

| | | | |
|-----------------------|--------------|-----------------------|---------|
| Product Name | Rice Vinegar | Brand | Mizkan |
| Version Number | 2 | Mizkan IP Code | 1001248 |

1 - Basic Product Information

| | |
|---------------------------------|--------------------------|
| Legal Name | Rice Vinegar |
| Full Product Description | Rice Vinegar, 5% Acidity |

Delivery Size

| CSN | Label Weight | Case Size |
|---------|--------------|-----------|
| 2000173 | 250ml | 6 |
| 2000174 | 250ml | 6 |
| 1001389 | 1000l | 1 |

Company Information

| Supplier Name | Supplier Function (Manufacturer, Trader, Agent ETC) |
|------------------|---|
| Mizkan Euro Ltd. | Manufacturer |

Manufacturing Address

Mills Hill Road
 Middleton
 Manchester
 M24 2ED

Company Telephone Number

0161 655 6430

Company Fax Number

0161 655 6450

Contact Information

| | Technical Contact | Sales Contact |
|---------------------|--|-------------------------------|
| Name | Graham Houghton | Masahiro Echizen |
| Position | Technical Manager | Commercial Marketing Manager |
| Mobile Phone | 07966 890504 | 07734761888 |
| Landline | 0161 655 6470 | 0203 675 2232 |
| Email | Graham.Houghton@mizkan.co.uk | Masahiro.echizen@mizkan.co.uk |

Emergency Contact Details

| Name | Tel |
|-----------------|---------------|
| Graham Houghton | 07966 890504 |
| Security | 0161 655 6430 |

Health Mark Code (if applicable)

N/A

Health Mark Format (if applicable)

| | | | |
|-----------------------|--------------|-----------------------|---------|
| Product Name | Rice Vinegar | Brand | Mizkan |
| Version Number | 2 | Mizkan IP Code | 1001248 |

N/A

2 - Ingredient Information

| Total Ingredient List | Legal Declaration |
|-----------------------|---------------------------|
| Rice Vinegar | Rice Vinegar. 5% Acidity. |

Ingredient Recipe Formulation

| Ingredients, Compound Ingredients | Sub Component Ingredients | Total % as a % of Final Product | Additive function | Declare Y/N | Position | No of Suppliers |
|-----------------------------------|---------------------------|---------------------------------|-------------------|-------------|----------|-----------------|
| Rice Vinegar | | 100 | N/A | Y | 1 | 3 |
| | | | | | | |
| | | | | | | |
| | | | | | | |

Ingredient Specification details

| Ingredient | Grade Specification | Supplier | Site Location | Country of Manufacture | Country of Origin | Alternate Description |
|--------------|---------------------------|--------------|---------------|------------------------|-------------------|-----------------------|
| Rice Vinegar | 5% acidity as Acetic Acid | Confidential | Manchester | UK, USA, Portugal | UK, USA, Portugal | |

Recipe Comments , Additional information

Above percentages are based on average values.
Sulphite content of finished product ≤10ppm.

| | | | |
|-----------------------|--------------|-----------------------|---------|
| Product Name | Rice Vinegar | Brand | Mizkan |
| Version Number | 2 | Mizkan IP Code | 1001248 |

3 - Method of Manufacture or Process

| Comments |
|--|
| Rice Vinegar is made up to 5% acidity by addition of water to specification. The product is subjected to fine filtration and analytical tests during processing, to ensure the product is free from foreign matter and achieves standards. |

4 - Animal Products

| | |
|---|----|
| Does the Material Contain Products of Animal Origin? | No |
|---|----|

5 - Product Shelf Life and Storage Conditions

Shelf Life

| | Shelf Life | Units |
|--|------------|--------|
| Unopened 250ml | 24 | months |
| Unopened 1000l | 9 | months |
| Opened | n/a | weeks |
| Minimum Life On Delivery 250ml | 18 | months |
| Minimum Life On Delivery 1000l | 6 | months |
| Maturation Duration (if applicable) | N/A | |
| Comments | N/A | |

Storage Conditions

| | | | | |
|---|-----------------------|-----------------|-------------------|-----------------|
| Storage Conditions – If not applicable please state why in additional storage information below. | | | | |
| Ambient | | | | |
| | Temperature °C | | Humidity % | |
| | Opened | Unopened | Opened | Unopened |
| Minimum | 0 | 0 | N/A | N/A |
| Optimum | 15 | 15 | N/A | N/A |
| Maximum | 30 | 30 | N/A | N/A |

