Kraft Foods Supplier Quality and Food Safety Forum

New Kraft Foods Raw Material Specification Requirements & Process

November 2011
Kraft Foods - An Amazing Brand Portfolio

- **11** brands with more than $1 billion in revenue
- **70+** brands with more than $100 million in revenue
- **40** brands over 100 years old
- **80%** revenue from #1 share positions
Fast Facts

- Approximately **$49 billion** in revenue
- **World’s #2** food company, **#1** in **North America**
- **#1 in global** confectionery and biscuits
- **Sales in approx. 170** countries, **Operations** in more than **75** countries
- Approximately **127,000** employees
- Donated more than **one billion servings** of food since 1997

*Figures are for the combined Kraft Foods and Cadbury businesses*
Today’s Kraft Foods

Snacks now make up half of our portfolio

- Confectionery: 28%
- Biscuits: 22%
- Beverages: 18%
- Cheese: 14%
- Convenient Meals: 10%
- Grocery: 8%

More than half of our business is outside North America

- Developing Markets: 28%
- North America: 49%
- Europe: 23%
Our Geographic Presence

Kraft Foods North America (KFNA)

Latin America Region (LA)

Worldwide HQ: Northfield, Illinois

Kraft Foods Europe (KFE)

Central & Eastern Europe, Middle East & Africa Region (CEEMA)

Asia Pacific Region (AP)
• Introduction

• Global Specification Management System
  – Process
  – GKIT
    • Regional & Additional Info
    • Micro requirements
    • Composition
    • Nutrition Data
    • Certifications & Suitabilities
    • Allergen Information / Substance of interest
    • GMO Assessment

• Q&A
Suppliers Forum Program Overview

Completed 2009-2011

- Kraft Foods Supplier Quality & Food Safety Overview, Kraft Foods Supplier Audit Program
- Kraft Foods Material Monitoring Program & COA Requirements
- New Kraft Foods Raw Material Specification Requirements & Process
- Kraft Foods Supplier Quality Process & Programs
- Kraft Foods Nut/Seed Process Guidelines

Today

Kraft Foods Raw Material Specification Requirements & Process

Further plans for 2011

- Allergen Management
A comprehensive approach to managing supplier quality

Policy/Contract Requirements
- Quality Policy
- WW Supplier Quality Expectations (SQE)
- Supplier HACCP Manual
- Material Specifications

Continuous Improvement
- Supplier QI Program
- Supplier Quality Partnerships
- Supplier Development
- Industry Benchmarking

Selection/Approval
- Risk Assessments
- Supplier Pre-Assessment
- Quality Audit Approval

Monitoring
- WW Quality Audit Program
- Materials Monitoring Program
- COA Verification
- Supplier Performance Monitoring
- Certificate of Conformance (COC)
Supplier Quality Management

A comprehensive approach to managing supplier quality

Policy/Contract Requirements

- Quality Policy
- WW Supplier Quality Expectations (SQE)
- Supplier HACCP Manual
- Material Specifications

Continuous Improvement
- Supplier QI Program
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- Supplier Development
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Selection/Approval
- Risk Assessments
- Supplier Pre-Assessment
- Quality Audit Approval
Global Specification Management System

- Kraft Foods global Product and Packaging Specification and Nutrition Management Application enables
  - development & management of all raw, formula, pack and product specs
  - sharing of specifications within the region and across the world
  - common generation and management of all product label declarations
  - seamless linkage between RD&Q, Master Data and Supply Chain

- Kraft Foods Global Specification System implementation worldwide to all Kraft R&D centers and manufacturing facilities
  - KRAFT and LU scope: fully implemented
  - CADBURY scope: data migration & implementation ongoing

- Kraft Foods Global Specification System includes consistent gathering of raw material information via Global Kraft Information Tool (GKIT)
New Kraft Foods Specification Structure

Legend:
- SUPL = Supplier Location Spec
- GKIT = Global Kraft Information Tool

PLR
Product Label Report

Product

Package Component

BoM

Formula

BoM

Raw Material
Supplier Info
SUPL
GKIT

Raw Material
Supplier Info
SUPL
GKIT

Raw Material
Supplier Info
SUPL
GKIT
New Kraft Foods Specification Structure

Of Critical Importance:

- **SUPL**
  spec for each approved supplier manufacturing location/site

- **GKIT**
  ingredient information document per each supplier

- **RMAT**
  consolidated ingredient / raw material specification

- **SAR**
  specification agreement report per each supplier

Legend:

- **SUPL** = Supplier Location Spec
- **GKIT** = Global Kraft Information Tool

Specification Agreement Report
**SUPL - Supplier Location "Specification"**

**Purpose**
- assure that Kraft only buys from approved & audit compliant suppliers and locations
- facilitate traceability and rapid response in case of special situations or issues

**Content & Process**
- **Content**
  - commercial address & contact details
  - production location address & contact details
  - audit compliance status & next audit / re-certification date
  - authorized ingredient categories & possible restrictions

- **Created & maintained by Kraft's global Auditing team**
  - when a supplier location gets qualified and approved
  - when a supplier location is re-audited, re-certified or restrictions changed
  - when a supplier location is disapproved

- **Linked to relevant raw material spec by R&D**
  - buying only possible from supplier locations that are linked to raw material spec
GKIT Process

- **Kraft pre-populates base info in GKIT template**
  - admin info
  - micro parameters
- **Kraft sends GKIT to supplier**
  - via e-mail, as xml file attachment
- **Supplier completes GKIT**
  - supplier location info
  - technical info
- **Supplier returns completed GKIT to Kraft**
  - via e-mail, as xml file attachment
- **Kraft integrates GKIT into Global Spec System**
  - checks for completeness & correctness
  - creates of actual raw material spec
  - creates SAR and sends it to supplier
- **Supplier approves Raw Material Spec via SAR**
  - checks & approves SAR
  - returns approved SAR to Kraft
Dear Rose,

As discussed by phone, please find attached the GKIT template which we request you to complete and return to me by 20 November 2011.

In case of questions, please do not hesitate to contact me.

Kind regards,

Charlotte

Charlotte Chef
Senior Technologist

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Bayerwaldisstraße 8, 81737 München
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Fax: +49 (0)89-62738-81234
Charlotte@kraftfoods.com
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make today delicious

Aktiengesellschaft nach dem Recht des Staates Delaware, USA, Zweigniederlassung,
Sitz: München AG HRB 77690
Geschäftsführer: Charles W. Davis, Daniel Isenrich, Gerhard Fleisch

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New Kraft Foods Specification Structure

**GKIT Process**

- **Kraft pre-populates base info in GKIT template**
  - admin info
  - micro parameters

- **Kraft sends GKIT to supplier**
  - via e-mail, as xml file attachment

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  - checks & approves SAR
  - returns approved SAR to Kraft
GKIT and RMAT Spec Process

Basic communication flow model

**Kraft RD&Q**
- Create GKIT xml template with base info
- Send GKIT as xml file via e-mail
- Check GKIT for completeness & correctness
- ok? yes → Integrate GKIT into Global Spec system & create RMAT spec
- Integrate GKIT into Global Spec system & create RMAT spec
- Notify Procurement
- no → Complete GKIT template
- Send GKIT as xml file via e-mail

