

Product Profile / Terms and Conditions

| | | | | | | | |
|---|---|------------------------|--|--------------------------------------|----------------|-----------|---------|
| Name of Product | Il Dessert di Pa' – Panna Cotta Pudding | | | | | | |
| JAN Code | 8055684063003 | Package | Materials | Tetra Brik Aseptic | | | |
| Use by date | 360 DAYS FROM PRODUCTION | | Size/Inner Capacity | Length(cm) × Width(cm) × Height (cm) | Inner Capacity | | |
| | | | | 9,5 | 6,5 | 17,0 | 1 litre |
| Minimum Units of Delivery | 1 PALETTE | Packing | Materials | CARTON BOX | Volume | 12 LITRES | |
| Lead Time | 30 days | | size/Gross weight | Length(cm) × Width(cm) × Height (cm) | Weight (kg) | | |
| | | | | 39,0 | 19,0 | 17,0 | 13,6 |
| Storage Condition | <input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen | Reference Price | <input checked="" type="checkbox"/> EXW <input type="checkbox"/> CIF € 3,85 | Prices are valid before | 30.6.2026 | | |
| | 20/25°C | | | | | | |
| Certifications (Products/System) | IFS/BRC/HALAL | | | | | | |

| Ingredients and Additives | The Place of Origin | Nutritional Facts | Ingredient Amount (Eg. X gr /100ml of product) |
|---------------------------|---------------------|--------------------------------|--|
| Cow's Whole milk | ITALY | ENERGY | 222kcal |
| Cream | | FATS | 15,1g |
| sugar | | of which saturated fatty acids | 9,9g |
| gelatine | | Carbohydrates | 17,8g |
| vanilla flavor | | of which sugars | 17,8g |
| | | Proteins | 3,6 |
| | | salt | 0,08g |

| Product Characteristics | Use Scenes (Usage - Recipes) |
|--|------------------------------|
| UHT long-life dessert product Ready to use Panna Cotta pudding GLUTEN FREE | READY TO USE DESSERT |

Product Picture

| | |
|--|--|
| | |
| | Allergen (Specific Raw Materials) |
| | Milk and milk-based products |

Product Profile / Terms and Conditions

| | | | | |
|---|---|------------------------|--|---|
| Name of Product | Il Dessert di Pa' – Chocolate Pudding | | | |
| JAN Code | 8055684063027 | Package | Materials | Tetra Brik Aseptic |
| Use by date | 360 DAYS FROM PRODUCTION | | Size/Inner Capacity | Length(cm) × Width(cm) × Height (cm) Inner Capacity 9,5 6,5 17,0 1 litre |
| Minimum Units of Delivery | 1 PALETTE | Packing | Materials | CARTON BOX Volume 12 LITRES |
| Lead Time | 30 days | | size/Gross weight | Length(cm) × Width(cm) × Height (cm) Weight (kg) 39,0 19,0 17,0 13,6 |
| Storage Condition | <input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen <div style="text-align: center; font-size: 2em;">20/25°C</div> | Reference Price | <input checked="" type="checkbox"/> EXW <input type="checkbox"/> CIF € 3,55 <small>*varied by terms and conditions</small> | Prices are valid before 30.6.2026 |
| Certifications (Products/System) | IFS/BRC/HALAL | | | |

| Ingredients and Additives | The Place of Origin | Nutritional Facts | Ingredient Amount (Eg. X gr /100ml of product) |
|---|---------------------|-------------------------------------|--|
| Cow's whole milk | ITALY | ENERGY | 139kcal |
| Sugar | | FATS | 4,1g |
| Cocoa powder | | of which saturated fatty acids | 2,3g |
| Gelatin | | Carbohydrates | 21,2g |
| Stabilizers | | of which sugars | 20,7g |
| Carrageenan | | Proteins | 4,3g |
| Salt | | salt | 0,11g |
| Product Characteristics | | Use Scenes (Usage - Recipes) | |
| U.H.T. long-life dessert product Ready-to-use chocolate pudding GLUTEN FREE | | READY TO USE DESSERT | |

Product Picture

| | |
|--|--|
| | Allergen (Specific Raw Materials) |
| | Milk and milk-based products |

