



| Taifun  |   | Tofu-Filets Japanese Style                 |                      | Version: 4.5 |
|---|---|--|----------------------|--------------|
| Product   | Tofu-Filets Japanese Style 160 g Box                  |  |                      |              |
| Product type / use  | Tofu speciality for frying and grilling.              |  |                      |              |
| Producer  | Taifun-Tofu GmbH                                      | Art.-No. - pack:                           | 644000160            |              |
| Street  | Bebelstr. 8   | Art.-No. - box:                            | 644030160            |              |
| Place / Country   | 79108 Freiburg / Germany                              | GTIN - pack:                               | 4012359144003        |              |
| Contact   | Quality management                                    | GTIN - box:                                | 4012359144034        |              |
| Phone   | 0049 761 152 10 0                                     | Customs nomenclature:                      | 2106 90 92           |              |
| Fax   | 0049 761 152 10 15                                    | Certification service of organic products: | DE-ÖKO-007           |              |
| E-Mail  | qualitaetsmanagement@taifun-tofu.de                   | Certificate of origin:                     | EU Agriculture       |              |
| Homepage  | www.taifun-tofu.com                                   | Organic control No.:                       | DE-BW-007-05499-BCDE |              |
| General agreements  |   |  |                      |              |
| <p>This specification is part of the valid conditions of purchase and delivery. It is mutually recognized in its version and forms the contractual basis for future orders of this item.</p> <p>Taifun-Tofu GmbH takes all measures to comply the specified quality conditions. The client is entitled to check this according to prior consultations.</p> <p>The products correspond to the Council Regulation (EU) 2018/848 as well as the requirements of the "Bundesverband Naturkost Naturwaren e.V." (BNN).</p> <p>The product meets the requirements of "Vegan Society" and is marked with the "vegan logo". It is suitable for vegan and vegetarian diet.</p> <p>The product and package correspond to the claimed european and german food law.</p> <p>When using the product outside the EU the declaration of this specification must be checked towards local regulations.</p> <p>GMO limits: We have an efficient GMO control system and strive for a value of "0". The GMO analysis is done by PCR technology.</p> <p>Maximum concentration of contaminants: &lt; 0,1 %</p> |   |  |                      |              |
| Ingredients in descending order of quantity   |   |  |                      |              |
| Tofu* 94% (SOYBEANS* 55%, Water, Coagulating Agents: Magnesium Chloride, Calcium Sulfate), Sunflower Oil*, Vegetable Broth* (Sea Salt, Yeast Extract*, Sunflower Oil*, Leek*, Carrots*, CELERY*, Mace*, Nutmeg*, Parsley*), Lemon Juice Concentrate*.   |   |  |                      |              |
| * organically grown ingredients   |   |  |                      |              |
| Sensors   |   |  |                      |              |
| Color:  | golden, brownish, separately vegetable spots          |  |                      |              |
| Smell:  | typical deep fried tofu, light turkey flavour         |  |                      |              |
| Taste:  | typical deep fried tofu, light turkey flavour         |  |                      |              |
| Consistency:  | fine structure, smooth cut, firm to the bite, compact |  |                      |              |
| Freezing and thaw stability   |   |  |                      |              |
| Product is firm to freezing and thaw.   |   |  |                      |              |
| Manufacturing process   |   |  |                      |              |
| 1. crumble tofu   |   |  |                      |              |
| 2. mix homogenously with all other ingredients  |   |  |                      |              |
| 3. fill into machine to form  |   |  |                      |              |
| 4. cooking by fried machine   |   |  |                      |              |
| 5. cooling on absorbent paper   |   |  |                      |              |
| 6. vacuum-packed in slide   |   |  |                      |              |
| 7. preservation by pasteurization   |   |  |                      |              |



