full layer	-
Number of layers per pallet	-
Total number of cases per pallet	56
Pallet type	UK

### **Weight Declaration**

<b>Unit of measure (e.g; kg / litres)</b>	G
Declared weight	2600 g
Target weight (please state minimum or average weight)	Min 2600 g
Weight check frequency & method	Every 1 hour / Manual Weight Control
Net weight	2600 g
Gross weight	2850 g
Drained weight	Min 1500 g

### **Additives**

**Please list all additives used**

E Number	Full Name	Function In Product	Target Level	Natural or Artificial
E 330	Citric Acid	Acidity Regulator	0.04 %	Natural
E 509	Calcium Chloride	Firming Agent	0.03 %	Natural

**Compound Ingredients**

List all compound ingredients, giving the % of that ingredient in the final product formulation
Plum Halves 57.70 %, Apple Juice 42.23 %, Citric Acid 0.04 %, Calcium Chloride 0.03 %

**'Free From' lists**

If ~~yes~~ the product is free from the material listed.

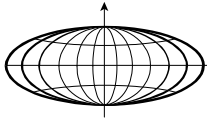
**Colours**

Azo dyes	Yes / No
E102 Tartrazine	Yes
E107 Yellow 2G - Food Yellow S	Yes
E110 Sunset Yellow FCF - C Yellow 6	Yes
E122 Carmosine . Azorubine	Yes
E123 Amaranth - C Red 2	Yes
E124 Ponceau 4R	Yes
E128 Red 2G	Yes
E129 Allura Red - C Red 40 - Food Red 17	Yes
E151 Black PN - Brilliant Black PN	Yes
E154 Brown FK - Kipper Brown - Food Brown	Yes
E155 Brown HT - Chocolate Brown HT	Yes
E180 Pigment Rubine	Yes

Coal tar dyes	Yes / No
E104 Quinoline Yellow	Yes
E127 Erythrosine - C-Red 3	Yes
E131 Patent Blue V	Yes
E132 Indigo Carmine - Indigotine - C Blue 2	Yes
E133 Brilliant Blue FCF - C Blue 1	Yes

Other colours	Yes / No
E120 Rocou - Cochineal - Orlean - Natural Red 4 - Carminic Acid - Carmine of Cochineal	Yes
E142 Green S - Lissamine Green - Food Green - Acid Brilliant Green	Yes
E150 Caramel	Yes
E150a Plain Caramel	Yes
E150b Caustic Sulphite Caramel	Yes
E150c Ammonia Caramel	Yes
E150d Sulphite Ammonia Caramel	Yes
E153 Carbon Black - Vegetable Carbon	Yes
E160b Annatto - Bixin . Norbixin	Yes
E161g Canthaxanthin	Yes
E162 Beetroot Red - Betanin . Betanidin	Yes
E163 Anthocyanin	Yes





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<b>Dyes</b>	<b>Yes / No</b>
E173 Aluminium	Yes
Sudan 1	Yes
Sudan II	Yes
Sudan III	Yes
Rhodamine B	Yes
Orange II	Yes
Para red	Yes
Metanil Yellow	Yes
Auramine	Yes
Congo Red	Yes
Sudan Red 7B	Yes
Butter yellow	Yes
Solvent ews 1	Yes
Red 6B	Yes
Acid red 73	Yes
Acid Fuschin	Yes
Flourescein	Yes
Naphthol Yellow	Yes
Malachite green	Yes
Nigrosin	Yes
Leucomalachite Green	Yes
Ponceau 3R	Yes
Ponceau MX	Yes
Red 10B	Yes
Oil Orange SS	Yes
Guinea Green B	Yes
Light Green SF	Yes
Violet BNP	Yes
Eosin Y	Yes
Rhodamine 6G	Yes

For products which are susceptible to contamination from Dyes ( eg. Chilli powder . sudan dyes) please forward conformation of testing and free from certificates.

