

|                                                                                  |                                                        |  |                              |
|----------------------------------------------------------------------------------|--------------------------------------------------------|--|------------------------------|
|  | Sjabloon GS1                                           |  | Datum opstelling: 22-03-2024 |
|                                                                                  | Information to be entered: Base unit / Outer packaging |  | Datum wijziging: 22-03-2024  |
|                                                                                  |                                                        |  | Versie: 1                    |
|                                                                                  | Mascarpone 40% GIGLIO 6 x 2000g                        |  | Verificatie: QAM             |

| GENERAL INFORMATION |      |              |                 |
|---------------------|------|--------------|-----------------|
|                     | NAME | PHONE NUMBER | MAILING ADDRESS |
| QUALITY CONTACT     |      |              |                 |
| LOGISTICS CONTACT   |      |              |                 |
| ORDERS              |      |              |                 |
| EMERGENCY CONTACT   |      |              |                 |
| FACTURATION         |      |              |                 |

|                    |                     |
|--------------------|---------------------|
| REFERENCE SUPPLIER |                     |
| INTRASTAT CODE     | 0406                |
| TYPE PALLET        | CHEP / EURO / OTHER |
| PICTURE PRODUCT    | ADD IN MAIL         |
| EAN code - piece   | 8030705011843       |
| EAN code - carton  |                     |

| PRODUCT DESCRIPTION     |                                                                                                                                                                  |
|-------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Product description     |                                                                                                                                                                  |
| (nl-BE) Dutch           | Produit laitier obtenu par coagulation acido-thermique de la crème de lait dans les conditions prévues par les règlements (CE) n° 852/2004 et 853/2004.          |
| (fr-BE) French          | Produit laitier obtenu par coagulation acido-thermique de la crème de lait dans les conditions prévues par les règlements (CE) n° 852/2004 et 853/2004.          |
| (de-DE) German          | Milcherzeugnis, das durch sauer-thermische Koagulation von Milchrahm unter Einhaltung der Bedingungen der Verordnungen (EG) Nr. 852/2004, 853/2004 gewonnen wird |
| (en-GB) English         | Dairy product obtained by acid-thermal coagulation of milk cream in compliance with the conditions laid down in Regulations (EC) No.s 852/2004, 853/2004         |
| Short product name      |                                                                                                                                                                  |
| (nl-BE) Dutch           | MAGIK2                                                                                                                                                           |
| (fr-BE) French          | MAGIK2                                                                                                                                                           |
| (de-DE) German          | MAGIK2                                                                                                                                                           |
| (en-GB) English         | MAGIK2                                                                                                                                                           |
| Legal name              |                                                                                                                                                                  |
| (nl-BE) Dutch           | Mascarpone verse zachte romkaas                                                                                                                                  |
| (fr-BE) French          | Mascarpone fromage triple crème au lait pasteurisé                                                                                                               |
| (de-DE) German          | Mascarpone Frischkäse Doppelrahmstufe                                                                                                                            |
| (en-GB) English         | Mascarpone full fat soft cheese                                                                                                                                  |
| Functional product name |                                                                                                                                                                  |
| (nl-BE) Dutch           | Mascarpone                                                                                                                                                       |
| (fr-BE) French          | Mascarpone                                                                                                                                                       |
| (de-DE) German          | Mascarpone                                                                                                                                                       |
| (en-GB) English         | Mascarpone                                                                                                                                                       |

| SIZES                                                         |                      |              |          |
|---------------------------------------------------------------|----------------------|--------------|----------|
| Base unit                                                     |                      | Packaging    |          |
| Height                                                        | 100 mm               | Height       | 107,5 mm |
| Depth                                                         | 180 mm               | Depth        | 366,5 mm |
| Width                                                         | 180 mm               | Width        | 552 mm   |
| Net weight                                                    | 2000 g               | Net weight   | 12.000 g |
| Gross weight                                                  | 2081 g               | Gross weight | 12.750 g |
| Number of servings per pack                                   | n.a.                 |              |          |
| E-marked? If yes, state the location and specific formulation | On top film, 2000g E |              |          |

| PALLET INFORMATION                 |         |
|------------------------------------|---------|
| Height of the pallet               | ~ 80 cm |
| Number of layers on a pallet       | 6       |
| Number of cartons on a layer       | 4       |
| Total number of cartons per pallet | 24      |

| Shelf life                                                               |                        |
|--------------------------------------------------------------------------|------------------------|
| Minimum shelf life after production ( in days )                          | 120                    |
| Minimum shelf life from receipt ( in days )                              | 110                    |
| How is the date on the packaging ( best before date, used by date, ... ) | used by date           |
| How is the date formulated ( DD.MM.YYYY, DD/MM, ... )                    | DD.MM.YYY              |
| How is the lot code formulated (internal number, day code, date, ...)    | L. day code. Line code |