**Supplier**
- Complete GKIT template
- Return completed GKIT as xml file via e-mail
- Commercially check & review SAR
- ok? yes → Approve & return SAR to Procurement
- no → Commercially review RMAT & create SAR from Meridian
- Send SAR to supplier, e.g. as pdf file via e-mail
- Clarify issues & questions with supplier (and RD&Q if technical)
- File Supplier approval & reference spec in contract

**Kraft Procurement**
- Commercially check & review SAR
- ok? yes → Approve & return SAR to Procurement
- no → Commercially review RMAT & create SAR from Meridian
- Send SAR to supplier, e.g. as pdf file via e-mail
- Clarify issues & questions with supplier (and RD&Q if technical)
- File Supplier approval & reference spec in contract

*Note: final split of tasks between RD&Q and Procurement may be locally adjusted depending on specific needs*
GKIT CONTENT

Regional & Additional Info
Micro requirements
Composition
Nutrition Data
Certifications & Suitabilities
Allergen Information / Substance of interest
GMO Assessment
Shipping and Storage

Kraft Contact Information
Review and Approval Information
Supplier Plant Information
Supplier Packaging Information
General Information
Regulatory Information
Residue Limits
Analytical Requirements

Focus for today's Forum

Not covered in today's Forum because self-explanatory
Kraft GKIT Instructions

In order to use this GKIT, the .xml file must be saved to a local drive (for ex. C:\).

The file can be opened using Internet Explorer 6 or higher.

Upon opening the file, ActiveX components MUST be activated or the file will not save.

File Save and Print MUST be done using the buttons provided at the bottom of the GKIT menu.

If the file is closed before saving, all changes will be lost.

Note:

Numbers must be entered using the format 9999.99 with a period for decimals and no thousands separator (ex. 1040 or 1.02).

Dates must be entered using the format MM/DD/YYYY (ex. 1/31/2010).
GKIT Regional & Addendum Information

GEOGRAPHIC REGIONS:
- The Kraft Foods R&D contact will check the appropriate box(es) to select the region(s) where the ingredient will be sold and/or produced.

ADDITIONAL KRAFT FOODS FORMS:
- Additional forms may be required based on either the classification of the ingredient OR on the finished product which utilizes the ingredient.
- The Kraft Foods R&D contact selects required additional form(s).
Microbiological Information

**Micro Parameters**

- **Are pre-populated by Microbiology / Food Safety team as base info in GKIT template**
  - Microbiological requirements are globally harmonized and grouped for distinct raw material categories, e.g. milk powder, sensitive liquid flavors, gelatin, dry sugars.
  - Classification of raw materials is based on its composition, and on its related microbiological sensitivity.
  - For flavors / colors an additional information sheet might be needed to assess the sub-components (MIGOF/MIGOC)
  - The selected microbiological methods are based on international recognized standards and will be used in case of dispute.
Microbiological Sensitivity

- **Sensitive**: A sensitive spec indicates that the raw material may be the source of pathogenic organisms and the organisms of concern must be tested for each lot, e.g. milk powders, roasted nuts.

- **Quality**: A Quality spec indicates that the raw material may be the source of spoilage organisms and the supplier must agree that they can provide Kraft with material that is within our specifications but they are not usually required to report results on a COA unless specifically indicated in the assigned micro table, e.g. baked crisps, anhydrous milk fat.

- **NMR**: A “No Micro Required” Spec indicates that microbiological testing is not required for the material. It is usually an indication that the material itself is bactericidal or has been processed and packaged in such a manner that it is commercially sterile, e.g. retorted salmon.
## Composition

- For composition, target percentages are required by most countries. Target percentage column must total 100. If necessary, and permitted by local regulation in the country where this material will be sold, ranges in no greater than 10% increments can be entered. Do not use symbols (i.e. < or >).

- In the case of a compound ingredient, indicate all components that are added (i.e. mixed together) to make the final raw material/product including their respective percentages, which must add up to 100%. List all ingredients, sub-ingredients, processing aids and incidental additives used in the production of this ingredient or product. For all additives, whether directly added or present as a sub-ingredient, processing aid or incidental additive, state additive name, functionality and level.

- Indicate the source (botanical or animal) of all components from natural origin. Examples include: pork or beef gelatin, wheat starch, canola oil, cane sugar. See additional notes at bottom of table.

- In case of additives or ingredients whose specific regulation set limits for some substances (additives, solvents, etc) present in them, the concentration of these substances in such ingredient or additive must be clearly disclosed in the table and declared within the regulatory limit. Example: nitrates, phosphates, safrol in flavours.

- Ingredient Country of Origin is defined as the country where the material was manufactured/produced/cultivated. When the material undergoes substantial transformation in a second country, the country in which the transformation is performed shall be considered the country of origin.

### Ingredient Component List

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Composition Target %</th>
<th>Min %</th>
<th>Max %</th>
<th>Functionality</th>
<th>Ingredient Country of Origin</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>57.2</td>
<td>56</td>
<td>58</td>
<td></td>
<td>Germany - DE</td>
</tr>
<tr>
<td>Tomato Paste (cold break, DC. 28-30)</td>
<td>23.8</td>
<td>18</td>
<td>22</td>
<td></td>
<td>Italy - IT</td>
</tr>
<tr>
<td>White Vinegar (10% acidity)</td>
<td>5</td>
<td>(null)</td>
<td>(null)</td>
<td>(null)</td>
<td>Germany - DE</td>
</tr>
<tr>
<td>Onions (3x3mm, blanched, frozen)</td>
<td>4.5</td>
<td>(null)</td>
<td>(null)</td>
<td>(null)</td>
<td>Poland - PL</td>
</tr>
<tr>
<td>Sugar (from beet)</td>
<td>3</td>
<td>(null)</td>
<td>(null)</td>
<td>(null)</td>
<td>Germany - DE</td>
</tr>
<tr>
<td>* Sugar</td>
<td>99.9967</td>
<td>(null)</td>
<td>(null)</td>
<td>(null)</td>
<td>(null)</td>
</tr>
<tr>
<td>* Sulphur Dioxide (E220)</td>
<td>0.0033</td>
<td>(null)</td>
<td>(null)</td>
<td>ANTIOXIDANT</td>
<td>(null)</td>
</tr>
<tr>
<td>Sunflower Oil (fully refined, bleached)</td>
<td>2.50</td>
<td>(null)</td>
<td>(null)</td>
<td>(null)</td>
<td>Germany - DE</td>
</tr>
<tr>
<td>Salt</td>
<td>2</td>
<td>(null)</td>
<td>(null)</td>
<td>(null)</td>
<td>Germany - DE</td>
</tr>
<tr>
<td>Modified Starch (E1422, from waxy maize)</td>
<td>2</td>
<td>(null)</td>
<td>(null)</td>
<td>TEKTURE MODIFIER</td>
<td>United States - US</td>
</tr>
<tr>
<td>* Modified starch</td>
<td>99.9980</td>
<td>(null)</td>
<td>(null)</td>
<td>(null)</td>
<td>(null)</td>
</tr>
<tr>
<td>* Sulphur Dioxide (E220)</td>
<td>0.0020</td>
<td>(null)</td>
<td>(null)</td>
<td>(null)</td>
<td>(null)</td>
</tr>
</tbody>
</table>
The composition consists of a listing of **ALL** components **AND** sub-components (if applicable) of the ingredient in **DESCENDING ORDER OF PREDOMINANCE**.

