



Principal Supply conditions and conditions for use of the trademark "ACTICOA™"

1. Callebaut has developed a special process, wherein flavanols, as a natural constituent of the cocoa bean, are retained to a high degree during the process of making chocolate. Callebaut calls this process ACTICOA™.

ACTICOA™ has been applied for a registered trademark in many countries.

With this trademark, Callebaut assures that Callebaut chocolate products with this designation have a higher flavanol content than other chocolate products with comparable cocoa content.

2. The customer is entitled to use the trademark on goods made from ACTICOA™ chocolate and in connection with final products, in accordance with the following stipulations:

a) The use of the ACTICOA™ trademark conforms to legal requirements.

The customer can use the ACTICOA™ trademark on final products made from or related to ACTICOA™ chocolate. If such use is authorized by Callebaut, such use shall be in accordance with our marketing and design guidelines

b) The customer shall not use the ACTICOA™ trademark for or in connection with goods which have not been manufactured exclusively using ACTICOA™ chocolate and/or for which the following stipulations have not been observed

- Residual amounts from previous chocolate must be removed as much as is technically possible. All tempering devices must be empty and the working surface and all working material needs to be cleaned;
- If ACTICOA™ chocolate is used to clean the devices, this chocolate can only be reworked as standard chocolate for non- ACTICOA™ - certified production
- ACTICOA™ chocolate may not be mixed with other Callebaut chocolate or chocolate from other sources/suppliers;
- ACTICOA™ chocolate may not be mixed with rework from previous chocolate production.

c) Employees of Callebaut shall be entitled to perform an audit of the customer at any time on reasonable notice for conducting a traceability analysis, and carry out analyses of the samples.

d) The customer is not entitled to make other references to ACTICOA™ chocolate as a semi-finished product to complement or replace this designation, in particular in any other form other than in accordance with our marketing and design guidelines, to indicate that the chocolates labeled with the ACTICOA™ mark are the result of a process wherein flavanols, as a natural constituent of the cocoa bean, have been retained to a high degree during the process of making chocolate.

3. The "ACTICOA" and logo trademarks are property of Callebaut. The customer acknowledges the exclusive rights of Callebaut to these trademarks.

For : _____

For : Callebaut

Date: _____
