



# Product Specification for

TOM150

SUNBLUSH MARINAT TOMATO IQF X 1KG

<b>Supplier</b>	Leathams Ltd
<b>Country</b>	United Kingdom
<b>Supplier Address</b>	227-255 Ilderton Road
<b>Version</b>	21.01.0001

## Product Record

### Product Information

<b>Leathams Item Code</b>	TOM150
<b>Item Name</b>	SUNBLUSH MARINAT TOMATO IQF X 1KG



<b>Legal Name</b>	SUNBLUSH MARINAT TOMATO IQF X 1KG
<b>Brand</b>	Sunblush

### Contact Information

<b>Sub Title</b>	n/a
<b>Item Weight (Unit)</b>	1000
<b>Ready Status</b>	Ready To Eat

### Supplier Information

<b>Supplier Name</b>	Confidential
<b>Leathams Supplier Code</b>	Confidential
<b>Supplier Product Code</b>	STO51C001/ 30021
<b>Supplier Type</b>	Producer
<b>EC Establishment Number</b>	Confidential
<b>Third Party Accreditation</b>	BRC AA
<b>Secondary Supplier Information</b>	
<b>Secondary Supplier/Manufacturer Details</b>	
<b>EC Establishment Number</b>	n/a
<b>Third Party Accreditation</b>	

Ingredient Type	Ingredient	Ingr Weight	Ingr %	Declare Ingr	Quid	Origin	Country Of Origin	Ingredient Supplier Name	Manufacturing Site	Country Of Manufacturing	State	Maximum Life	Storage Temp	Ph	Aw	Maximum Moisture	Minimum Salt	Process Heat Duration	Filling Conditions	Maximum Cooling Time	Microbiological positive release	Washing Controls	Other Controls	Status Of Manufacture Area	Supplier Type	Accreditation	Risk Category	Risk Type	Identified Risk	Risk Mitigation Controls	Evidence
Finished Product	SUNBLUSH MARINATED TOMATOES IQF X 1kg	1000	100	Yes	No	Morocco	Morocco	Confidential	Confidential	-	Solid	24 months	Frozen - 18°C	Target <4.2 Reject >4.4	N/A	N/A	N/A	N/A	N/A	N/A	No	N/A	N/A	High care	Producer	BRC AA	Low Risk	To Fix	-		
Primary Ingredient	Slow Roasted Tomatoes	934.7	93.47	Yes	Yes	Morocco	Morocco	Confidential	Confidential	-	Solid	Pre-prep: 7 days; post prep: 18 months	Pre-prep: Chilled; Post-prep: 7-18°C	≤4.4	N/A	N/A	N/A	Slow roasted @ >50°C for at least 10 hours	N/A	within 3 hours	No	Min 60ppm, Min 2 minutes	N/A	High care	Producer	BRC AA	Low Risk	To Fix	-	Purchase from approved suppliers, full traceability, goods inspected at intake	No
Primary Ingredient	Rapeseed Oil	36.3	3.63	Yes	No	Argentina, Australia, Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Lithuania, Luxembourg, Malta, Moldova, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, Ukraine, United Kingdom	ARGENTINA	Confidential	Confidential	-	Liquid	12 months	Ambient	N/A	N/A	max 0.07%	N/A	N/A	N/A	N/A	No	N/A	N/A	GMP	Producer	BRC AA	Low Risk	To Fix	-	Purchase from approved suppliers, full traceability, goods inspected at intake, tamper evident packaging	No
Primary Ingredient	Salt	20.8	2.08	Yes	No	France	France	Confidential	Confidential	-	Powder	NA	Ambient	N/A	N/A	<0.7%	≥ 99.9%	N/A	N/A	N/A	no	N/A	N/A	GMP	Producer	BRC AA	Low Risk	To Fix	-	Purchase from approved suppliers, full traceability, goods inspected at intake, tamper evident packaging	No
Primary Ingredient	Garlic	5.2	0.52	Yes	No	China	China	Confidential	Confidential	-	Powder	18 months	Ambient	N/A	N/A	max 12%	N/A	NA	N/A	N/A	Yes	N/A	N/A	GMP	Producer	BRC AA	Low Risk	To Fix	-	Purchase from approved suppliers, full traceability, goods inspected at intake, tamper evident packaging	No
Primary Ingredient	Oregano	3	0.3	Yes	No	Turkey	Turkey	Confidential	Confidential	-	Powder	18 months	Ambient	N/A	N/A	max 8%	N/A	Min 70C, Min 2 min	N/A	N/A	Yes	N/A	N/A	GMP	Producer	BRC AA	Low Risk	To Fix	-	Purchase from approved suppliers, full traceability, goods inspected at intake, tamper evident packaging	No