Additional Data

| | | | |
|--|-----|--|--|
| Additional Storage Information (Including Storage in Transit) | N/A | | |
| Are Special Storage Conditions Required? | Yes | If Yes, Please Give Details of Special Conditions | Store in a cool dry place, away from direct sunlight. After opening, re-seal to minimize contact with air. |

| | | | |
|-----------------------|--------------|-----------------------|---------|
| Product Name | Rice Vinegar | Brand | Mizkan |
| Version Number | 2 | Mizkan IP Code | 1001248 |

6 - Delivery Information

Rice Vinegar 250ml

| | | | |
|-------------------------------------|-------------------|---|------------|
| Describe Sealing Method | Plastic screw cap | Is 'Tamper Evident' Sealing Used on the Pack as Delivered? | Yes |
| Declared Pack Weight | 250ml | Drained Weight | N/A |
| Units per Outer | 6 | Stretch – Shrink wrapped | Shrinkwrap |
| Method Used For Weight Check | | | |

| Packaging Type | Description | Material | Weight | Unit | Dimensions | Unit |
|----------------|---------------|------------|--------|------|----------------|------|
| Bottle | Round | Glass | 190 | g | 56.9 x 195.8 | Mm |
| Cap | Screw-on | Plastic | 4 | g | 32.3 x 22.15 | Mm |
| Label | Wet-glue | Paper | 1 | g | 60.5 x 171 | Mm |
| Tray | Low wall tray | Corrugated | 20 | g | 176 x 118 x 35 | mm |

| | | | |
|--|-------|---|-----|
| Pallet type | Euro | No. of layers per pallet | 3 |
| No. of units or cases per layer | 40 | Total no. of units or cases per pallet | 120 |
| Pallet net weight | 368.4 | Units | Kg |
| Pallet gross weight | 394 | Units | Kg |
| Maximum height | 750 | Units | mm |
| Recommended stacking limit (palletted unit) | 1 | | |

Rice Vinegar 1000L

| | | | |
|-------------------------------------|---------------------|---|-----|
| Describe Sealing Method | Tamper evident seal | Is 'Tamper Evident' Sealing Used on the Pack as Delivered? | Yes |
| Declared Pack Weight | N/A | Drained Weight | N/A |
| Units per Outer | N/A | Stretch – Shrink wrapped | N/A |
| Method Used For Weight Check | Exempt | | |

| Packaging Type | Description | Material | Weight | Unit | Dimensions | Unit |
|----------------|--|--|--------|------|----------------|------|
| Primary | IBC 1000L with top and side screw caps sealed with tamper evident seals. | PE-HD natural coloured with steel cage | 61 | Kg | 1200x1000x1175 | mm |
| Outer | Rectangular steel cage | Steel | 25 | Kg | 1200x1000x1175 | mm |

| | | | |
|----------------------------------|-----|------------------------------------|-----|
| Pallet type | n/a | No. of layers per pallet | n/a |
| No. of units or cases per | n/a | Total no. of units or cases | n/a |



| | | | |
|-----------------------|--------------|-----------------------|---------|
| Product Name | Rice Vinegar | Brand | Mizkan |
| Version Number | 2 | Mizkan IP Code | 1001248 |

| layer | | per pallet | |
|--|-----|--------------|-----|
| Pallet net weight | n/a | Units | n/a |
| Pallet gross weight | n/a | Units | n/a |
| Maximum height | n/a | Units | n/a |
| Recommended stacking limit (palletted unit) | n/a | | |

Packaging

Materials in contact with the finished product conform to the Materials and Articles in Contact with Food (England) Regulations 2010 (S.I. 2010 No. 2225).

