


|   |   |   |                                       |  |
|---|---|---|---------------------------------------|--|
|  <b>Nestlé</b> | <b>Technical Purchase Specification</b> |   |                                       |  |
| NESTLÉ'<br>PROFESSIONAL   | <b>Compiling date</b>                   | 20/05/2022                                | <b>Vers 00</b> <b>Previous issued</b> |  |
|   | <b>Product</b>                          | <b>Cod 12533634 VARIEGATI BACI RA 6kg</b> |                                       |  |
|   | <b>Supplier</b>                         | <b>Socado S.r.l.</b>                      |                                       |  |

## A 1-1DESCRIPTION

## 1-2DESCRIPTIONSIZES AND PALLETIZATION

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|  |  |
|--|--|
| <b>Nestlé Quality Assurance /Technology</b><br><br>Date: 20/05/2022<br><br><b>Signature:</b>  | <b>Supplier Damiano Puggia</b><br><br>Date: 20/05/2022<br><br><b>Signature:</b>  |
|--|--|

|   |   |   |                                       |  |
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|   | <b>Supplier</b>                         | <b>Socado S.r.l.</b>                      |                                       |  |

## 11 -REVIEW

**B) Major Allergen Declaration (MAD)**

**C)GMODeclaration**

**D) Control Plans(CCP's)**

**E)Keepingtest**

**F)sensory parametersin / out**

**G)Requirementsforpackaging**

-Coc,

- Specificationsofpackaging material,

-Label (artwork)

**H) Thermal process (only if the product is heat treated)**

**Nestlé Quality Assurance /Technology**

Date: 20/05/2022

Signature:

*Angela Ignorrelli*

**Supplier Damiano Puggia**

Date: 20/05/2022

Signature:

*DP*

|   |   |   |                                       |  |
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|   | <b>Product</b>                          | <b>Cod 12533634 VARIEGATI BACI RA 6kg</b> |                                       |  |
|   | <b>Supplier</b>                         | <b>Socado S.r.l.</b>                      |                                       |  |

## GENERAL CONDITIONS

The present "Technical Purchase Specifications" describes the characteristics of the finished product. It is integral part of the "General Purchase Agreement for the supply of finished products" issued in April 2014 and amendments, which establishes the conditions ruling the supply relationship between Nestlé Italiana S.p.A. and the Supplier. The acceptance of each supply is conditional upon total correspondence of its characteristics to what established by the "Technical Purchase Specifications".

The supplier must have the sanitary authorisation to produce and pack food, issued by the competent sanitary authority.

The supplier commits himself to co-operating with our Company.

For this purpose he will allow our technical people to be present at all the production operations and to collect samples of the products for our firm.

The supplier will immediately inform our Company about any possible change in the legislation concerning the product or the pack, in order to guarantee the absolute observance of the law for the subjects mentioned hereby.

The supplier, on acceptance of the present specification, must affix the date, his stamp and the signature on each page.

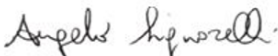

## 1 - DESCRIPTION


### 1.1 Description sizes and palletization

| Packing                        | Net weight | Sales unit |
|--------------------------------|------------|------------|
| primary packaging<br>PP Bucket | 6 kg       | 6 kg       |

### Palletisation scheme

|                           |     |
|---------------------------|-----|
| n° layers/pallet          | 5   |
| n° carton boxes/layers    | 18  |
| n° total case/pallet      | 90  |
| net weight of Pallet (kg) | 540 |

|   |   |
|---|---|
| <b>Nestlé Quality Assurance /Technology</b><br><br>Date: 20/05/2022<br><br>Signature:  | <b>Supplier Damiano Puggia</b><br><br>Date: 20/05/2022<br><br>Signature:  |
|---|---|

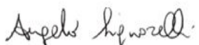

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|---|---|---|----------------|------------------------|
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|   | <b>Supplier</b>                         | <b>Socado S.r.l.</b>                      |                |                        |