## **Azo Colours**

<b>Free from</b>	<b>Yes / No</b>
AZO Colours	Yes
E123 Amaranth - C Red 2	Yes
E151 Black PN - Brilliant Black PN	Yes
Brown 154	Yes
Brown 155	Yes
E122 Carmosine . Azorubine	Yes
E180 Pigment Rubine	Yes
E124 Ponceau 4R	Yes
E128 Red 2G	Yes
E110 Sunset Yellow FCF - C Yellow 6	Yes
E102 Tartrazine	Yes
Yellow 2G 107	Yes

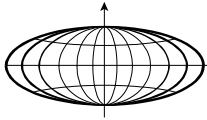
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## Antioxidants

Antioxidants	Yes / No
E319 <i>tert</i> -Butylhydroquinone . TBHQ	Yes
E320 Butylated Hydroxyanisole . BHA	Yes
E321 Butylated Hydroxytoluene . BHT	Yes

Disodiums	Yes / No
E385 Calcium Disodium EDTA	Yes

Gallates	Yes / No
E310 Propyl Gallate - Propyl 3,4,5 Trihydroxybenzoate	Yes
E311 Octyl Gallate	Yes
E312 Dodecyl Gallate - Dodecyl 3,4,5 Trihydroxybenzoate	Yes

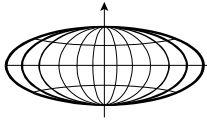
Lactates	Yes / No
E325 Sodium Lactate	Yes
E326 Potassium Lactate	Yes
E327 Calcium Lactate	Yes

## Added Preservatives

Benzoates	Yes / No
E210 Benzoic Acid	Yes
E211 Sodium Benzoate	Yes
E212 Potassium Benzoate	Yes
E213 Calcium Benzoate	Yes

Parabens	Yes / No
E214 Ethyl-4-hydroxybenzoate - Ethyl Para-Hydroxybenzoate	Yes
E215 Ethyl-4-hydroxybenzoate - Sodium Ethyl Para-Hydroxybenzoate	Yes
E216 Propyl-4-hydroxybenzoate - N-Propyl P-Hydroxybenzoate	Yes
E217 Propyl-4-hydroxybenzoate - Sodium N-Propyl P Hydroxybenzoate - Sodium Propyl Para Hydroxybenzoate	Yes
E218 Methyl-4-hydroxybenzoate - Methyl Para-Hydroxybenzoate - Methyl Paraben	Yes
E219 Methyl-4-hydroxybenzoate Sodium - Sodium Methyl Para-Hydroxybenzoate - Sodium Methyl Hydroxybenzoate	Yes

Sulphites	Yes / No If yes, please state the quantity in ppm.
E220 Sulphur Dioxide	Yes
E221 Sodium Sulphite	Yes
E222 Sodium Bisulphite - Sodium Hydrogen Sulphite Acid - Sodium Sulphite	Yes
E223 Sodium Metabisulphate - Disodium Pyrosulphite	Yes
E224 Potassium Metabisulphite - Potassium Pyrosulphite	Yes
E226 Calcium Sulphite	Yes



E227 Calcium Bisulphite - Calcium Hydrogen Sulphite	Yes
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<b>Nitrites / Nitrates</b>	<b>Yes / No</b>
E249 Potassium Nitrite	Yes
E250 Sodium Nitrite	Yes
E251 Sodium Nitrate - Chile Saltpetre	Yes
E252 Potassium Nitrate . Saltpetre	Yes

<b>Hexamines</b>	<b>Yes / No</b>
E239 Hexamine . Hexamethylenetetramine	Yes

<b>Malates</b>	<b>Yes / No</b>
E296 Malic Acid (DL/L)	Yes

## **Flavourings**

Does this product contain any artificial flavourings? Please list
Yes

## **Flavour Enhancers**

<b>Glutamates</b>	<b>Yes / No</b>
E620 L-Glutamic Acid	Yes
E621 Monosodium Glutamate - Sodium Hydrogen L-Glutamate - Aji-No-Moto - MSG - Accent - Mejing - Ve-Tsin	Yes
E622 Potassium Hydrogen-L-Glutamate - Monopotassium Glutamate	Yes

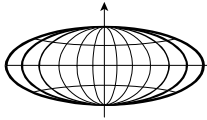
<b>Disodium phosphates</b>	<b>Yes / No</b>
E627 Guanosine 5' (Disodium Phosphate) - Sodium Guanylate	Yes
E631 Inosine 5' (Disodium Phosphate) - Sodium 5' Inosinate	Yes

<b>Ribonucleotides</b>	<b>Yes / No</b>
E635 Sodium 5' (Ribonucleotide)	Yes

## **Sweeteners**

<b>Artificial sweeteners</b>	<b>Yes / No</b>
E950 Acesulfame K	Yes
E951 Aspartame	Yes
E954 Saccharin	Yes
E954ai Sodium Saccharin	Yes
E954aai Calcium Saccharin	Yes
E957 Thaumatin	Yes
E959 Neohesperidine Dihydrochalone (NHDC)	Yes

