


| <b>PRODUCT</b>   | ONION PUREE  |   |  |                  |   |         |   |                    |  |               |  |                 |                                |          |      |      |        |       |       |  |  |
|--|--|---|--|------------------|---|---------|---|--------------------|--|---------------|--|-----------------|--------------------------------|----------|------|------|--------|-------|-------|--|--|
| <b>DESCRIPTION</b>   | Cooked Onion puree, cooked in its own juices, obtained from fresh onion, commercially sterilized and filled in aseptic bags.   |   |  |                  |   |         |   |                    |  |               |  |                 |                                |          |      |      |        |       |       |  |  |
| <b>SHELF LIFE</b>  | 18 months in correct storage conditions.   |   |  |                  |   |         |   |                    |  |               |  |                 |                                |          |      |      |        |       |       |  |  |
| <b>INGREDIENTS</b>   | <table border="1"> <thead> <tr> <th>RAW MATERIALS</th> <th>%</th> <th>ORIGIN</th> <th>VARIETY</th> </tr> </thead> <tbody> <tr> <td>Onion</td> <td>100</td> <td>Spain</td> <td>Onion:<br/>- Type Liria: Variety Olympic, Gabriella, Briller, Expression, Guimar, Música, etc.<br/>- Type Recas: Variety Vaquero, Panderero, Granero, Utrero, etc.</td> </tr> </tbody> </table>  | RAW MATERIALS   | %  | ORIGIN           | VARIETY   | Onion   | 100   | Spain              | Onion:<br>- Type Liria: Variety Olympic, Gabriella, Briller, Expression, Guimar, Música, etc.<br>- Type Recas: Variety Vaquero, Panderero, Granero, Utrero, etc. |               |  |                 |                                |          |      |      |        |       |       |  |  |
|  | RAW MATERIALS  | %   | ORIGIN   | VARIETY          |   |         |   |                    |  |               |  |                 |                                |          |      |      |        |       |       |  |  |
| Onion  | 100  | Spain   | Onion:<br>- Type Liria: Variety Olympic, Gabriella, Briller, Expression, Guimar, Música, etc.<br>- Type Recas: Variety Vaquero, Panderero, Granero, Utrero, etc. |                  |   |         |   |                    |  |               |  |                 |                                |          |      |      |        |       |       |  |  |
| *Onion suppliers are approved by questionnaire / GFSI certificate. |  |   |  |                  |   |         |   |                    |  |               |  |                 |                                |          |      |      |        |       |       |  |  |
| <b>NUTRITION ANALYSIS<br/>(Laboratory Analysis)</b>                | <table border="1"> <thead> <tr> <th>Typical values</th> <th>100 g</th> </tr> </thead> <tbody> <tr> <td>Energy (Kcal/KJ)</td> <td>32/137</td> </tr> <tr> <td>Fats</td> <td>&lt;0.5 g</td> </tr> <tr> <td>of which saturates</td> <td>&lt;0.02 g</td> </tr> <tr> <td>Carbohydrates</td> <td>7.4 g</td> </tr> <tr> <td>of which sugars</td> <td>4.5 g</td> </tr> <tr> <td>Proteins</td> <td>&lt;2 g</td> </tr> <tr> <td>Salt</td> <td>0.27 g</td> </tr> <tr> <td>Fiber</td> <td>1.4 g</td> </tr> </tbody> </table>  | Typical values  | 100 g  | Energy (Kcal/KJ) | 32/137  | Fats    | <0.5 g  | of which saturates | <0.02 g  | Carbohydrates | 7.4 g  | of which sugars | 4.5 g                          | Proteins | <2 g | Salt | 0.27 g | Fiber | 1.4 g |  |  |
|  | Typical values   | 100 g   |  |                  |   |         |   |                    |  |               |  |                 |                                |          |      |      |        |       |       |  |  |
|  | Energy (Kcal/KJ)   | 32/137  |  |                  |   |         |   |                    |  |               |  |                 |                                |          |      |      |        |       |       |  |  |
|  | Fats   | <0.5 g  |  |                  |   |         |   |                    |  |               |  |                 |                                |          |      |      |        |       |       |  |  |
|  | of which saturates   | <0.02 g   |  |                  |   |         |   |                    |  |               |  |                 |                                |          |      |      |        |       |       |  |  |
|  | Carbohydrates  | 7.4 g   |  |                  |   |         |   |                    |  |               |  |                 |                                |          |      |      |        |       |       |  |  |
|  | of which sugars  | 4.5 g   |  |                  |   |         |   |                    |  |               |  |                 |                                |          |      |      |        |       |       |  |  |
|  | Proteins   | <2 g  |  |                  |   |         |   |                    |  |               |  |                 |                                |          |      |      |        |       |       |  |  |
| Salt   | 0.27 g   |   |  |                  |   |         |   |                    |  |               |  |                 |                                |          |      |      |        |       |       |  |  |
| Fiber  | 1.4 g  |   |  |                  |   |         |   |                    |  |               |  |                 |                                |          |      |      |        |       |       |  |  |
