


|  |  |               |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
|--|--|---------------|------------|---------------------------|-----------|---------------------|---------------|-----------------|--------|------------|---------------|--------|----------|----------------|-------|------------|------------|-------|----------------|-------------|-------|------|----------|-------|-------|-------|-------|-----------|-----------|-------|-------------|-------------|-------|-------|-------|-------|-----------|----------|-------|--------|--|---------|
| <LOGO>                                       | FINAL PRODUCT SPECIFICATION  |               |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
|  | <DOC_ADI>  |               |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
|  |  |               |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
|  |  |               |            | <PRN_KK>                  |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| PRODUCT PICTURE                              |   |               |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| MEAL CODE                                    | D-03   |               |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| ITEM CODE                                    | D-03   |               |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| NSN CODE                                     | NA   |               |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| PRODUCT NAME                                 | Supangle   |               |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| POUCH TYPE                                   | WET POUCH  |               |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| NET WEIGHT                                   | 120 GR   |               |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| MENU NO                                      | A-03   |               |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| PRODUCT GROUP                                | Vegan Vegeterian Lacto Ova Vegeterian X<br>Gluten Free X Lactose Free Helal  |               |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| TOTAL WATER NEED                             | N/A  |               |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| PRIMARY PACKAGING                            | TORBA.0:150X200 MM.PET-ALU-NY-<br>CPP.001  |               |            | 250 GR POUCH TORBA        |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| LABEL  | ETK.MRE.150x200 MM.001   |               |            | MRE 150X200 POUCH ETIKETİ |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| SECONDARY PACKAGING                          | N/A  |               |            | NOT USED                  |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| MASTER CARTON                                | N/A  |               |            | NOT USED                  |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| UNITS PER MASTER                             | N/A  |               |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| TERTIARY (PALLET) TYPE                       | 80*120 EURO PALLET   |               |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| NUMBER CARTONS PER PALLET                    | 1500 CARTONS PER PALLET (15*100)   |               |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| STORAGE CONDITIONS                           | It can be stored up to BBE at 25 degree. Suitable for storage at +1 Degree and +50 Degree. Store unopened, in a cool dry place away from direct sunlight. Once opened use immediately.   |               |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| SHIPPING CONDITIONS                          | It can be stored up to BBE at 25 degree. Suitable for storage at +1 Degree and +50 Degree. Store unopened, in a cool dry place away from direct sunlight. Once opened use immediately.   |               |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| PRODUCT SHELF LIFE ACCORDING TO              | At 25°C 30 months - At 37°C 10 months- At 50°C 4 months  |               |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| SHELF LIFE                                   | 30 months  |               |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| LOTING AND CODDING                           | Best Before Ends (BBE) , Batch Number (BN)(production day of year) and Production Date (PD) are printed on the package.  |               |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| PACKAGING                                    | Packed in Vacuum Pouch Bag   |               |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| CONSUMPTION INFORMATION                      | Suitable for direct consumption. Recommended to be consumed without heating.   |               |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| CONSUPTION TEMPERETURE                       | Suitable for consumption at +1 Degree and +50 Degree   |               |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| WARNING                                      | Do not buy or consume leaked, bulged or damaged products.  |               |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| PRODUCER                                     | DARDANEL Önentaş Gıda San. A.Ş.  |               |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| PRODUCER'S ADRESS                            | İzmir Yolu 4. km 17100 Çanakkale/Türkiye   |               |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| ORGIN  | Türkiye  |               |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| INGREDIENTS                                  | Milk, date syrup, cream, chocolate (3.6%), hazelnut, rice flour, cocoa (1.7%), egg yolk, vanilla, salt, carrageenan, xanthan gum.  |               |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