## **2 - SPECIAL FEATURES**


### **2-1 List of ingredients**

| <b>Ingredient</b>                              | <b>Quantity (%)</b> |
|--|---------------------|
| Rapeseed oil or Sunflower oil                  | 30,40               |
| Warasan 11700 (cocoa butter and sunflower oil) | 0,40                |
| Sugar  | 17,34               |
| Cocoa powder 10/12                             | 15,52               |
| Hazelnut paste                                 | 12,08               |
| Skimmed milk powder                            | 3,84                |
| Soy lecithin                                   | 0,40                |
| Natural vanilla flavour                        | 0,02                |
| <b>Total</b>                                   | <b>80,00%</b>       |
| Hazelnut grain                                 | 12,00               |
| Dark chocolate sprinkles                       | 8,00                |
| <b>Total</b>                                   | <b>100,00%</b>      |

### **2-2 Manufacturing process (attached flowchart)**

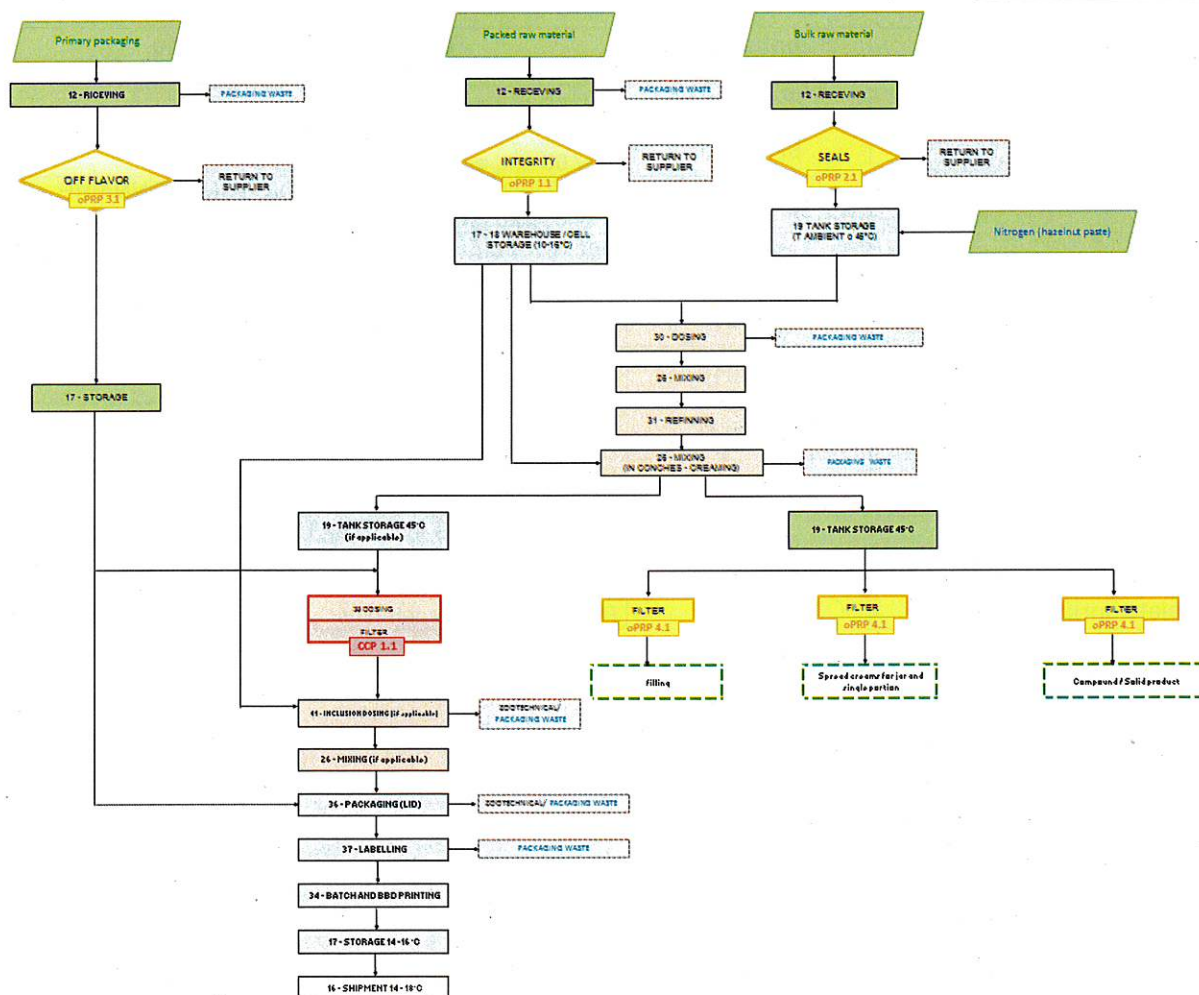
|  |   |
|--|---|
| <b>Nestlé Quality Assurance /Technology</b>  | <b>Supplier Damiano Puggia</b>  |
| Date: 20/05/2022   | Date: 20/05/2022  |
| Signature:  | Signature:  |




