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|----------------------------------------------------------------------------------|---------------------------------------|-------------------|---------------------|---|--------------------|------------------|
|  | Finished Product Specification | | | | | Reference: F3.8b |
| | Ref: | G250 G2 G20 | Spec Version | 2 | Issue Date: | 06/06/24 |

| Company Information | | |
|--------------------------|--------------------------------------------------------|---------------------------------|
| Supplier Name: | Pembrokeshire Gold | |
| Supplier Address: | Park Farm, Manorbier, Nr Tenby, Pembrokeshire, SA707SU | |
| Telephone Number: | 07879411248 | |
| Email: | info@pembrokeshiregold.co.uk | |
| Contact Details: | Commercial | Technical |
| Name: | Harry or Kim | Harry, Kim or Food Centre Wales |
| Telephone: | 07879411248 | 07879411248 |
| Email: | info@pembrokeshiregold.co.uk | info@pembrokeshiregold.co.uk |

| Product Information | | |
|-----------------------------|-------------------------------------------------------------------------|----------------------------------|
| Product Name: | Garlic Infused Rapeseed Oil | Product Code: G250/G2/G20 |
| Legal Name: | Pembrokeshire Gold Garlic Infused Cold Pressed Rapeseed Oil | |
| Product Description: | Cold Pressed Rapeseed Oil Infused with dehydrated garlic and garlic oil | |
| Net Quantity: | 250ml/2Ltr/20Ltr | |

| | | |
|---------------------------------------------------------------------|-----------------------------------------|------------------------------------------------|
| Ingredient Declaration (Including QUID & Allergens): | Cold Pressed Rapeseed Oil Garlic Oil | |
| Nutritional Information: | Per 100ml | Methodology (Analysis / Calculated) |
| Energy (kJ) | 3197 | Calculated |
| Energy (kcal) | 778 | Calculated |
| Fat (g) | 86.4 | Calculated |
| Of which saturates (g) | 6.5 | Calculated |
| Carbohydrates (g) | <0.01 | Calculated |
| Of which sugars (g) | <0.01 | Calculated |
| Protein (g) | <0.01 | Calculated |
| Salt (g) | <0.01 | Calculated |


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| Best Before Format: | BB | | |
| Product Shelf – Life (Unopened): | 18 Months | Product Shelf – Life (Once Opened): | As BB Date |
| Storage Conditions: | Ambient, cool, preferably dark | | |
| Usage Instructions: | Edible Oil | | |
| Batch Code Format: | ****/**** | | |

| | |
|----------------------------|-------------------------------------|
| Production Process: | Please refer to HACCP flow diagram. |
|----------------------------|-------------------------------------|

| Allergen Information | | | |
|---------------------------------------------------------------------------------------------------------------------|-----------|---------------------|-----------------|
| | Free From | Allergen Present In | Handled On Site |
| Cereals containing gluten (wheat, rye, barley, oats, spelt, kumat or their hybridised strains) and products thereof | X | | |
| Crustaceans and products thereof | X | | |
| Eggs and products thereof | X | | |
| Fish and products thereof | X | | |
| Peanuts and products thereof | X | | |
| Soybeans and products thereof | | | X Soy Lecithin |
| Milk and products thereof | X | | |
| Nuts: almond, hazelnut, walnut, cashew, pecan, Brazil, pistachio, macadamia and Queensland and products thereof | X | | |
| Celery and products thereof | X | | |
| Mustard and products thereof | | | X Mustard |
| Sesame seeds and products thereof | X | | |
| Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10mg/litre expressed as SO ₂ | | | X Vinegar |
| Lupin and products thereof | X | | |
| Molluscs and products thereof | X | | |

| Product Suitability | | | |
|-----------------------------------------|-----|----|---------------|
| Suitability Data | Yes | No | Certification |
| Suitable for Vegetarians | X | | |
| Suitable for Vegans | X | | |
| Suitable for Diabetics | X | | |
| Suitable for Coeliacs | X | | |
| Free from genetically modified material | X | | |
| Free from products of gene technology | X | | |

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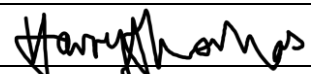
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|----------------------------------------------------|---|--|--|
| Free from enzymes of gene technology | X | | |
| Manufacturing site free from GM ingredients | X | | |

MICROBIOLOGICAL ANALYSIS


| | Enterococci | E. coli | S. Aureus | B. Cereus | Salmonella in 25g | Listeria in 25g | Clostridium Perf | Yeasts | Moulds |
|----------------|-------------|----------|-----------|------------|-------------------|-----------------|------------------|----------------|---------------|
| Satisfactory | <10 | <10 | <20 | <100 | Not Detected | Not Detected | <100 | <1000 | <1000 |
| Acceptable | 10- <100 | 10- <100 | 20- <1000 | 100- <1000 | - | - | 100- <1000 | 1000- <100,000 | 1000- <10,000 |
| Unsatisfactory | >100 | >100 | >1000 | >1000 | Detected | Detected | >1000 | >100,000 | >10,000 |

Ref: Handbook of Microbiology Criteria for Foods (2019 Edition) N:Dried Foods , Ready to Eat. Page 116.

| Packaging Information | |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------|
| Primary | Glass bottles or jerry cans in the larger format |
| Secondary | Cardboard box |
| Tertiary | |
| In General | |
| The final pack will be aesthetically presentable, and to an agreed standard. All materials used shall be of approved quality and handled under clean, hygienic conditions. Adequate process control and quality assurance procedures are employed. Records of these are available for inspection. | |
| Warranty | |
| All products shall fully comply with the requirements of the Food Safety Act 1990, Regulation (EC) No 852/2004 On the hygiene of foodstuffs, The Food Labelling Regulations 1996, Trade Descriptions Acts, Weights and Measures Acts, Consumer Protection Act and where appropriate any other UK or EEC legislation. | |

| Completed By | |
|--------------------------------|-------------------------------------------------------------------------------------|
| Completed By (Name): | Harry Thomas |
| On Behalf of (Company): | Pembrokeshire Gold |
| Position in Company: | Owner |
| Signature: |  |
| Date: | 06/06/2024 |

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|--------------------------|
| Customer Approval |
|--------------------------|

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(Where the specification is not signed and returned within 7 days, it is assumed the specification has been approved and accepted by the company)

| | | | | |
|---------------------------------------|------------|--|-----------|--|
| Specification Approved? | Yes | | No | |
| Approved By: <i>(Name):</i> | | | | |
| On Behalf of <i>(Company):</i> | | | | |
| Position in Company: | | | | |
| Signature: | | | | |
| Date: | | | | |

Amendment Log - Specification

| Date | Reason for Change | New Version | Updated By |
|----------|------------------------------|-------------|------------|
| 06/06/24 | Allergen Information Updated | 2 | H Thomas |
| | | | |

Amendment Log – F.3.8

| Date | Reason for Change | New Version | Updated By |
|--------|-------------------|-------------|------------|
| 7/2/22 | New Document | 1 | S Gulfranz |
| 6/6/23 | SALSA v5 to v6 | 1 | H Thomas |