

Will be completed by Aldente GmbH / MAXX Sweets GmbH

| Article                            | Recipe No. | Supplier                 | Production plant |
|------------------------------------|------------|--------------------------|------------------|
| Butter Cookies 26 % with Chocolate | 70402 - 18 | Dan Cake (Portugal), S.A | Coimbra          |

## 1. General Information

| about product   |  |
|---|--|
| Name of product   | Butter Cookies 26%   |
| Legal name  | Danish Style Butter Cookies  |
| Product description   | Assortment of Butter Cookies composed by 5 different biscuits, baked and manufactured with selected raw materials, packed in a printed metallic tin. |
| Supplier Item Number(s):  |  |
| Brand name and client<br>(will be completed by Aldente/MAXX Sweets) | Aldente, EDEKA (not ALDI)  |
| Weight and no. of pieces per pack                                   | 500g (60 cookies)  |
| Checkweighter (yes/no)<br>(if 'no' which system is used?)           | Yes  |
| Declaration (e) possible?   | Yes  |
| Picture   | (please attach)  |

| about supplier   |  |
|--|--|
| Supplier's name, address   | Dan Cake (Portugal), S.A.<br>Bairro Sta Apolónia – Estrada de Eiras<br>3020-109 Coimbra - Portugal |
| Quality Assurance contact  | Lúcia Rodrigues  |
| available (from/to)  |  |
| phone  | + 351 925 353 202  |
| fax  | + 351 239 439 432  |
| mail   | lucia.rodrigues@dancake.pt   |
| Contact in case of emergency<br>(contact person and contact details, 24x7) | Lúcia Rodrigues +351 925 353 202<br>Mitesh Jamnadas + 351 963 230 666                              |

| about production site (if different from supplier)                         |  |
|--|--|
| Production site's name and address   |  |
| Quality Assurance contact  |  |
| available (from/to)  |  |
| phone  |  |
| fax  |  |
| mail   |  |
| Contact in case of emergency<br>(contact person and contact details, 24x7) |  |

## 2. List of ingredients

- please use one line for every component and state its percentage
- please list the components of each multi-component-product
- Grade / Quality: e.g. flour type number, eggs à system of hen breeding for eggs, vegetable or animal origin, variety of cinnamon, GMO or non-GMO, source of vegetable oil, salt with iodine, percentage cocoa in chocolate,...

|   | Ingredients<br>(in descending order)                                       | E-No.            | Grade / Quality                                | Country<br>(origin)      | Quota<br>(%) |
|---|--|------------------|--|--------------------------|--------------|
| <input type="checkbox"/> + <input type="checkbox"/> - | Wheat flour  |                  | Common wheat flour (gluten); Type 65           | Portugal                 | 50,5         |
| <input type="checkbox"/> + <input type="checkbox"/> - | Butter   |                  |  | Portugal, Spain          | 26           |
| <input type="checkbox"/> + <input type="checkbox"/> - | Sugar  |                  |  | Portugal, Spain          | 20           |
| <input type="checkbox"/> + <input type="checkbox"/> - | Maize starch   |                  |  | Portugal                 | <2           |
| <input type="checkbox"/> + <input type="checkbox"/> - | Grated coconut   |                  |  | Indonesia                | <2           |
| <input type="checkbox"/> + <input type="checkbox"/> - | Chocolate chips  |                  | Min. 40% Cocoa                                 | France                   | <2           |
| <input type="checkbox"/> + <input type="checkbox"/> - | _ sugar  |                  |  |                          |              |
| <input type="checkbox"/> + <input type="checkbox"/> - | _ cocoa mass   |                  |  |                          |              |
| <input type="checkbox"/> + <input type="checkbox"/> - | _ cocoa butter   |                  |  |                          |              |
| <input type="checkbox"/> + <input type="checkbox"/> - | _ emulsifier: soya lecithin  | E322             |  |                          |              |
| <input type="checkbox"/> + <input type="checkbox"/> - | Dextrose   |                  |  | Portugal                 | <2           |
| <input type="checkbox"/> + <input type="checkbox"/> - | Glucose-fructose syrup   |                  |  | Portugal                 | <2           |
| <input type="checkbox"/> + <input type="checkbox"/> - | Salt   |                  | Not iodized                                    | Spain, Germany           | <2           |
| <input type="checkbox"/> + <input type="checkbox"/> - | Natural Flavourings  |                  | Carriers: Propylene Glycol/Water/Sunflower oil | England                  | <2           |
| <input type="checkbox"/> + <input type="checkbox"/> - | Raising agents<br>sodium hydrogen carbonate<br>ammonium hydrogen carbonate | E500ii<br>E503ii |  | Spain<br>Germany, Norway | <2           |

**Recommendation for list of ingredients**

Please list ingredients according to FIR (reg. EU 1169/2011) in descending order

**Wheat flour, butter:** 26%, sugar, maize starch, grated coconut, chocolate chips (sugar, cocoa mass, cocoa butter, emulsifier: **soya lecithin**), glucose-fructose syrup, salt, dextrose, flavourings, raising agents (sodium carbonates, ammonium carbonates).