Description of the ingredients should be concise and include the main attributes.

The listing shall include processing aids (if used) and carry-over additives (if present) including added sulphites.

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<td>57.2</td>
<td>56</td>
<td>58</td>
<td></td>
<td>Germany - DE</td>
</tr>
<tr>
<td>Tomato Paste (sold break, DC, 28-30)</td>
<td>23.9</td>
<td>18</td>
<td>22</td>
<td></td>
<td>Italy - IT</td>
</tr>
<tr>
<td>White Vinegar (10% acidity)</td>
<td>5</td>
<td>(null)</td>
<td>(null)</td>
<td></td>
<td>Germany - DE</td>
</tr>
<tr>
<td>Onions (5x5mm, blanched, frozen)</td>
<td>4.5</td>
<td>(null)</td>
<td>(null)</td>
<td></td>
<td>Poland - PL</td>
</tr>
<tr>
<td>Sugar (from beet)</td>
<td>3</td>
<td>(null)</td>
<td>(null)</td>
<td></td>
<td>Germany - DE</td>
</tr>
<tr>
<td>* Sugar</td>
<td>99.9967</td>
<td>(null)</td>
<td>(null)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>* Sulphur Dioxide (E220)</td>
<td>0.0033</td>
<td>(null)</td>
<td>(null)</td>
<td>ANTIOXIDANT</td>
<td></td>
</tr>
<tr>
<td>Sunflower Oil (fully refined, bleached)</td>
<td>2.50</td>
<td>(null)</td>
<td>(null)</td>
<td></td>
<td>Germany - DE</td>
</tr>
<tr>
<td>Salt</td>
<td>2</td>
<td>(null)</td>
<td>(null)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Modified Starch (E1422, from waxy m)</td>
<td>2</td>
<td>(null)</td>
<td>(null)</td>
<td>TEXTURE MODIFIER</td>
<td>United States - US</td>
</tr>
<tr>
<td>* Modified Starch</td>
<td>99.9990</td>
<td>(null)</td>
<td>(null)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>* Sulphur Dioxide (E220)</td>
<td>0.0020</td>
<td>(null)</td>
<td>(null)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
The specific functionality of each ingredient shall be noted as indicated. Common functionalities include, but are not limited to: Colour, Flavouring, Preservative, Processing Aid, Carrier, Emulsifier, etc.

**THE LOCATION WHERE THE MATERIAL WAS MANUFACTURED/PRODUCED**

When the material undergoes substantial transformation in a second country, the country in which the transformation is performed shall be considered the country of origin.

<table>
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<th>Ingredient Component List</th>
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<tr>
<td>Water</td>
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<td>56</td>
<td>58</td>
<td>(...)</td>
<td>Germany - DE</td>
</tr>
<tr>
<td>Tomato Paste (solid break, DC, 28-30)</td>
<td>23.9</td>
<td>18</td>
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<td>(...)</td>
<td>Italy - IT</td>
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<td>(null)</td>
<td>(...)</td>
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</tr>
<tr>
<td>Onions (5x5mm, blanched, frozen)</td>
<td>4.5</td>
<td>(null)</td>
<td>(null)</td>
<td>(...)</td>
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</tr>
<tr>
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<tr>
<td>Salt</td>
<td>2</td>
<td>(null)</td>
<td>(null)</td>
<td>(...)</td>
<td>Germany - DE</td>
</tr>
<tr>
<td>Modified Starch (E1422, from waxy m)</td>
<td>2</td>
<td>(null)</td>
<td>(null)</td>
<td>TEXTURE MODIFIER</td>
<td>United States - US</td>
</tr>
<tr>
<td>* Modified Starch</td>
<td>99.9900</td>
<td>(null)</td>
<td>(null)</td>
<td>(...)</td>
<td>(null)</td>
</tr>
<tr>
<td>* Sulphur Dioxide (E220)</td>
<td>0.0020</td>
<td>(null)</td>
<td>(null)</td>
<td>(...)</td>
<td>(null)</td>
</tr>
</tbody>
</table>
Sub-ingredients need to sum up to 100%

Ranges are permitted as long as they allow Kraft Foods Regulatory to produce an unambiguous ingredient line (i.e., no conflict on the order of predominance) and ensure compliance (maximum amounts of additives, accurate information for QUID declarations).

<table>
<thead>
<tr>
<th>Ingredient Component List</th>
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</tr>
<tr>
<td>* Sugar</td>
<td>99.967</td>
<td>(null)</td>
<td>(null)</td>
<td>(...)</td>
<td>(null)</td>
</tr>
<tr>
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<td>(null)</td>
<td>(...)</td>
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</tr>
<tr>
<td>Modified Starch (E1422, from waxy maize)</td>
<td>2</td>
<td>(null)</td>
<td>(null)</td>
<td>TEXTURE MODIFIER</td>
<td>United States - US</td>
</tr>
<tr>
<td>* Modified Starch</td>
<td>99.9900</td>
<td>(null)</td>
<td>(null)</td>
<td>(...)</td>
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</tr>
</tbody>
</table>
Composition (5) – Flavourings and Foods with Flavouring Properties

- Full information on the flavours used must be given in the composition table. Supplementary information can also be given in the free text sections.

- Table on Flavor Information is for US only and is not mandatory for EU/CEEMA

- Information on flavouring components should be as specific as possible, e.g. ‘artificial orange flavour’ or ‘ethyl vanillin’.

- For EU and CEEMA regions:
  - Artificial flavourings must still be split into nature-identical and artificial-non-nature-identical as in many CEEMA countries and some EU countries, this information is still required for checking legal compliance (e.g. Germany still allows only a limited number of ‘artificial flavourings.
  - If not clear from the composition table, flavouring categories according to EC Flavours Regulation must be indicated in the sections:
    - Natural portion of flavor is characterizing of...
    - Artificial portion of flavor is characterizing of...
    - List characterizing flavors for combination flavors
  - For example
    - natural vanilla flavouring (min 95% of flavouring is derived from vanilla)
    - natural mint flavouring with other natural flavours (min 50% of flavouring is derived from mint)
Information on Biologically Active Principles, e.g. coumarin, safrol must be given in the composition table (but should not be included in the 100% totals)
Mandatory

- Big 8
  - (Energy), Carbohydrate, Sugars, Protein, Fat, Saturates, Fibre, Sodium

- Additional nutrients required to calculate Energy according to the EC Nutrition Labelling Directive
  - Polyols (sugar alcohols), Organic acid, Alcohol, Erythritol, Salatrim
  - Polydextrose, Inulin