<b>Bulk sweeteners</b>	<b>Yes / No</b>
Hydrogenated Glucose Syrup	Yes
E953 Isomalt	Yes
E420(i) Sorbitol	Yes
E420(ii) Sorbitol Syrup	Yes



E421 Mannitol/Manna Sugar	Yes
E967 Xylitol	Yes
E966 Lactitol	Yes

### Emulsifiers, Stabilisers and Thickeners

<b>Di, tri, ortho and polyphosphates</b>	<b>Yes / No</b>
E339a Sodium Dihydrogen Orthophosphate	Yes
E339b Disodium Hydrogen Orthophosphate	Yes
E339c Trisodium Hydrogen Orthophosphate	Yes
E340a Potassium Dihydrogen Orthophosphate - Monopotassium Phosphate - MKP	Yes
E340b Dipotassium Hydrogen Orthophosphate - Dipotassium Phosphate - Potassium Phosphate Dibasic - DKP	Yes
E407 Carrageenan	Yes
E430 Polyoxyethylene-8-Stearate - Polyoxyl-8-Stearate	Yes
E431 Polyoxyethylene-40-Stearate - Polyoxyl-40-Stearate	Yes
E450a Disodium Dihydrogen Diphosphate - Disodium Pyrophosphate - DSPP - Disodium Dihydrogen Pyrophosphate - Trisodium Diphosphate - Tetrasodium Diphosphate - Tetrasodium Pyrophosphate - Tetrapotassium Diphosphate	Yes
E450b Tetrapotassium Diphosphate - Pentasodium Triphosphate - STPP - Sodium Tripolyphosphate - Pentapotassium Triphosphate - Potassium Tripolyphosphate	Yes
E450b Pentasodium Triphosphate	Yes
E450c Sodium Polyphosphate - Potassium Polyphosphate	Yes
E545 Ammonium Polyphosphate	Yes

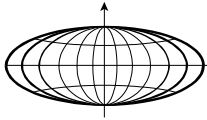
### Anti Caking and Firming Agents

<b>Calcium based</b>	<b>Yes / No</b>
E509 Calcium chloride	No 0.03 % At final product
E227 Calcium hydrogen sulphite	Yes
E333 Calcium citrates	Yes
E341 Calcium phosphates	Yes
E516 Calcium sulphate	Yes
E511 Calcium Gluconate	Yes

<b>Sulphates</b>	<b>Yes / No</b>
E514 Sodium Sulphate - Glaubers Salt	Yes
E518 Magnesium Sulphate - Epsom Salts - Epsomite	Yes

<b>Ferrocyanides</b>	<b>Yes / No</b>
E535 Sodium Ferrocyanide - Sodium Hexacyanoferrate II	Yes
E536 Potassium Ferrocyanide - Potassium Hexacyanoferrate II	Yes

<b>Aluminium based</b>	<b>Yes / No</b>
E541 Sodium Aluminium Phosphate - Sodium Aluminium Phosphate Acidic - SAP	Yes
E554 Aluminium Sodium Silicate - Sodium Aluminosilicate	Yes
E556 Aluminium Calcium Silicate - Calcium Aluminium Silicate	Yes



E559 Aluminium Silicate	Yes
E173 Aluminium	Yes

Minerals	Yes / No
E553b Talc - French Chalk - Magnesium Hydrogen Metasilicate	Yes

**Additives**

Miscellaneous additives	Yes / No
E900 Dimethylpolysiloxane	Yes
E901 Beeswax	Yes
E903 Carnauba Wax	Yes
E905 Mineral Hydrocarbons	Yes
E907 Refined Microcrystalline Wax	Yes
E924 Potassium Bromate	Yes
E925 Chlorine	Yes
E926 Chlorine Dioxide	Yes
E330 Citric acid	No 0.04 % At final product

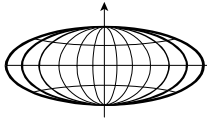
**Please list any other additives present**

