| TQS | | Tamási-Hús Kft. | SP 4 f _l 43017 | |
|---|---|---|------------------------------|------|
| Chapter | 6 | Specification | Written by | TIFA |
| Date 13.12.2022 FP-COOKED BACON IN SLICES / 1.000 G/PKG / 10 PKG/ KT / TK | | Release | GITH | |
| Document path | | katalog.gierlinger-holding.com/en/produkt/fp-cooked-bacon-slices-1000-gpkg-10-pkg-kt-tk | Version | 2 |

| 1. Product details | | | | |
|---------------------|---|--|--|--|
| Item number | 430172 | | | |
| Description of item | FP-COOKED BACON IN SLICES / 1.000 G/PKG / 10 PKG/ KT / TK | | | |
| EAN code of item | 5992734301728 | | | |
| EAN code of cardbox | (02)05992734301728(10)005108(15)080123(30)000010 | | | |
| EAN code of pallet | (02)05992734301728(10)005108(15)080123(30)000600 | | | |

2. Distributor

Gierlinger Holding GmbH

Weingartenstraße 14, 4100 Ottensheim, Austria

Telefon: +43 7234 83141 Fax: +43 7234 83141-20 qm@gierlinger-holding.com

EG Nr.: HU 817



| 3. Packaging | | | | | |
|---|-------------------------------|---|--|--|--|
| 3.1. Packaging materials used Cardbox/Outer case White, unprinted cardbox, type III, symbol 324C Fk FK 140 - DF 127 KR 140, material thickness 6,30 k measurement: 289*258*280 mm, tare 305 g | | | | | |
| | Bottom web | Black APET/PE-EVOH-PE PEEL thickness 350 my | | | |
| | Upper web | Printed top film OPA/PE –EVOH-PE 72 my, weight TF+UF 43 g | | | |
| | Cardbox/Outer case | 10 Packages´1.000 g | | | |
| 3.2. Packaging method | Modified atmosphere packaging | packed in atmos package | | | |
| | Pallet | 12 Cardboxes/Laver 5 Lavers /Palette 60 Cardboxes/Palette | | | |

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| | | | net | tare | 9 | gross |
|---|--|--|----------|------|----|----------|
| 3.3. Packaging volumes | Mass/sale unit | | 1.000 g | 43 (| g | 1.043 g |
| | Weight/cardbox | | 10.000 g | 735 | g | 10.735 g |
| | Mass/pallet (EURO pallet mass (20 kg) added) | | 600 kg | 64,1 | kg | 664,1 kg |
| 3.4. Sale units/pallet | | | | | | |
| Sale units/pallet600Pallet height1.550 mm | | | | | | |

| 4. Temperature requirements | | | | |
|-----------------------------|-------|--|--|--|
| Storage | -18°C | | | |
| Loading -18°C | | | | |
| Transportation | -18°C | | | |

| 5. General product characteris | stics | | | |
|--|---------------------------------------|-------------------|--|--|
| | | Pork meat 929 | % | |
| 5.1. Ingredients, listed in descending o | rder (Quid) | Salt | | |
| | , , | Stabilizers: Di | -, Triphosphates, Sodium citrate (E450,E451, E331) | |
| | | Dextrose | | |
| | | Flavour | | |
| | | | odium ascorbat (E301) | |
| | | Smoke flavour | | |
| | | | Sodium-Nitrit (E250) | |
| | | Beechwood smoke | | |
| F.O. Volume and weight details | Nominal filling volume | | 1.000 g | |
| 5.2. Volume and weight details | TU1 | | 985 g | |
| | TU2 | | 970 g | |
| | Sample size | | All packages are inspected. | |
| 5.3. Marking of product life and | Product life | | 20.11.2020 (dd.mm.yyyy) | |
| production lots | LOT | | 20275 generated by CSB-system | |
| | Product life at di packaging/produ | | 365 Days | |
| | Guaranteed resi | dual product life | 180 Days | |
| | Declaration by u | se of labels on | Sale unit | |

| 6. Customer data | | | | |
|------------------------------|----------|--|--|--|
| 6.1. Nutritional information | pro 100g | | | |
| Energy (kJ/kCal) | 1511/366 | | | |
| Fat | 35 g | | | |

