IBC BELGIUM WATERVEN 7 8501 KORTRIJK-HEULE BELGIUM TEL 32.56.22.39.87 FAX 32.56.25.83.20

High quality transfer sheets and rolls

FOODCOLOURS CERTIFICATE

Kortriik. 01 09 2003

Our colours used in the production of transfers sheets and rolls has no restrictions as well in Europe as in the USA, even in Japan and many other countries.

Our transfers contains the following list of foodgrade colours with the E numbers, colourindex numbers and FDC numbers.

Food colours

YELLOW

E 102-110 = CI 19140 - CI 15985 (FDC N° 5 + N° 6)

GREEN

E102-132-133 = CI 19140 - CI 73015 - CI 42090 (FDC N° 5 + FDC N° 2 + FDC N° 1)

RED

E 129- 102 = CI 16035 - CI 15985 (FDC N° 40 + FDC N° 5)

PINK

E 171- E102- E 129 = CI 77891 + CI 16035 + CI 15985 (E171 + FDC N°5 + FDC N°40)

BLEU

E 132 = CI 73015 (FDC N° 2)

WHITE

E 171 = CI 77891

ORANGE

E 110 = CI 15985 (FDC N° 6)

BROWN

COCOA MASS

Sincerely yours,

Steyt Philippe,

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High quality transfer sheets and rolls

The finest readymade chocolates with cocoabutter printing

TECHNICAL INDEX

1. General information

This technical index is confidentional and for your own purposes. Copies are forbidden and neighter distribution on one or another way are tolerated without written agreement of IBC Belgium.

Only the original signed document is valid. The data files are only valid for the original IBC Belgium products and packed in the original packaging.

2. Producer name and address

IBC Belgium bvba Engelse Wandeling 2 B 8500 Kortrijk Belgium

Tel: + 32 56 22 39 87 fax: + 32 56 25 83 20

3. Product information

3.1. custom number

4908 1000 00

3.2. denomination

transfers

3.3. composition

vegetable fats

sugar

food colours.

3.4. organoleptical information

This product is free of contamination, and has his specific taste and odour.

4. packaging

bags with 30 sheets 30 x 40 cm

boxes with 120 sheets 30 x 40 cm

boxes with 140 sheets 30 x 40 cm

5. storage prescriptions

store in an odourless place at the ideal temperature of 15 to 20 ° C. Protect against light, air and humidity. Avoid big changes in temperature.

Keeping qualties: 24 months

Steyt Philippe

General manager