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| TECHNICAL SHEET BIO PURE ALMOND DRINK | Doc. nr. : | BMAG1000 BMAG200 |
| | Revision: | 02 |
| | Date: | 26.08.2020 |
| | Supersedes Rev. 01 dated 25.06.2020 | |



THE BRIDGE
LA FAMIGLIA ORGANICA

Description

Organic **almond** drink, as substitute for dairy and soya "milk", produced with an exclusive process.
Vegan - Gluten free product

Ingredients

Spring water, Italian **almond** paste* (6%).
* Organic

Classification and use

Suitable for human consumption.
It may be used in cooking for the preparation of sauces like béchamel, cakes and desserts, or cold as a beverage, excellent for cappuccino, with coffee for breakfast.

Organoleptic Characteristics

| | |
|------------|-----------------------------|
| Appearance | Liquid |
| Colour | Cream white |
| Flavour | Delicate, typical of almond |
| Taste | Sweet, typical of almond |

Chemical and Physical Characteristics

| Parameter | Unit of Measurement | Specifications |
|------------------|---------------------|----------------|
| pH | pH Unit | 7,0 ± 0,5 |
| Density | g/mL | 1,004 ± 0,01 |
| Refractive Index | Brix Degrees | 5,8 ± 1 |

Microbial Characteristics

| Parameter | Unit of Measurement | Specifications |
|---|---------------------|----------------|
| TMC (after incubation at 32°C for 72 hours) | UFC/mL | < 100 |
| Moulds | UFC/g | < 100 |
| Yeasts | UFC/g | < 100 |
| Salmonella spp. | /25g | Absent |
| Listeria monocytogenes | /25g | Absent |
| E. Coli | UFC/g | Absent |
| Bacillus cereus | UFC/g | < 50 |
| Enterobacteriaceae | UFC/g | < 10 |
| Staphylococcus aureus | UFC/g | < 50 |

Contaminants

| Parameter | Unit of Measurement | Specifications |
|------------|---------------------|---|
| Pesticides | ppm | In compliance with Reg. CE 834/2007 and 889/2008 and following integrations |

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| Contaminants | | |
|-----------------------|---------------------|----------------|
| Parameter | Unit of Measurement | Specifications |
| Mycotoxins: | | |
| Aflatoxin B1 | ppb | < 2 |
| Aflatoxin B1+B2+G1+G2 | ppb | < 4 |
| Ochratoxin A | ppb | < 3 |
| Deoxynivalenol (DON) | ppb | < 500 |
| Zearalenone | ppb | < 50 |

| ALLERGENS | PRESENCE/ ABSENCE | IN CASE OF PRESENCE | |
|--|----------------------|----------------------|--|
| Allergens (Reg. EU 1169/2011) | | NAME of SUBSTANCE | Presence of traces (cross contamination) |
| Cereals containing gluten, namely: wheat, rye, barley, oat, spelt, kamut or their hybridized strains and products thereof | Absent* | / | / |
| Crustaceans and products thereof | Absent | / | / |
| Eggs and products thereof | Absent | / | / |
| Fish and products thereof | Absent | / | / |
| Peanuts and products thereof | Absent | / | / |
| Soybeans and products thereof | Absent | / | / |
| Milk and products thereof (including lactose) | Absent | / | / |
| Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts [<i>Carya illinoensis</i> (Wangenh.) K. Koch], Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof | PRESENT | ALMOND | Other nuts |
| Celery and products thereof | Absent | / | / |
| Mustard and products thereof | Absent | / | / |
| Sesame seeds and products thereof | Absent | / | / |
| Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg o 10 mg/L in terms of the total SO ₂ | Absent | / | / |
| Lupin and products thereof | Absent | / | / |
| Molluscs and products thereof | Absent | / | / |

*Gluten < 20 ppm

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Nutritional Information

*Average nutritional values for 100 mL of **BIO PURE ALMOND DRINK**:*

| | | |
|--------------------|---------|--------|
| Energy | kJ/kcal | 157/38 |
| Fat | g | 3,2 |
| of which saturates | g | 0,3 |
| Carbohydrates | g | 0,8 |
| of which sugars | g | 0 |
| Protein | g | 1,5 |
| Salt | g | 0 |

Shelf Life

12 months from packing date, kept in a cool and dry place.

Product subjected to UHT heat treatment.

Shake well before use. After opening keep in the fridge and use within 4-5 days.

Information regarding GMO

The product does not contain, it is not established and is not obtained from genetically modified organisms, in accordance with existing regulations.

Organic certifying Authority

ICEA Certification nr IT BIO 006 E460

Primary Packaging 1000 mL

| | |
|--------------|------------------------------------|
| Type | Tetra Brik® Aseptic Edge – 1000 mL |
| Size | (D=7,1 x W=7,4 x H=21) cm |
| Gross Weight | 1,07 kg |

Primary Packaging 200 mL

| | |
|--------------|-----------------------------------|
| Type | Tetra Brik® Aseptic Edge – 200 mL |
| Size | (P=4,7 x L=4,7 x H=11,7) cm |
| Gross Weight | 0,22 kg |

Secondary Packaging 1000 mL

| | |
|--------------|------------|
| Type | Carton box |
| Gross Weight | 13 kg |

Secondary Packaging 200 mL

| | |
|--------------|------------|
| Type | Carton box |
| Gross Weight | 5,4 kg |

EAN Code

Tetra Brik® Aseptic Edge da 1000 mL : 8019428007449

Tetra Brik® Aseptic Edge da 200 mL: 8019428004127

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| Code | Format | Nr pieces per box | Nr boxes per row | Nr rows per pallet | Nr boxes per pallet | Nr pieces per pallet | Total weight per pallet (kg) | Type of pallet |
|----------|---------|-------------------|------------------|--------------------|---------------------|----------------------|------------------------------|----------------|
| BMAG1000 | 1000 mL | 12 | 13 | 5 | 65 | 780 | 870 | EPAL 80x120 |
| BMAG200 | 200 mL | 24 | 15 | 9 | 135 | 3.240 | 748 | EPAL 80x120 |

| |
|--|
| Legislation - Compliance with rules of: |
| Organic production - Reg. EC 834/2007 and Reg. EC 889/2008 and following integrations |
| Microbiological criteria for foodstuffs – Reg. EC 2073/2005 and following integrations |
| Maximum contaminants values - Reg. EC 1881/2006 and following integrations |
| Traceability - Reg. CE 178/2002 and following integrations |
| GMO - Reg. EC 1829-1830/2003 and following integrations |
| Food allergens - Reg. UE 1169/2011 and following integrations |
| Hygiene discipline of materials subject to contact with foods - Reg. EC 1935/2004 and following integrations |
| Food products hygiene - Reg. EC 852/2004 and following integrations |
| Metrological discipline- Law n. 690, October 25th, 1978 and following integrations |

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