None

**Free from Milk Products and Milk Derivatives**

Free from	Product free from Yes / No	Factory Free from Yes / No If present in factory is there a risk of cross contamination – please explain
Milk + Milk Derivatives	Yes	Yes
Milk (Cow, Goat, Sheep)	Yes	Yes
Milk Solids, Non-Fat Solids	Yes	Yes
Milk Powders	Yes	Yes
Cream, Artificial Cream	Yes	Yes
Cheese, Cheese Powder	Yes	Yes
Yoghurt, Yoghurt Powder	Yes	Yes
Butter	Yes	Yes
Margarine or Shortening Containing Whey	Yes	Yes
Whey, Hydrolysed Whey Protein	Yes	Yes
Hydrolysed Whey Sugar	Yes	Yes
Casein, Caseinates, Hydrolysed Casein	Yes	Yes
Lactose	Yes	Yes

**Egg and Egg Derivatives**



Free from	Product free from Yes / No	Factory Free from Yes / No If present in factory is there a risk of cross contamination – please explain
Egg + Egg Derivatives	Yes	Yes
Egg, Dried	Yes	Yes
Egg, Albumen	Yes	Yes
Egg Yolk	Yes	Yes
Egg Lecithin	Yes	Yes

### Gluten

Free from	Product free from Yes / No	Factory Free from Yes / No If present in factory is there a risk of cross contamination – please explain
Gluten	Yes	Yes
Protein Derived From Wheat + Wheat Derivatives	Yes	Yes
Protein Derived From Rye + Rye Derivatives	Yes	Yes
Protein Derived From Barley + Barley Derivatives	Yes	Yes
Protein Derived From Oats + Oats Derivatives	Yes	Yes

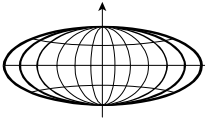
### Wheat and Wheat Derivatives

Free from	Product free from Yes / No	Factory Free from Yes / No If present in factory is there a risk of cross contamination – please explain
Wheat + Wheat Derivatives	Yes	Yes
Wheat	Yes	Yes
Wheat flour, Wheat germ, Wheat germ Oil	Yes	Yes
Wheat Bran, Wheat Gluten	Yes	Yes
Wheat Starch, Raising Agent containing Wheat Starch	Yes	Yes
Breadcrumbs	Yes	Yes
Hydrolysed Wheat Protein	Yes	Yes
Rusk	Yes	Yes

### Soya and Soya Derivatives

If product does contain Soya, please also see GM section below.

Free from	Product free from	Factory Free from
-----------	-------------------	-------------------



	Yes / No	Yes / No If present in factory is there a risk of cross contamination – please explain
Soya Derivatives	Yes	Yes
Soya	Yes	Yes
Soya Protein Products: Bean, Flour, Milk, Tofu	Yes	Yes
Lecithin (from soya) E322	Yes	Yes
Hydrolysed Soya Protein	Yes	Yes
Soya based Flavour / Emulsifier / Stabiliser	Yes	Yes

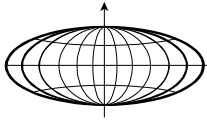
### Free from Maize and Maize Derivatives

If product does contain Maize, please see GM section below.

Free from	Product free from Yes / No	Factory Free from Yes / No If present in factory is there a risk of cross contamination – please explain
Maize and Maize Derivatives	Yes	Yes
Waxy Maize and Waxy Maize Derivatives	Yes	Yes

### Nuts

Free from	Product free from Yes / No	Factory Free from Yes / No If present in factory is there a risk of cross contamination – please explain
Ground Nuts (Peanuts), Ground Nut Products	Yes	Yes
Nut Oils	Yes	Yes
Sesame seeds / sesame seed derivatives	Yes	Yes
Acorn nut	Yes	Yes
Almond nut	Yes	Yes
Beech nut	Yes	Yes
Betal nut	Yes	Yes
Brazil nut	Yes	Yes
Bread nut	Yes	Yes
Cashew nut	Yes	Yes
Chestnuts nut	Yes	Yes
Coconut nut	Yes	Yes
Chestnut nut	Yes	Yes
Chilean wild nut	Yes	Yes
Chinquapins (baby chestnuts) nut	Yes	Yes
Cola nut	Yes	Yes

