

# WIIK & CO.

## Product Data

|                        |                       |                  |                 |        |
|------------------------|-----------------------|------------------|-----------------|--------|
| Product name:          | Green Jalapeno pepper |                  |                 |        |
| HS Code                | 200190                | Wik item number: | 14113           |        |
| Net Weight/Net content | 1800 g                | ml               | Drained Weight: | 1500 g |

|                           |                                                                                                                                                                    |                    |                        |
|---------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------|------------------------|
| Quality                   |                                                                                                                                                                    |                    |                        |
| Origin main raw material: | Egypt                                                                                                                                                              | Production origin: | Egypt                  |
| Quality/Count/Caliber:    | 3-5mm thickness                                                                                                                                                    | Variety:           | <b>CAPSICUM ANNUUM</b> |
| Shelf life unopened days: | 18 months                                                                                                                                                          | Storage unopened:  | 18 month               |
| - after opening days:     | 7 days                                                                                                                                                             | - Storage opened   | 7 days                 |
| Look/Smell/Appearance:    | green pepper , naturally ripe , of uniform size ,with typical jalapeno variety<br>Shape , of natural fermentation , free of dacus or other signs of fly infections |                    |                        |
| Remarks:                  |                                                                                                                                                                    |                    |                        |

|                                                             |                  |       |        |    |                   |              |
|-------------------------------------------------------------|------------------|-------|--------|----|-------------------|--------------|
| Ingredients in descending order - and share in % and Origin |                  |       |        |    |                   |              |
| 1.                                                          | Pepper           | 83%   | NON EU | 2. | Water             | 13.7% NON EU |
| 3.                                                          | Acetic acid      | 1%    | NON EU | 4. | salt              | 2% NON EU    |
| 5.                                                          | Calcium chloride | 0.1%  | NON EU | 6. | Potassium sorbate | 0.05% NON EU |
| 0.7                                                         | Sodium benzoate  | 0.05% |        | 8. | Citric acid       | 0.1 % NON EU |

| Additives                                                                   |                       |       |                             |     |                                |       |                            |
|-----------------------------------------------------------------------------|-----------------------|-------|-----------------------------|-----|--------------------------------|-------|----------------------------|
| Is the product completely free from additives? (Yes/No)                     |                       |       |                             | NO  |                                |       |                            |
| Is the product completely free from trans fatty acids? (Yes/No)             |                       |       |                             | YES |                                |       |                            |
| All Additives present in the product with E-number, function and share in % |                       |       |                             |     |                                |       |                            |
| 1.                                                                          | Acetic acid(E 260)    | 1%    | Function: acidity regulator | 2.  | Calcium chloride(E509)         | 0.1%  | Function: solidified agent |
| 3.                                                                          | Sodium benzoate(E211) | 0.05% | Function: preservative      | 4.  | <b>Potassium sorbate(E202)</b> | 0.05% | Function: preservative     |
| 5                                                                           | Citric acid (E330)    | 0.1 % | Function: acidity regulator |     |                                |       |                            |

|                                                                                                  |                                                                                     |                                                       |                                                                                      |             |                                                                                       |
|--------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------|--------------------------------------------------------------------------------------|-------------|---------------------------------------------------------------------------------------|
| Certification                                                                                    |                                                                                     |                                                       |                                                                                      |             |                                                                                       |
| Does the producer hold any international or local certifications – please write date of expiry?! |                                                                                     |                                                       |                                                                                      |             |                                                                                       |
| IFS:                                                                                             |                                                                                     | BRCGS:                                                |  | FSSC 22000: |                                                                                       |
| Amfori BSCI:                                                                                     |                                                                                     | Sedex/SMETA:                                          |  | SA8000:     |                                                                                       |
| ISO 14009                                                                                        |                                                                                     | <b>Organic Association control number XX-YYY-ZZZ:</b> |                                                                                      | Halal:      |  |
| Kosher:                                                                                          |  | Other:                                                |                                                                                      | Other:      | ISO 9001 14001<br>45001 22000                                                         |

|                     |          |           |                             |         |
|---------------------|----------|-----------|-----------------------------|---------|
| Nutritional values: | Per 100g | Per 100ml | Defect tolerances:          |         |
| Energy kJ:          | 108 kJ   | ml        | Foreign material:           | absence |
| Energy kcal:        | 26 kcal  | ml        | Foreign vegetable material: | absence |
| Fat:                | 0.3g     | ml        | Free seeds:                 | Few 2%  |
| Of which saturated: | 0.1g     | ml        | Skin:                       | Few 1%  |
| Carbohydrates:      | 6.2 g    | ml        | Core:                       | absence |
| Of which sugars:    | 2.1 g    | ml        | Stalk:                      | absence |
| Fibers:             | 2.5g     | ml        | Color defect:               | Few 2%  |
| Protein:            | 0.8g     | ml        | Blemishing:                 | Few 1%  |

