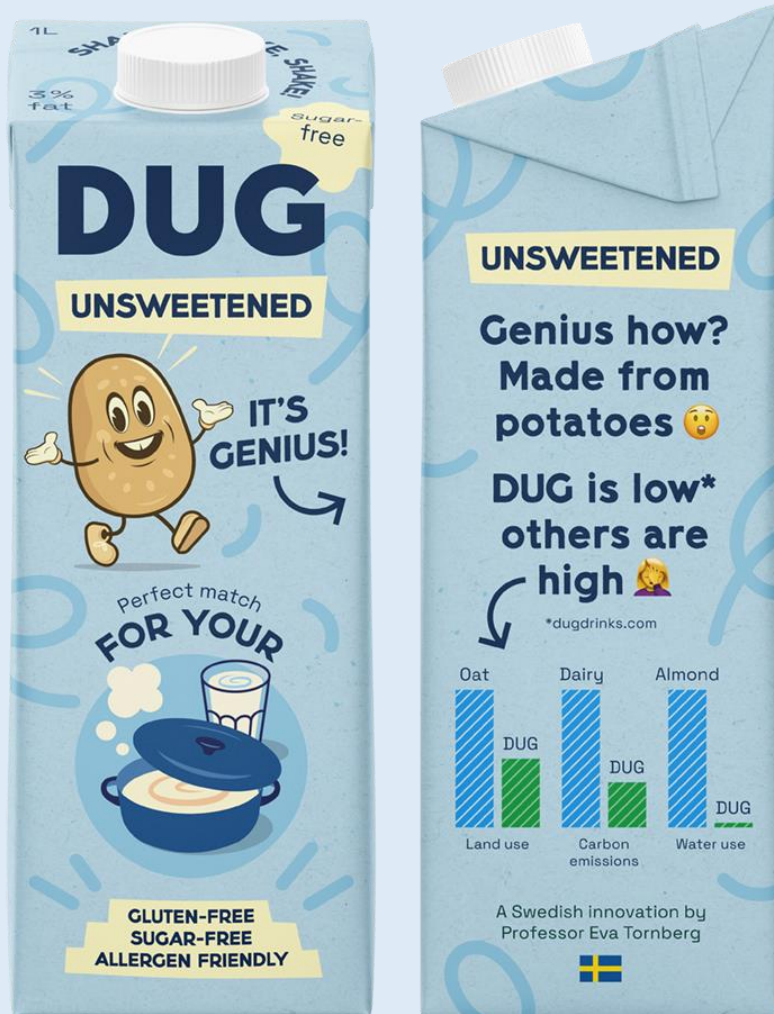


PRODUCT SPECIFICATION

DUG

DUG Unsweetened 1L



Contact Details:

Supplier Name:	DUG FoodTech (publ)
Supplier Address:	Scheelevägen 22, 223 63 Lund
Contact number:	+46732227635
Commercial email:	info@dugdrinks.com

Product Description:

Dairy free UHT Unsweetened potato drink.

Ingredient Declaration:

Water, Potatoes (4%), Rapeseed Oil, Pea protein, Acidity Regulator (Dipotassium phosphate), Calcium carbonate, Natural Flavour, Vitamins (D, Riboflavin, B12)

Allergen advice:

For allergens see ingredient in **bold**.

PRODUCT SPECIFICATION



DUG Unsweetened 1L

Organoleptic Standards:

Neutral taste, creamy mouthfeel.

Physical Standards:

The product will be free from any foreign matter and any substances hazardous to health.

Shelf Life:

Shelf-life is 365 days from date of production.

Once opened, keep refrigerated and consume within 5 days and by date shown.

Storage and Distribution:

Store in a cool, dry place.

Recipe Details:

Ingredients	Grade / Function	Country of Origin ¹
Water	Mains Supply	DE
Potato flakes	Dry flakes max 9% moisture	DE, NL
Rapeseed Oil	Purified oil	AUT, CZE, HU, DE, FR
Pea Protein	Pea powder	DE, FR, PL, CZ
Dipotassium phosphate	Powder	Global
Calcium Carbonate	Powder	Global
Natural Flavour	Powder compound	Global
Vitamins	Vitamin mix	Global

¹ We reserve the right to replace raw materials which are used for this recipe by equal raw materials from other suppliers and to change the origin of the raw materials depending on availability.

