| Food Safety CODEX HACCP SAIGLOBAL | TH & CO-TRADING PTY LTD Suite 3C, level 2, 58 Victor Crescent Narre Warren 3805 | Product Spe | cification |
|-----------------------------------|---|---------------|------------|
| Origin | EQYPT, GERMANY | Date of issue | 8.8.2018 |
| Product Code(s) | HS2008, HS2008-10 | Supersedes | 15.3.2016 |
| Product | DILL TIPS | Page 1 of 4 | ' |

Product Description:

Dill tips are derived from the leafy portion of the annual herb Anethum graveolens from the family Apiaceae. Produced from freshly harvested, washed, cut and airdried material the herb is a popular flavour enhancing culinary addition.

Organoleptic properties:

Colour - Green Odour a sweet aromatic, typical of dill Taste sweet, typical of dill, free from offending flavours.

Physical /Grade Parameters:

| Product | Particle size | Parameters | Total |
|-------------|---------------|---|----------|
| Description | | | Moisture |
| Dill tips | 3mm cut | Foreign matter 0% Volatile oil >1.2% | <8% |

Microbial Parameters:

| Parameters | Quality Standard. |
|-------------------|-------------------|
| Salmonella | Absent in 25g |
| Listeria | Absent in 25g |
| E. Coli | <10cfu/g |
| Total Plate count | <100000cfu/g |
| Yeast and Mould | <1000cfu/g |

Chemical Parameters:

As per limits derived from the Australia New Zealand Food Standards Code – Standard 1.4.2 – Maximum Residue Limits (Australia Only).

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| Nutrition Information | | | | |
|-----------------------|------------------------------|----------|--|--|
| Servings per packaç | Servings per package: 100.00 | | | |
| Serving size: | 100.00 | | | |
| | Average | Average | | |
| | Quantity | Quantity | | |
| | per serving | per 100g | | |
| Energy | 1259kj | 1259kj | | |
| Protein | 17.6g | 17.6g | | |
| Fat total | 3.8g | 3.8g | | |
| - saturated | 0.7g | 0.7g | | |
| Carbohydrates | 36.2g | 36.2g | | |
| - sugars | 35.9g | 35.9g | | |
| Sodium | 109mg | 109mg | | |

Nutritional Information:

Nutritional information is to be used as an average representative example only.

Shelf Life:

Product shelf life is 12 months when stored under the correct conditions.

Storage and Handling:

Product should be stored in ambient conditions (<20°C) with a maximum relative humidity of 59%. Product should be kept free from direct sunlight in air tight containers/bags. Storage areas should be clean and regularly treated against pests.

| <u>Allergen</u> | Present in Product |
|--|---------------------------|
| | YES / NO |
| Cereals containing gluten & their products (wheat,rye,barley,oats,spelt) | No |
| Crustacea & Crustacea products | No |
| Egg & egg products | No |
| Fish & Fish Products (including molluscs w/out shells & fish oils) | No |
| Lupin & Lupin products | No |
| Milk & Milk products | No |
| Peanuts & Peanut Products | No |
| Sesame Seeds & sesame products | No |
| Soy & soybean products | No |
| Tree nuts & tree nut products | No |
| Sulphites, present in ingredients, additives or processing aids* | No |

Please Note: Rath & Co are unable to guarantee the total absence of allergenic materials. If allergen declarations are required, it is the responsibility of the customer to contact Rath and Co Trading to request one on a per consignment basis.

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Packaging/Weight:

Packaging weights vary depending on customer requirements.

Intended Use:

Food supplied as an ingredient for use in further manufacturing and processing.

Non Irradiation & Ethylene Oxide Statement:

This product is declared free from exposure or treatment from sources of irradiation and ethylene oxide.

Genetic Modification:

This product and any processing aids used in the preparation of this product are declared free from genetic modification.

Coding:

To comply with Commonwealth of Australia Regulations (food Standards Code, Quarantine, Department of Primary Industry), all external packaging will be labelled with:-

- 1. Product Name
- 2. Batch code or lot number (if coded, interpretation must be supplied.)
- 3. Production and Best before date
- 4. Net weight
- 5. Country of Origin

General Requirements:

- 1. Products must meet all Australian legal importation requirements outlined in the 'Imported Food Control Act 1992' and 'Imported Food Control Regulations 1993'.
- 2. Product must meet all requirements outlined in the *'Food Standards Code'* (FSANZ), (as relevant at the time of consignment supply).
- 3. Product shall have been manufactured, packaged, stored and shipped in accordance with good manufacturing practices based on the provisions of the Commonwealth of Australia Food and Drug Regulations (including amendments).

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- 4. Material must arrive in a sanitary and undamaged condition.
- 5. Acceptance of shipment shall be dependent on conformance to this specification and contract terms.
- 6. Suppliers manufacturing facilities are subject to periodic inspection. Failure to allow such inspection may result in cancellation of contracts.

Restrictions:

- 1. Where poly bags are the primary container, no twist ties, rubber bands or other similar bag sealing devices will be permitted unless agreed.
- 2. Where corrugated boxes are utilised, all seams must be glued, not stapled.
- 3. Where jute, woven polypropylene (or similar) or multi-walled bags are used, seams are to be neatly sewn. Binder wire, wire or plastic fasteners, clips or staples must not be used.
- 4. All packaging must be of an approved food grade.
- 5. Damaged or dirty containers may be rejected if in the opinion of our receiving department such condition is likely to contaminate the contents.

Conditions of Supply:

Supply of product to Rath & Co-Trading Pty Ltd is subject to compliance with this specification, the Rath & Co-Trading Pty Ltd Standard Conditions of Supply, Purchase Contract and any other specified requirements.

Suppliers Authorisation:

The supplier of this product to Rath & Co-Trading Pty Ltd hereby agrees to supply in compliance with this product specification.

| SUPPLIER: | |
|------------------|--|
| NAME (POSITION): | |
| SIGNATURE: | |
| DATE: | |