





| FORMAT |   |                                 |
|--------|---|---------------------------------|
|        | <b>TECHNICAL DATA SHEET<br/>FROZEN GRAPE PULP</b> | Version: 2                      |
|        |   | Valid since: January 28th, 2015 |
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| <b>SHELF LIFE</b>  |
| 24 months if frozen (-18°C), and without interrupting the cold-chain.  |
| <b>IDENTIFICACIÓN: BATCH – TRACEABILITY</b>  |
| Batch numbers specify product expiration date as follows: day (numbers), month (letters), year (numbers). The batch number is a code assigned by TROPIFRUIT GmbH & Co. KG to guarantee product traceability.   |
| <b>USE</b>   |
| This pulp can be used to prepare sauces, ice creams, desserts, etc., in accordance with the established formulations. To prepare juice, it is recommended to use a dilution of one part of pulp adding three parts of water or milk*, plus sugar according to consumer's taste. * SUGGESTED PREPARATION<br>Product suitable for population older than one year of age.   |
| <b>HANDLING AND TRANSPORTATION</b>   |
| The product is carried in cold storage (-18°C) vehicles which are suitable for food transportation and according to Colombian Resolution No. 002505-2004 standards. Once thawed the product must be consumed. Storage with other products that may alter the pulp's organoleptic characteristics or that may cause cross contamination should be avoided.<br>Avoid packaging material mishandling, as this packaging protects and maintains product quality.<br>Avoid exposing the product to direct sunlight. |
| <b>HEALTH INFORMATION</b>  |
| Low-fat diets, rich in fruits and vegetables (foods which are low-fat and may contain dietary fiber, vitamin A or vitamin C) may reduce the risk of some types of cancer, a disease associated with multiple factors.  |
| <b>APPLICABLE COLOMBIAN REGULATIONS</b>  |
| Decree 60-2002 / Decree 3075-1997 / Resolution 2674-2013 / Resolution 3929-2013 / Resolution 5109-2005 / Resolution 333-2011 / Resolution 2505-2004 / Resolution 2971-2000 / Resolution 2906-2007 / Resolution 4506-2013 / Resolution 4143-2012 / NTC 4433 / Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 4-2003).  |

| Prepared by       | Reviewed by              | Approved by               |
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|                   |                          | <b>Approval Date</b>      |
|                   |                          | 1 October 2015            |