

## 1. PRODUCT DESCRIPTION

| Article data             |                                      |
|--------------------------|--------------------------------------|
| Article                  | Jack Link's Beef Jerky 25g           |
| Flavour                  | Teriyaki                             |
| Size                     | 25g Caddy                            |
| Article number           | 1388                                 |
| Veterinary control no.   | 1690                                 |
| EAN code bag             | 04251097402970                       |
| EAN code case            | 04251097402994                       |
| Contents outer packaging | No. of outer case: 1                 |
|                          | No. of caddies: 1                    |
|                          | No. of bags: 12                      |
|                          | Gross weight: 0,50 Kg                |
| Dimensions packaging     | Bag: 17,8cm x 12,7cm                 |
|                          | Caddy: 16,5cm x 12,6cm x 17,5cm      |
|                          | Outer Case: 17,6cm x 13,8cm x 19,1cm |

| Product description general      |  |                                    |
|----------------------------------|--|------------------------------------|
| Order lead time in days          | Customer-specific Days                         |                                    |
| Storage temperature unopened     | Max.: 8°C                                      | 18 months from the production date |
|                                  | Max.: 7°C                                      | 18 months from the production date |
|                                  | Max.: 4°C                                      | 18 months from the production date |
|                                  | Min.: -18°C                                    | 18 months from the production date |
|                                  | Room temperature                               | 18 months from the production date |
| Time remaining after opening at: | Max.: 8°C                                      | Consume in 3 days                  |
|                                  | Max.: 7°C                                      | Consume in 3 days                  |
|                                  | Max.: 4°C                                      | Consume in 3 days                  |
|                                  | Min.: -18°C                                    | Consume in 3 days                  |
|                                  | Room temperature                               | Consume in 3 days                  |
| No. of pieces in packaging       | Varied   |                                    |
| Drained weight in grams          | -  |                                    |
| Size of the pieces               | 25,4mm x 38,1mm or less                        |                                    |
| Fines %                          | Max. 5% of the total weight ≤ 12,5 mm x 12,5mm |                                    |

| Product quality   |  |
|---|--|
| Product group   | Jerky  |
| Is this pressed meat in acc. w. guiding principle 2.19? | No   |
| Guiding principle no.                                   | 2.40   |
| In what form are BBD / batch stated?                    | DD.MM.YYYY   |
| Claims (e.g. no added sugar, no added preservatives)    | No Added MSG   |
|   | No Artificial Colourings   |
|   | High in Sugar  |
| Country of origin of raw materials                      | Brazil   |
| Warning notes   | Absorber bag: "The small white absorber bag in the packaging is not suitable for consumption!" |

## 2. SPECIFIC INGREDIENTS

| Ingredient list in acc. w. LMIV<br>[EU regulation on the provision of food information to consumers]                         |  |                                 |
|--|--|---------------------------------|
| In descending order of the weight portion upon production, incl. additives subject to labelling requirements for pre-package |  |                                 |
| Ser.No.:   | Ingredients / additives subject to labelling requirements    | Portion in % per 100 Kg of beef |
| 1  | Sugar  | 13,46% – 15,26%                 |
| 2  | Salt   | 1,80% – 3,59%                   |
| 3  | Soy Sauce (Wheat, Soybeans, Salt), Maltodextrin]             | 0,90% – 1,80%                   |
| 4  | Yeast extract  | 0,36% – 0,54%                   |
| 5  | Spices (Garlic Powder, Onion Powder)                         | 0,20% – 0,54%                   |
| 6  | Flavouring (Black Pepper Oleoresin, Chili oleoresin)         | 0,018% – 0,18%                  |
| 7  | Antioxidant: extract of rosemary                             | 0,018% – 0,18%                  |
| 8  | Nitrite curing salt (salt, preserving agent: sodium nitrite) | ≤ 0,0156%                       |
| 9  | Acidity regulator: citric acid                               | 0,00018% – 0,0018%              |
| 10   | Smoke flavouring   | 0,2% – 0,48%                    |