|  |                                  |                                    |         |                 |
|--|----------------------------------|------------------------------------|---------|-----------------|
| <br><br>NESTLÉ'<br>PROFESSIONAL | Technical Purchase Specification |                                    |         |                 |
|  | Compiling date                   | 20/05/2022                         | Vers 00 | Previous issued |
|  | Product                          | Cod 12533634 VARIEGATI BACI RA 6kg |         |                 |
|  | Supplier                         | Socado S.r.l.                      |         |                 |

Validated by Quality Assurance

LOW RISK AREA  
AREA INTENDED FOR THE TREATMENT OF CLOSED PRODUCTS



|  |   |   |                |                        |
|--|---|---|----------------|------------------------|
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|  | <b>Product</b>                          | <b>Cod 12533634 VARIEGATI BACI RA 6kg</b> |                |                        |
|  | <b>Supplier</b>                         | <b>Socado S.r.l.</b>                      |                |                        |

### **3 - RAW MATERIALS REQUIREMENTS**

| Raw material                  | Supplier code | Reference/supplier name  |
|-------------------------------|---------------|--|
| Rapeseed oil or Sunflower oil | 9A00226/016   | See SUPPLIERS INFORMATION QUESTIONNAIRE Rev 09 and amendements |
| Warasan 11700                 | 9A00191       | See SUPPLIERS INFORMATION QUESTIONNAIRE Rev 09 and amendements |
| Sugar                         | 9A00001       | See SUPPLIERS INFORMATION QUESTIONNAIRE Rev 09 and amendements |
| Cocoa powder 10/12            | 9A00013       | See SUPPLIERS INFORMATION QUESTIONNAIRE Rev 09 and amendements |
| Hazelnut paste                | 9A00003       | See SUPPLIERS INFORMATION QUESTIONNAIRE Rev 09 and amendements |
| Skimmed milk powder           | 9A00010       | See SUPPLIERS INFORMATION QUESTIONNAIRE Rev 09 and amendements |
| Soy lecithin                  | 9A00021       | See SUPPLIERS INFORMATION QUESTIONNAIRE Rev 09 and amendements |
| Natural vanilla flavour       | 9A00177       | See SUPPLIERS INFORMATION QUESTIONNAIRE Rev 09 and amendements |
| Hazelnut grain                | 9A00151       | See SUPPLIERS INFORMATION QUESTIONNAIRE Rev 09 and amendements |
| Dark chocolate sprinkles      | 9A00170       | See SUPPLIERS INFORMATION QUESTIONNAIRE Rev 09 and amendements |

Every change of raw material must be agreed with Nestlé.

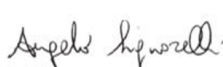

### **4 - FINISHED PRODUCT REQUIREMENTS**

#### **4-1 Sensory requirements**

| Parameter |   |
|-----------|---|
| Aspect    | Homogeneous cocoa cream, with visible hazelnut grains |
| Taste     | Typical of dark chocolate and hazelnut                |
| Odour     | Typical of dark chocolate and hazelnut                |
| Texture   | Creamy with crunchy hazelnut grains                   |

The acceptance of sensorial requirements also refers to In/OUT specification version 00 issued in 20/05/2022

#### **4-2 Chemical Physical characteristics**

|  |   |
|--|---|
| <b>Nestlé Quality Assurance /Technology</b>  | <b>Supplier Damiano Puggia</b>  |
| Date: 20/05/2022   | Date: 20/05/2022  |
| Signature:  | Signature:  |