- EC vitamins/minerals and other nutrients, only
  - Added nutrients, e.g. vitamins and minerals, polyols
  - Any other nutrients that might be claimed on a label – to be discussed and agreed with Kraft Foods Product Development

- Total Sulphites (added sulphites must be captured in the composition section)
- Moisture
Dietary Suitability

- All natural – US only
- Suitable for Muslim diet
- Suitable for Jewish diet
- Vegetarian
- Vegan

- Suitable for children under 3 years
  - This is only used for products that comply with the EC PARNUTS directives on foods for healthy babies (<1 year) and young children (1-3 years).
  - Directive 2006/141/EC of 22/12/2006 on infant formulae and follow-on formulae
  - Directive 2006/125/EC of 5/12/2006 on processed cereal-based foods on baby foods for infants and young children
The GKIT allergen section consists of 4 different lists which needs to be completed by the suppliers:

1. **Global Food Allergens**
   based on Internationally Recognized Criteria for identifying Food Allergens of Public Health Concern

2. **Regional Food Allergens**
   these do not meet all of the Criteria to be considered a Global Food Allergen (ie. Global Prevalence)

3. **Food Sensitivities and Intolerances**
   separated to draw distinction from Food Allergens (different body reaction)

4. **Substances of Interest**
   collection of EU allergens not captured by 1. - 3. and other substances of interest for customer & consumer response mgmt
The presence of any allergens listed in tables 1. - 3. must be declared in the GKIT.

Determine whether any of these allergens is present via direct addition or cross contact (indirect addition). These terms are defined above the allergen tables in the GKIT.

Indicate the presence (or absence) of the allergen by selecting DOES CONTAIN, DOES NOT CONTAIN or CROSS CONTACT next to the name of the allergen in the appropriate row.

Provide the source of the allergen.

If the raw material does not contain any allergens, the tables must be completed with the response of DOES NOT CONTAIN to ALL questions.
If the allergen is present via CROSS CONTACT (indirect addition) state the testing method or rationale for indicating presence of the allergen in the box above the allergen table.

To complete the table below - Does Contain column (Present via Direct Addition): Identify the presence or absence of the allergen listed in the table below regardless of function, source, product or derivatives. Sources include but are not limited to: Product Formulation; Re-Work; Sub-Components; Incidental Additives; Processing Aids; Oils which are cold pressed, not fully refined, and/or reconditioned.

To complete the table below - Cross Contact column (Present via Indirect Addition): Identify the allergen listed in the table which are indirectly present in the Ingredient or have a significant likelihood of being found in the Ingredient. State testing method or provide rationale for indicating their presence. Sources of Cross Contact Include, but are not limited to: Shared equipment which cannot be completely cleaned; Contact with other products or Ingredients.

Responses are MANDATORY for each Allergen/Sensitivity listed in the Food Allergen Table. One selection of Does Contain; Does Not Contain; or Cross Contact MUST be selected for each Allergen row.

Cross Contact Method or Explanation

(Enter text here...)

-
• Indicate whether there is an allergen control program in place and the method of the control program. DO NOT LEAVE THIS BLANK! If there is no allergen control program, answer no and indicate the reason in the method of control section.
There are exceptions listed within the GKIT for the following RM’s marked in red (Fish, Milk, Soya, Wheat):

- Fish gelatine
- Lactose/Lactitol without milk protein
- Soya lecithin/Tocopherol extracts (if purified and protein free)
- Wheat derived glucose, glucose syrup, dextrose, maltodextrine, sugar alcohol, caramelized glucose
- Highly refined oils
The exceptions do **NOT** need consideration in the “Global allergen list” but maybe asked in the “Substances of Interest List”.

<table>
<thead>
<tr>
<th>GLOBAL FOOD ALLERGENS</th>
<th>Including but not limited to:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crustacean</td>
<td>Shrimp, lobster, crayfish, glucosamine hydrochloride (from shellfish)</td>
</tr>
<tr>
<td>Egg</td>
<td>Ovalbumin, whole egg, egg yolk, egg white, lysozyme, hydrolyzed egg protein, mayonnaise, meringue</td>
</tr>
<tr>
<td>Fish</td>
<td>Cod, Haddock, Flounder, Trout, Catfish, Salmon, Worcestershire sauce, fish oil, any type of fish (Exemption = fish gelatin)</td>
</tr>
<tr>
<td>Lupin</td>
<td>Lupine flour, lupini beans</td>
</tr>
<tr>
<td>Milk</td>
<td>Butter, buttermilk, casein, cheese, cottage cheese, curds, whey, lactoglobulin, lactose, malted milk, cream, sodium caseinate, sour cream, yogurt, hydrolyzed milk protein, margarine, milk chocolate, ice cream, custard, nougat, pudding, concentrated milk minerals, concentrated milk proteins. <em>if it contains a dairy ingredient.</em> <em>(Exemption - lactose and lactitol which contains no protein - specification must indicate process for protein removal)</em></td>
</tr>
<tr>
<td>Mollusk</td>
<td>Clam, mussels, scallops, oyster, calcium supplements derived from oyster shells</td>
</tr>
<tr>
<td>Peanut</td>
<td>Peanut butter, nut pieces (peanut pieces), peanut flour, peanut protein, hydrolyzed peanut protein, peanut oil, refined peanut oil FEDIOL / Peanut oil non-FEDIOL. Foods or food ingredients that may contain peanuts including nut pieces, mixed nuts.</td>
</tr>
<tr>
<td>Seeds, Sesame</td>
<td>Sesame seeds, sesame oil, sesame paste, tahini, hummus, biscuits, dressings, sauces</td>
</tr>
<tr>
<td>Soya (soybean)</td>
<td>Soya derived vegetable protein or textured vegetable protein, miso, tofu, hydrolyzed soy protein (Exemptions - soy lecithin; tocopherol extract; antioxidants used in flavours) purified by vacuum distillation or purified by other means as long as they are not a source of allergenic proteins. Acid hydrolyzed soy proteins greater than 62% Amino Nitrogen/Total Nitrogen (85% minimum degree of hydrolysis)</td>
</tr>
<tr>
<td>Tree Nuts</td>
<td>Almond, Brazil nut, Cashew, Hazelnut (Filbert), Macadamia nut, Pine nuts (pignolia, pinon nut, piñon), Pistachie, Pecan, Walnut, Including but not limited to: Tree Nut Oil, mixed nuts, some chocolates, marzipan, nougat</td>
</tr>
<tr>
<td>Wheat</td>
<td>Wheat derived bran, cereal extracts, dextrin, meal, farina, graham flour, malt, flour, germ, gluten, starch including enzymatically/acid treated or chemically modified starches, semolina, hydrolyzed wheat protein, breadcrumbs, crackers, bread, pasta. <em>(Exemptions - wheat derived glucose, glucose syrup, dextrose, maltodextrin (all DE’s), sugar alcohols, and caramelized glucose)</em></td>
</tr>
</tbody>
</table>
GKIT Content: Regional Allergens

- Combination of some of the previous global allergens and some EU specific constituent

- There are exceptions listed within the GKIT for the following RM's marked in red (seeds)