Product Identification Details

| |
|---|
| Please specify label details |
| 250ml: Lot code and BBD printed on cap |
| 1000L: External label Julian date code: L3326, 2=production year 2013, 326= Julian date for that year. |

| |
|--|
| Coding Format: style and format used for date coding e.g. Best Before End 10, 01, 2004 or Use By 10 Jan. Minimum coding requirement is month end. |
| 250ml: L 3217J, 3=production year 2013, 217= Julian code date for that year, J=manufacturing site identification code. BB DD/MM/YYYY |
| 1000L: Best Before DD/MM/YYYY (BBD 28/04/2013) |

| | | | |
|-----------------------|--------------|-----------------------|---------|
| Product Name | Rice Vinegar | Brand | Mizkan |
| Version Number | 2 | Mizkan IP Code | 1001248 |

7 – Allergen And Intolerance Data

| ALLERGENS | Contains | Contains (EFSA exempt) | Present on Line | Present on Site | Present on your Supplier's Site | Comments |
|--|----------|------------------------|-----------------|-----------------|---------------------------------|---|
| Cereals containing Gluten / Cereal Derivatives | No | No | Yes | Yes | No | Barley used on site in the brewery. Strict allergen policy in place. |
| Wheat / Wheat Derivatives | No | No | Yes | Yes | Yes | Products derived from wheat used on site. Strict allergen handling procedures in place. |
| Barley / Barley Derivatives | No | No | Yes | Yes | No | Barley used on site in the brewery. Strict allergen handling policies in place. |
| Oats / Oat Derivatives | No | No | No | No | No | |
| Rye / Rye Derivatives | No | No | No | No | No | |
| Corn (maize) / Derivatives | No | No | Yes | Yes | No | Corn derived products used on site. Strict allergen handling procedures in place. |
| Spelt / Kamut or their hybridised strains | No | No | No | No | No | |
| Milk / Milk Derivatives | No | No | No | No | No | |
| Peanuts / Peanut Derivatives | No | No | No | No | No | |
| Nuts / Nut Derivatives | No | No | No | No | No | |

| | | | |
|-----------------------|--------------|-----------------------|---------|
| Product Name | Rice Vinegar | Brand | Mizkan |
| Version Number | 2 | Mizkan IP Code | 1001248 |

| | | | | | | |
|---|----|----|----|-----|----|---|
| Molluscs | No | No | No | No | No | |
| Shellfish | No | No | No | No | No | |
| Sesame Seeds / Sesame Seeds Derivatives | No | No | No | No | No | |
| Sulphur Dioxide and Sulphites | No | No | No | Yes | No | Sulphites are added to other products. Strict allergen handling procedures in place. |
| Lupin / Lupin Derivatives | No | No | No | No | No | |
| Eggs / Egg Derivatives | No | No | No | No | No | |
| Crustaceans/ Crustaceans Derivatives | No | No | No | No | No | |
| Fish / Fish Derivatives | No | No | No | Yes | No | Anchovy paste used in Worcester sauce brewing. CIP when allergen change over. Strict allergen handling procedures in place. |
| Celery / Celeriac / Derivatives | No | No | No | No | No | |
| Mustard / Mustard Derivatives | No | No | No | Yes | No | Mustard present in retained sample holding area. Strict allergen handling procedures in place. |
| Soya / Soya Derivatives | No | No | No | No | No | |

| | | | |
|-----------------------|--------------|-----------------------|---------|
| Product Name | Rice Vinegar | Brand | Mizkan |
| Version Number | 2 | Mizkan IP Code | 1001248 |

| LATEX | Contains | Comments |
|--|-----------------|-----------------|
| Does the ingredient contain natural rubber latex in product/packaging/packaging adhesives or is there a product contact risk in factory? | No | |
| This ingredient contains Natural Rubber Latex in product/packaging/packaging adhesives | No | |

| Sweeteners | Contains | Comments |
|--------------------------|-----------------|-----------------|
| Aspartame | No | |
| Phenylalanine | No | |
| Polyols (incl. sorbitol) | No | |
| Intense sweeteners | No | |
| Bulk sweeteners | No | |

| Colours | Contains | Comments |
|-------------------------|-----------------|-----------------|
| Colours Artificial | No | |
| Colours Natural | No | |
| Colours Azo | No | |
| Colours Aluminium Lakes | No | |

| Flavours & Flavour Enhancers | Contains | Comments |
|---|-----------------|-----------------|
| Flavour Enhancers | No | |
| Glutamates | No | |
| Monosodium Glutamate | No | |
| Flavouring Substance | No | |
| Natural Flavouring Substance | No | |
| Thermal Process Flavouring | No | |
| Smoke Flavourings | No | |
| Flavouring Preparation | No | |
| Natural Flavouring Preparation | No | |
| Flavour precursor | No | |
| Other Flavourings | No | |