Or

**Wheat flour, butter:** 26%, sugar, maize starch, grated coconut, glucose-fructose syrup, cocoa mass, salt, dextrose, flavourings, cocoa butter, raising agents (sodium carbonates, ammonium carbonates) emulsifier: **soya lecithin**.

In german:

Buttergebäckmischung nach Original dänischer Rezeptur

Zutaten: **Weizenmehl**, 26 % **Butter**, Zucker, Maisstärke, Kokosraspeln, Glukose-Fruktose Sirup, Kakaomasse, Speisesalz, Dextrose, Aroma, Kakaobutter, Backtriebmittel (Natriumcarbonate, Ammoniumcarbonate), Emulgator **Sojalecithine**.

*Textformatting is possible (i.e. bold, italic, etc.)*

| <b>Palm oil</b>  |   |
|--|---|
| Percentage of palm oil in final product (%):   | 0   |
| Percentage of palm oil kernel oil in final product (%):  | NA  |
| Percentage of additives (e.g. glycerol, emulsifiers, etc.) or other substances derived from palm (kernel) oil (%):     | NA  |
| Do you use refined palm oil?   | NA  |
| Do you use a mixture of palm oil and palm kernel oil?  | NA  |
| Which raw materials are certified? *   | NA  |
| System: Mass Balance or Segregation? RSPO Segregation is preferred.  | NA (Production site is RSPO-MB certified) |
| Percentage of certified palm (kernel) oil in total palm oil (incl. additive or other ingredients containing palm oil): | NA  |
| Certification body:  | NA  |

*\* At the end of 2015 a RSPO-Certification is mandatory. If the recipe contains additives or other ingredients derived from palm oil, the producer and the supplier have to be RSPO-certified (Mass Balance or Segregation).*

**Cocoa and chocolate**

|  |      |
|--|------|
| Minimum cocoa solids in chocolate according to cocoa regulation:             | 40%  |
| Percentage of cocoa ingredients in the product:                              | 0,3% |
| Is cocoa certified by one of the sustainability systems (e.g. Utz)?*         | No   |
| Which system – mass balance or segregation?                                  | NA   |
| Percentage of certified cocoa related to total content of cocoa ingredients: | None |
| Dry milk solids (sum of all milk components) in chocolate:                   | NA   |
| Milk fat in chocolate:   | NA   |
| <i>*End of 2015 a Utz-certification is mandatory.</i>                        |      |

**Eggs**

|  |    |
|--|----|
| Percentage of eggs (whole egg with at least 23% dry matter)  | NA |
| Additional egg products:   | NA |
| Which system - barn eggs, free range eggs or organic certified eggs?   | NA |
| <i>*Eggs from hens in enriched cages are not accepted. (reg. EU 589/2008 (23.06.2008) regarding marketing standards for eggs).</i> |    |

**Quality relevant ingredients**

|   |    |
|---|----|
| Percentage of icing:                      | NA |
| Percentage of filling:                    | NA |
| Fruit content - related to filling:       | NA |
| Fruit content - related to final product: | NA |
| Percentage of decoration:                 | NA |
| Other quality relevant ingredients:       | NA |

**Further information on ingredients**

|  |            |
|--|------------|
| Saccharose content in final product:                                   | 20,4%      |
| Milk fat content in processed milk components:                         | Min. 82%   |
| Milk fat content in final product:                                     | Min. 21,3% |
| Milk solids in final product:  | 21,8%      |
| Caffeine content (if coffee flavour or coffee extract has been added): | NA         |
| Content of hydrogenated fats:  | NA         |
| Maize / Corn content (if used, please choose IP origin):               | < 2        |
| Soya content (if used, please choose IP origin):                       | < 2        |

**Additives and processing aids**

|  | used?                               | yes                                 | no                       | if 'yes': Declaration / Description    | Quantity |
|--|-------------------------------------|-------------------------------------|--------------------------|--|----------|
| Gas (Modified Atmosphere Packaging):   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/> |  |          |
| Enzyme:  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/> |  |          |
| Flavouring*: natural, artificial (according to reg. EU 1334/2008), Flavour / Odour?  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | Natural Flavourings                    |          |
| Flavouring carrier?  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | Propylene glycol, water, sunflower oil |          |
| Colors (natural, artificial)?  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/> |  |          |
| Nano (also in packaging material):   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/> |  |          |
| <i>*In case of natural flavouring, the declaration 'flavouring' is not sufficient! Please state correct legal name as in article 16.</i> |                                     |                                     |                          |  |          |

### 3. Nutrition information

Nutrition information per 100g relates to the product after preparation by the consumer.