<table>
<thead>
<tr>
<th>Regional Food Allergens</th>
<th>Definition</th>
<th>Does Contain</th>
<th>Does Not Contain</th>
<th>Cross Contact</th>
<th>Source of Allergen</th>
</tr>
</thead>
<tbody>
<tr>
<td>Celery/Celeriac</td>
<td>including root, leaves, seed, or stalk, spice mixes, celery leaf oil and celery seed oil</td>
<td>-</td>
<td>x</td>
<td></td>
<td>(null)</td>
</tr>
<tr>
<td>Mustard</td>
<td>including but not limited to: Mustard, mustard flour, mustard seed, mustard oil</td>
<td>-</td>
<td>x</td>
<td></td>
<td>(null)</td>
</tr>
<tr>
<td>Seeds: Cottonseed, Poppyseed, Sunflower</td>
<td>Including but not limited to: cottonseed, poppyseed, sunflower seed; includes sunflower lecithin. (Excludes highly refined oils from these seeds.)</td>
<td>-</td>
<td>x</td>
<td></td>
<td>(null)</td>
</tr>
<tr>
<td>Tree Nuts: Chestnut, Hickory</td>
<td>Specific list: Chestnut, Hickory. Including but not limited to: Tree Nut Oil, mixed nuts, some chocolates, marzipan, nougat.</td>
<td>-</td>
<td>x</td>
<td></td>
<td>(null)</td>
</tr>
</tbody>
</table>
### Food Sensitivities and Intolerances

<table>
<thead>
<tr>
<th>Sensitivity</th>
<th>Definition</th>
<th>Does Contain</th>
<th>Does Not Contain</th>
<th>Cross Contact</th>
<th>Source</th>
</tr>
</thead>
<tbody>
<tr>
<td>Added Sulphites</td>
<td></td>
<td>✓</td>
<td></td>
<td></td>
<td>sugar, starch, garlic</td>
</tr>
<tr>
<td>Gluten (from sources other than wheat)</td>
<td>oat, barley, rye, triticale, spelt, mir, cross-bred hybrids</td>
<td></td>
<td>✓</td>
<td></td>
<td>(null)</td>
</tr>
</tbody>
</table>

**Does contain:** If additional added Sulphites, regardless of the amount present (for example: Sodium sulphite)

**Does Not contain:** For products that contain only naturally occurring sulphites (sulphur in onions)
For EU Allergens:
Indicate the presence (or absence) by selecting DOES CONTAIN, or DOES NOT CONTAIN at least for the allergens highlighted in red.

### Substances of Interest

<table>
<thead>
<tr>
<th>Property</th>
<th>Definition</th>
<th>Does Contain</th>
<th>Does Not Contain</th>
<th>Source of Substance</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tree Nut oil</td>
<td>highly refined only</td>
<td></td>
<td>✓</td>
<td>(null)</td>
</tr>
<tr>
<td>Peanut oil</td>
<td>highly refined only</td>
<td></td>
<td>✓</td>
<td>(null)</td>
</tr>
<tr>
<td>Sesame seed oil</td>
<td>highly refined only</td>
<td></td>
<td>✓</td>
<td>(null)</td>
</tr>
<tr>
<td>Soya lecithin</td>
<td></td>
<td></td>
<td>✓</td>
<td>(null)</td>
</tr>
<tr>
<td>Coconut, Palm, Palm Kernel, Shea Nut, Kola Nut</td>
<td></td>
<td></td>
<td>✓</td>
<td>(null)</td>
</tr>
<tr>
<td>Animal Origin - Material/Ingredient Name and Source</td>
<td></td>
<td></td>
<td>✓</td>
<td>(null)</td>
</tr>
<tr>
<td>Beef</td>
<td></td>
<td></td>
<td>✓</td>
<td>(null)</td>
</tr>
<tr>
<td>Chicken</td>
<td></td>
<td></td>
<td>✓</td>
<td>(null)</td>
</tr>
<tr>
<td>Pork</td>
<td></td>
<td></td>
<td>✓</td>
<td>(null)</td>
</tr>
<tr>
<td>Lactose</td>
<td></td>
<td></td>
<td>✓</td>
<td>(null)</td>
</tr>
<tr>
<td>Gelatin</td>
<td></td>
<td></td>
<td>✓</td>
<td>(null)</td>
</tr>
<tr>
<td>Fish Gelatin</td>
<td></td>
<td></td>
<td>✓</td>
<td>(null)</td>
</tr>
<tr>
<td>Propolis</td>
<td></td>
<td></td>
<td>✓</td>
<td>(null)</td>
</tr>
<tr>
<td>Royal Jelly</td>
<td></td>
<td></td>
<td>✓</td>
<td>(null)</td>
</tr>
<tr>
<td>Buckwheat</td>
<td></td>
<td></td>
<td>✓</td>
<td>(null)</td>
</tr>
<tr>
<td>Resistant Starch or Resistant Maltodextrin</td>
<td>added only</td>
<td></td>
<td>✓</td>
<td>(null)</td>
</tr>
<tr>
<td>Fruit</td>
<td>including essential oils</td>
<td></td>
<td>✓</td>
<td>(null)</td>
</tr>
<tr>
<td>Apple</td>
<td></td>
<td></td>
<td>✓</td>
<td>(null)</td>
</tr>
<tr>
<td>Grapefruit</td>
<td></td>
<td></td>
<td>✓</td>
<td>(null)</td>
</tr>
<tr>
<td>Kiwifruit</td>
<td></td>
<td></td>
<td>✓</td>
<td>(null)</td>
</tr>
<tr>
<td>Orange</td>
<td></td>
<td></td>
<td>✓</td>
<td>(null)</td>
</tr>
<tr>
<td>Peach</td>
<td></td>
<td></td>
<td>✓</td>
<td>(null)</td>
</tr>
<tr>
<td>Tomato</td>
<td></td>
<td></td>
<td>✓</td>
<td>(null)</td>
</tr>
</tbody>
</table>

Soya lecithin has to be managed in this list not in global allergen list under Soya.

Purified lactose without milk protein.

List continues..
Substances highlighted in Blue: indicate the presence (or absence) required in our region. Other substances: indicate presence (or absence) where you have the information available.