| | | | |
|-----------------------|--------------|-----------------------|---------|
| Product Name | Rice Vinegar | Brand | Mizkan |
| Version Number | 2 | Mizkan IP Code | 1001248 |

| Other | Contains | Comments |
|--|----------|--|
| Yeast and Yeast Extracts | No | Yeast used as processing aid in fermentation process of Rice Vinegar, level is expected to be negligible. Product not tested for residual yeast level. |
| Glycyrrhizic acid or its ammonium salts | No | |
| Benzoates | No | |
| BHA / BHT | No | |
| Histamine | No | |
| Additives | No | |
| Nitrites | No | |
| Nitrates | No | |
| Preservatives | No | |
| Salt Substitute/Potassium Chloride | No | |
| Added Diacetyl (Please include quantity) | No | |
| Hydrolysed Vegetable Protein | No | |
| Hydrogenated Oil / Fat | No | |
| Fruit juice from concentrate | No | |
| Fruit juice not from concentrate | No | |
| Garlic | No | |

8 - Diet Suitability Information

Please indicate whether the product is suitable for the following groups

| | Yes /No | Comments |
|---|---------|--------------------|
| People with a peanut allergy | Yes | |
| People with a nut allergy (excl. peanuts) | Yes | |
| People with a sesame allergy | Yes | |
| People with a reaction to Lactose | Yes | |
| Coeliacs | Yes | |
| Kosher Diet | Yes | |
| Kosher Certified | No | Site not certified |
| Halal Diets | No | |
| Halal Certified | No | Site not certified |
| Organic | No | Site not certified |
| Vegetarians | Yes | |
| Lacto-Ovo Vegetarians | Yes | |
| People with Phenylketonuria | No | |

| | | | |
|----------------|--------------|----------------|---------|
| Product Name | Rice Vinegar | Brand | Mizkan |
| Version Number | 2 | Mizkan IP Code | 1001248 |

9 – GMO & Organic

Please answer the following questions with Yes/No/Don't know, plus any required details.

| | |
|---|-----|
| 1. Does the product or any of its ingredients contain any genetically modified material? | No |
| 1A. Identify those ingredients which contain such material | N/A |
| 2. Was the product or any of its ingredients produced from, but not containing genetically modified material? | No |
| 2A. Identify those ingredients which were produced from such material? | N/A |
| 3. Does the product contain identity preserved material? | No |
| 3A. Identify any such ingredients | N/A |
| 3B. If all soya, maize or non EU rapeseed components are from an IP non GM source, please confirm the IP trail is audited | N/A |
| 3C. If all soya or maize components are NOT from an IP non GM source, please give details | N/A |
| 3D. Who carried out the audit (certification body) | N/A |
| 3E. Is the audit trail Law Lab approved and recognised on Valid-it.com | N/A |
| 3F. Name the laboratory used for analysis of GM levels | N/A |
| 3G. Supplier reference code(s) on Valid-It.com if applicable | N/A |
| 3H. For identity preserved material does the supplier warrant that any authorised adventitious material is below 0.9%? | N/A |
| 3I. Is the warranty backed by laboratory analysis, pre-supplier lab analysis or confirmation? | N/A |
| 4. Does the supplier warrant the absence of unauthorised genetically modified material? | No |
| 4A. Is the warranty backed by laboratory analysis, pre-supplier lab analysis or confirmation? | N/A |
| 5. Genetically modified origin labelling required? | No |
| 5A. GM labelling details. | N/A |
| 6. If the product is of animal origin or contains ingredients of animal origin, were the animals fed on feed or feed ingredients derived from genetically modified materials? | N/A |
| 7. Is the product made using GM derived enzymes and cultures approved in the UK for food use? | No |
| 7A. Identify those ingredients which are produced from such material. | N/A |

