



## PRODUCT SPECIFICATION

### NAME OF PRODUCT:

**CANNABIS SUPERBAR**

### PRODUCT DESCRIPTION :

|                             |  |
|-----------------------------|--|
| <b>Product description</b>  | Bar with peanuts, nuts and hempseeds dipped on the bottom with dark coating  |
| <b>Selling designation:</b> | Bar with peanuts, nuts and hempseeds dipped on the bottom with dark coating  |
| <b>Ingredients :</b>        | Roasted <b>peanuts</b> 24,5%, glucose syrup, dark coating 19% (sugar, fully and partially hydrogenated vegetable fat /palm kernel/, fat-reduced cocoa powder 10%, emulsifiers: sunflower lecithin, E476; flavour, colour: vegetable carbon black), <b>almonds</b> 13,8%, hempseed 10%,cereals (cereals 66,4% (corn grits, <b>wheat</b> flour, rice flour/, sugar, glucose, cocoa powder, anti-caking agent: calcium carbonate, sunflower oil with rosemary extract /sunflower oil, antioxidant: rosemary extract/, emulsifier: sunflower lecithin, edible iodized salt /edible salt, potassium iodate/, flavour), <b>Brazil nuts</b> 3,2%, honey, fat-reduced cocoa powder, emulsifier: sunflower lecithin |

**Advised additional information :** **May contain soy, milk and other nuts**

Store in dry area. Protect against heat.

### PRODUCT INFORMATION :

| Organoleptic information |  | Method               |
|--------------------------|--|----------------------|
| <b>Visual</b>            | bar with peanuts, nuts and hempseeds connected by syrup dipped on the bottom with dark coating | sensorial evaluation |
| <b>Olfactory</b>         | characteristic of raw materials used, without foreign smell                                    | sensorial evaluation |
| <b>Gustatory</b>         | characteristic of raw materials used, without foreign taste, sweet                             | sensorial evaluation |
| <b>Texture</b>           | semi-hard texture at room temperature  | sensorial evaluation |

### Serving size one bar 35 g e

| Nutrition information | Amount per 100 g | Amount per Serving | Daily value % RI (35 g) | Method     |
|-----------------------|------------------|--------------------|-------------------------|------------|
| Calories, total       | 2199 kJ/ 528kcal | 770 kJ/ 185 kcal   | 9%                      | calculated |
| Total fat             | 33 g             | 12 g               | 17%                     | calculated |
| Saturated fat         | 9.9 g            | 3.5 g              | 17%                     | calculated |
| Carbohydrate          | 41 g             | 14 g               | 5%                      | calculated |
| Sugars                | 26 g             | 9 g                | 10%                     | calculated |
| Fiber                 | 3.6 g            | 1.3 g              | -                       | calculated |
| Protein               | 14 g             | 4.9 g              | 10%                     | calculated |
| Salt                  | 0.021 g          | <0,01 g            | 0%                      | calculated |

*The nutritional values are indicate data. They are obtained by calculation and based on the contribution of each ingredient in the finished product. Ingredients data come from literature and/or supplier technical sheets. Energy value is calculated.*

Percent RI Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

| Foreign bodies        | Units    | Maxi | Method or reference |
|-----------------------|----------|------|---------------------|
| Dangerous to consumer | nb/packs | 0    | visual sorting      |
| Of vegetal nature     | nb/packs | 1    | visual sorting      |

| GMO  |  |   |                         |                        |
|--|--|---|-------------------------|------------------------|
| Raw material made by GMO   |  |   |                         | NO                     |
| Raw material with content of GMO   |  |   |                         | NO                     |
| Allergens  | Product  | Machinery   | Production plant        |                        |
| Gluten   |  | x   | x                       |                        |
| Crustaceans  |  |   |                         |                        |
| Eggs   |  |   |                         |                        |
| Fish   |  |   |                         |                        |
| Peanuts  | x  | x   | x                       |                        |
| Soya   |  | x   | x                       |                        |
| Milk   |  | x   | x                       |                        |
| Nuts   | x  | x   | x                       |                        |
| Celery   |  |   |                         |                        |
| Mustard  |  |   |                         |                        |
| Sesame   |  |   |                         |                        |
| Molluscs   |  |   |                         |                        |
| Lupine   |  |   |                         |                        |
| Sulphur dioxide  |  |   |                         |                        |
| Physico-chemical information   |  |   |                         | Method or reference    |
| Bar length   | 90 - 105 mm  |   |                         | Calliper rule          |
| Bar width  | 32 mm +/- 2 mm   |   |                         | Calliper rule          |
| Bar thickness  | 10 - 15 mm   |   |                         | Calliper rule          |
| Pack weight  | 35 g +/- 9%  |   |                         | in accordance with law |
| Microbiological information  |  |   |                         |                        |
| Microbiological Requirements: Commission Regulation (EC) No 1441/2007 on microbiological criteria for food does not impose mandatory criteria for this type of product.                        |  |   |                         |                        |
| Contaminated information   |  |   |                         |                        |
| Chemical Requirements: Commission Regulation (EC) No 1881/2006 laying down maximum levels for certain contaminants in foodstuffs does not provide mandatory criteria for this type of product. |  |   |                         |                        |
| Packaging  |  | Packing   |                         |                        |
| foil TAPAFOL PET12 µm transp./ BOPP 25 µm transp., dimension: 150 x 125 mm + cold seal; Display: paper - 3-ply cardboard + label   |  | 24 pcs/ display, 25 display/ layer, 8 layer/ pallet |                         |                        |
| Product preservation   | Best before date   | Temperature °C                                      | % relative air humidity |                        |
|  | 9 months   | 25  | 60                      |                        |
| Transport  | Carriage shall be carried out in clean, dry, covered means of transport, intended only for the transport of food, odorless and stubborn pests, separately from substances liable to affect the quality of the product. |   |                         |                        |