<table>
<thead>
<tr>
<th>Substance</th>
<th>Presence</th>
<th>Absence</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cinnamon</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Garlic</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mushrooms</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Onion</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Parsley</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Yams</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Caffeine</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ethanol</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ethylene Oxide</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Glutamate added</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Monosodium Glutamate</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Nitrates / Nitrites</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Propylene Oxide</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Propionic Acid and its salts</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>TBHQ - Tert-Butylhydroxyquinone</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Artificial Colours</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Antioxidants added</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Phenylalanine</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Preservatives added</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sweeteners (non-nutritive)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Irradiated Ingredient, in whole or in part</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
## GKIT Content: EU allergens - how to capture in GKIT

<table>
<thead>
<tr>
<th>EU Allergen List</th>
<th>GKIT</th>
<th>Global Food Allergen List</th>
<th>Regional Food Allergen List</th>
<th>Food sensitive/intolerance list</th>
<th>Substance of Interest List</th>
<th>No consideration</th>
</tr>
</thead>
<tbody>
<tr>
<td>Celery and products thereof</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cereals containing Wheat protein and products thereof</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cereals other than wheat and product thereof: (rye, barley, oats, spelt, kamut or their hybridised strains an</td>
<td></td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Crustaceans and products thereof</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Eggs and products thereof</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fish and products thereof</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fish gelatin as ingredient</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>x</td>
<td></td>
</tr>
<tr>
<td>Lupine and products thereof</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Milk and products thereof</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lactose</td>
<td>x</td>
<td>(in case milk protein left)</td>
<td></td>
<td></td>
<td>(in case no milk protein left)</td>
<td></td>
</tr>
<tr>
<td>Molluscs and products thereof</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mustard and products thereof</td>
<td></td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Nuts and products thereof (almonds, hazelnuts/filbert, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts, pine)</td>
<td></td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tree nuts oils</td>
<td>x</td>
<td>(in case not purified and protein is left)</td>
<td></td>
<td></td>
<td>(in case purified, no protein left)</td>
<td></td>
</tr>
<tr>
<td>Peanuts and products thereof</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Peanut oil</td>
<td>x</td>
<td>(in case not purified and protein is left)</td>
<td></td>
<td></td>
<td>(in case purified, no protein left)</td>
<td></td>
</tr>
<tr>
<td>Sesame seeds and products thereof</td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sesame seed oil</td>
<td>x</td>
<td>(in case not purified and protein is left)</td>
<td></td>
<td></td>
<td>(in case purified, no protein left)</td>
<td></td>
</tr>
<tr>
<td>Soybeans and products thereof</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Soya Lecithin</td>
<td></td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sulphur dioxide and sulphites</td>
<td></td>
<td></td>
<td></td>
<td>x</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

- **GKIT EU Allergen List**
- **No consideration**

(x) indicates that the allergen is included in the GKIT EU Allergen List.
At Kraft Foods, we think crop biotechnology can play an important role in food production. At the same time, we know that consumers’ views about ingredients developed through biotechnology – also known as genetically modified (GM) ingredients – vary around the world.

We consider a number of factors when deciding which ingredients to use in our products. The most important are safety and public acceptance.

Our decision whether or not to use GM ingredients is made on a market-by-market and is based on:
- Fact-based scientific consensus about safety;
- Local regulatory approval for use;
- Our strict safety and quality criteria; and
- Consumer acceptance.

Public acceptance of GM foods and ingredients in Europe, Middle East and Africa is lower than in some other geographies. Europeans predominantly reject GM foods, and as such, we don’t use them there.
GKIT – GMO Assessment

### GMO Assessment

Is this ingredient derived from or does it contain any of the following genetically modified (GMO) materials?

Please indicate if a GMO is present in the first column. Under Present, for each crop that is present, indicate whether the crop is Present in GMO Crop or Not Present in GMO Crop. Identify the exact crop ingredient when it is present using the present or identify the exact crop ingredient in the last column.

#### GMO Crop Assessment Detail

<table>
<thead>
<tr>
<th>Crop Description</th>
<th>Present</th>
<th>From GMO Crop</th>
<th>Not Present in GMO Crop</th>
<th>Insufficient Crop/Ingrdient</th>
<th>Quality/Amount Ingrdient</th>
<th>Ingrdient Mutation</th>
</tr>
</thead>
<tbody>
<tr>
<td>[Crop 1]</td>
<td>Yes</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>[Crop 2]</td>
<td>No</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>[Crop 3]</td>
<td>Yes</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>[Crop 4]</td>
<td>Yes</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

#### GMO Microorganism/Substrate Assessment

- Derived from genetically modified microorganisms?
- Used in product and in package?
- Derived from fermentation process in GMO substrate?
- Other GMO substrate strictly?

#### Unavoidable GMO contamination status

<table>
<thead>
<tr>
<th>Unavoidable contamination list</th>
<th>Specify GMO crop causing the contamination</th>
</tr>
</thead>
<tbody>
<tr>
<td>[Crop 1]</td>
<td>[Specify GMO crop]</td>
</tr>
</tbody>
</table>

*The % relative to the amount of GMO contamination in the specific crop, not the amount in the entire raw material.*

**To complete the GMO Assessment section, if you have indicated a GMO in any of the Present or GMO Crop check, the assessment section should indicate a YES for any that is related to that GMO Crop. You must complete the GMO assessment to substantiate the response.**

**To enter a GMO in the GMO assessment section, the GMO ingredient must indicate presence from a GMO check. This completes the Assessment by indicating whether the ingredients contain GMO material (Detected GMO materials or DNA). At least one entry required.**
Supplier is to indicate whether the ingredient contains or is derived from any of the listed potentially materials. The presence or absence of the material or derivative is indicated by clicking on the appropriate “PRESENT” button for each.

Supplier is to identify the ingredient function.

Supplier is to identify the exact crop ingredient which is present.
Supplier is to indicate if the ingredient or any of its components was derived from a genetically engineered microorganism (GMO) or fermentation process.
Supplier is to indicate if the ingredient or any of its components was derived from a genetically engineered microorganism (GMO) or fermentation process.

GMO Microorganism/Substrate Assessment
- Derived from genetically engineered microorganisms? Yes/No
  - Yes
  - No
- Derived from fermentation process on GMO substrate? Yes/No
  - Yes
  - No
- If yes, still present and detectable? Yes/No
  - Yes
  - No

Unavoidable GMO contamination status
- Unavoidable contamination list
  - unavoidable GMO contamination of less than 0.9% *
  - absence of GMO contamination
  - contamination status unknown / no control system in place
  - unavoidable GMO contamination of less than 0.1% *
  - unavoidable GMO contamination of less than 0.7% *
  - unavoidable GMO contamination of less than 0.9% *

Specify GMO crop causing the contamination
- Soya, Sugar Beet, Wheat, Sweet Pepper

To complete the GMO Assessment below, if you have indicated a YES in any of the "From a GMO Crop" above, the assessment below would indicate a YES.
For any that you indicate "Not from a GMO Crop", you must complete the GMO Addendum to substantiate this response.
To enter a NO in the GMO Assessment below, all crops present must indicate "Not from a GMO Crop".
Then complete the Assessment by indicating whether the Ingredient contains GMO Proteins (Detectable GMO Proteins or DNA). At least one entry required.
Crop Ingredient or Crop Material #1

By which of the following measures do you monitor the non-GMO status or GMO absence of the crop in the raw material?

<table>
<thead>
<tr>
<th>GMO Monitoring Method Utilized</th>
<th>Description</th>
<th>Yes/No</th>
</tr>
</thead>
<tbody>
<tr>
<td>Analytical Control</td>
<td>Certificate of Analysis per batch of at-risk raw material</td>
<td>Yes</td>
</tr>
<tr>
<td>Country of origin control</td>
<td>Crop produced in country prohibiting cropping and importing</td>
<td>No</td>
</tr>
<tr>
<td>Traceability</td>
<td>Identify preservation system in place</td>
<td>Yes</td>
</tr>
</tbody>
</table>

Other - Provide Details

Please provide clear details for any alternative measures

Name of IP Certification body used

ABC IP
Do you ensure complete absence of GMO materials which are not authorized in the country of sale?