Organic Information

| | | | |
|-----------------------------------|-----|--|-----|
| Is the product certified organic? | No | If yes please supply certified organic details | N/A |
| Expiry Date | N/A | Certifying body | N/A |

| | | | |
|-----------------------|--------------|-----------------------|---------|
| Product Name | Rice Vinegar | Brand | Mizkan |
| Version Number | 2 | Mizkan IP Code | 1001248 |

| | | | |
|-----------------------|--------------|-----------------------|---------|
| Product Name | Rice Vinegar | Brand | Mizkan |
| Version Number | 2 | Mizkan IP Code | 1001248 |

10 - Quality Information

ANALYTICAL SPECIFICATION

PHYSICAL PARAMETERS

| Parameter | Target Specification | Units | Minimum | Maximum | Frequency of Testing | Testing Method | Appears on COA, COC |
|---|----------------------|-------|---------|---------|----------------------|----------------|---------------------|
| Discoloured | N/A | | | | | | |
| Colour Uniformity | N/A | | | | | | No |
| Over dark / dark brown (% by number) | N/A | | | | | | |
| Specific Gravity | 1.013 | n/a | 1.010 | 1.016 | Batch | Densitometry | No |
| No of scorched particles | N/A | | | | | | |
| Mouldy / Diseased / Rots / Infestation | N/A | | | | | | |
| Damaged (Sunburn, scars, insects, mechanical etc.)/100g | N/A | | | | | | |
| Bulk density | N/A | | | | | | |
| Solubility index | N/A | | | | | | |
| Penetrometer | N/A | | | | | | |

OTHER QUALITY PARAMETERS

| Parameter | Target Specification | Units | Minimum | Maximum | Frequency of Testing | Testing Method | Appears on COA, COC |
|----------------------|----------------------|-------|---------|---------|----------------------|------------------------|---------------------|
| Colour | 83-93 Reference | Abs | 83 | 93 | Batch | Transmittance at 420nm | No |
| Total Soluble Solids | 48-52 | Brix | 48 | 52 | Batch | Refractometry | No |

| | | | |
|-----------------------|--------------|-----------------------|---------|
| Product Name | Rice Vinegar | Brand | Mizkan |
| Version Number | 2 | Mizkan IP Code | 1001248 |

CHEMICAL PARAMETERS

| Parameter | Target Specification | Units | Minimum | Maximum | Frequency of Testing | Testing Method | Appears on COA, COC |
|--------------------------|----------------------|---------|---------|---------|----------------------|------------------------|---------------------|
| Moisture | N/A | | | | | | |
| Peroxide value | N/A | | | | | | |
| Free fatty acid | N/A | | | | | | |
| pH | <3.6 | N/A | | 3.6 | Batch | pH meter | N/A |
| pH in solution | N/A | | | | | | |
| Acid Value | N/A | | | | | | |
| Acidity | 5.0 | % (w/v) | 5.0 | 5.10 | Batch | Titration | N/A |
| Ascorbic Acid | N/A | | | | | | |
| Amylase Activity | N/A | | | | | | |
| Protease Activity | N/A | | | | | | |
| Xylanase Activity | N/A | | | | | | |
| Lipase Activity | N/A | | | | | | |
| Saponification Value | N/A | | | | | | |
| Iodine Value | N/A | | | | | | |
| Melting Point | N/A | | | | | | |
| Preservative Level | N/A | | | | | | |
| Sulphur Dioxide | <10 | ppm | N/A | 10 | Batch | Titration | |
| DE (Dextrose Equivalent) | N/A | | | | | | |
| Molecular Weight Profile | N/A | | | | | | |
| Fatty acids profile | N/A | | | | | | |
| Aw | N/A | | | | | | |
| ERH | N/A | | | | | | |
| Milk Solids | N/A | | | | | | |
| Alpha Amylase | N/A | | | | | | |
| Volatiles | N/A | | | | | | |
| Oil Content | N/A | | | | | | |
| % Alcohol | <0.5 | % w/v | | 0.5 | Yearly | UKAS accredited method | No |

| | | | |
|-----------------------|--------------|-----------------------|---------|
| Product Name | Rice Vinegar | Brand | Mizkan |
| Version Number | 2 | Mizkan IP Code | 1001248 |

