

17<sup>th</sup> November 2020

Dear Sir / Madam,

Recent global unprecedented events due to the novel coronavirus COVID-19 outbreak now characterised a pandemic has presented a number of challenges to Food Business Operators.

One of the issues presented to Food Business Operators is food waste which is now more important than ever, to ensure that no good food is wasted unnecessarily, Lantmännen Unibake UK have re-evaluated shelf life on a range of products to help you avoid waste and manage stock available during these ever-changing and uncharted times.

To help you alleviate food wastage Lantmännen Unibake confirm an extension of 2 months for the products you receive from us except the products listed below.

These products are as follows:

- Pain aux Raisin
- Pain au Choc
- Almond Croissant
- Chocolate Croissant
- Dough Pucks
- Spinach & Ricotta Plait


Lantmännen Unibake UK confirms a BBD extension of **2** months which does not affect safety and/or microbiological risks as long as the products are stored without interruptions in their original packaging at the stated frozen conditions provided.

However, we cannot confirm for all products the organoleptic quality beyond the Best Before Date and that **we do not take any responsibility for the quality of products** after the expiry of the guaranteed Best Before Date. **Any re-labeling of finished product that has been given a life extension by Lantmännen Unibake UK will be the responsibility of the customer.**

For any further technical queries or support please contact your Technical Account Manager for advice.

Lantmännen Unibake UK would like to take this opportunity to thank you for your continued support and loyalty, rest assured as we navigate through these uncharted times we will endeavour to support you and your business.

Yours Sincerely



Monica Hill

Head of Technical UK