Analytical Standards

Day of production:

pH	7.5-8.7
Solids RS	4.7-7.1%

PRODUCT SPECIFICATION

DUG Unsweetened 1L



Production country:

Germany

Microbiological Standards:

	Minimum value	Maximum	Method		Minimum value	Maximum	Method
Total Viable Count, CFU/ml	Not applicable	<100 cfu/ml	pour-plate method by Koch (15 days preincubation at 30°C)	Non host contamination	Not applicable	No growth under test conditions	Identification by Bact/Alert 3D System

Nutritional information:

	Per 100ml	Units
Energy	34	kcal
Energy	143	kJ
Fat	3.0	g
Of which - Saturates	0.22	g
Carbohydrate	0.6	g
Of which - sugars	0.0	g
Fibre	0.03	g
Protein	1.3	g
Salt	0.04	g
Calcium	120	mg
Vitamin D	0.75	µg
Riboflavin	0.21	mg
Vitamin B12	0.38	µg

PRODUCT SPECIFICATION

DUG Unsweetened 1L



Packaging Information:

Product Packed as

2 x 4 x 1L

Primary Packaging

Component	Material	Dimensions DxWxH (mm)	Gauge	Net weight (g)	Gross weight (g)	% Recycled Content	Cert	GTIN
Carton	High barrier aluminium foil and polyethylene coated paperboard	72 x 72 x 208	TBA/jl (Edge)	29,46	1048,71	0	BRC, FSC	07350098476632
Cap	HDPE	31,05 ø x 10.4	White	1,25		0	BRC	

Secondary Packaging

Outer Case (2 x 4 x 1L)	Corrugated Cardboard	299 x 158 x 215		114,64	8504,32	100	BRC, FSC	17350098476639
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Palletising information

Cases per layer	Layers per pallet	Cases per pallet	Pallet type	Pallet dimension (DxWxH) (mm)	Weight (g)	GTIN
20	5	100	Euro pallet	1200 x 800 x 1234	871050	37350098476633

- Best Before Date on Top of pack and outer
- Name of the food
- A list of ingredients (including allergens)
- Batch code, line ID and time on individual packs
- Batch Code format based on the Julian calendar.
- Net Quantity or Weight
- Name and address of the Food Business Operator (FBO) responsible for the food information

Coding Format

DD.MM.YY Batch
HH.MM LN Julian Day

Legislation & Compliances:

The material & packaging complies fully with all relevant European legislation, including, but not limited to:

- The Food Information to Consumer Regulation (FIC) No.1169/2011 and the Food Information Regulation 2014 (FIR) S 2014 No.1855
- The product fulfils the relevant and valid regulations of the European Union
- The product is produced in a factory that is IFS version 7 certified

Raw Material Specifications:

All raw materials and packaging are purchased to agreed specifications from approved suppliers.

Quality Management System:

A full HACCP plan is in place. A Vulnerability Risk Assessment have been performed on all ingredients used on site.

PRODUCT SPECIFICATION



DUG Unsweetened 1L

Product Intolerance Information:

Allergen		Does the product contain this allergen? YES / NO	Is this allergen used on site? YES / NO	Is there a risk of cross contamination? YES / NO
1	Cereals containing gluten	No	Yes	No ¹
2	Crustaceans	No	No	No
3	Eggs	No	No	No
4	Fish	No	No	No
5	Peanuts	No	No	No
6	Soybeans	No	Yes	No ²
7	Milk	No	No	No
8	Nuts	No	Yes	No ³
9	Celery	No	No	No
10	Mustard	No	No	No
11	Sesame seeds	No	No	No
12	Sulphur dioxide and sulphites (>10ppm SO ₂)	No	No	No
13	Lupin	No	No	No
14	Molluscs	No	No	No

¹ <20ppm according to regulation (EU) No 828/2014

² Made in a factory which also handles soya. To reduce the risk of cross-contamination to the technological minimum measures are taken. The success of the measures is verified by accurate controls.

³ Made in a factory which also handles nuts. To reduce the risk of cross-contamination to the technological minimum measures are taken. The success of the measures is verified by accurate controls.

Product Suitability Information:

Is the product:	Yes/No	Comments
Free from additives	No	Calcium Carbonate E170, Dipotassium phosphate E340
Free from processing aids	Yes	no need to declare as per regulation (EC) No. 1333/2008
Suitable for ovo-lacto vegetarians	Yes	
Suitable for vegans	Yes	
Certified to organic standards	No	
Kosher approved	No	
Free from GM materials	Yes	Non subject to labelling according to the regulation EC 1829/2003 and 1830/2003.
Free from irradiated ingredients	Yes	

Claims on pack:	Vegan friendly, Gluten free, sugar free, allergen friendly, Low climate footprint
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PRODUCT SPECIFICATION

DUG Unsweetened 1L



Health and Safety Information:

1. Physical Data	Stability: Stable Materials to avoid: None
2. Fire & Explosion Data	No Hazard
3. Harmful Effects	Skin: None Eyes: None Ingestion: None
4. First Aid Procedures	Eyes: Irrigate with Clean Water
5. Safety Precautions	None
6. Disposal	Handle as Non-Hazardous Material
7. Handling and Storage	Storage Temperature: Ambient (refrigerated when opened) Special Sensitivity: No sensitivity
8. Disposal Methods	Use of any approved methods for disposal of a food product.

The information contained herein is, to the best of our knowledge, true and accurate, but any recommendations or suggestions are made without guarantee since the conditions of use once products are delivered are beyond our control.