|  | <table><tr><td>HALF FAT MILK</td><td>YARIM YAĞLI SÜT</td><td>66,60%</td></tr><tr><td>DATE SYRUP</td><td>HURMA ŞERBETİ</td><td>17,20%</td></tr><tr><td>EGG YOLK</td><td>YUMURTA SARISI</td><td>1,50%</td></tr><tr><td>RICE FLOUR</td><td>PIRINC UNU</td><td>2,50%</td></tr><tr><td>POWDER VANILLA</td><td>TOZ VANİLYA</td><td>0,33%</td></tr><tr><td>SALT</td><td>İNCE TUZ</td><td>0,10%</td></tr><tr><td>KREMA</td><td>KREMA</td><td>6,41%</td></tr><tr><td>KAREGENAN</td><td>KAREGENAN</td><td>0,03%</td></tr><tr><td>XANTHAN GUM</td><td>XANTHAN GUM</td><td>0,03%</td></tr><tr><td>CAKAO</td><td>KAKAO</td><td>1,70%</td></tr><tr><td>CHOCOLATE</td><td>ÇİKOLATA</td><td>3,60%</td></tr><tr><td>TOPLAM</td><td></td><td>100,00%</td></tr></table> |               |            |                           |           |                     | HALF FAT MILK | YARIM YAĞLI SÜT | 66,60% | DATE SYRUP | HURMA ŞERBETİ | 17,20% | EGG YOLK | YUMURTA SARISI | 1,50% | RICE FLOUR | PIRINC UNU | 2,50% | POWDER VANILLA | TOZ VANİLYA | 0,33% | SALT | İNCE TUZ | 0,10% | KREMA | KREMA | 6,41% | KAREGENAN | KAREGENAN | 0,03% | XANTHAN GUM | XANTHAN GUM | 0,03% | CAKAO | KAKAO | 1,70% | CHOCOLATE | ÇİKOLATA | 3,60% | TOPLAM |  | 100,00% |
| HALF FAT MILK                                | YARIM YAĞLI SÜT  | 66,60%        |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| DATE SYRUP                                   | HURMA ŞERBETİ  | 17,20%        |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| EGG YOLK                                     | YUMURTA SARISI   | 1,50%         |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| RICE FLOUR                                   | PIRINC UNU   | 2,50%         |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| POWDER VANILLA                               | TOZ VANİLYA  | 0,33%         |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| SALT   | İNCE TUZ   | 0,10%         |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| KREMA  | KREMA  | 6,41%         |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| KAREGENAN                                    | KAREGENAN  | 0,03%         |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| XANTHAN GUM                                  | XANTHAN GUM  | 0,03%         |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| CAKAO  | KAKAO  | 1,70%         |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| CHOCOLATE                                    | ÇİKOLATA   | 3,60%         |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| TOPLAM                                       |  | 100,00%       |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| ALLERGENS                                    | Dairy,Eggs and Hazelnut  |               |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| MAY CONTAIN                                  | It may contain trace amounts of nuts, crustaceans, egg, fish, peanut, celery, mustard, sesame, molluscs and soy products.  |               |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| SEALING PARAMETERS                           | 190°C min 1,5 sn 230 kg/pascal   |               |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| STERILIZATION PARAMETERS                     | In the range of 114-118 degrees, the sterilization program is determined as meatless products min F0:6 - meat products min F0:10.  |               |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| PRODUCT VERIFICATION TESTS / MICROBIOLOGICAL |  |               |            |                           |           |                     |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| Microorganism                                | Laboratory   | Method        | Frequency  | Accept                    | Reject    | External Laboratory |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| Salmonella                                   | NÖ Microbiology Laboratory   | Minividas/SPT | Lot number | 0/25 g-ml                 | 0/25 g-ml | Once in a year      |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| L. monocytogenes                             | NÖ Microbiology Laboratory   | Minividas/LMX | Lot number | 0/25 g-ml                 | 0/25 g-ml | Once in a year      |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| B. Cereus                                    | NÖ Microbiology Laboratory   | EN ISO 7932   | Lot number | ≤10²                      | > 10³     | Once in a year      |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |
| Staphilococcal Enterotoxin                   | NÖ Microbiology Laboratory   | Minividas     | Lot number | 0/25 g-ml                 | 0/25 g-ml | Once in a year      |               |                 |        |            |               |        |          |                |       |            |            |       |                |             |       |      |          |       |       |       |       |           |           |       |             |             |       |       |       |       |           |          |       |        |  |         |