Non-authorized GMO

Non-authorized GMO absent? Yes

Do you control cross-contamination with authorized GMO materials from other species?

GMO Contamination Check

Cross-contamination with other species? Yes

If yes, what is the maximum level and which species do you expect to be present (e.g. 0.05% (w/w) soya bean in rice)?

Other species contamination

Max contamination with other species 0.05% cotton in soya

Routine testing Laboratory Information

Testing Performed By - Lab Name: EFG Lab, UK
Testing Performed By - Lab Address: Bafer Street

Kraft EU/EEMEA only accepts CoAs from Eurofins/GeneScan Lab or Labs licensed by Eurofins/GeneScan following Kraft defined protocols.
Kraft EU/EEMEA only accepts CoAs from Eurofins/GeneScan Lab or Labs licensed by Eurofins/GeneScan following Kraft defined protocols.

**GeneScan Laboratories (3)**

**Eurofins GeneScan GmbH**
Engesser Str. 4, 79108 Freiburg (Germany)

**Eurofins GeneScan, Inc.**
2315 North Causeway Blvd., Suite 200
Metairie LA 70001 (USA)

**Eurofins do Brasil Análises de Alimentos Ltda.**
Rod. Eng. Emílio de Oliveira Penteado, Km 57,7 S/N
Bairro Tombadouro, 13337-300 Indaiatuba

**GeneScan Associated Labs (licensing agreements)**

**DTS Food Laboratories**
3-5 Lilee Crescent
Tullamarine Vic 3043 AUSTRALIA

**For Local South African Testing ONLY**

**GMO Testing Facility**
Botany Building / Room 150 / Dekaanstraat (Dean Street)
University of the Free State, Bloemfontein 9300, South Africa
Shipping and Storage

Kraft Foods has established the following shipping and storage conditions. Please check the condition that is most appropriate for your ingredient at the time of shipping and for storage.

<table>
<thead>
<tr>
<th>Unitized Pack Sizes</th>
<th>Bulk</th>
<th>Description</th>
<th>Conditions</th>
</tr>
</thead>
<tbody>
<tr>
<td>(null)</td>
<td></td>
<td>Ambiant</td>
<td>Prevailing Conditions</td>
</tr>
<tr>
<td>(null)</td>
<td></td>
<td>Dry Storage</td>
<td>+15 to 25 °C / 59 to 77 °F, Relative Humidity &lt;= 65%</td>
</tr>
<tr>
<td>(null)</td>
<td></td>
<td>Conditioned Storage</td>
<td>+10 to 20 °C / 50 to 68 °F, Relative Humidity &lt;= 65%</td>
</tr>
<tr>
<td>(null)</td>
<td></td>
<td>Chilled / Refrigerated Storage</td>
<td>+1 to 6 °C / 35 to 45 °F</td>
</tr>
<tr>
<td>(null)</td>
<td></td>
<td>Refrigerated</td>
<td>+1 to 4 °C / 35 to 40 °F</td>
</tr>
<tr>
<td>(null)</td>
<td></td>
<td>Frozen Storage</td>
<td>-30 to -18 °C / -22 to 0 °F</td>
</tr>
<tr>
<td>(null)</td>
<td></td>
<td>Super Chill</td>
<td>-3 to -0.5 °C / 27 to 31 °F</td>
</tr>
<tr>
<td>(null)</td>
<td></td>
<td>Protected</td>
<td>+1 to 35 °C / 34 to 95 °F</td>
</tr>
<tr>
<td>(null)</td>
<td></td>
<td>Heated</td>
<td>+40 to 55 °C/104 to 131 °F</td>
</tr>
</tbody>
</table>

Background:

- Your input is defining the specification, Kraft Foods is using to specify and communicate the required product handling conditions for Warehousing, Handling, Storage, Re-packing and Transportation internal and at contracted 3rd party storage locations (in SAP / Master data and Specifications).
- Where specified, monitoring of temperature and humidity must be carried out using calibrated recording equipment. This recording equipment shall be located in representative locations (worst case scenario).
- At point of reception, the receiving WH/site of the material has to check the specified parameters of the material delivery / transport and document the result and potential actions needed.
- Requirements for transportation in the KF Quality expectations
- Special Requirements for Temperature Controlled/ Conditioned, Chilled and Frozen storage/distribution (e.g. where product specifications require temperature controls) to be found in the KF Quality expectations. Effective operation of vehicle chiller units shall be verified by temperature measurement.
Shipping & Storage

Shipping and Storage

Kraft Foods has established the following shipping and storage conditions. Please check the condition that is most appropriate for your ingredient at the time of shipping and for storage.

**Shipping**

<table>
<thead>
<tr>
<th>Unitized Pack Sizes</th>
<th>Bulk</th>
<th>Description</th>
<th>Prevailing Conditions</th>
</tr>
</thead>
<tbody>
<tr>
<td>(null)</td>
<td></td>
<td>Ambient</td>
<td>Prevailing Conditions</td>
</tr>
<tr>
<td>(null)</td>
<td></td>
<td>Dry Storage</td>
<td>+10 to 20 °C / 50 to 68 °F, Relative Humidity &lt; 65%</td>
</tr>
<tr>
<td>(null)</td>
<td></td>
<td>Conditioned Storage</td>
<td>+15 to 25 °C / 59 to 77 °F, Relative Humidity &lt; 65%</td>
</tr>
<tr>
<td>(null)</td>
<td></td>
<td>Chilled / Refrigerated Storage</td>
<td>+1 to 0 °C / 33 to 45 °F</td>
</tr>
<tr>
<td>(null)</td>
<td></td>
<td>Refrigerated</td>
<td>+1 to 10 °C / 33 to 50 °F</td>
</tr>
<tr>
<td>(null)</td>
<td></td>
<td>Frozen Storage</td>
<td>-18 to -10 °C / 0 to -12 °F</td>
</tr>
<tr>
<td>(null)</td>
<td></td>
<td>Super Chill</td>
<td>+1 to 10 °C / 33 to 50 °F</td>
</tr>
<tr>
<td>(null)</td>
<td></td>
<td>Protected</td>
<td>+1 to 35 °C / 34 to 95 °F</td>
</tr>
<tr>
<td>(null)</td>
<td></td>
<td>Heated</td>
<td>+40 to 55 °C / 104 to 131 °F</td>
</tr>
</tbody>
</table>

