| LYO® | LYOFOOD Sp. z o.o. ul. Olszewskiego 21 | PRODUCT SPECIFICATION | | |
|-----------------------|---|-------------------------|------------------------------------|--|
| | | 25-663 Kielce Poland | | ENTILS RISOTTO WITH AVOCADO MOUSSE actose free |
| Approved 19.10.202 | | Version: VII | Product code: <u>KE-D10S-1A2_2</u> | Country of origin: Poland Country of the last processing: Poland |
| Prepared by: M. Skuza | | by: M. Skuza | Approved by: L. Godek-Miąsik | |

| Description: | Product obtained from a heat-treated barley-lentils risotto with avocado mousse, frozen, freezedried and packed. The production process without using any processing agents. |
|---------------------|--|
| Production: | Production without genetic modification, ionisation nor ultraviolet irradiation techniques. |
| Preparation: | 1. Tear off at the notch above the zipper. 2. Remove oxygen absorber. 3. Add 372 ml of hot, boiled |
| F | water - fill line № 1 (see inside). 4. Stir thoroughly. 5. Close the zipper and leave for 9 minutes. |
| | 6. Tear off at the notch below the zipper, stir again & enjoy. |

| Organoleptic features | Description |
|-----------------------|---|
| Colour: | Typical (Natural product without preservatives. Colour can change during the shelf life). |
| Taste and odour: | Natural. It is not allowed to smell and taste of fermentation, for molding and other |
| | foreign taste and smell. |
| Consistence: | Brittle, breakable, does not agglutinate when squeezed |

| Physical and chemical criteria | Description | Tolerance |
|--|---|---------------------|
| Ingredients of the ready-to- | red bell pepper green lentils pearl barley (cotanins gluten) leek avocado pumpkin seeds | 41 14 12 5 |
| use product (%): | parslay olive oil lemon juice salt spices herbs | |
| Moisture (%): | | 4 |
| Foreign bodies (contaminants vegetable origin, mineral impurities) Possibly in 1 of 4,000 packages. | | |
| Foreign body (metal) | Absent, provided they can be removed by a metal detector with the following sensitivity 1 mm for ferrous metals and non-ferrous metals, 1.5 mm for stainless steel. | |

| Microbiological criteria | Critical limits in 1 g | Methods |
|--------------------------|------------------------|-----------------------|
| Total aerobic mesophiles | 50 000 | PN-EN ISO 4833-1:2013 |
| Coliforms | 10 | PN-ISO 4832:2007 |
| Escherichia coli | <10 | PN-ISO 16649-2:2004 |
| Yeasts | 500 | PN-ISO 21527-2: 2009 |
| Moulds | 500 | PN-ISO 21527-2: 2009 |

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| Nutritional information | | | |
|---|-----------|-----------|--|
| | 100g | 128g | |
| Energy (kJ/kcal): | 1653/394 | 2115/504 | |
| Fat (g) of which: - saturates (g): | 10 1,8 | 13 2,4 | |
| Carbohydrate (g) of which: - sugars (g): | 55 7,4 | 71 9,5 | |
| Fibre (g): | 14 | 18 | |
| Protein (g): | 13 | 17 | |
| Salt (g): | 3,5 | 4,5 | |

All values are given for freeze-dried product.

| Quality control of product | Description | |
|----------------------------|--|--|
| Process: | The product is prepared from lactose-free ingredients in accordance with the principles of Good Manufacturing Practice (GMP), and the risks determined by the HACCP system are under constant control | |
| Consumer destination: | Product contains gluten, not suitable for people allergic to this allergen or to any of the ingredients | |
| Pesticide residues: | Allowed levels of plant protection means according to EU Regulation No 396/2005 of 23.02.2005 (The determination of pesticides residues must take into account the actual concentration factor available to each batch upon request) | |
| Contaminants: | Accepted levels of heavy metals and mycotoxins according to EU Regulation No 2023/915 of 25.04.2023 including subsequent amendments | |
| Non-GMO declaration: | Product is free from genetic modification and does not require labelling acc. to Regulation 1829/2003 and 1830/2003. Species used in farming are registered and cannot be genetically modified | |
| Allergens: | Product contains gluten . In our plant are processed products containing these allergens: mustard , milk , soy , almonds , eggs , celery . | |

| Product packing | One portion 128g (500g after rehydration |
|-------------------|--|
| Packaging | Doypack with ZIP closure |
| Marking | Self-adhesive label |
| Packaging closing | Seal |

| Storage | Description |
|--------------------|---|
| Shelf life | Shelf life is up to 60 months from production date. |
| Storage conditions | Store in original closed packaging |