| Flavourings |   |                           |
|-------------|---|---------------------------|
| Ser.No.:    | Flavouring class<br>(e.g. flavour extracts, smoke flavourings, reaction flavours, natural flavourings, flavourings) | Name                      |
| 1           | Smoke flavouring  | Supreme H - Hickory Smoke |
| 2           | Natural Flavouring  | Black Pepper Oleoresin    |
| 3           | Natural Flavouring  | Chilli Oleoresin          |

| Allergens |  |              |
|-----------|--|--------------|
| Ser.No.:  | Allergenic food ingredient   | Contained in |
| 1         | Cereals containing gluten and products thereof                         | Yes          |
| 2         | Crustaceans and products thereof                                       | No           |
| 3         | Eggs and products thereof  | No           |
| 4         | Fish and products thereof  | No           |
| 5         | Peanuts and products thereof   | No           |
| 6         | Soybeans and products thereof  | Yes          |
| 7         | Milk and products thereof  | No           |
| 8         | Nuts and products thereof  | No           |
| 9         | Celery and products thereof  | No           |
| 10        | Mustard and products thereof   | No           |
| 11        | Sesame seeds and products thereof                                      | No           |
| 12        | Sulphite dioxide and sulphites >10 mg/l or mg/kg in terms of total SO2 | No           |
| 13        | Lupin and products thereof   | No           |
| 14        | Molluscs and products thereof  | No           |

| Allergenic potential  |                    |
|---|--------------------|
| Can the production process cause the above-mentioned foodstuffs to get into the product inadvertently?<br>If yes, which ingredients can get into the product inadvertently? |                    |
| Allergenic food ingredient  | Possibly contained |
| Cereals containing gluten and products thereof  | Yes                |
| Crustaceans and products thereof  | No                 |
| Eggs and products thereof   | No                 |
| Fish and products thereof   | No                 |
| Peanuts and products thereof  | No                 |
| Soybeans and products thereof   | Yes                |
| Milk and products thereof   | No                 |
| Nuts and products thereof   | No                 |
| Celery and products thereof   | No                 |
| Mustard and products thereof  | No                 |
| Sesame seeds and products thereof   | No                 |
| Sulphite dioxide and sulphites >10 mg/l or mg/kg in terms of total SO2  | No                 |
| Lupin and products thereof  | No                 |
| Molluscs and products thereof   | No                 |

| Notes regarding allergenic potential |
|--------------------------------------|
| -                                    |

### Other ingredients not subject to labelling requirements with allergenic potential

|   |
|---|
| - |
|---|

### Product properties

Are the following ingredients used?

|   |     |
|---|-----|
| Iodized salt  | No  |
| Palm oil  | No  |
| Eggs  | No  |
| Eggs coming from hens kept in cage production   | No  |
| Cheese  | No  |
| Cheese meets the requirements of the German Cheese Regulation and the EU Regulation "on the protection of designations used in the marketing of milk and milk products" | No  |
| Genetically modified organisms (GMO) -> If yes, please specify below.   | No  |
| Azo dyes  | No  |
| Ingredients made of nanomaterials -> If yes, which?   | No  |
| Addition of proteins, incl. hydrolysed proteins, of different animal origins  | No  |
| Addition of water (>5% of the weight of the end product)  | No  |
| Can article be declared as "lactose-free"?  | No  |
| Lactose content   | No  |
| Can article be declared as "gluten-free"?   | No  |
| Gluten content  | Yes |

### Exposure to radiation

Have any ingredients used or the end product been exposed to radiation? **If yes, which:**

|    |
|----|
| No |
|----|

### Genetic engineering (GMO)

Is the article subject to labelling requirements under EU Regulation 1829/2003 and/or EU Regulation 1830/2003?

