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| SM-PC8/REV04 | <br>سوناكو ش.م.م. | Product Characteristics | Page 1 of 2 |
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| <b>Product name / category</b>   | <i>Eggplant dip (BABA GHANNOUJ)</i>  |
| <b>Product description</b>   | <i>Ready to eat eggplant dip (baba ghannouj) served as a snack with Arabic bread</i>   |
| <b>Ingredients / Composition</b>   | <i>Grilled eggplant (86.4%), sesame paste*(11%), salt (1.1%), sugar (&lt;0.8%), acidity regulator: citric acid E330 (0.7%)</i><br><br><i>*Source of allergen</i>   |
| <b>Nutritional details</b>   | <p><b>Average Quantity per serving:</b><br/> Energy: 128 KJ<br/> Protein: 1 g<br/> Fat, Total: 2 g<br/> • Saturated: 1 g</p> <p>Carbohydrate: 2 g<br/> • Sugars: 1 g</p> <p>Sodium: 210 mg</p> <p><b>Average Quantity per 100 g:</b><br/> Energy: 418 KJ<br/> Protein: 3 g<br/> Fat, Total: 6 g<br/> • Saturated: 3 g</p> <p>Carbohydrate: 7 g<br/> • Sugars: 3 g</p> <p>Sodium: 700 mg</p>  |
| <b>Methods of production</b>   | <i>Grilled eggplant is defrosted, heated, and then squeezed, mixed with all the ingredients then sesame paste is added, the product is mixed well and passes through the heating system, filled, seamed and sterilized.</i>  |
| <b>Shelf life</b>  | <i>Two years</i><br><i>Internal batch number is composed of numbers related to the raw material used and date of production</i>  |
| <b>Biological, chemical and physical characteristics relevant to food safety</b> | a- pH range 4.0 ±0.2      b- Salt content 1.3 ±0.2%      c- Moisture content 73 ±1%<br>d- Acidity max. 1% as citric acid      e- Salmonella: zero/25g*5samples<br>f- Yeasts & Molds 0-10cfu/g (2/5 samples)      g- Total plate count 0-10cfu/g (2/5 samples)<br>h- Total coliforms 0-10cfu/g (2/5 samples)      i- Fecal coliforms 0-10cfu/g (2/5 samples)<br>j- Staph. Aureus 0-10cfu/g (2/5 samples)      k- Bacillus Cereus 0-10cfu/g (2/5 samples)<br>l- Heavy metals: Lead as Pb max. 1mg/kg; Tin as Sn 250mg/kg |
| <b>Food safety related acceptance criteria</b>                                   | CAC/RS 73-1981 for low acid canned food.<br>CAC/RCP 53-2003 for fresh fruit and vegetables<br>NL 61 for Tahini   |
| <b>Type of primary package</b>   | <i>Cans food grade internal lacquer</i><br><i>various size (180g-200g-400g)- glass jar 285g</i>  |

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| Issued by: Marinal Gerges      | Date of issue: 14/10/2021    |
| Approved by: Stephanie Al Arou | Date of revision: 14/10/2021 |

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| <i>Type of secondary package</i>     | a) Carton boxes: 48cans/box for 180g<br>b) Carton trays: 24cans/tray for 400g- 200g<br>12 jars/ box for 285g  |                         |             |
| <i>Special storage condition</i>     | Stored at room temperature away from heat<br>Should be refrigerated after opening (1-5 degrees) for a maximum of 3 days   |                         |             |
| <i>Special distribution method</i>   | - Stack on pallets<br>- Closed trucks during transportation   |                         |             |
| <i>Customers / Intended customer</i> | General public except for people with allergies to sesame and SO2   |                         |             |
| <i>Labeling remarks / special</i>    | <ul style="list-style-type: none"> <li>• Ingredients</li> <li>• Nutrition facts</li> <li>• Weight (g/oz)</li> <li>• Name and Address of Importer</li> <li>• Name and Address of Exporter</li> <li>• Prod-Exp date</li> <li>• Storage conditions</li> </ul> * Allergen declaration: SO <sub>2</sub> and Sesame |                         |             |
| <i>Final customers preparation</i>   | ready to eat<br>Mix content with lemon juice, add salt, garlic and olive oil to taste   |                         |             |

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