## Technical Purchase Specification

NESTLÉ'  
PROFESSIONAL

Compiling  
date

20/05/2022

Vers 00

Previous issued

Product

Cod 12533634 VARIEGATI BACI RA 6kg

Supplier

Socado S.r.l.

| Parameter      | Value  |
|----------------|--|
| Humidity       | <2% (to be confirmed)  |
| Total fat mass | 50% +/- 4%   |
| Pesticides     | According to Commission Regulation (EC) 396/2005 and following amendments  |
| Contaminants   | According to Commission Regulation (EC) 1881/2006 and following amendments |
| Fineness       | 20-24 µm (< 30 µm maximum)   |
| Viscosity      | 250-450 mPas*  |
| Yield Stress   | 0.5-2.5 Pa*  |

\*to be confirmed after 3 industrial productions

### 4-3 Microbiological characteristics

| First examination      |   |   |     |   |
|------------------------|---|---|-----|---|
|                        | n | c | m   | M |
| Enterobacteriaceae / g | 2 | 0 | 10* |   |

| Detailed examination  |    |   |       |       |
|-----------------------|----|---|-------|-------|
|                       | n  | c | m     | M     |
| Total Counts /g       | 5  | 2 | 1.000 | 5.000 |
| Moulds and Yeasts /g  | 5  | 2 | 10    | 50    |
| Enterobacteriaceae /g | 5  | 2 | 10*   | 100*  |
| Coliforms /g          | 5  | 2 | 0     | 10    |
| E.Coli /g             | 5  | 0 | 0     | 0     |
| Salmonella /25 g      | 10 | 0 | 0     | 0     |

#### Three categories:

n: n ° of units that make up the sample

c: No. of units that produce values between m and M

m: value of the microbial load below which all results are considered satisfactory

M: value of the microbial load beyond which the product is not considered satisfactory

\* For products containing inclusions such as dried fruits or roasted nuts, elevated limits of  $m=10^2$  and  $M=10^3$  are acceptable

Nestlé Quality Assurance /Technology

Supplier Damiano Puggia

Date: 20/05/2022

Date: 20/05/2022


Signature:

*Angela Ignarelli*

Signature:

*DPuggia*



|   |   |   |                |                        |
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|   | <b>Supplier</b>                         | <b>Socado S.r.l.</b>                      |                |                        |

#### 4-4 Nutritional values per 100g of product (Theoretical data provided by Socado S.r.l.)

|                    |                   |
|--------------------|-------------------|
| Energy             | 2541 kJ /614 kcal |
| Fats               | 50 g              |
| of which saturated | 7,5 g             |
| Carbohydrates      | 29 g              |
| of which sugars    | 25 g              |
| Fibre              | 8,0 g             |
| Protein            | 7,9 g             |
| Salt               | 0,08 g            |

The nutritional declaration has to be checked regularly (at least once per year) at the production and at the end of shelf-life if necessary.

### 5 - PACKAGING DEFECTS

#### 5-1 Major defects

With "main defects" are intended those which make the product impossible to be sold (For example: broken caps, open cans, dirty, missing or torn labels).

For those kind of defects the maximum acceptable limit is 0,1%

#### 5-2 Secondary defects

With "Secondary defects" are intended those which are link mainly to the appearance of the packaging and not to the quality of the product itself. (For example: wrong position of the label, print).

For those kind of defects the maximum acceptable limit is 3,0%

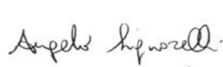

### 6 - CHECKS TO BE CARRIED OUT AND RELEASE OF THE FINISHED PRODUCT

The supplier must carry out on the raw materials, packaging and finished products analysis aimed to confirm their compliance to the present "Technical Purchase Specifications" and, where not stated explicitly, to the legal requirements.