Suitable		Certified	
Name	YesNo	Name	YesNo
Coeliacs	Yes	Halal	No
People who are lactose intolerant	Yes	Kosher	No
People with a nut / seed allergy	Yes		
Vegans	Yes		
Vegetarians (Non-Vegan)	Yes		

**This Product is completely free from Additives**

Dyes	
Question	YesNo
Chilli powder, Curry powder, Paprika, Turmeric and seasonings since 2003 are not permitted to contain the following illegal food dyes; Sudan I – IV, Butter Yellow, Metanil Yellow, Sudan Red B, Sudan Red 7B, Orange Red G, Rhodamine B, Orange II, Para Red, Toluidine Red, Sudan Red G. Nor are spices allowed to contain the following colours: Annatto, Bixin, Norbixin (European commission decision 2003/460/EC & 2004/92/EC)	No
If the product contains chilli powder, chilli mixes, curry powder, paprika, turmeric, confirm the ingredients are free from illegal food dyes and non permitted food colours?	No
Please confirm that a certificate of analysis can be provided for all batches which confirm the absence of illegal food dyes?	No

Pesticides	
Question	YesNo
<p>We are aware of all relevant legislation in respect of pesticides controls and permitted maximum residue levels. We abide by these and any amendments to local, UK and EU Regulations. We are aware of the risk of counterfeit pesticides and will take all reasonable precautions to avoid their use. We will ensure that all produce supplied to/by Leathams has been grown in accordance with Good Agricultural Practice. We encourage implementation of appropriate Integrated Crop Management as part of the crop protection strategy. We will ensure that all produce supplied by us is grown with due regard to the environment, and that all reasonable care is taken to avoid pollution. We are confident in our technical knowledge regarding pesticide use and application. Where necessary, we use the services of a suitably qualified professional advisor. Pesticide applications are applied by operators who are competent and trained to the necessary standard.</p> <p>Where a national approval scheme exists, we only use pesticides approved for the specific crop application. All applications are in accordance with manufacturer's guidance. Where product is not grown by us and is bought from our supplier, we will check proposed pesticide usage (PPU) information to ensure that the relevant pesticide legislation is followed and that any customer specific instructions (as notified by Greencore) are implemented as required.</p> <p>Detailed pesticide application records (pre and post-harvest) are maintained for all crops. These records will be made available for inspection upon request and will be held for a minimum of 5 years.</p>	Yes
<p>Please confirm that you comply with the Maximum Residue Levels stated in EU Pesticide Database.</p>	Yes

**This Product is completely free from GM**

## Other Ingredients

Other Ingredients	Does the product or one of its ingredient contain:	if yes state source	Is the Ingredient present in the factory site?	Risk of contamination in the manufacturing site
Legumes	No	N/A	No	Not exposed at any point within the process.
Caffeine	No	N/A	No	Not exposed at any point within the process.
Chocolate	No	N/A	No	Not exposed at any point within the process.
Kiwi	No	N/A	No	Not exposed at any point within the process.
Banana, blackberry, peach, tomato	Yes	Tomato	Yes	Present in the product
Buckwheat	No	N/A	No	Not exposed at any point within the process.
Barley	No	N/A	No	Not exposed at any point within the process.
Rye	No	N/A	No	Not exposed at any point within the process.
Yeast & derivatives	No	N/A	No	Not exposed at any point within the process.
Maize & derivatives	No	N/A	No	Not exposed at any point within the process.
Aspartame	No	N/A	No	Not exposed at any point within the process.
Fruit, vegetables and their derivatives	Yes	Tomato, garlic, oregano	Yes	Present in the product
Beef	No	N/A	No	Not exposed at any point within the process.
Pork	No	N/A	No	Not exposed at any point within the process.
Lamb / mutton	No	N/A	No	Not exposed at any point within the process.
Poultry	No	N/A	No	Not exposed at any point within the process.
Chestnuts	No	N/A	No	Not exposed at any point within the process.
Potassium Chloride	No	N/A	No	Not exposed at any point within the process.
Phenylalaline	No	N/A	No	Not exposed at any point within the process.
Garlic	Yes	Garlic Powder	Yes	Present in the product
Cows Milk	No	N/A	No	Not exposed at any point within the process.
Goats Milk	No	N/A	No	Not exposed at any point within the process.
Buffalos Milk	No	N/A	No	Not exposed at any point within the process.