■ Product Profile / Terms and Conditions

| | | | | | | | |
|---|---|------------------------|---|--------------------------------------|----------------|--------|-----------|
| Name of Product | Il Dessert di Pa' – Crème Caramel Pudding | | | | | | |
| JAN Code | 8055684063041 | Package | Materials | Tetra Brik Aseptic | | | |
| Use by date | 360 DAYS FROM PRODUCTION | | Size/Inner Capacity | Length(cm) × Width(cm) × Height (cm) | Inner Capacity | | |
| | | | | 9,5 | 6,5 | 17,0 | 1 litre |
| Minimum Units of Delivery | 1 PALETTE | Packing | Materials | CARTON BOX | | Volume | 12 LITRES |
| Lead Time | 30 days | | size/Gross weight | Length(cm) × Width(cm) × Height (cm) | Weight (kg) | | |
| | | | | 39,0 | 19,0 | 17,0 | 13,6 |
| Storage Condition | <input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen | Reference Price | <input checked="" type="checkbox"/> EXW <input type="checkbox"/> CIF € 3.55 *varied by terms and conditions | Prices are valid before | 30.6.2025 | | |
| | (20/25°C) | | | | | | |
| Certifications (Products/System) | IFS/BRC/HALAL | | | | | | |

| Ingredients and Additives | The Place of Origin | Nutritional Facts | Ingredient Amount (Eg. X gr /100ml of product) |
|---|---------------------|---|--|
| Rehydrated milk | ITALY | ENERGY | 118kcal |
| pasteurized whole eggs, pasteurized egg yolk, Sugar, Gelatin, Stabilizer, Carrageenan | | FATS | 4,8g |
| | | of which saturated fatty acids | 2,2g |
| Flavor | | Carbohydrates | 13,6g |
| | | of which sugars | 13,6g |
| | | Proteins | 5g |
| | | salt | 0,13g |
| Product Characteristics | | Use Scenes (Usage - Recipes) | |
| UHT long-life dessert product Ready to use Crème Caramel pudding GLUTEN FREE | | READY TO USE DESSERT. Slide the Crème Caramel onto a plate and garnish as you like. Can be reheated and placed in molds and refrigerated until solid. | |

■ Product Picture

| | |
|--|---|
| | |
| | Allergen (Specific Raw Materials) Milk and milk-based products Eggs and products thereof |

■ Company`s profile

| | | | |
|------------------------------|--|----------------------|---|
| Company`s Name | PASCAL SRL | | |
| Annual Sales | €3,000,000 | Numbers of Employees | 14 |
| Name of Representative | LORENZO MULLER | |  |
| Website Address | WWW.PASCALSRL.IT | | |
| Company`s Address | Via Torino 155, 10028 Trofarello (TO) ITALY | | |
| Factory`s Address | Via Torino 155, 10028 Trofarello (TO) ITALY | | |
| Name of the Person in Charge | LORENZO MULLER | E-mail Address | lorenzo.muller@pascalsrl.it |
| Phone Number | 0039 011 0740893 | Fax Number | |

■ Selling Points of the production process

| |
|--|
| <ol style="list-style-type: none"> 1. The product is fed into the storage tank (4°C/5°C); 2. Through the heat exchanger, the product is preheated to ~75°C; 3. The product is then fed into the infusion chamber, where it reaches 140°C-150°C in just a few moments via a valve that causes it to flow in the form of a thin film, so as to achieve maximum heat transfer in the shortest possible time, reaching the sterilisation temperature; 4. The sterilised product is sent to the vacuum expansion chamber, in order to extract the residual steam it contains; the product temperature is lowered, returning to that of the preheating phase; 5. The product is sent to the sterile homogeniser for high-pressure treatment, in order to achieve greater chemical and physical stability; 6. Before packaging, the outgoing product must be cooled down to the pre-set temperatures for each type; cooling is carried out by passing it through a heat exchanger; 7. The product thus sanitised and homogenised is sent to the aseptic tank, where it will remain for the technical time required to send the product for subsequent packaging: the aseptic tank also means that the normal surplus of cream returning from the filling line does not have to be thermally reprocessed, thus avoiding browning. From this point on, in order not to mechanically damage the cream, we no longer use pumps to push the product into the packaging machines, but adopt an increase in sterile air pressure to maintain a laminar, non-turbulent flow in the pipes; 8. Packaging takes place in aseptic tetrapack, bag-in-box and combo pallet boxes 1,000 L. |
|--|

■ Information of Quality Assurance

| | | | | | |
|------------------------|--|---|---------------|--------------|-----------------|
| Inspection of Products | <input type="checkbox"/> Yes <input type="checkbox"/> No | Inspection conducted according to ISO 17025 standards | | | |
| Hygiene Management | Prodction Process | UHT Patented Process | | | |
| | Employees | 5 | | | |
| Emergency Response | The Contact Points | The person in charge | Alberto Stura | Phone number | (+39)0110740893 |
| | Documentation | Upon confirm of non-conformity, an email is sent to the customers and the product is immediately recalled. We then carry out tests and controls on the whole supplying chain to investigate the cause of the problem. Product liability insurance up to | | | |