☐ yes ☐ no ☒ not applicable If 'yes', please describe detailed preparation instructions under article 4.

|   | per 100g            |
|---|---------------------|
| Energy (kJ and kcal)  | 2091 kJ<br>499 Kcal |
| Fat (g)   | 24 g                |
| Saturated Fatty Acids (g):                                      | 16 g                |
| Mono Unsaturated Fatty Acids (g):                               |                     |
| Poly Unsaturated Fatty Acids (g):                               |                     |
| Cholesterol (g):  |                     |
| Trans Fatty Acids (max. 2g related to 100g fat) (g):            |                     |
| Carbohydrate (g):   | 64 g                |
| Sugar (g):  | 24 g                |
| Starch (g):   |                     |
| Polyols (e.g. sorbitol, glycerol, mannitol, xylitol, etc.) (g): |                     |
| Protein (g):  | 5,7 g               |
| Salt (g):   | 0,32 g              |
| Sodium (g):   | 0,13 g              |
| Fibre (g):  | 2,2 g               |
| Alcohol (g):  |                     |
| Organic Acids (g):  |                     |
| Water content / Moisture (g):                                   | 3,5 g               |

|                                 |   |
|---------------------------------|---|
| Source of data:                 | <input type="checkbox"/> Calculation <input checked="" type="checkbox"/> Analysis |
| 1 unit / piece (g):             | 8,33 g  |
| Recommendation for one serving: | 3 units/pieces = 25g  |
| Amount of servings per pack:    | 20  |

- In the case of fine bakery, flour confectionery, bread the content of fibres / polyols / alcohols must be given.
- In current EC nutrition labelling, "sugar" includes all mono- and disaccharides, i. e. fructose, glucose, sucrose, lactose and maltose. Maltose is often formed by yeast during production. So the best thing is to have an external lab analysis to verify calculated nutrition values.
- [Calculated Nutrition values must be verified by an external analysis.](#)
- We require the water content to cross check total nutrition.

### 4. Preparation instructions or other advice (e.g. prebaked products)

|   |  |
|---|--|
| <input type="checkbox"/> yes                        | <input checked="" type="checkbox"/> no, ready to eat |
|   |  |
| Textformatting is possible (e.g. bold, italic, ...) |  |

## 5. Organoleptic Standards

|   |  |
|---|--|
| Appearance:   | Assortment composed by 5 different biscuits  |
| Color:  | Golden and dark brown  |
| Odour:  | Butter, characteristic of this kind of product   |
| Taste:  | Different flavors, characteristic of each biscuit  |
| Texture:  | Crispy and friable, characteristic of each biscuit   |
| Size / dimension per single piece:<br>(length, width, height, diameter, weight) | Rectangular cookie: Width (28,5-34,5); Length (44,0-53,0); Height (9,0-11,5)mm; Weight:(8,0-10,0)g<br>Pretzel cookie: Height (8,5-10,5)mm; Weight:(8,0-10,0)g<br>Ring cookie: Diameter (42,0-48,0); Height (9,0-12,0)mm; Weight:(7,0-9,0)g<br>Round cookies: Diameter (42,0-48,0); Height (8,5-11,5)mm Weight:(7,5-9,5)g |