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| of which saturates | 14 g | | | | |
|--|--|-------|--|--|--|
| Carbohydrates | 0,7 g | | | | |
| Sugar | 0,5 g | | | | |
| Protein | | 12 g | | | |
| Salt Equivalent (sodium x 2,5) | | 2,3 g | | | |
| Trans fatty acids < 2g to 100g of | ffat | | | | |
| 6.2. Ways of preparation | | | | | |
| Preparation forms | Preparation forms The Product can only be consumed after heat treatment (Frying pan, or Grill). Remove all packaging materials before processing it. After defrost do not refreeze. | | | | |
| • Use a pan with Teflon coating. Put some butter into the pan and heat it at medium temperature. • Put the product into the pan. • Mix them often and fry them until they get a golden-brownish colour. | | | | | |
| • Do not grill the product directly above the fire. Use a suitable aluminium foil or aluminium bag. Therewith grill the products more gentle. • Put the product onto the tin alu-foil or tin plate. • Turn them often and grill them until they get a golden-brownish colour. n. | | | | | |

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7. Specific product patterns

7.1. Parameters of biological testing: According to 2073/2005 and subsequent updates

| Testing parameter | Testing method | Reference value | Limit |
|-----------------------|------------------------|-----------------|-------|
| Salmonella | MSZ EN ISO 6579:2006 | 0/25 | 0/25 |
| Staphylococcus aureus | MSZ EN ISO 6888-1:2008 | 1000 | 10000 |

7.2. Parameters of physical testing

| Testing of metal traces | Purpose The product should contain no metals. | |
|-------------------------------------|---|---|
| | Testing requirements | Every package to be checked by metal detector. |
| 7.3. Parameters of chemical testing | Purpose | The product should contain no antibiotics, chemical residuals and nitrofuranes. |
| | Testing requirements | Meat used and finished products to be checked by random inspection. |

7.4. The product is manufactured in accordance with legislation 1881/2006 and subsequent updates.

7.5. Radiation

During the processing, no raw materials treated with ionising gamma or beta rays have been used. The above product item complies with the major food-law provisions of the European Union. The data included in the product specifications are to be treated by the distributor confidentially.

7.6. Gen technology marks

Pursuant to the directives 1829/2003/EC and 1830/2003/EC, no obligation of marking applies to the product mentioned in this specification and the product is allowed to be distributed in accordance with these directives.

Tamási-Hús Kft, being the producer of the product mentioned in this specification, will also in the future observe any and all European and national laws on

gene-modified food products.

7.7. Additional information

| Additional information | WARNING! Even though we took every effort to remove all small bone pieces, it is not always preventable. |
|------------------------|--|

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| 7.8. Allergy information pursuant to Annex II of regulation (EU) no 1169/2011 of the European parliament and of the | Contained in the product according to the recipe | | This product was manufactured in a plant where the following allergens are in use | |
|---|--|---------------|---|------------|
| Council. | Yes | No | Yes | No |
| Cereals containing gluten and products thereof | | Х | | Х |
| Crustaceans and products thereof | | Х | | Х |
| Eggs and products thereof | | Х | | Х |
| Fish and products thereof | | Х | | Х |
| Peanuts and products thereof | | Х | | Х |
| Soybeans and products thereof | | Х | | Х |
| Milk and products thereof (including lactose) | | Х | | Х |
| Nuts and products thereof | | Х | | Х |
| Celery and products thereof | | Х | | Х |
| Mustard and products thereof | | Х | | Х |
| Sesame seeds and products thereof | | Х | | Х |
| Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO2 | | Х | | х |
| Lupin and products thereof | | Х | | Х |
| Molluscs and products thereof | | Х | | Х |
| The information provided with regard of the contact of the materials with each other are incupdates. | licative only and rer | nain unchange | d regardless of a | ny version |

General Remarks:
Our specifications reflect our current knowledge and experience. They should be regarded as information on our product.

| 8. Responsibility | | | |
|---|----------------------|--|--|
| Responsibility For the preparation of the Specification is the QM of Tamási-Hús Kft. responsible. | | | |
| Signatures | | | |
| Signature Purchaser | 2 | | |
| Signature Production Manager | fal fin | | |
| Signature Quality Management | Solhi Forwarky 3cata | | |