

<b>Cofradex ApS</b>	<b>019E Product Specification</b>	Page:1 af 4
	<b>Maple Syrup 187ml glass</b>	Scheme no.: 019
	Approval date / responsible 24.05.2017 / MV	Scope of validity: office and customers Valid date/ system responsible 24.05.2017 / JQ

<b>Supplier</b>	Cofradex ApS
<b>Address</b>	Aa. Louis-Hansens Allé 6, 3060 Espergærde, Denmark
<b>Contact</b>	Phone: +45 45 89 17 67 E-mail: sales@cofradex.com

<b>Product description</b>	
Name	Pure maple syrup 187ml/250g
Quality	Organic/Conventional
Origin	Canada
Taste	Delicate with a smooth maple taste.
Smell	Subtle maple aroma.
Light transmission [%]	<input type="checkbox"/> not less than 75, Golden Maple Syrup <input checked="" type="checkbox"/> 75-50, Amber Maple Syrup <input type="checkbox"/> 50-25, Dark Maple Syrup <input type="checkbox"/> less than 25, Very Dark Maple Syrup
Storage conditions	Before opening: at room temperature and away from sunlight. After opening: at maximum 5°C and away from sunlight.
Shelf life before opening	Thirty-six months.
Shelf life after opening	Six months, refrigerated
Intended use	Direct from bottle
Consumer group	All (No vulnerable group)

<b>Ingredients</b>		
Ingredients	%	E-number
Maple syrup	100	N/A

There is no food additive in the product.

<b>Nutrition information</b>	
Quantitative ingredient list (each ingredient is stated with a percentage content)	Pr. 100g
Energy	1108 KJ / 261 kcal
Protein	0.2
Carbohydrates	65
Of which sugars are	63
Fat	0
Of which saturated fatty acids are	0
Dietary fibers	0
Salt	0

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Physical data	
Weight per unit/bag net	<input checked="" type="checkbox"/> 187 mL - 250 g, glass, 28WL-G-GOLD <input type="checkbox"/> 250 mL - 330 g, round glass, 28WL-G-GOLD <input type="checkbox"/> 250 mL - 330 g, glass, 28WL-G-GOLD <input type="checkbox"/> 375 mL - 495 g, glass, 28WL-G-GOLD <input type="checkbox"/> 500 mL - 660 g, plastic, Makalu 38-400 <input type="checkbox"/> 1 L - 1,32 kg, plastic, Makalu 38-400 <input type="checkbox"/> 1 L - 1,32 kg, metal,
Packing (units per pallet)	<input type="checkbox"/> 150 <input type="checkbox"/> 480 <input type="checkbox"/> 720 <input type="checkbox"/> 900 <input type="checkbox"/> 912 <input type="checkbox"/> 1152 <input checked="" type="checkbox"/> 1368
Packing (trays or cartons per pallet)	<input type="checkbox"/> 40 <input type="checkbox"/> 60 <input type="checkbox"/> 75 <input type="checkbox"/> 96 <input checked="" type="checkbox"/> 228
Pallet type:	<input type="checkbox"/> Plastic <input checked="" type="checkbox"/> Wood EUR heattreated: 80 cm x 120 cm. <input type="checkbox"/> Wood Blue Chip: 106,7 cm x 106,7 cm.
Weight per pallet total (excluding pallet)	<input type="checkbox"/> 529 <input type="checkbox"/> 686 <input type="checkbox"/> 703 <input checked="" type="checkbox"/> 720 <input type="checkbox"/> 752 <input type="checkbox"/> 779 <input type="checkbox"/> 936
Bagging material (paper/plastic) please attach documentation	In accordance with EU legislation: EC No 1935/2004, on materials and articles intended to come into contact with food and repealing <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Metal detection (please mark):	<input type="checkbox"/> Yes: Sensitivity _____ <input checked="" type="checkbox"/> No
Sifting	<input checked="" type="checkbox"/> Yes: Mesh Size of nets _____ <input type="checkbox"/> No
Magnets	<input type="checkbox"/> Yes: Gauss _____ <input checked="" type="checkbox"/> No
Other:	<input checked="" type="checkbox"/> Please indicate: <u>Brix, Light transmission</u> <input type="checkbox"/> No
Pest control of the product. Please describe.	None. The maple trees are grown naturally with minimal management.

Please attach the following documentations if the product carries such:	
GMO free	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No

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Ecology	<input type="checkbox"/> Yes <input type="checkbox"/> No
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<b>Microbiology</b>		
<b>Types</b>	<b>Specification</b>	<b>Method-Official standard</b>
Presumptive Bacillus cereus	<10 cfu/g	ISO 7932 / Microbiological
Moulds	<10 cfu/g	NMKL 98 / Microbiological
Yeast	<10 cfu/g	NMKL 98 / Microbiological
Salmonella	Not detected/25 g	NMKL 71 / Microbiological
Aerobic plate count	<100 cfu/g	NMKL 86 / Microbiological
Listeria	Not detected/25g	BIO 12/2-06/94 / Microbiological

<b>Chemical data</b>		
<b>Types</b>	<b>Specification</b>	<b>Method-Official standard</b>
Water content	33-34 g/100g	NMKL169:2002
PH	6.0-7.0	PH Meter
PAH4	Not detected	GC-MS
Aflatoxin	<0.1 µg/kg	HPLC-FLD
Pesticide	Not detected	GC-MS

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**Allergen information**

Does the ingredient contain any of the following materials, which may cause allergy or intolerance, or any products derived from the listed materials – please consider all minor ingredients, processing aids and possible unintended presence due to cross-contamination.

Please state the presence of these materials even if present in the ingredients list. Although this ingredient may not contain the following materials – please state if present in other products made on the same line or present in the same plant.


(1) Allergic food source or products thereof	(2) Does the material contain any foods listed in column (1)?		(3) State the specific food component (e.g. soy lecithin, peanut extract, fish gelatine, etc.) Common or Usual Name	(4) If the answer is yes in column (2) indicate level in percent or mg/kg % or mg/kg	(5) If the material is produced on shared equipment with other materials containing foods from column (1), please indicate which types		(6) Is there a risk of cross contamination of the delivered material listed in column (1)?	
	Yes	No			Yes	No	Yes	No
Cereals containing gluten		X				X		X
Crustaceans		X				X		X
Egg		X				X		X
Fish		X				X		X
Peanuts		X				X		X
Soybeans		X				X		X
Milk		X				X		X
Tree nuts		X				X		X
Celery		X				X		X
Mustard		X				X		X
Sesame seeds		X				X		X
Sulphur dioxide and sulphites (in any amount)		X				X		X
Lupin		X				X		X
Molluscs		X				X		X

**If yes in column (6)**

Do you have written procedures for product changeovers, cleaning and segregation to avoid cross contamination before, during and after production?  Yes  No

I agree to inform the customer if there should be any changes in the information given above.

Signature:   
(Person completing form)

Company stamp: 

Title: Production Manager

Date: 16<sup>th</sup> Jan 2018