## 6. Microbiological Data according DGHM \*

| Organism  | Requirement             | Limit                   | Frequency of tests | Method   |
|---|-------------------------|-------------------------|--------------------|--|
| Total germs:  | -                       | < 750                   | Every 4 months     | IL - 103 (NordVal No.:012; 3M Petrifilm Aerobic count plate) |
| Yeast:  | -                       | < 200                   | Every 4 months     | IL - 110 (ISO 21527-2:2008)                                  |
| Mould:  | -                       | < 200                   | Every 4 months     | IL - 110 (ISO 21527-2:2008)                                  |
| Enterobacteriaceae:   | < 10 cfu/g              | -                       | -                  | -  |
| Salmonella spp. (according reg. EU 2073/2005):                                    | n.n. in 25g             | Absent/25g              | Every 4 months     | IL - 108 (ad. ISO 6579:2002)                                 |
| E. Coli:  | < 10 cfu/g              | < 10                    | Every 4 months     | IL - 105 (AFNOR No.: BRD-07/07 - 12/04 - RAPID'E.coli 2)     |
| Staphylococcus Aureus:  | -                       | < 100                   | Every 4 months     | IL - 106 (ad. NF EN ISO 6888-2:1999)                         |
| Listeria monocytogenes (according reg. EU 2073/2005):                             | n.n. in 25g             | -                       | -                  | -  |
| Bacillus Cereus:  | -                       | -                       | -                  | -  |
| Clostridium perfringens (only for cereal products packed in modified atmosphere): | < 10 <sup>2</sup> cfu/g | < 10 <sup>2</sup> cfu/g | -                  | -  |
| Other:  |                         |                         |                    |  |

\*DGHM: German Association for Hygiene and Microbiology

## 7. Chemical-physical Data

|  | Requirement   | Limit      | Tolerance |
|--|---|------------|-----------|
| Water Activity:  | -   |            |           |
| pH:  | -   |            |           |
| Acrylamide (for crisps, bread, cake):                                      | < 10 µg per daily portion*                              | <500 µg/Kg |           |
| 3-MCPD ester (if palm oil is used):  | < 30µg per daily portion*                               |            |           |
| Sum T2, HT2 toxins:  | < 25µg/kg   |            |           |
| MOSH, POSH<br>MOAH, PAO  | < 1mg / kg<br>Limit of quantification                   |            |           |
| Toxins (DON, Aflatoxins, Zearalenone,<br>Ochratoxin, Pesticide, Coumarin): | Limits from our supplier<br>information have to be met. |            |           |
| Other:   |   |            |           |

*\*Daily portion is usually higher than the serving per pack. Example: 62,5 g is the serving of a bread with total weight of 250 g, e.g. as labelled in the nutrition panel. But the daily portion of this bread is 250 g. Daily portions depend of type of food: e.g. 250 g for bread, 100 g for cake, 60 g for cookies.*

## 8. Suitability for special dietary requirements

|   | yes                                 | no                                  | if 'no', please explain | Certified (yes/no)<br>(if 'yes', attach certificate) |
|---|-------------------------------------|-------------------------------------|-------------------------|--|
| Vegetarians (eggs and milk ingredients allowed):  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Ovo-lacto vegetarians   | No   |
| Vegans (no ingredients or processing aids of animal origin allowed):  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Butter                  | No   |
| Coeliacs:   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Wheat Flour             | No   |
| Halal:  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |                         | Yes  |
| Kosher:   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Not certified           | No   |
| Laktose free according DGE (< 10mg/100g):   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Butter                  | No   |
| Labeling as 'GMO-free': *   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Not certified           | No   |
| Sugar free (< 0,5g sugar/100g according to Health Claims reg.)  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |                         | No   |
| * according to Austrian directive "Gentechnikfreie Produktion von Lebensmitteln und deren Kennzeichnung 6.12.2012" or German law EGGenTDurchfG. |                                     |                                     |                         |  |

## 9. Allergens

|   | Ingredient                          | Cross-contamination possible?       | Comments<br>(in recipe / used on same production line / on site) |
|---|-------------------------------------|-------------------------------------|--|
| Eggs and products thereof:  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | used on same production line/on line                             |
| Peanuts and products thereof:   | <input type="checkbox"/>            | <input type="checkbox"/>            |  |
| Fish and products thereof:  | <input type="checkbox"/>            | <input type="checkbox"/>            |  |
| Cereals and products thereof:   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | in recipe  |
| Shellfish and products thereof:   | <input type="checkbox"/>            | <input type="checkbox"/>            |  |
| Lupin and products thereof:   | <input type="checkbox"/>            | <input type="checkbox"/>            |  |
| Milk, incl. lactose, and products thereof::   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | in recipe  |
| Nuts and products thereof:  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | used on same production line/on site                             |
| Sulphur dioxide or sulphite (>10mg/kg or 10ml/l):   | <input type="checkbox"/>            | <input type="checkbox"/>            |  |
| Celery and/or celeriac products:  | <input type="checkbox"/>            | <input type="checkbox"/>            |  |
| Mustard and products thereof:   | <input type="checkbox"/>            | <input type="checkbox"/>            |  |
| Sesame seeds and products thereof:  | <input type="checkbox"/>            | <input type="checkbox"/>            |  |
| Soy beans and products thereof:   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | in recipe  |
| Molluscs (gastropods, bivalves or cephalopods) and products thereof:  | <input type="checkbox"/>            | <input type="checkbox"/>            |  |
| Other:  | <input type="checkbox"/>            | <input type="checkbox"/>            |  |
| Subject to Aldente GmbH / MAXX Sweets GmbH internal risk assessment further allergens may be labelled on the product packaging for all products Aldente/MAXX Sweets is labelled as distributor. |                                     |                                     |  |