|   |  |   |  |  |  |                       |
|---|--|---|--|--|--|-----------------------|
| <LOGO>  | FINAL PRODUCT SPECIFICATION  |   |  |  |  |                       |
|   | <DOC_ADI>  |   |  |  |  |                       |
|   | <PRN_KK>   |   |  |  |  |                       |
| Commercial Sterility Test   | NÖ Microbiology Laboratory   | TS<br>10524(Incubation Test) (@37°C<br>10 Days; @<br>55°C 7 Days) | Lot number   | No post-incubation leak or bulge should be seen, the pH difference should be <0.5. There should be no growth as a result of microbiological analysis performed on packages that do not show leakage and bulge after incubation | Once in a year   |                       |
| LEGISLATIVE INFORMATION   |  |   |  |  |  |                       |
| PESTICIDE RESIDUES  | IN COMPLIANCE WITH THE CURRENT UK, AND EU LEGISLATION AND TURKISH FOOD CODEX |   |  |  | External Laboratory  |                       |
| HEAVY METAL RESIDUES  | IN COMPLIANCE WITH THE CURRENT UK, AND EU LEGISLATION AND TURKISH FOOD CODEX |   |  |  | External Laboratory  |                       |
| ADDITIVES (where relevant)  | IN COMPLIANCE WITH THE CURRENT UK, AND EU LEGISLATION AND TURKISH FOOD CODEX |   |  |  | External Laboratory  |                       |
| PACKING MATERIAL  | IN COMPLIANCE WITH THE CURRENT UK, AND EU LEGISLATION AND TURKISH FOOD CODEX |   |  |  | External Laboratory  |                       |
| MARKING   | IN COMPLIANCE WITH THE CURRENT UK, AND EU LEGISLATION AND TURKISH FOOD CODEX |   |  |  | External Laboratory  |                       |
| PRODUCT VERIFICATION TESTS / PHYSICAL   |  |   |  |  |  |                       |
| Parameters  | Method   | Analysis Frequency  | Accept   | Tolerance  | Reject   | Laboratory            |
| Net Weight  | Scale  | Each Retort Batch   | 120  | ±5,4   | T1min- T2  | NÖ Central Laboratory |
|   |  |   | %2,5 of the product can be between T1-T2 limits, All of the products must be greater than                                  |  | 114-109  |                       |
| Lot Number  | Visual   | Each Retort Batch   | Must be correct  |  |  | NÖ Central Laboratory |
| BBE Information   | Visual   | Each Retort Batch   | Must be correct  |  |  | NÖ Central Laboratory |
| Packaging Appearance  | Visual   | Each Retort Batch   | Must be smooth and proper  |  |  | NÖ Central Laboratory |
| Foreign Matter/Impurity   | Visual   | Each Retort Batch   | Shouldn't contain  |  |  | NÖ Central Laboratory |
| Residual Air Volume   | Visual   | Each Retort Batch   | must be properly sealed  |  | >%2/pouch volume   | NÖ Central Laboratory |
| Sealing Control   | Visual   | Each Retort Batch   | must be properly sealed  |  |  | NÖ Central Laboratory |
| Appearance/ Odor  | Visual   | Each Retort Batch   | Uniform mixture appearance and must not contain foreign  |  |  | NÖ Central Laboratory |
| Taste / texture   | Visual   | Each Retort Batch   | It must have its natural-original taste . Texture must be not too mushy  |  |  | NÖ Central Laboratory |
| NUTRITION FACTS (per 100 g)   |  |   |  |  |  |                       |
| Energy (kJ/kcal)  | 334,00   |   | Fiber (g)  | 0,6  |  |                       |
| Total Fat (g)   | 30,20  |   | Protein (g)  | 6  |  |                       |
| -Saturated Fat (g)  | 2,00   |   | Salt (g)   | 0,5  |  |                       |
| Total Carbohydrates (g)   | 11,00  |   |  |  |  |                       |
| -Sugars (g)   | 2,30   |   |  |  |  |                       |
| Allergens / GMO / Radiological Risk In The Product  |  |   |  |  |  |                       |
| Components  | Product contains or not  | In the same product line with the product; contains or not        | Components   | Product contains or not  | In the same product line with the product; contains or not |                       |
| Nuts; almond ( <i>Amygdalus communis</i> L.), hazelnut ( <i>Corylus avellana</i> ), walnut ( <i>Juglans regia</i> ), cashew ( <i>Anacardium occidentale</i> ), pecan ( <i>Carya illinoensis</i> - Wangenh.-K.Koch), brazil nut ( <i>Bertholletia excelsa</i> ), pistachio ( <i>Pistacia vera</i> ), macadamia nut and Queensland nut ( <i>Macadamia ternifolia</i> ) and their products | No   | Yes   | Celery and its products  | No   | Yes  |                       |
|   |  |   | Grain varieties containing <b>gluten</b> (wheat, rye, barley, oats, spelled, Kamut or hybrid varieties) and their products | No   | No   |                       |
| Crustaceans and their products  | No   | Yes   | Mustard and its products   | No   | Yes  |                       |
| Egg and egg products  | Yes  | Yes   | Sesame seed and its products   | No   | Yes  |                       |
| Lupin and its products  | No   | No  | Molluscs and its products  | No   | Yes  |                       |
| Fish and fish products  | No   | Yes   | Sulphur dioxide and sulphites, (In terms of SO2; max 10 mg/kg or 10 mg/L)  | No   | No   |                       |
| Peanut and its products   | Yes  | Yes   | GMO AND RADIOLOGICAL LIST  |  |  |                       |
| Soy and soy products  | No   | Yes   | Genetically modified corn and its products   | No   | No   |                       |
| Milk and its derivatives (includes lactose)   | Yes  | Yes   | Genetically modified soy and its products  | No   | No   |                       |
|   |  |   | Radiological Risk  | No   | No   |                       |