| PACKAGING                         |                 |                                               |                           |                         |                                  |             |
|-----------------------------------|-----------------|-----------------------------------------------|---------------------------|-------------------------|----------------------------------|-------------|
| Packing information per component |                 |                                               |                           |                         |                                  |             |
| COMPONENT                         | PACKAGING LEVEL | TYPE OF PACKAGING (jar, cup, lid, carton,...) | PACKAGING MATERIAL        | THE WEIGHT ( IN GRAMS ) | THE THICKNESS ( IN MILLIMETRES ) | THE COLOUR  |
| 1                                 | PRIMAIR         | tub                                           | polypropylene (PP)        | 49                      | 0,65                             | white       |
| 2                                 | PRIMAIR         | lid                                           | polypropylene (PP)        | 25                      | 0,65                             | transparent |
| 3                                 | PRIMAIR         | film                                          | PET 12 MY + PE 70 MY (O7) | 3,5                     | 82-84,5 micron                   | white       |
| 4                                 | SECUNDAIR       | carton tray                                   | carton (PAP 20)           | 247                     | 2,7                              | white       |
| 5                                 | TERTIAIR        | interlayer                                    | carton (PAP 20)           | 312                     | 2,7                              | avana       |
| 6                                 | TERTIAIR        | stretch film                                  | LLDPE                     | 255                     | 0,02                             | transparent |

| Print information              |                                                                              |                   |                    |                           |                          |                            |
|--------------------------------|------------------------------------------------------------------------------|-------------------|--------------------|---------------------------|--------------------------|----------------------------|
|                                | component1<br>tub                                                            | component2<br>lid | component3<br>film | component4<br>carton tray | component5<br>interlayer | component6<br>stretch film |
| Printed packaging ( yes or no) | yes, only by marker (lot, exp.date)                                          | no                | yes                | yes                       | no                       | no                         |
| Print type                     | ink jet                                                                      | /                 | Flexo              | single color print        | /                        | /                          |
| Type of ink                    | graphic: gresy ink<br>(inkjet with mek solvent for traceability information) | /                 | /                  | resin inkjet              | /                        | /                          |
| Varnish                        | /                                                                            | /                 | /                  | /                         | /                        | /                          |
| Glue                           | /                                                                            | /                 | /                  | /                         | /                        | /                          |
| Additives                      | /                                                                            | /                 | /                  | /                         | /                        | /                          |

| Information about sustainability |                   |                   |                    |                           |                          |                            |
|----------------------------------|-------------------|-------------------|--------------------|---------------------------|--------------------------|----------------------------|
|                                  | component1<br>tub | component2<br>lid | component3<br>film | component4<br>carton tray | component5<br>interlayer | component6<br>stretch film |
| Category Fost +                  |                   |                   |                    |                           |                          |                            |
| % Recycled material              | 0                 | 0                 | 0                  | 50-60%                    | 100%                     | 0                          |
| % Bioplastic                     | 0                 | 0                 | 0                  | 0                         | 0                        | 0                          |
| Recyclable ( yes or no)          | yes               | yes               | no                 | yes                       | yes                      | yes                        |

|                               |                                       |                                       |               |                                     |                                     |                                       |
|-------------------------------|---------------------------------------|---------------------------------------|---------------|-------------------------------------|-------------------------------------|---------------------------------------|
| Type of sorting (PMD, ...)    | separate waste collection:<br>plastic | separate waste collection:<br>plastic | general waste | separate waste collection:<br>paper | separate waste collection:<br>paper | separate waste collection:<br>plastic |
| How many times can you use it | only once                             | only once                             | omly once     | only once                           | only once                           | Reuse: not expected                   |
| Origin of raw material        | fossil origin                         | fossil origin                         | fossil origin | vegetable origin                    | vegetable origin                    | fossil origin                         |

| NUTRITIONAL VALUES ( PER 100 GRAMS ) |            |                             |
|--------------------------------------|------------|-----------------------------|
| Nutrient type code                   | quantities | Daily reference intake<br>% |
| Energy (KJ)                          | 1591       | 19                          |
| Energy (KCAL)                        | 386        | 19                          |
| Fats (G)                             | 40         | 57                          |
| Fatty acids (G)                      | 28         | 100                         |
| Carbohydrates (G)                    | 2,5        | 1                           |
| Sugars (G)                           | 2,5        | 3                           |
| Proteins (G)                         | 4          | 8                           |
| Salt (G)                             | 0,08       | 1                           |

