

GLOSSARY OF TECHNICAL TERMS

In this Document, unless the context otherwise requires, explanations and definitions of certain terms used in this Document in connection with our Company and our business shall have the meanings set out below. The terms and their meanings may not always correspond to standard industry meaning or usage of these terms.

“4D gummy”	a type of gummy confectionery product that combines a sculpted three-dimensional form with an additional experiential element, such as staged flavour or texture release, interactive eating experiences or dynamic multi-sensory effects
“BRCGS A+”	a grade rating awarded under the BRCGS Global Standard for Food Safety (Issue 9) following an unannounced independent certification audit, indicating that a manufacturing facility achieved a high level of compliance with the applicable food safety, quality and operational requirements, with only a limited number of minor non-conformities identified during the audit; under the BRCGS grading system for unannounced audits, grades range from AA+ (highest) through A+, B+, C+ to D+
“depositing”	a manufacturing process in confectionery production whereby a liquid or semi-liquid candy mass is precisely metered and dispensed into forming cavities, such as starch moulds or silicone moulds, for subsequent cooling, setting and demoulding
“formulation”	the process of selecting, combining and proportioning ingredients to create a specific confectionery product composition; or, where the context so requires, the resulting recipe or ingredient specification itself
“FSSC 22000”	Food Safety System Certification 22000, an internationally recognised food safety management system certification scheme developed by the Foundation FSSC, which integrates ISO 22000 with applicable sector specific prerequisite programmes (such as ISO/TS 22002-1 for food manufacturing) and additional FSSC requirements, and which is recognised by the Global Food Safety Initiative (GFSI)
“HACCP”	Hazard Analysis and Critical Control Points, a systematic preventive approach to food safety that identifies, evaluates and controls significant hazards throughout the production and processing stages by establishing critical control points, monitoring procedures and corrective actions, rather than relying solely on end-product testing
“ISO 9001”	the international standard for Quality Management Systems set by the International Organization for Standardization, which provides a framework for organizations to ensure they meet customer and regulatory requirements through continuous improvement
“ODM”	Original Design Manufacturer, a business model in which a manufacturer designs, develops, and produces a product or product component, which is then branded and sold by another company under its own name

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“OEM”	Original Equipment Manufacturer, a company that manufactures finished products (or, in certain industries, components) to a customer’s specifications, which are then sold under the customer’s brand name; in the confectionery and broader FMCG industries, the term is commonly used interchangeably with contract manufacturing or private-label manufacturing
“peelable gummy”	a type of gummy confectionery product designed with a layered or coated structure that allows the outer layer, or a section of it, to be peeled away by hand from the inner portion prior to or during consumption
“probiotic gummy”	a type of nutritional gummy confectionery product that is formulated with active probiotic cultures or probiotic-derived ingredients