| <b>ORGANOLEPTIC<br/>CHARACTERISTICS</b>                            | <table border="1"> <thead> <tr> <th>Character</th> <th>Requirement / Tolerance</th> </tr> </thead> <tbody> <tr> <td>Colour</td> <td>Yellow pale-beige colour, uniform, typical of the used variety.</td> </tr> <tr> <td>Essence</td> <td>Typical of the fruit, strong, without fermentation or other bad smells.</td> </tr> <tr> <td>Flavour</td> <td>Typical of the used variety, soft, free of other strange tastes.</td> </tr> <tr> <td>Aspect</td> <td>Uniform product, integrate, without phase separation</td> </tr> <tr> <td>Texture</td> <td>Granulate, medium consistency.</td> </tr> </tbody> </table> | Character   | Requirement / Tolerance  | Colour           | Yellow pale-beige colour, uniform, typical of the used variety. | Essence | Typical of the fruit, strong, without fermentation or other bad smells. | Flavour            | Typical of the used variety, soft, free of other strange tastes.   | Aspect        | Uniform product, integrate, without phase separation | Texture         | Granulate, medium consistency. |          |      |      |        |       |       |  |  |
|  | Character  | Requirement / Tolerance   |  |                  |   |         |   |                    |  |               |  |                 |                                |          |      |      |        |       |       |  |  |
|  | Colour   | Yellow pale-beige colour, uniform, typical of the used variety.         |  |                  |   |         |   |                    |  |               |  |                 |                                |          |      |      |        |       |       |  |  |
|  | Essence  | Typical of the fruit, strong, without fermentation or other bad smells. |  |                  |   |         |   |                    |  |               |  |                 |                                |          |      |      |        |       |       |  |  |
|  | Flavour  | Typical of the used variety, soft, free of other strange tastes.        |  |                  |   |         |   |                    |  |               |  |                 |                                |          |      |      |        |       |       |  |  |
|  | Aspect   | Uniform product, integrate, without phase separation                    |  |                  |   |         |   |                    |  |               |  |                 |                                |          |      |      |        |       |       |  |  |
| Texture  | Granulate, medium consistency.   |   |  |                  |   |         |   |                    |  |               |  |                 |                                |          |      |      |        |       |       |  |  |
| <b>PHYSICAL-CHEMICAL<br/>PARAMETERS</b>                            | <table border="1"> <thead> <tr> <th>Parameter</th> <th>Minimum</th> <th>Maximum</th> </tr> </thead> <tbody> <tr> <td>pH</td> <td>4.00</td> <td>4.60</td> </tr> <tr> <td>°Brix</td> <td>6</td> <td>12</td> </tr> <tr> <td>Humidity</td> <td>85</td> <td>95</td> </tr> </tbody> </table>   | Parameter   | Minimum  | Maximum          | pH  | 4.00    | 4.60  | °Brix              | 6  | 12            | Humidity   | 85              | 95                             |          |      |      |        |       |       |  |  |
|  | Parameter  | Minimum   | Maximum  |                  |   |         |   |                    |  |               |  |                 |                                |          |      |      |        |       |       |  |  |
|  | pH   | 4.00  | 4.60   |                  |   |         |   |                    |  |               |  |                 |                                |          |      |      |        |       |       |  |  |
| °Brix  | 6  | 12  |  |                  |   |         |   |                    |  |               |  |                 |                                |          |      |      |        |       |       |  |  |
| Humidity   | 85   | 95  |  |                  |   |         |   |                    |  |               |  |                 |                                |          |      |      |        |       |       |  |  |



| <b>MICROBIOLOGICAL CHARACTERISTICS</b>  | <table border="1"> <thead> <tr> <th>Character</th> <th>Maximum Value</th> <th>Frequency</th> <th>Laboratory</th> </tr> </thead> <tbody> <tr> <td>Incubation 7 days at 37 °C/55°C</td> <td>Without alteration</td> <td rowspan="3">Each batch</td> <td rowspan="3">Internal</td> </tr> <tr> <td>Mesophile aerobes</td> <td>&lt;10ufc/g</td> </tr> <tr> <td>Thermophile aerobes</td> <td>&lt;10ufc/g</td> </tr> <tr> <td>Lactobacilli aerobes mesophile</td> <td>&lt;10ufc/g</td> <td rowspan="3">1 / year minimum</td> <td rowspan="3">External</td> </tr> <tr> <td>Aerobes at 30 ° C</td> <td>Absence/g</td> </tr> <tr> <td><i>Salmonella</i></td> <td>Absence/25 g</td> </tr> <tr> <td><i>Clostridium botulinum and spores</i></td> <td>Absence/g</td> <td></td> <td></td> </tr> </tbody> </table> | Character             | Maximum Value         | Frequency                   | Laboratory  | Incubation 7 days at 37 °C/55°C                                  | Without alteration | Each batch              | Internal   | Mesophile aerobes | <10ufc/g | Thermophile aerobes | <10ufc/g | Lactobacilli aerobes mesophile | <10ufc/g | 1 / year minimum | External | Aerobes at 30 ° C | Absence/g | <i>Salmonella</i> | Absence/25 g | <i>Clostridium botulinum and spores</i> | Absence/g |  |  |