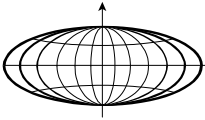


Ginkgo nut	Yes	Yes
Hazelnut	Yes	Yes
Heart nut	Yes	Yes
Hickory	Yes	Yes
Jack nut	Yes	Yes
Jojoba nut	Yes	Yes
Litchi nut	Yes	Yes
Linseed	Yes	Yes
Mustard Seed	Yes	Yes
Macadamia Seed	Yes	Yes
Nutmeg	Yes	Yes
Oyster nut	Yes	Yes
Paradise nut	Yes	Yes
Pecan nut	Yes	Yes
Persian walnut	Yes	Yes
Pili nut	Yes	Yes
Pine nut	Yes	Yes
Pistachio nut	Yes	Yes
Poppy Seed	Yes	Yes
Quandong nut	Yes	Yes
Rape Seed	Yes	Yes
Shea nut	Yes	Yes
Squari nut	Yes	Yes
Tahiti nut	Yes	Yes
Tallow nut	Yes	Yes
Tiger nut	Yes	Yes
Tropical nut	Yes	Yes
Walnut	Yes	Yes
Water chestnut	Yes	Yes

**General**

<b>Free from</b>	<b>Product free from Yes / No</b>	<b>Factory Free from Yes / No If present in factory is there a risk of cross contamination – please explain</b>
Triticale	Yes	Yes
Legumes	Yes	Yes
Celery / Celeriac	Yes	Yes
Garlic	Yes	Yes
Tomato	Yes	Yes
Cocoa	Yes	Yes
Fruits	Yes	Yes
Honey	Yes	Yes
Caffeine	Yes	Yes
Hydrolyzed Vegetable Protein (HVP)	Yes	Yes
Cinnamon	Yes	Yes
Vanilla	Yes	Yes
Alcohol	Yes	Yes
Textured Vegetable Protein (TVP)	Yes	Yes





Mustard	Yes	Yes
Lupin	Yes	Yes
Molluscs	Yes	Yes

### Meat and Meat Derivatives

Free from	Yes / No	Country of Origin	Factory Free from Yes / No If present in factory is there a risk of cross contamination – please explain
Beef + Beef Products	Yes		Yes
Pork + Pork Products	Yes		Yes
Lamb + Lamb Products	Yes		Yes
Poultry and Poultry products	Yes		Yes

### Fish / Shellfish

Is the Product free from	Product free from Yes / No	Factory Free from Yes / No If present in factory is there a risk of cross contamination – please explain
Fish and Fish Derivatives	Yes	Yes
Shellfish and Shellfish Derivatives	Yes	Yes
Crustaceans and crustacean Derivatives	Yes	Yes

### BHA/BHT

Free from	Product free from Yes / No	Factory Free from Yes / No If present in factory is there a risk of cross contamination – please explain
BHA / BHT	Yes	Yes

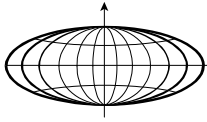
### M.S.G. and glutamates

Free from	Product free from Yes / No	Factory Free from Yes / No If present in factory is there a risk of cross contamination – please explain
M.S.G. and Glutamates	Yes	Yes

### Benzoates

Free from	Product free from Yes / No	Factory Free from Yes / No





## **Chemicals and Pesticides**

### **Pesticides Policy**

#### **Purpose**

To define the standard for procurement of raw materials (including combinable crops), to ensure that Food Safety and Brand reputation is not compromised by abuse of agrochemicals.

#### **Scope**

This policy is applicable to all vegetative raw materials purchased by Kiril Mischeff Ltd. for use in all products.

#### **Agronomic Philosophy**

Kiril Mischeff Ltd. sources its materials from all over the world and as such recognises that in order to secure material of consistent quality and economic value for all of the supply chain that agrochemicals may be used. Consideration is given to ensure conservation and enhancement of the environment whilst economically producing safe, wholesome food. The long-term aim should be to optimise the needs of consumers, society, the environment and the farmer. This is achieved by gaining an understanding of the biological and ecological interactions, in nutrient cycles, pests, diseases and weeds with farm management systems. There should also be a focus on optimising and sustaining natural resources. Should agrochemicals be used the aim is to minimise their usage to ensure no risk of unnecessary residues in the product and the environment.

Storage, handling and application of agrochemicals should be carried out in a manner that ensures the complete safety of the user and society.

#### **Chemical Standards**

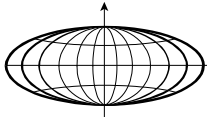
For European Economic Area (EEA) sourced ingredient materials, or for any precursor used in the preparation of ingredient materials, no pesticides/agrochemicals have been used, either on the seed, the growing crop or in post harvest treatment, or treatments during processing and any transportation system, that have been withdrawn from use by European Directive.