**If yes, which raw materials are contained:**

|             |    |
|-------------|----|
| Cotton      | No |
| Potatoes    | No |
| Linseed     | No |
| Maize       | No |
| Papaya      | No |
| Rapeseed    | No |
| Rice        | No |
| Soy         | No |
| Tomatoes    | No |
| Zucchini    | No |
| Sugar beets | No |
| Other       | No |

### Genetic engineering (GMO)

Is the article subject to labelling requirements under EU-VO 1829/2003 and/or EU-VO 1830/2003?

**If no, how is evidence provided that labelling is not required:**

|  |  |
|--|--|
| Written confirmation by raw materials supplier | -  |
| Written confirmation by manufacturer           | Yes, as specified                                  |
| Written confirmation by supplier               | Yes, written in the specification, audit in plant. |
| Independent laboratory test available          | Yes  |

### Genetic engineering (GMO)

Is cross-contamination possible?

**If yes, what kind of:**

|  |   |
|--|---|
| Other / comments regarding the GMO proofs: | - |
|--|---|

### 3. SPECIFIC NUTRITIONAL VALUES

| Nutritional information                              |                                |                       |       |
|--|--------------------------------|-----------------------|-------|
| Nutritional value                                    | Per serving information (25 g) | Per 100 g information | Units |
| Energy in kJ   | 287                            | 1147                  | kJ    |
| Energy in kcal                                       | 68                             | 271                   | kcal  |
| Protein  | 10,0                           | 40,1                  | g     |
| Carbohydrates  | 4,8                            | 19,3                  | g     |
| of which sugars                                      | 4,1                            | 16,3                  | g     |
| Fat  | 0,9                            | 3,7                   | g     |
| of which monounsaturates                             | -                              | -                     | -     |
| of which polyunsaturates                             | -                              | -                     | -     |
| of which saturates                                   | 0,3                            | 1,3                   | g     |
| Trans fatty acids                                    | 0,04                           | 0,15                  | g     |
| Fibre  | -                              | -                     | -     |
| Salt   | 1,1                            | 4,2                   | g     |
| Meat protein (MP)                                    | 10,0                           | 40,1                  | g     |
| Connective-tissue-protein-free meat protein (CTPFMP) | -                              | -                     | -     |
| CTPFMP in MP   | -                              | -                     | -     |
| Water: MP  | -                              | -                     | -     |
| Hydroxyproline                                       | -                              | -                     | -     |
| Nitrate / nitrite                                    | 156                            | 156                   | ppm   |

| Chemical Information      |              |
|---------------------------|--------------|
| Chemical Value            | Value        |
| Aw (Water activity value) | ≤ 0,850      |
| Moisture                  | 23% - 32,25% |

| Additives |   |                       |                                 |
|-----------|---|-----------------------|---------------------------------|
| Yes / No  | Additives subject to labelling requirements | Name / E-number       | Portion in % per 100 Kg of Beef |
| Yes       | Antioxidant                                 | Extract of Rosemary   | 0,018% – 0,18%                  |
| No        | Leavening agent                             |                       |                                 |
| No        | Emulsifier                                  |                       |                                 |
| No        | Colouring                                   |                       |                                 |
| No        | Stabiliser                                  |                       |                                 |
| No        | Humectant                                   |                       |                                 |
| No        | Bulking agent                               |                       |                                 |
| No        | Gelling agent                               |                       |                                 |
| No        | Flavour enhancer                            |                       |                                 |
| No        | Chelating agent                             |                       |                                 |
| Yes       | Preservative                                | Sodium Nitrite / E250 | ≤ 0,0156%                       |
| No        | Flour treatment agent                       |                       |                                 |
| No        | Modified starch                             |                       |                                 |
| No        | Tracer gas                                  |                       |                                 |
| No        | Acidifier                                   |                       |                                 |
| Yes       | Acidity regulator                           | Citric Acid / E330    | 0,00018% – 0,018%               |
| No        | Antifoaming agent                           |                       |                                 |
| No        | Emulsifying salt                            |                       |                                 |
| No        | Stabiliser                                  |                       |                                 |
| No        | Sweetener                                   |                       |                                 |
| No        | Carrier                                     |                       |                                 |
| No        | Propellant                                  |                       |                                 |
| No        | Anticaking agent                            |                       |                                 |
| No        | Glazing agent                               |                       |                                 |
| No        | Thickener                                   |                       |                                 |
| No        | Foaming agent                               |                       |                                 |