## 10. Product shelf life and storage

|   |  |
|---|--|
| Maximum shelf life from production (in days): *   | 540 days (18 months)   |
| Minimum shelf life into Aldente/MAXX Sweets depot (in days):  |  |
| Is this product based on a recipe exclusive created for Aldente/MAXX Sweets (yes/no)?<br>If 'yes', please provide copies of your shelf life studies (see also explanation in below box) | No   |
| Decoding of best before date (e.g. dd-mm-yy):   | Best before: DD/MM/YYYY  |
| Decoding of batch code on Pack for traceability (e. g. Julian code, please give an example):  | The lot is defined as: Lxxxzy, where xxx is the Julian calendar's day, y the production line and z the production shift.   |
| Storage and Transport Conditions (unopened package), e.g. temperature:  | Keep in a cool and dry place   |
| Maximum Shelf Life after opening the pack (done by the consumer):   |  |
| Storage Conditions (after opening by the consumer):   | The above shelf-life refers to the product still closed, if stored in a dry, cool and odorless place. Once opened, keep in a airtight closed container and consume within 25 days. |
| Further details which should be mentioned on pack:  |  |

### Definition of shelf life and its print on the product packaging

|   |
|---|
| The supplier confirms that the above mentioned shelf life (closed pack) is reached safely without any growth of germs and mould. Also the organoleptic quality (taste, colour) is without any deviation at the end of shelf life.   |
| No special proofs and documentation about the determination of shelf life are required for existing standard products which are meant to be launched on the market. Just fill in the details for shelf life in the above table.   |
| In case of changes to recipes or changes of packaging material or complete new products, please attach your study on durability / shelf life testing, following IFS Food requirements. The study shall include laboratory reports as well, especially in case of bread or cake products with a high water activity. |
| Best before date must be printed with numbers only – letters like "Jul" for July are not allowed because they will cause problems with export .   |
| <i>Please do not print any production date or other date, which is in the past.</i>   |

## 11. Complaints

| Please state the most frequent complaints regarding this product during the last 12 month |               |
|---|---------------|
| Taste:  | -             |
| Appearance:   | -             |
| Mould:  | -             |
| Foreign body:   | Hair presence |
| Missing packs:  | -             |
| Underweight:  | -             |
| Misleading (consumer expectation):  | -             |
| Other:  | -             |

## 12. Additional agreements

| Print approval of packaging   |
|---|
| The declaration on the packaging is based on this Article Specification.  |
| Usually Aldente/MaxxSweets provides layout and declarations for the artwork of the packaging.                                     |
| Prior to every re-print the supplier submits the actual packaging to Aldente/MaxxSweets for approval.                             |
| The supplier has to complete „Print/Re-print Approval“ form and get it signed by Aldente/MaxxSweets in order to receive approval. |

| Active Release   |
|--|
| The supplier confirms that an active release system is installed at the production site. Before shipment (loading of trucks) and /or during production the QA department of the producer checks that there is no deviation on organoleptic quality, coding of shelf life and lot number, on CCP's and on all physico-chemical data. Further, weights of the product are controlled. This control includes that the recipe and mass balance are within range. |

| Applicable documents   |
|--|
| The document „Supplier Information“ applies.   |
| Possibly, further customer-specific requirements apply. If that is the case, Aldente/MaxxSweets will inform the supplier separately. |
| The document „Supplier Self Audit Questionnaire“ applies.  |
| Please attach actual HACCP flowchart.  |

## 13. Appendix

- Picture of the article
- Flow chart / flow diagram of production flow (incl. CCP's)
- Quality certificates

## 14. Confirmation of supplier

Hereby, I declare that I answered truthfully to the questions of this article specification part A. I also declare the compliance of my products produced for Aldente GmbH / Maxx Sweets GmbH to this specification.

Stamp  
 L'AN CAKE (PORTUGAL), S.A.  
 Bairro de St.ª Apolónia  
 3020-109 COIMBRA

Date  
 29.11.2016

Signature  
