Chestnuts Farm, Eye, Suffolk, IP23 7HL. Ph: +44 (0) 1379 870669, Fax: +44 (0) 1379 870683,

Email: technical@camstar.co.uk Web: www.camstar.co.uk Company Registration No: 1413300 (Registered in England & Wales)

FINAL PRODUCT SPECIFICATION

| Product Code: | CP398CVP |
|----------------------|----------------------------|
| Product Name: | Apple Cider Vinegar Powder |
| Version No: | 04 |

General Information

| Product Description: | Cider apple vinegar from the UK, that is standardised for strength and spray dried onto a maltodextrin substrate |
|-------------------------|--|
| Ingredient Declaration: | Cider Vinegar, Maltodextrin (Potato Derived) |
| Country of Origin: | UK / Poland, Holland, France |
| Country of Manufacture: | UK |
| Appearance/Colour: | Off white to pale beige powder |
| Flavour/Odour: | Characteristic apple vinegar sharp taste |
| Particle Size: | 100% through a 400-micron sieve |

Chemical Standards

| Test | Units | Specification |
|-----------------------------|-------|---------------|
| Moisture | % | <5.0 |
| Total Acidity (Acetic Acid) | % | 5 - 10 |

Microbiological Standards

| Test | Units | Specification |
|--------------------|-------|---------------|
| Total Viable Count | Cfu/g | ≤1,000 |
| Enterobacteriaceae | Cfu/g | ≤10 |
| Salmonella | g | Absent in 25g |
| Yeasts | Cfu/g | ≤100 |
| Moulds | Cfu/g | ≤100 |

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Nutritional Information

| Typical Constituent per 100g | Method of Analysis or Source of | |
|-------------------------------|---------------------------------|---------------|
| | | Information |
| Energy kJ | 1724.54 | Supplier data |
| kcal | 410.54 | Supplier data |
| Fat | 1.94g | Supplier data |
| Carbohydrates | 77.05g | Supplier data |
| of which | | |
| sugar | 6.97g | Supplier data |
| Fibre | 8.72g | Supplier data |
| Protein | 1.79g | Supplier data |
| Salt (calculated from Sodium) | 1.43g | Supplier data |

Packaging Information

| Item | Material/Description | |
|------------------------|--|--|
| Tertiary Packaging | 4-way entry pallet, 1200mm x 1000mm | |
| Outer Packaging | Triple layered paper sack | |
| | White heat-sealed sack | |
| Food Contact Packaging | LDPE bag | |
| | LSPE Liner | |
| Label Information | Product Name, Lot Number, Net Weight & BBE | |
| | Date | |

Storage and Shelf Life Information

| Recommended Storage Conditions | Keep in dry, cool conditions away from direct heat and sunlight |
|--------------------------------|---|
| Shelf Life from Manufacture | 12 Months |

Suitability Information

| | Suitable (Y/N): | Certified (Y/N): |
|-------------|-----------------|---|
| Vegetarians | Yes | N/A |
| Vegans | Yes | N/A |
| Coeliac | Yes | This product has not been tested to confirm the presence of |
| | | Gluten |
| Halal | No | No |
| Kosher | No | No |
| Organic | No | No |

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Allergen Information

| Allergen | Does the product contain? | Present at Production Site (Y/N) | Shared Process Line (Y/N) | Comments |
|---|---------------------------|----------------------------------|------------------------------------|----------|
| Cereals containing gluten (i.e. Wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof | No | Yes | No | |
| Crustaceans and products thereof | No | No | No | |
| Eggs and products thereof | No | No | No | |
| Fish and products thereof | No | No | No | |
| Peanuts and products thereof | No | No | No | |
| Soybeans and products thereof | No | Yes | No | |
| Milk and products thereof (including lactose) | No | Yes | No | |
| Nuts i.e. Almond, Hazelnut, Walnut, Cashew, Pecan, Brazil nut, Pistachio nut, Macadamia/Queensland nut and products thereof | No | No | No | |
| Celery and products thereof | No | Yes | No | |
| Mustard and products thereof | No | Yes | No | |
| Sesame seeds and products thereof | No | No | No | |
| Sulphur dioxide and sulphites (added) at concentrations of more than 10mg/kg or 10mg/litre expressed as SO2 | No | Yes | No | |
| Lupin and products thereof | No | No | No | |
| Mollusc and products thereof | No | No | No | |

Camstar Herbs Ltd request that all manufactures take all reasonable and practical precautions to prevent cross contamination of any allergens. Details of allergen management controls relating to the manufacture of this product are available upon request.

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Warranty

This specification has correct and accurate to the best of our knowledge at the time of completion.

We warrant that we will take all reasonable precautions to ensure that all foods, food products or packaging materials intended for food use meet the requirements of Acts, Regulations and Orders applicable in the EU/UK.

This is including but not limited to the following:

The Food Safety Act 1990' and all relevant amendments and regulations.

The Food & Environment Protection Act 1985' and all relevant amendments and regulations.

The Plastic Materials & Articles in Contact with Food Regulations 1992' and all relevant amendments and regulations.

Camstar Herbs Ltd does not knowingly supply, use or handle any genetically modified ingredients or derivatives. Most of the products we handle are not implicated with regard to GMOs, and we take great care in sourcing ingredients to ensure that we maintain our GM free status.

Camstar Herbs Ltd does not knowingly supply, use or handle any irradiated materials.

Specification Agreement

| Camstar Herbs Ltd | | |
|---------------------------|----------------------|--|
| Signed: | Name: Jack Pickerden | |
| Position: Senior Quality | | |
| Assurance & Technical | | Please sign and return the |
| Assistant | Date: 01/10/2019 | signed page of this |
| Customer Agreement | | specification within 14 days |
| | | of receipt. If we do not receive this page within 14 |
| Signed: | Name: | days we will deem this |
| | | specification has been |
| Position: | Date: | accepted. |

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History of Amendments

| Issue No | Page | Revised Content | Revised Date | Revised By |
|----------|------|--|--------------|------------|
| 02 | ALL | General update, new format spec, citric to Acetic | 10.09.18 | LS |
| 03 | ALL | General information, microbiological standards, nutritional data, packaging, suitability and allergen information. | 19.09.2019 | JP |
| 04 | 1 | Acidity banding increased to 5-10% | 01/10/2019 | JP |
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