MICROBIOLOGICAL SPECIFICATION

| Is the product commercially sterile? (If NO, please complete the table below) | | | Yes | | | | |
|--|-----------------------|--------------|---|--------------------|-----------------------------|-----------------------------|----------------------------|
| Comments | | | Because of high acidity and low pH of product, microbial growth is not supported. | | | | |
| Parameter | Typical values | Units | Accept | Max, Reject | Frequency of Testing | Method , Time , Temp | Appears on COA, COC |
| TVC | <500 | Cfu/g | <500 | >500 | Yearly | UKAS accredited method | N/A |
| Coliforms | <10 | Cfu/g | <10 | >10 | Yearly | UKAS accredited method | N/A |
| Yeasts | <100 | Cfu/g | <100 | >100 | Yearly | UKAS accredited method | N/A |
| Moulds | <100 | Cfu/g | <100 | >100 | Yearly | UKAS accredited method | |
| Enterobacteriaceae | N/A | | | | | | |
| Salmonella species | N/A | N/A | Absence | Presence | Yearly | UKAS accredited method | N/A |
| Listeria species | Negative | /25g | Negative | Positive | Yearly | UKAS accredited method | N/A |
| Listeria Monocytogens | N/A | | | | | | |
| E. coli | N/A | | | | | | |
| Bacillus cereus | N/A | | | | | | |
| Coagulase Positive Staphylococcus | N/A | | | | | | |
| Clostridium Perfringens | N/A | | | | | | |
| Campylobacter | N/A | | | | | | |
| S. aureus | N/A | | | | | | |
| Vibrio | N/A | | | | | | |
| Other Tests | | | | | | | |
| Parameter | Typical values | Units | Accept | Max, Reject | Frequency of Testing | Method , Time , Temp | Appears on COA, COC |
| | | | | | | | |
| Additional Information | | | | | | | |
| This product has a pH <3.6 therefore does not support microbial growth. | | | | | | | |

| | | | |
|-----------------------|--------------|-----------------------|---------|
| Product Name | Rice Vinegar | Brand | Mizkan |
| Version Number | 2 | Mizkan IP Code | 1001248 |

MICROBIOLOGICAL TESTING LABORATORY DETAILS:

| | ROUTINE | PATHOGENIC |
|---------------|---------------------------|---------------------------|
| Contact Name | N/A | N/A |
| Laboratory | ALS Food & Pharmaceutical | ALS Food & Pharmaceutical |
| Accreditation | UKAS | UKAS |

ORGANOLEPTIC SPECIFICATION

| Attribute | As Sold | As Made Up (following preparation instructions) – If applicable |
|------------|--|---|
| Appearance | Bright light amber liquid | N/A |
| Aroma | Clean, rice note and characteristic acidic | N/A |
| Texture | Water like | N/A |
| Flavour | Clean, rice note and characteristic acidic | N/A |

PREPARATION INSTRUCTIONS (if applicable)

N/A

| | | | |
|-----------------------|--------------|-----------------------|---------|
| Product Name | Rice Vinegar | Brand | Mizkan |
| Version Number | 2 | Mizkan IP Code | 1001248 |

11 - Food Safety Information

Mycotoxin Data

| Levels of mycotoxins detected in the material MUST conform to current UK and EC limits for Mycotoxins in Foodstuffs. | | | | | | |
|--|----------------------|-------|---------|----------------------|----------------|---------------------|
| Parameter | Target Specification | Units | Maximum | Frequency of Testing | Testing Method | Appears on COA, COC |
| Ochratoxin A | N/A | | | | | |
| Fumonisin (Sum of FB1, FB2) | N/A | | | | | |
| Patulin | N/A | | | | | |
| Aflatoxin (Total) | N/A | | | | | |
| Aflatoxin B1 | N/A | | | | | |
| Aflatoxin B2 | N/A | | | | | |
| Aflatoxin G1 | N/A | | | | | |
| Aflatoxin G2 | N/A | | | | | |
| Aflatoxin M1 | N/A | | | | | |
| Zearalenone | N/A | | | | | |
| Trichothecenes (Deoxynivalenol) | N/A | | | | | |
| Other Tests | | | | | | |
| Parameter | Typical values | Units | Maximum | Frequency of Testing | Testing Method | Appears on COA, COC |
| | | | | | | |
| Additional Information | | | | | | |
| Barley, Torrefied barley are tested for mycotoxins | | | | | | |