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|       |      |    |  |  |
|-------|------|----|--|--|
| Salt: | 3.0g | ml |  |  |
|-------|------|----|--|--|

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| Allergens presence                                                                 | Yes | No | Risk of cross contamination | If yes, what kind? |
|------------------------------------------------------------------------------------|-----|----|-----------------------------|--------------------|
| Cereals containing Gluten and products thereof                                     |     | ▲  | No                          |                    |
| Crustaceans and products thereof                                                   |     | ▲  | No                          |                    |
| Molluscs and products thereof                                                      |     | ▲  | No                          |                    |
| Eggs and products thereof                                                          |     | ▲  | No                          |                    |
| Fish and products thereof                                                          |     | ▲  | No                          |                    |
| Peanuts and products thereof                                                       |     | ▲  | No                          |                    |
| Soy and products thereof                                                           |     | ▲  | No                          |                    |
| 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                          |                    |
| Lupin and products thereof                                                         |     | ▲  | No                          |                    |
| Sulphur dioxide and sulphites > 10mg/kg or 10mg/litre expressed as SO <sub>2</sub> |     | ▲  | No                          |                    |

| Allergens                                                                                                                                                                                                           |     |    |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|----|
| Does the product comply with all Danish/EU regulations? Especially:<br>- Regulation <b>1169/2011/EC</b> regarding allergens.                                                                                        | Yes | No |
| Characteristics of production                                                                                                                                                                                       |     |    |
| Method, Time and temperature for heating (if used)                                                                                                                                                                  | N/A |    |
| Irradiation                                                                                                                                                                                                         |     |    |
| Is food irradiation used in production?                                                                                                                                                                             | Yes | No |
| Does the production comply with current and relevant EU standards and regulations?<br>Especially:<br>- Regulation <b>Directive 1999/2/EC</b> concerning foods and food ingredients treated with ionizing radiation. | Yes | No |

| Microbiological specification/ Apply if relevant |             |          |                   |
|--------------------------------------------------|-------------|----------|-------------------|
|                                                  | Value (max) | Unit     | Method comparable |
| Total plate count                                | Negative    | c.f.u./g | culturing         |
| Bacillus cereus                                  | Negative    | c.f.u./g | culturing         |
| Yeast                                            | Negative    | c.f.u./g | culturing         |
| Mould                                            | Negative    | c.f.u./g | culturing         |
| Salmonella                                       | Negative    | c.f.u./g | culturing         |
| E. coli                                          | Negative    | c.f.u./g | culturing         |

| Mycotoxins/ Apply if relevant |          |              |                |
|-------------------------------|----------|--------------|----------------|
|                               | Value    | Unit         | Method         |
| Aflatoxin B1                  | Negative | microgram/kg | chromatography |
| Aflatoxin Tot                 | Negative | microgram/kg | chromatography |
| Ochratoxin                    | Negative | microgram/kg | chromatography |

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| Dimensions and packaging – Base unit |        |        |               |         |        |
|--------------------------------------|--------|--------|---------------|---------|--------|
| Packaging type:                      | Pouch  |        | Gross Weight: | 1900 g  |        |
| Height:                              | 17.6cm | Width: | 17.6cm        | Length: | 17.6cm |

| Materials in contact with final product during production                                                                                                                      |                  |                                                     |    |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------|-----------------------------------------------------|----|
| 1. <b>plastic pouch</b>                                                                                                                                                        | 2.               | 3.                                                  | 4. |
| Materials NOT in contact with final product due to functional barrier                                                                                                          |                  |                                                     |    |
| 1. <b>CARTON BOX</b>                                                                                                                                                           | 2.               | 3.                                                  | 4. |
| Name of functional barrier                                                                                                                                                     | <b>Plastic</b>   |                                                     |    |
| BPA                                                                                                                                                                            |                  |                                                     |    |
| Is the packaging used BPA free or BPA-NI?                                                                                                                                      | BPA free         |                                                     |    |
| If yes, which material is used as replacement?                                                                                                                                 | Polyethylene     |                                                     |    |
|                                                                                                                                                                                | Name of material | Measured Level of material migrated to food product |    |
| Which Materials, articles or products are in contact with the final product when <b>packed</b> ? Especially mention <b>sealing compounds</b> and <b>internal coating</b> here! | Plastic pouch    | Migration test according to European union          |    |
|                                                                                                                                                                                |                  |                                                     |    |
|                                                                                                                                                                                |                  |                                                     |    |
|                                                                                                                                                                                |                  |                                                     |    |