|---|---|-----------------------|-----------------------|-----------------------------|-------------|--|--------------------|-------------------------|--|-------------------|----------|---------------------|----------|--------------------------------|----------|------------------|----------|-------------------|-----------|-------------------|--------------|---|-----------|--|--|
|   | Character   | Maximum Value         | Frequency             | Laboratory                  |             |  |                    |                         |  |                   |          |                     |          |                                |          |                  |          |                   |           |                   |              |   |           |  |  |
|   | Incubation 7 days at 37 °C/55°C   | Without alteration    | Each batch            | Internal                    |             |  |                    |                         |  |                   |          |                     |          |                                |          |                  |          |                   |           |                   |              |   |           |  |  |
|   | Mesophile aerobes   | <10ufc/g              |                       |                             |             |  |                    |                         |  |                   |          |                     |          |                                |          |                  |          |                   |           |                   |              |   |           |  |  |
|   | Thermophile aerobes   | <10ufc/g              |                       |                             |             |  |                    |                         |  |                   |          |                     |          |                                |          |                  |          |                   |           |                   |              |   |           |  |  |
|   | Lactobacilli aerobes mesophile  | <10ufc/g              | 1 / year minimum      | External                    |             |  |                    |                         |  |                   |          |                     |          |                                |          |                  |          |                   |           |                   |              |   |           |  |  |
|   | Aerobes at 30 ° C   | Absence/g             |                       |                             |             |  |                    |                         |  |                   |          |                     |          |                                |          |                  |          |                   |           |                   |              |   |           |  |  |
|   | <i>Salmonella</i>   | Absence/25 g          |                       |                             |             |  |                    |                         |  |                   |          |                     |          |                                |          |                  |          |                   |           |                   |              |   |           |  |  |
| <i>Clostridium botulinum and spores</i> | Absence/g   |                       |                       |                             |             |  |                    |                         |  |                   |          |                     |          |                                |          |                  |          |                   |           |                   |              |   |           |  |  |
| <b>CONTAMINANTS</b>                     | <table border="1"> <thead> <tr> <th>Heavy Metals</th> <th>Maximum Residue Limit</th> </tr> </thead> <tbody> <tr> <td>• Pb</td> <td>&lt; 0.1 mg/Kg</td> </tr> <tr> <td>• Cd</td> <td>&lt; 0.05 mg/Kg</td> </tr> <tr> <td><b>Pesticides</b></td> <td>All phytosanitary product waste will be within the limits set by the legislation of the European Union, and its later modifications.</td> </tr> </tbody> </table>  | Heavy Metals          | Maximum Residue Limit | • Pb                        | < 0.1 mg/Kg | • Cd   | < 0.05 mg/Kg       | <b>Pesticides</b>       | All phytosanitary product waste will be within the limits set by the legislation of the European Union, and its later modifications. |                   |          |                     |          |                                |          |                  |          |                   |           |                   |              |   |           |  |  |
|   | Heavy Metals  | Maximum Residue Limit |                       |                             |             |  |                    |                         |  |                   |          |                     |          |                                |          |                  |          |                   |           |                   |              |   |           |  |  |
|   | • Pb  | < 0.1 mg/Kg           |                       |                             |             |  |                    |                         |  |                   |          |                     |          |                                |          |                  |          |                   |           |                   |              |   |           |  |  |