| Processing aid |   |                                 |
|----------------|---|---------------------------------|
| Ser.No.:       | Name  | Portion in % per 100 Kg of Beef |
| 1              | Soybean Oil   | < 0,36%                         |
| 2              | Silicon Dioxide / E551  | < 0,36%                         |
| 3              | Release Agent – Amarnakote CNF<br>(Water, Mono and Diglycerides, Non-GMO Canola Oil, Polysorbate 60, Sunflower Lecithin, Acetic Acid, Sodium Benzoate, Citric Acid, Propyl Gallate) | 0,043% - 0,104%                 |

| Product analysis: microbiological values<br>(if available) |                 |               |               |
|--|-----------------|---------------|---------------|
| Parameter  | Results in CFUs | Guiding value | Limit value   |
| Aerobic mesophilic total plate count                       | -               | -             | < 10000 CFU/g |
| Lactic acid bacteria                                       | -               | -             | -             |
| Enterobacteriaceae   | -               | -             | -             |
| Escherichia coli   | -               | -             | Negative      |
| Coagulase-positive staphylococci                           | -               | -             | Negative      |
| Presumptive Bacillus cereus                                | -               | -             | -             |
| Sulphite-reducing clostridia                               | -               | -             | -             |
| Yeasts   | -               | -             | < 100 CFU/g   |
| Mould fungi  | -               | -             | < 100 CFU/g   |
| Listeria monocytogenes                                     | -               | -             | Negative      |
| Salmonellae  | -               | -             | Negative      |
| Coliforms  | -               | -             | < 10 CFU/g    |

| Vitamin   |                      |   |                |
|-----------|----------------------|---|----------------|
| Contained | Vitamin trivial name | Vitamin chemical name                             | Value          |
| Yes       | Vitamin A            | Retinol   | <80 IU / 100g  |
| No        | Vitamin B1           | Thiamine  | -              |
| No        | Vitamin B2           | Riboflavin  | -              |
| No        | Vitamin B3           | Niacin  | -              |
| No        | Vitamin B5           | Pantothenic Acid                                  | -              |
| No        | Vitamin B6           | Pyridoxine  | -              |
| No        | Vitamin B7           | Biotin  | -              |
| No        | Vitamin B9           | Folic Acid  | -              |
| No        | Vitamin B12          | Cyanocobalamin, hydroxycobalamin, methylcobalamin | -              |
| Yes       | Vitamin C            | Ascorbic acid                                     | <2,0 mg / 100g |
| No        | Vitamin D            | Ergocalciferol, Cholecalciferol                   | -              |
| No        | Vitamin E            | Tocopherols, Tocotrienols                         | -              |
| No        | Vitamin K            | Phylloquinone, Menaquinones                       | -              |

| Mineral Nutrient |                |
|------------------|----------------|
| Mineral nutrient | Value          |
| Calcium          | 10,00mg / 100g |
| Chloride         | -              |
| Chromium         | -              |
| Iron             | 2,763mg / 100g |
| Fluoride         | -              |
| Iodine           | -              |
| Potassium        | -              |
| Copper           | -              |
| Magnesium        | -              |
| Manganese        | -              |
| Molybdenum       | -              |
| Sodium           | 1670mg / 100g  |
| Phosphor         | -              |
| Selenium         | -              |
| Zinc             | -              |

| Certifications                              |                        |
|---|------------------------|
| BIO   | -                      |
| IFS   | -                      |
| BRC   | Yes, BRC AA+ Certified |
| ISO 22000                                   | -                      |
| ISO 9000 et seq.                            | -                      |
| Q+S   | -                      |
| Others (e.g. Halal) -> If so, please state. | Yes, Halal Certified   |
| SQF III                                     | -                      |