| Materials used in base unit packaging |       |                       |       |
|---------------------------------------|-------|-----------------------|-------|
| 1. Packaging Material :               | Pouch | Weight per base unit: | 100 g |
| 2. Packaging Material :               |       | Weight per base unit: | g     |
| 3. Packaging Material :               |       | Weight per base unit: | g     |
| 4. Packaging Material :               |       | Weight per base unit: | g     |
| 5. Packaging Material :               |       | Weight per base unit: | g     |

| Dimensions and packaging – secondary packaging ( Case/tray) |            |                  |               |               |        |
|-------------------------------------------------------------|------------|------------------|---------------|---------------|--------|
| Packaging type:                                             | Carton box |                  | Gross weight: | 30kg          |        |
| Base Units per case                                         | 6          | Cases per pallet | 75            | Cases per FCL | 12.600 |
| Height:                                                     | 38 cm      | Width:           | 12 cm         | Length:       | 51 cm  |

| Materials used in case packaging |        |                       |       |
|----------------------------------|--------|-----------------------|-------|
| 1. Packaging Material :          | CARTON | Weight per base unit: | 830 g |
| 2. Packaging Material :          |        | Weight per base unit: | g     |
| 3. Packaging Material :          |        | Weight per base unit: | g     |
| 4. Packaging Material :          |        | Weight per base unit: | g     |
| 5. Packaging Material :          |        | Weight per base unit: | g     |

## Declaration of Compliance

| Legislation related to product                                                                                                     |                                     |    |
|------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------|----|
| If the product is not sterile, please indicate here and attach microbiological standards and recent analysis!                      | Non Pasteurized                     |    |
| GMO                                                                                                                                |                                     |    |
| Is the product completely free from <b>GMO</b> ?                                                                                   | Yes                                 | No |
| Does the product comply with all Danish/EU regulations?<br>Especially:                                                             | Yes                                 | No |
| - Regulation <b>EC 1829/2003</b> and <b>1830/2003</b> .                                                                            |                                     |    |
| Hygiene                                                                                                                            |                                     |    |
| Does the product comply with all Danish/EU regulations?                                                                            |                                     |    |
| Especially:                                                                                                                        | Yes                                 | No |
| - Regulation <b>(EC) No 852/2004</b> regarding the hygiene of food stuffs.                                                         |                                     |    |
| Pesticides                                                                                                                         |                                     |    |
| Does the product comply with all Danish/EU regulations?                                                                            |                                     |    |
| Especially:                                                                                                                        | Yes                                 | No |
| - Regulation <b>396/2005</b> regarding residue level of <b>pesticides</b> in or on food and feed of plant and animal origin.       |                                     |    |
| Additives                                                                                                                          |                                     |    |
| Do all additives follow Danish/EU regulations? Especially:                                                                         | Yes                                 | No |
| - Regulation <b>1333/2008</b> on food additives                                                                                    | Yes                                 | No |
| - Regulation <b>231/2012</b> regarding respecting the list of additives listed in Annexes II and III.                              |                                     |    |
| Mycotoxins & Heavy Metals                                                                                                          |                                     |    |
| Does the product comply with all Danish/EU regulations?                                                                            |                                     |    |
| Especially:                                                                                                                        | Yes                                 | No |
| - Regulation <b>2023/915</b> regarding contaminants in foodstuff and its series of modifications.                                  |                                     |    |
| Legislation related to packaging                                                                                                   |                                     |    |
| Does the packaging comply with current and relevant EU standards and regulations? Especially:                                      | Yes                                 | No |
| - Regulation <b>1935/2004</b> regarding the safety of all materials in contact with food products.                                 | Yes                                 | No |
| - Regulation <b>2023/2006</b> regarding good production practices                                                                  | Yes                                 | No |
| - Regulation <b>10/2011</b> regarding plastic materials and their migration to food products                                       | Yes                                 | No |
| - Regulation <b>282/2008</b> regarding recycled plastics in view of contamination with unknown substances                          | Yes                                 | No |
| - Regulation <b>1895/2005</b> regarding certain epoxy derivatives in material and articles intended to come into contact with food | Yes                                 | No |
| Supplier                                                                                                                           |                                     |    |
| Supplier Name:                                                                                                                     | Supplier stamp, date and signature: |    |
| TWO BROTHER FOR OLIVES AND FOODS                                                                                                   | Ahmed Amin 10/6/2025                |    |