MYCOTOXIN TESTING LABORATORY DETAILS:

| | |
|----------------------|--|
| Contact Name | |
| Laboratory | |
| Accreditation | |

| | | | |
|-----------------------|--------------|-----------------------|---------|
| Product Name | Rice Vinegar | Brand | Mizkan |
| Version Number | 2 | Mizkan IP Code | 1001248 |

FOREIGN MATTER PREVENTION

| | | | |
|--|------------------|-----------|---------------|
| Does the material undergo <u>metal detection</u> during the production process | No | | |
| If YES, what is the sensitivity of the instrument used? (state units) | SS | Fe | Non Fe |
| | N/A | N/A | N/A |
| At what stage in the process does the Metal Detection take place? | N/A | | |
| What is the method of metal detector checks? | N/A | | |
| What is the frequency of metal detection checks? | N/A | | |
| Does the material undergo <u>sieving or filtration</u> during the production process? | Yes | | |
| If YES, what is the mesh pore size used? (State units) | 1micron | | |
| At what stage in the process does sieving or filtration take place? | Prior fill | | |
| What is the frequency of sieve integrity checks? | At start of run. | | |
| What is the method of sieve integrity checks? | Visual | | |
| Are any other systems employed to prevent or control foreign matter (e.g. X-ray detection, visual inspection, magnets)? | No | | |
| Is the material Positively released? | Yes | | |
| Please give details: | pH | | |
| Are reference samples kept? | Yes | | |
| If so, state at what frequency they are taken: | Batch | | |

| | |
|-----------------------------------|--------------|
| Filtration | 1micron mesh |
| Magnet | No |
| Other Foreign Body Systems | No |

| | | | |
|-----------------------|--------------|-----------------------|---------|
| Product Name | Rice Vinegar | Brand | Mizkan |
| Version Number | 2 | Mizkan IP Code | 1001248 |

TREATMENTS

| | | |
|--|--|---|
| Has the material or any of its components undergone any of the following treatments, at source or prior to or during manufacture? | | |
| Irradiation - Has the material been treated with ionising radiation? | | |
| No | | |
| Pesticides, Herbicides and Fungicides | | |
| List any testing for residues of the above substances | Frequency of Testing | Confirm results for residues of such substances conform to the current UK and EC limits |
| N/A | | |
| Fumigation | | |
| List any fumigation treatments that the material or its components have undergone. | Country where treatment took place. | Confirm fumigant is permitted for use within the UK and EU. |
| N/A | | |
| Chemical Processing Residues | | |
| Does the material, or any of its components, receive any treatment, either in the UK or at source, e.g. blanching or bleaching, that involves the use of chemicals? | | |
| List any testing for residues of the above substances | Frequency of Testing | Confirm results for residues of such substances are at generally acceptable levels conform to the current UK and EC limits |
| N/A | | |

| | | | |
|-----------------------|--------------|-----------------------|---------|
| Product Name | Rice Vinegar | Brand | Mizkan |
| Version Number | 2 | Mizkan IP Code | 1001248 |

**OTHER CONTAMINANTS
TOXIC, HEAVY METALS**

| Levels of toxic metals in the material MUST conform to current UK and EC Limits and the requirements of the Food Safety Act. | | | | |
|--|---------------|-------|----------------------|-------------|
| Please give details below of any toxic metal testing. Please also state the frequency of such testing and the methodology used. | | | | |
| Parameter | Typical Level | Units | Frequency of Testing | Methodology |
| Aluminium | N/A | | | |
| Arsenic | N/A | | | |
| Cadmium | N/A | | | |
| Copper | N/A | | | |
| Lead | N/A | | | |
| Mercury | N/A | | | |
| Tin | N/A | | | |
| Zinc | N/A | | | |
| Chromium | N/A | | | |
| Nickel | N/A | | | |

ILLEGAL COLOURS

| Illegal colours MUST be absent from raw materials. | | |
|---|----------------------|-------------|
| Please give details below testing. Please also state the frequency of such testing and the methodology used. | | |
| Colour | Frequency of Testing | Methodology |
| N/A | | |

BIOLOGICALLY ACTIVE PRINCIPLES (BAPs)

| Levels of BAPs in the material MUST conform to current UK and EC Limits. | | | | |
|---|---------------|-------|----------------------|-------------|
| Please give details below of any testing of BAPs). Please also state the frequency of such testing and the methodology used. | | | | |
| Parameter | Typical Level | Units | Frequency of Testing | Methodology |
| N/A | | | | |