**Storage**

<table>
<thead>
<tr>
<th>Unitized Pack Sizes</th>
<th>Bulk</th>
<th>Description</th>
<th>Temperature Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>(null)</td>
<td></td>
<td>Ambient</td>
<td>+15 to 25 °C / 59 to 77 °F, Relative Humidity &lt; 65%</td>
</tr>
<tr>
<td>(null)</td>
<td></td>
<td>Dry Storage</td>
<td>+10 to 20 °C / 50 to 68 °F, Relative Humidity &lt; 65%</td>
</tr>
<tr>
<td>(null)</td>
<td></td>
<td>Conditioned Storage</td>
<td>+15 to 25 °C / 59 to 77 °F, Relative Humidity &lt; 65%</td>
</tr>
<tr>
<td>(null)</td>
<td></td>
<td>Chilled / Refrigerated Storage</td>
<td>+1 to 0 °C / 33 to 45 °F</td>
</tr>
<tr>
<td>(null)</td>
<td></td>
<td>Refrigerated</td>
<td>+1 to 10 °C / 33 to 50 °F</td>
</tr>
<tr>
<td>(null)</td>
<td></td>
<td>Frozen Storage</td>
<td>-18 to -10 °C / 0 to -12 °F</td>
</tr>
<tr>
<td>(null)</td>
<td></td>
<td>Super Chill</td>
<td>+1 to 10 °C / 33 to 50 °F</td>
</tr>
<tr>
<td>(null)</td>
<td></td>
<td>Protected</td>
<td>+1 to 35 °C / 34 to 95 °F</td>
</tr>
<tr>
<td>(null)</td>
<td></td>
<td>Heated</td>
<td>+40 to 55 °C / 104 to 131 °F</td>
</tr>
</tbody>
</table>

- Terms in common use, defined by international supply chain business practice.
- This list is a global list.
- Most used due to supply chain capability in KFE and CEEMA are ambient, chilled, refrigerated and protected.
- You can tick only one condition for shipping and one for storage (might be different than shipping condition)

**Shipping and Storage Notes**

- Prevailing conditions with no control over temperature or humidity required or expected. (Ambient in common language has a different meaning in Egypt than in Russia, varies in Spain and Finland!)
- Prevailing conditions controlled to avoid absorption of humidity from air. Temperature range +15 to +25 °C / 59 to 77 °F, relative humidity < 65%. (we work on a change to enlarge this range to +10 to +25 °C for de complexity of our supply chain). This range is hard and costly to manage!
- Temperature controlled within a defined range of +1 to +8 °C (34 to 45 °F). Humidity range not defined. Consistent with US FDA requirements
- Temperature controlled within a defined range of +1 to +4 °C / 34 to 40 °F. Humidity range not defined. Consistent with USDA Food code for meat products. Procedures in place to assure that products are pre chilled to required temperature prior to loading, and vehicles are pre chilled prior to loading for distribution

**Storage Notes**

- Temperature controlled within a defined range, typically -18 to -30 °C / 0 to -22 °F. Humidity range not defined. Procedures in place to assure that products are pre frozen to required temperature prior to loading and vehicles are pre frozen prior to loading for distribution.
Shipping & Storage (Shelf life)

Please provide Pack Size, Pack UOM (from drop), Pack Type (from drop down), Shelf Life in Days from Date of Manufacture. When shelf life is expressed in weeks, conversion is based on 7 days per week (i.e. 4 weeks equals 28 days). See Conversion Table Below to convert months into days.

<table>
<thead>
<tr>
<th>Pack Size</th>
<th>Pack UOM</th>
<th>Pack Type</th>
<th>Total SL from Date of Manufacture</th>
<th>Minimum Guaranteed SL Remaining on Receipt</th>
</tr>
</thead>
<tbody>
<tr>
<td>1000</td>
<td>kg</td>
<td>Barrel/Keg</td>
<td>447</td>
<td>300</td>
</tr>
<tr>
<td>(null)</td>
<td>(...)</td>
<td>Bag/Pouch</td>
<td>(null)</td>
<td>(null)</td>
</tr>
<tr>
<td>(null)</td>
<td>(null)</td>
<td>Barrel/Keg</td>
<td>(null)</td>
<td>(null)</td>
</tr>
<tr>
<td>(null)</td>
<td>g</td>
<td>Bin</td>
<td>(null)</td>
<td>(null)</td>
</tr>
<tr>
<td>(null)</td>
<td>(null)</td>
<td>Bottle/Jug/Jar</td>
<td>(null)</td>
<td>(null)</td>
</tr>
<tr>
<td>(null)</td>
<td>(null)</td>
<td>Box/Case/Carton</td>
<td>(null)</td>
<td>(null)</td>
</tr>
<tr>
<td>(null)</td>
<td>(null)</td>
<td>Bulk/Trailer</td>
<td>(null)</td>
<td>(null)</td>
</tr>
<tr>
<td>(null)</td>
<td>(null)</td>
<td>Railcar</td>
<td>(null)</td>
<td>(null)</td>
</tr>
<tr>
<td>(null)</td>
<td>(null)</td>
<td>Bushel</td>
<td>(null)</td>
<td>(null)</td>
</tr>
<tr>
<td>(null)</td>
<td>(null)</td>
<td>Can</td>
<td>(null)</td>
<td>(null)</td>
</tr>
<tr>
<td>(null)</td>
<td>(null)</td>
<td>Drum</td>
<td>(null)</td>
<td>(null)</td>
</tr>
<tr>
<td>(null)</td>
<td>(null)</td>
<td>Flex Tank</td>
<td>(null)</td>
<td>(null)</td>
</tr>
<tr>
<td>(null)</td>
<td>(null)</td>
<td>Pail/Bucket/Tub</td>
<td>(null)</td>
<td>(null)</td>
</tr>
<tr>
<td>(null)</td>
<td>(null)</td>
<td>Super sack</td>
<td>(null)</td>
<td>(null)</td>
</tr>
<tr>
<td>(null)</td>
<td>(null)</td>
<td>Tote</td>
<td>(null)</td>
<td>(null)</td>
</tr>
</tbody>
</table>

Select from drop down menu (UOM = Unit of Measure)
Kraft Rule is to have Shelf life in Days, this will be transferred in SAP system data, following calculation table shall be applied!
Shipping & Storage (Shelf life)

Other Shipping, Storage or Handling Requirements

store in a cool and dark place, away from floor.

Special Precautions for Testing or Handling this Ingredient

keep containers upright at any time.
Summary

- GKIT is a fundamental part of the Kraft Foods Global Specification System, and indispensable for assuring food safety, quality and legal compliance of our products.
- GKIT is replacing all existing "Supplier Questionnaire" and "Product Visa" templates.
- GKIT is used for all new or changing raw materials.
- Format of the questionnaire has changed, but in many cases the information required has not.
- New or modified information requirements primarily relate to:
  - Composition
  - Nutrition Data
  - Certifications & Dietary Suitabilities
  - Allergen Information / Substance of Interest
  - GMO Assessment
The Kraft Foods Supplier Quality web site is designed to facilitate the communication between Kraft Foods and our suppliers. Here you will find all of the Quality Requirements and Guidelines for Suppliers to Kraft Foods, as well as the slides used in our Supplier Forums.

The web site includes:

- Supplier Quality and Food Safety Contractual Requirements
- Supplier Forum presentations
- Quality Support Material
- Contact email address
- eLearning modules

Browser Address: [http://www.kraftbrands.com/kraftsupplier/](http://www.kraftbrands.com/kraftsupplier/)
Questions?

Visit the Kraft Foods Supplier Quality and Food Safety web site at:
http://www.kraftbrands.com/kraftsupplier/