|   | • Cd  | < 0.05 mg/Kg          |                       |                             |             |  |                    |                         |  |                   |          |                     |          |                                |          |                  |          |                   |           |                   |              |   |           |  |  |
| <b>Pesticides</b>                       | All phytosanitary product waste will be within the limits set by the legislation of the European Union, and its later modifications.  |                       |                       |                             |             |  |                    |                         |  |                   |          |                     |          |                                |          |                  |          |                   |           |                   |              |   |           |  |  |
| <b>DEFAULTS</b>                         | <table border="1"> <thead> <tr> <th>Character</th> <th>Maximum Levels</th> </tr> </thead> <tbody> <tr> <td colspan="2" style="text-align: center;"><b>NON VEGETABLE ORIGIN</b></td> </tr> <tr> <td>• Glass, staples, stones, hair, metals, plastic, insects, larvae</td> <td>Absence</td> </tr> <tr> <td colspan="2" style="text-align: center;"><b>VEGETABLE ORIGIN</b></td> </tr> <tr> <td>• Leaves</td> <td>&lt; 1%</td> </tr> <tr> <td>• Roots</td> <td>&lt; 1%</td> </tr> <tr> <td>• Stems</td> <td>Absence</td> </tr> <tr> <td>• Skin defects</td> <td>&lt; 1%</td> </tr> </tbody> </table>   | Character             | Maximum Levels        | <b>NON VEGETABLE ORIGIN</b> |             | • Glass, staples, stones, hair, metals, plastic, insects, larvae | Absence            | <b>VEGETABLE ORIGIN</b> |  | • Leaves          | < 1%     | • Roots             | < 1%     | • Stems                        | Absence  | • Skin defects   | < 1%     |                   |           |                   |              |   |           |  |  |
|   | Character   | Maximum Levels        |                       |                             |             |  |                    |                         |  |                   |          |                     |          |                                |          |                  |          |                   |           |                   |              |   |           |  |  |
|   | <b>NON VEGETABLE ORIGIN</b>   |                       |                       |                             |             |  |                    |                         |  |                   |          |                     |          |                                |          |                  |          |                   |           |                   |              |   |           |  |  |
|   | • Glass, staples, stones, hair, metals, plastic, insects, larvae  | Absence               |                       |                             |             |  |                    |                         |  |                   |          |                     |          |                                |          |                  |          |                   |           |                   |              |   |           |  |  |
|   | <b>VEGETABLE ORIGIN</b>   |                       |                       |                             |             |  |                    |                         |  |                   |          |                     |          |                                |          |                  |          |                   |           |                   |              |   |           |  |  |
|   | • Leaves  | < 1%                  |                       |                             |             |  |                    |                         |  |                   |          |                     |          |                                |          |                  |          |                   |           |                   |              |   |           |  |  |
|   | • Roots   | < 1%                  |                       |                             |             |  |                    |                         |  |                   |          |                     |          |                                |          |                  |          |                   |           |                   |              |   |           |  |  |
|   | • Stems   | Absence               |                       |                             |             |  |                    |                         |  |                   |          |                     |          |                                |          |                  |          |                   |           |                   |              |   |           |  |  |
| • Skin defects                          | < 1%  |                       |                       |                             |             |  |                    |                         |  |                   |          |                     |          |                                |          |                  |          |                   |           |                   |              |   |           |  |  |
| <b>ALLERGEN</b>                         | <p>Allergen-free product.<br/>Doesn't have any of the allergenic components listed in Regulation 1169/2011 or modifications. No cross or accidental contamination possible due to protocolization and validation of processes.</p>  |                       |                       |                             |             |  |                    |                         |  |                   |          |                     |          |                                |          |                  |          |                   |           |                   |              |   |           |  |  |