It is mandatory for the final release of the finished product a positive evidence of the following checks:

- Verification of the CCPs;
- Chemical-physical and microbiological analysis;
- Sensory evaluation (IN/OUT test);
- Regulatory compliance (ex. net content);

The parameters of release are summarized in the Release sheet. This document has to be filled in by the co\_manufacturer and sent to Nestlé, only for the first production.

|  |   |
|--|---|
| <b>Nestlé Quality Assurance /Technology</b>  | <b>Supplier Damiano Puggia</b>  |
| Date: 20/05/2022   | Date: 20/05/2022  |
| Signature:  | Signature:  |



|   |   |   |                |                        |
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|   | <b>Supplier</b>                         | <b>Socado S.r.l.</b>                      |                |                        |

A monitoring plan (**QMS – Quality Monitoring Scheme**) has to be in place for the following:

- Incoming Materials (raw materials, packaging);
- Semi-finished products from the production line;
- Auxiliary Materials (Steam, gas, water);
- Process parameters and CCP-related monitoring;

All the documentation (release and monitoring analysis) has to be at disposal under Nestlé's request.

## **7 - CONTROL OF PACKAGING**

The packaging materials (inks included) used shall fully comply with all the health laws in force concerning the materials in contact with food. The packaging supplier shall provide the Supplier with a Declaration of Compliance with the regulation.

The use of old residual materials packaging must be authorized by Nestlé.

For more details on general requirements for packaging material please refer to "General Purchase Agreement for the supply of finished products" issued on 2<sup>nd</sup> February, 2007 and following amendments.

### **7-1 Weight check**

The nominal content must respect the metrologic regulation of pre-manufactured packs (Council Directive 76/211/EEC on the making up by weight or volume of certain pre-package product).

The check will concern each lot and should be done both during the production and at the arrival of the goods at our warehouses.

The sampling and the acceptance will follow statistical principles like the ones stated by the above regulations.

| <b>Tolerances:</b> |        | <b>T1 (75g)</b> | <b>T2 (150g)</b> |
|--------------------|--------|-----------------|------------------|
| Net weight (g)     | 6000 g | 5910 g          | 5820 g           |

The batch will be refused for net weight <5820 g

Net Weight between T1 and T2 max 2,5%



Average net weight below 6000g


## **8 - SHELF LIFE**

The organoleptic characteristics of the product have to be guarantee during all shelf life long.

The product is stable at room temperature.

**Total s.life 18 months (mm/yyyy\*)**  
\*Last day of the month

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|   | <b>Supplier</b>                         | <b>Socado S.r.l.</b>                      |                |                        |

## 9 - MANDATORY STATEMENTS

The exact writing and layout of the label texts are into the care of our technical people.

For this purpose, the supplier will co-operate informing us, without any exception and even if not requested, about:

- recipe, including additives, technological adjuvants, flavours, etc.
- nominal content
- company legal entity
- Lot coding (reading key, positioning on the pack and printing system).

On the pack to be printed:

- Lote code as follows:

|   |   |   |
|---|---|---|
| L   | = | Lot + space                               |
| 1 <sup>a</sup> figure                                   | = | Last figure of manufacturing year         |
| 2 <sup>a</sup> – 3 <sup>a</sup> - 4 <sup>a</sup> figure | = | Day number of referring year (Julian day) |
| 5 <sup>a</sup> to 10 <sup>a</sup> figure                | = | 088977 (numero fisso per tutti i lotti)   |
| Example: 16/01/2022 = L 2016088977                      |   |   |

The same lot and expiring date, product code, should be present on secondary packaging (carton box) and on the pallet. This information should be visible on both sides (short and long side) of the pallet.

**At the end of the stock of labels, every new printing must before be approved by Nestlé**



## 10 - CONTACTS

Here below our AG contacts:

| Name              | Division            | Telephone             | e-mail   |
|-------------------|---------------------|-----------------------|--|
| Angelo Signorelli | Nestlé Professional | Tel. +39.02.8181.7727 | <a href="mailto:angelo.signorelli@it.nestle.com">angelo.signorelli@it.nestle.com</a> |

## 11 – REVIEW

| Data of issue     | Reason of updating   |
|-------------------|--|
| <b>20/05/2022</b> | Version 00 – The saturated value has been increased at 7,5g/100g product rather than the teorical one obtained by calculation because of the variability of spread due to the inclusions (chocolate codettes and hazelnut grains). |

|  |   |
|--|---|
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| Date: 20/05/2022   | Date: 20/05/2022  |
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