| NUTRITIONAL VALUES ( PER PORTION ) |            |                             |
|------------------------------------|------------|-----------------------------|
| Portion size:                      | 100g       |                             |
| Nutrient type code                 | quantities | Daily reference intake<br>% |
| Energy (KJ)                        | 1591       | 19                          |
| Energy (KCAL)                      | 386        | 19                          |
| Fats (G)                           | 40         | 57                          |
| Fatty acids (G)                    | 28         | 100                         |
| Carbohydrates (G)                  | 2,5        | 1                           |
| Sugars (G)                         | 2,5        | 3                           |
| Proteins (G)                       | 4          | 8                           |
| Salt (G)                           | 0,08       | 1                           |

| ALLERGEN                                     |                                                         |
|----------------------------------------------|---------------------------------------------------------|
| Are any allergens present, if so which ones? | Belongs to the allergen group Milk and products thereof |

| INGREDIENT LIST                      |            |                           |                                                       |
|--------------------------------------|------------|---------------------------|-------------------------------------------------------|
| (nl-BE) Dutch                        |            |                           |                                                       |
| Ingredient                           | percentage | Origin                    | State of addition<br>(powder, liquid, puree or solid) |
| Room gepasteruriseerde koemelk       | 99,85      | Italië, Spanje, Hongarije | vloeistof                                             |
| zurteregelaar: citroenzuur           | 0,15       | Turkiye                   | kristal poeder                                        |
|                                      |            |                           |                                                       |
| (fr-BE) French                       |            |                           |                                                       |
| Ingredient                           | percentage | Origin                    | State of addition<br>(powder, liquid, puree or solid) |
| Crème de lait de vache pasteurisée   | 99,85      | Italie, Hongrie, Espagne  | liquide                                               |
| correcteur d’acidité: acide citrique | 0,15       | Turquie                   | poudre de cristal                                     |
|                                      |            |                           |                                                       |
|                                      |            |                           |                                                       |
| (de-DE) German                       |            |                           |                                                       |

| Ingredient                               | percentage | Origin                   | State of addition<br>(powder, liquid, puree or solid) |
|------------------------------------------|------------|--------------------------|-------------------------------------------------------|
| Pasteurisierte <b>Sahne (Milch)</b>      | 99,85      | Italien, Spanien, Ungarn | flüssig                                               |
| Säuerungsmittel: Citronensäure           | 0,15       | Türkei                   | Kristallpulver                                        |
|                                          |            |                          |                                                       |
|                                          |            |                          |                                                       |
|                                          |            |                          |                                                       |
| (en-GB) English                          |            |                          |                                                       |
| Ingredient                               | percentage | Origin                   | State of addition<br>(powder, liquid, puree or solid) |
| Cream from pasteurized cow's <b>milk</b> | 99,85      | Italy, Hungary, Spain    | <b>liquid</b>                                         |
| Acidity regulator: Citric acid           | 0,15       | Turkey                   | <b>crystal powder</b>                                 |
|                                          |            |                          |                                                       |
|                                          |            |                          |                                                       |
|                                          |            |                          |                                                       |

| Additional comments, for example                                               |                                                    |
|--------------------------------------------------------------------------------|----------------------------------------------------|
| The sugar used comes from beet/ cane/...                                       |                                                    |
| The added flavourings are compliant with EU 1334/2008 and contain no allergens | not added flavourings; contains milk allergen only |
| If Milk --> add the fat percentage                                             |                                                    |
| ...                                                                            |                                                    |

| CLAIMS (LOW IN FAT, HIGH IN PROTEIN, VEGAN, ...) |
|--------------------------------------------------|
|                                                  |
|                                                  |
|                                                  |

| INSTRUCTIONS FOR CONSUMERS |                                                                        |
|----------------------------|------------------------------------------------------------------------|
| Operating instructions     | Ready to use. Once opened keep refrigerated and consume within 2 days. |
| Storage instructions       | from 0 °C to + 4 °C                                                    |

| PHYSICAL PROPERTIES |                                     |                                                    |                                                 |
|---------------------|-------------------------------------|----------------------------------------------------|-------------------------------------------------|
|                     | Target                              | Acceptable                                         | Unacceptable                                    |
| View of the product | homogeneous – milk white            | quite homogeneous, small surface liquid separation | uneven, great surface liquid separation – amber |
| Smell               | delicate milk                       | banana yellow                                      | acrid, pungent                                  |
| Flavour             | typical milky note tending to sweet | evident fatty                                      | bitter, rancid, sour                            |
| Texture             | Soft, compact, creamy               | slightly hard, compact                             | lumpy                                           |