|  |   |                      |         |
|--|---|----------------------|---------|
| Filling weight in gram:  | Shelf life: ex factory                                |                      |         |
| 160  | 60 days   |                      |         |
| Storing conditions:  | Labeling of shelf life:                               |                      |         |
| 2 - 7°C  | day, month, year (dd.mm.yy)                           |                      |         |
| Batch marking:   | Fixing of shelf life:                                 |                      |         |
| with "L" and a tripldigit number on box and product packaging (e.g. L 152) | 1. Labeling outside of box<br>2. on product packaging |                      |         |
| Single pack: pack size   | Transport unit: box size                              |                      |         |
| depth: 15 mm   | depth: 245 mm   |                      |         |
| height: 150 mm   | height: 110 mm  |                      |         |
| width: 135 mm  | width: 120 mm   |                      |         |
| Palletisation:   | Packaging material                                    |                      |         |
| packs per box: 8   |   | Composition:         | Weight: |
| boxes per layer: 27  | Top slide   | PET/EAEP             | 4,4 g   |
| max. layers per pallet: 8  | Bottom slide  | PP/PA/PE             |         |
| max. boxes per pallet: 216   | Label   | PE                   | 0,9 g   |
| pallet type: EPAL  | Box   | corrugated cardboard | 71 g    |

|                           |       |                             |  |
|---------------------------|-------|-----------------------------|--|
| Typical values per 100 g: |       | Examination method          | Remarks:   |
| Energy (kJ)               | 853   | calculated                  | Analyses are conducted by the laboratory SGS Institut Fresenius in Freiburg. Laboratory SGS Institut Fresenius attends us within a continuous contract regarding the above mentioned investigations and other food law requirements. |
| Energy (kcal)             | 205   | calculated                  |  |
| Fat (g)                   | 13    | according to Weibull-Stoldt |  |
| of which saturates (g)    | 2,0   | GC-FID                      |  |
| Carbohydrates (g)         | 2,4   | difference method           |  |
| of which sugars (g)       | < 0,5 | according to Luff-Schoorl   |  |
| Protein (g)               | 19    | \$64 LFGB                   |  |
| Salt (g)                  | 1,4   | calculated                  |  |
| Bread unit (BE)           | 0,2   | calculated                  |  |

|  |                     |                     |                            |
|--|---------------------|---------------------|----------------------------|
| Microbiological values   |                     |                     |                            |
| Germ   | Guidance Value      | Critical Value      | Investigation methods      |
| Aerobe mesophilic total bacteria count (cfu/g)                             | 10 <sup>6</sup>     | -                   | SOP M 2232, DIN ISO 4833-1 |
| <i>Enterobacteriaceae</i> (cfu/g)  | 5 x 10 <sup>2</sup> | 5 x 10 <sup>3</sup> | ISO 21528-2 mod.           |
| <i>Escherichia coli</i> (cfu/g)  | 10 <sup>1</sup>     | 10 <sup>2</sup>     | ISO 16649-2                |
| Coagulase-positive staphylococcus (cfu/g)                                  | 10 <sup>2</sup>     | 10 <sup>3</sup>     | ISO 6888-2                 |
| Presumptive <i>Bacillus cereus</i> (cfu/g)                                 | 10 <sup>2</sup>     | 10 <sup>3</sup>     | DIN EN ISO 7932 mod.       |
| Sulfite-reducing anaerobically growing bacteria (incl. Clostridia) (cfu/g) | 10 <sup>2</sup>     | 10 <sup>3</sup>     | SOP M 2274, ISO 15213      |
| <i>Salmonella</i>  | -                   | n.n. in 25g         | DIN 10123                  |
| <i>Listeria monocytogenes</i> (cfu/g)                                      | -                   | 10 <sup>2</sup>     | SOP M 2263                 |

|  |                     |                        |                          |
|--|---------------------|------------------------|--------------------------|
| Allergen overview (according to appendix II regulation (EU) Nr. 1169/2011) |                     |                        |                          |
| Allergens  | Component of recipe | Traces can be excluded | Ingredient               |
| Cereals containing gluten  | no                  | no                     |                          |
| Soy  | yes                 | no                     | tofu (soybeans)          |
| Nuts   | no                  | no                     |                          |
| Celery   | yes                 | no                     | vegetable broth (celery) |
| Mustard  | no                  | no                     |                          |
| Sesame seeds   | no                  | no                     |                          |

The content of other allergens is not known. They are not used in our production.