|   | <p>Gluten is &lt;10ppm in final product.</p>  |                       |                       |                             |             |  |                    |                         |  |                   |          |                     |          |                                |          |                  |          |                   |           |                   |              |   |           |  |  |
| <b>GMO'S</b>                            | <p>GMO's-free product<br/>None of the ingredients used are from or contain protein or DNA from Genetically Modified Organisms. No cross or accidental contamination possible because none of the ingredients or additives on site contain GMO's.</p>  |                       |                       |                             |             |  |                    |                         |  |                   |          |                     |          |                                |          |                  |          |                   |           |                   |              |   |           |  |  |

|   |                    |                          |
|---|--------------------|--------------------------|
| <br>Un mundo en cebollas | <b>SPEC SHEET</b>  | <b>R-12.1</b>            |
|   | <b>ONION PUREE</b> | Rev: 09<br>Página 3 de 4 |

|                                  |   |
|----------------------------------|---|
| <b>RADIATION</b>                 | No ionization treatments used on final products.  |
| <b>PACKAGE</b>                   | <p><b>PACKAGE</b><br/>Type of packaging: aseptic bags of high barrier.<br/>Net weight (Kg): 10<br/>Gross weight (Kg): 10.08<br/>Package size (LxW) (mm): 465x445</p> <p><b>PACKAGE</b><br/>Type of packaging: aseptic bags of high barrier.<br/>Net weight (Kg): 20<br/>Gross weight (Kg): 20.11<br/>Package size (LxW) (mm): 670x470</p> <p><b>PACKAGE</b><br/>Type of packaging: aseptic bags of high barrier.<br/>Net weight (Kg): 17<br/>Gross weight (Kg): 17.11<br/>Package size (LxW) (mm): 670x470</p> <p><b>PACKAGE</b><br/>Type of packaging: aseptic bags of high barrier.<br/>Net weight (Kg): 215<br/>Gross weight (Kg): 215.55<br/>Package size (LxW) (mm): 1560x920</p> <p><b>PACKAGE</b><br/>Type of packaging: sealed bags of high barrier.<br/>Net weight (Kg): 1000<br/>Gross weight (Kg): 1002.12<br/>Package size (LxW) (mm): 2200x2140</p> <p>The aseptic bags are not recyclable because they are a mixture of plastic and aluminum, the cardboard boxes are recyclable.<br/>The pallets can be reused and at the end of their life they can be recycled.<br/>The film is a recyclable plastic</p> |
| <b>LEGAL LABELLING AND BATCH</b> | <p>Each package will be identified with its appropriate label according to the law.</p> <div style="border: 1px solid black; padding: 5px; text-align: center;">  <p><b>ONION PUREE</b><br/>Net weight: 17 kg<br/>Ingredients: Onion (100%)<br/>Lot: <b>LS0527/A17P</b><br/>Best before: 11/2020<br/><small>Once opened, keep the product cold and consumed within 7 days.</small></p> <p><small>MA.CE.DER., S.L.: CV 544 KM 3.2 46600 Alzira (Valencia) SPAIN<br/>Tel: 96 245 51 10 - Fax: 96 240 56 41 R.G.S.E.A.A.: 21.15452/V</small></p> </div>   |

|   |                    |                          |
|---|--------------------|--------------------------|
| <br>Un mundo en cebollas | <b>SPEC SHEET</b>  | <b>R-12.1</b>            |
|   | <b>ONION PUREE</b> | Rev: 09<br>Página 4 de 4 |

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|--|---|
|  | <p>The batch is composed of the following elements:</p> <p>1st letter: L = batch.</p> <p>2nd letter: manufacturing year (M: 2014, N: 2015).</p> <p>The following 2 numbers: manufacturing month (01=January, 02=February).</p> <p>The following 2 numbers: manufacturing day (01, 02, 03).</p> <p>The following letter: packing format (A=aseptic bag, B=can, T=sealed bag).</p> <p>The following 2 numbers: capacity of package (02=1/2 kg, 03=3 kg, 05=5 kg, 10=10 kg, 20=20 kg, 2C=200 kg, 1M=1000 kg).</p> <p>The following letter: code and description of the product; and the last two numbers: cut size (12=12x12 mm, 09=9x9 mm, 06=6x6 mm, 00= Puree).</p> |
| <b>PRESERVATION CONDITIONS (STORAGE AND TRANSPORT)</b> | Preservation (storage and transport) at ambient temperature, between 0 °C and 40 °C, in a clean and dry place. Once the package is opened, it's necessary to keep the product refrigerated and to consume in the following 7 days.  |
| <b>TARGET POPULATION</b>                               | Industrial. Their destination is the general population.  |
| <b>EXPECTED USE BY CONSUMER</b>                        | Ready to add to your favorite dish (Listeria Monocytogenes analysis is performed once a year depending on the type of thermal process). Superb in stews, pasta dishes, soups, pizza, burgers, hotdogs, quiches onion soup and any other home made recipes.  |

| Revisado y Aprobado por:  | Especificación aceptada por el cliente: | Desarrollador por   |
|---|---|---|
| Nombre y Apellidos:<br>CRISTINA MEDINA<br>Fecha: 28/07/2020                                   | Nombre y Apellidos:<br>Fecha:           | Nombre y Apellidos: MIREIA LLUCH<br>Fecha: 09/07/2019   |
| Firma:<br> | Firma:                                  | <br>Firma: |