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|  WWW.FRUTEX.COM.AU 18 ST ALBAN'S RD KINGSGROVE NSW 2208 AUSTRALIA PH 02-9502-6500 FX 02-9502-6511 | PRODUCT SPECIFICATION | | Product Code: | BACK310 (12KG) BACK300 (5KG) |
| | BACKALDRIN BAS LIGHT | | Issue No: | 10 |
| | | | Change Notice No: | 9 |
| | | | Date Issued: | 03/02/2025 |

Product Identification

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| Product Name | Backaldrin BAS Light |
| Country of Origin | Product of Austria. |
| Description | Liquid Sourdough produced through a fermentation process |
| Intended Use | Food supplied as an ingredient for use in further manufacturing or processing |
| Ingredient List | Rye Sourdough (>90%) (Water, Rye Flour, Mature Sour) (Percentage Rye Sourdough: N/a), Acidifier (<10%) (Acetic Acid (e260)) (Percentage Acidifier : N/a). |

Personal Diet & Regulations

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| Allergens due to ingredient nature | Backaldrin BAS Light contains gluten, and/or derivatives thereof. |
| Allergen cross-contact statement | Product contains Gluten, Wheat |
| GMO statement | Backaldrin BAS Light is a non GM product. |
| Halal accreditation | Backaldrin BAS Light is Halal suitable (validation means: Certified). |
| Kosher accreditation | Backaldrin BAS Light is Kosher suitable (validation means: Certified). |
| Regulatory requirements | All processing to be performed in a sanitary manner in accordance with Good Manufacturing Practice Regulations. Backaldrin BAS Light is to meet and conform to all current food legislations. |

Nutritional Information

| Nutrient | | Average quantity per 100g | Units |
|--|-----------|---------------------------|-------|
| Moisture | | 62.8 | % |
| Energy | | 502 | kJ |
| Protein | | 3 | g |
| Fat | Total | 0.6 | g |
| | Saturated | less than 0.1 | g |
| | Trans | less than 0.1 | g |
| Carbohydrate | Total | 14.5 | g |
| | Sugars | 0.5 | g |
| Dietary Fibre | | 6.4 | g |
| Sodium | | 300 | mg |
| Data from theoretical source (Information obtained from the supplier). | | | |

| Organoleptic Specification(s) | |
|-------------------------------|---|
| Test / Parameter | Specification |
| Colour | Light |
| Flavour / aroma | Typical of sourdough, sou with no off flavours / odours |
| Apperance | Liquid |

| Physical Specification(s) | |
|---------------------------|---------------|
| Test / Parameter | Specification |
| N/A | |

| Microbiological Specification(s) | |
|----------------------------------|---------------|
| Test / Parameter | Specification |
| N/A | |

| Chemical Specification(s) | |
|---------------------------|---------------|
| Test / Parameter | Specification |
| N/A | |

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| Packaging description: | Product shall be packed in plastic container. No staples, wire closure or castrating rings to be used. |
| Traceability comments: | Batch Number |
| Delivery temperature: | Delivery temperature is <25°C. |
| Pack size: | 5 & 12kg |
| Storage and shelf life: | Before opening, the product should be stored at < 25°C. Additionally, store in a cold dry place away from direct heat and sunlight If stored as advised, the shelf life in original, unopened packaging should be 3 years from the date of production. |

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| The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification. | |
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| Quality: Evangeline Theresa | Signature: | Date: 2/3/2025 |
| Authorised by: Liviu Gorgos | Signature: | Date: 2/3/2025 |