NANOTECHNOLOGY

| | |
|---|--|
| Does the material contain any engineered nano material? If Yes, please give details. | |
| N/A | |

| | | | |
|-----------------------|--------------|-----------------------|---------|
| Product Name | Rice Vinegar | Brand | Mizkan |
| Version Number | 2 | Mizkan IP Code | 1001248 |

12 - Nutrition Data table

Please give values per 100g of product in the units stated next to each nutrient

| | Quantity g per 100g Drained Weight | Calculated or Analysed | Methodology or Source |
|--|---|---------------------------|------------------------|
| Energy (kJ) | 98 | Analysed | UKAS accredited method |
| Energy (kcal) | 23 | | |
| Protein (g) | 0.2 | | |
| Nitrogen (g) | | | |
| Available Carbohydrate (g) | 1.5 | | |
| Total Carbohydrate (g) | | | |
| Carbohydrate of which Sugars (g) | 0.5 | | |
| Carbohydrate of which Polyols (g) | | | |
| Carbohydrate of which Starch (g) | | | |
| Fat (g) | 0.1 | | |
| Fat of which Saturates (g) | 0 | | |
| Fat of which Monounsaturates (g) | 0 | | |
| Fat of which Polyunsaturates (g) | 0 | | |
| Fat of which Trans (g) | | | |
| Omega 3 (g) | | | |
| Omega 6 (g) | | | |
| Fibre (AOAC) (g) | <0.5 | | |
| Fibre (Englyst) (g) | | | |
| Sodium (mg) | 16 | | |
| Salt (g) | 0.04 | | |
| Moisture (%) | | | |
| Ash (g) | | | |
| Iron (mg) | | | |

Other Nutrient Results

| Component | Quantity g per 100g | Calculated or Analysed | Methodology or Source |
|-----------|---------------------------|---------------------------|-----------------------|
| | | | |

Vitamins and Minerals

| Component | Vitamin Min Quantity g per 100g | Comments |
|--------------------------|---------------------------------------|----------|
| Vitamin A (Retinol) (µg) | N/A | |
| Vitamin D (µg) | N/A | |



| | | | |
|-----------------------|--------------|-----------------------|---------|
| Product Name | Rice Vinegar | Brand | Mizkan |
| Version Number | 2 | Mizkan IP Code | 1001248 |

| | | |
|------------------------------|-----|--|
| Vitamin D3 (µg) | N/A | |
| Vitamin E (mg) | N/A | |
| Vitamin C (mg) | N/A | |
| Vitamin B1 (Thiamin) (mg) | N/A | |
| Vitamin B2 (Riboflavin) (mg) | N/A | |
| Niacin (mg) | N/A | |
| Tryptophan/60 (mg) | N/A | |
| Vitamin B6 (mg) | N/A | |
| Folic Acid (Folate) (mg) | N/A | |
| Vitamin B12 (µg) | N/A | |
| Biotin (mg) | N/A | |
| Pantothenic Acid (mg) | N/A | |
| Calcium (mg) | N/A | |
| Phosphorus (mg) | N/A | |
| Zinc (mg) | N/A | |
| Chloride (mg) | N/A | |
| Manganese (mg) | N/A | |
| Selenium (µg) | N/A | |
| Chromium (µg) | N/A | |
| Magnesium (mg) | N/A | |
| Potassium (mg) | N/A | |

| | | | |
|-----------------------|--------------|-----------------------|---------|
| Product Name | Rice Vinegar | Brand | Mizkan |
| Version Number | 2 | Mizkan IP Code | 1001248 |

13 - Approval Warranty

Mizkan Euro Ltd Approval

| Prepared By | Approved By | Date |
|---|--|-------------|
| Claire Medlycott Specifications Technologist | Graham Houghton, Technical Manager  Sandeepa Nekkanti Specifications Manager  | 10/09/15 |

Amendments

Issue and Amendments

| Version No. | Date Amended | Name | Page Amended | Details |
|--------------------|---------------------|-------------|---------------------|--|
| 1 | | | | |
| 2 | 10/09/2015 | C.Medlycott | 2 | Additional supplier added to Rice Wine Vinegar |