Any agrochemical residues, in the original raw material, shall not exceed the lowest maximum residue levels (MRL) found across the Member States (and subsequent amendments thereof).

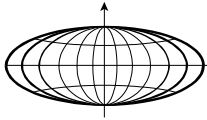
It is the responsibility of the supplier to maintain a record of all treatments used and to make these available to Kiril Mischeff Ltd when required.

#### **The following list of chemicals / pesticides are not used:**

1,1,2,2-tetrachloroethane  
2,4,5-T  
2-aminobutane  
Acetochlor  
Alachlor  
Aldrin  
Antu  
Any other ethylene thiourea generators  
Atrazine  
Azinphos ethyl  
Azinphos-methyl  
Azobenzene  
Benomyl  
Binapacryl



Bromoxynil  
Cadmium compounds  
Cadusafos  
Calcium arsenate  
Camphechlor  
Captafol  
Captafol  
Captan  
Carbaryl  
Carbendazim  
Carbophenothion  
Carofuran  
Chlordane  
Chlordimeform  
Chlordimiform  
Chlorfenvinphos  
Chlorobenzilate  
Chlorothalonil  
Choldecone  
Cyhexatin  
Daminozide  
DDT (comprising pp-DDT, pp-DDE and pp-TDE)  
Demeton-S-methyl, Demeton-S-methyl sulphone, Oxydemeton-methyl  
Diazinon  
Dichlofos  
Dieldrin  
Dimethoate  
Dinoseb  
Dinoterb  
Disulfoton  
DNOC  
EDB  
EDC  
Endosulfan  
Endrin  
Ethiofencarb  
Ethoprophos  
Ethylene oxide  
Ethylenebisdithiocarbamates  
Etrimfos  
Fenitrothion  
Fensulfothion  
Fentin Compounds  
Fipronil, Fipronil-desulfonyl  
Fluoracetamide  
Haloxypop  
HCB  
HCH  
Heptachlor  
Heptachlor, heptachlor epoxide  
Heptenophos  
Lead  
Lindane



Linuron  
Malathion  
Mercury  
Mercury compounds  
Methamidophos  
Methomyl  
Methyl bromide  
Methyl parathion  
Metphosfolan  
Monocrotophos  
Nitrofen  
Omethoate  
Other organochlorine insecticides  
Parathion  
Pentachloropheno  
Permethrin  
Phorate  
Phosalonel  
Phosphamidon  
Potassium arsenite  
Propoxur  
Propylenethiourea  
Prothiofos  
Pyrazophos  
Quinalphos  
Quintozene  
Selenium compounds  
Simazine  
Sodium arsenite  
Sulfuric acid  
Tecnazene  
Terbufos  
Thiometon  
Thiophanate-methyl  
Toxaphene  
Trichlorfon  
Tridemorph  
Vinclozolin

**Do you use fumigation, or use chemicals for storage purposes? NO**

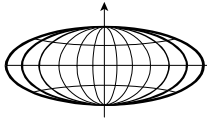
**Do you use irradiated ingredients? NO**

### **Traceability**

**The materials supplied to Kiril Mischeff Ltd are traceable directly back to their source (field)?**

### **Additional Information**

Please state below any additional information or technical details you consider appropriate which are not covered in this document.



**Warranty Statement**

The material shall be free of impurities, infestation, taint, off-odours and shall conform in full to any and all applicable U.K. and E.C. legislation.

The material shall be manufactured in accordance with Good Manufacturing Practice and any applicable Codes of Practice.

Records of routine analytical analysis shall be made available for inspection on request.

When requested, a certificate of quality, noting relevant analytical parameters shall accompany each delivery to Kiril Mischeff Ltd and shall be directly applicable to that delivery.

Records shall be retained for a minimum of 3 years following date of manufacture.

All amendments, changes and alterations to any part of this specification must be agreed with Kiril Mischeff Ltd prior to action.

**Authorisation**

This specification has been agreed to by:

Name: õ õ õ õ õ õ õ õ õ õ õ õ õ õ ..

Position: õ õ õ õ õ õ õ õ õ õ õ õ õ õ ..

Company:..õ õ õ õ õ õ õ õ õ õ õ õ õ ..

Dateõ .....

This specification has been agreed by the following person at Kiril Mischeff:

Name: Laura Marriott

Position: QA Technologist

Date: 14/4/15