**This Product does not contain Palm Oil Ingredients**



Sorting	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
Prewash	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
Disinfection wash	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
Cutting	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
Sorting & traying	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
Drying	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
Cooling	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
Sorting	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
Weighing	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A

**Additional question for Nuts, Peanuts & Sesame Allergens only**

Question	Response
Do raw material suppliers for your Products produce nut / seed products in their factory / harvesting / handling systems?	No



**Package Inner**



**Package Outer**



**Finished Label Inner**



**Finished Label Outer**



## Packaging

Component	Pack Type	Material	Material	Colour	Weight Per Unit	Food Contact Pack	Length	Width	Height	Diameter	Gauge	Grade	Supplier	Supplier Accreditation	Country	Tamper Evidence Details	Sealing Type	Sealing Colour	Suitable for Recycling	Percentage Recyclable	Print Method	
bag	Primary	PEHD	blue film 70µm	blue transluc	8.5	Yes	240	260			70	Food grade	Confidential	ISO 9001 ISO 14001	France	NO	Heat seal	NA	No		-	
cardboard	Secondary	cardboard	close cardboard	brown	730	No	382	380	228		4200	Not food grade	Confidential	ISO 9001: 2008	Morocco	NO	glue	NA	Yes		-	
pallet	Tertiary	wood pallet	wood pallet	brown	30000	No	1200	800	150		NA	Not food grade	Confidential	NA	Various	NO	nails	NA	Yes		-	

## Pack Value, Shelf Life & Palletisation

**Logos and environmental claims:**

**Packaging Value**

Total Weight Primary Packaging (g)	<b>8.5</b>
Total Weight Secondary Packaging (g)	<b>730</b>
Total Weight Pallet/Transit Packaging (g)	<b>30000</b>
Total Weight of Packaging per Case (g)	<b>108</b>
Total Weight of packaging per Pallet/transit case (g)	<b>539.196</b>
Number of PRIMARY units per Case/Outer	<b>12</b>
Total Weight per case (kg)	<b>12.838</b>
Total cases per container	<b>12320</b>

**Shelf Life Data**

Life From Production	<b>730</b>
Lead time (order to delivery)	<b>61</b>
Guaranteed minimum life into Leatham's depot:	<b>548</b>
% of life on delivery	<b>75%</b>
If red OR amber must be approved by the supply chain mgr @leatham's	

**Palletisation**

Units per case	<b>12</b>
Cases per layer	<b>6</b>
Layers per pallet	<b>7</b>
Type of Pallet (i.e. CHEP -1000x1200mm, EURO-800x1200mm or other please specify)	<b>EURO-800x1</b>
Method of pallet Wrap & Stabilisation	<b>-</b>
Cases per pallet	
Units per Pallet	
Units per layer	

Container or Pallet Delivery	<b>Pallet</b>
Pallets/Transit cases per container	
Container size	<b>20</b>
Sea Freight or Road freight	<b>Road</b>
Transport Temperature (°C)	<b>Frozen a</b>
Pallet Height (m)	<b>1760</b>

## Packaging

### Pack Value, Shelf Life & Palletisation

<b>Weight Control</b>					
Using Minimum Weight		Using Average Weight			
Choose Unit		0			
Net	Drained	Net	TNE	T1	T2
		1000	1.5%	985	970
				Drained	

### Supply Chain Standards

Question	Comply Yes/No	When Comply By	Accepted Yes/No
Do you use shelf ready packaging (retail products only)	n/a		
The method of closure shall not compromise food safety by being a foreign body issue, nor shall it obscure any labels including barcodes or outer case labels	Yes		

Question	Comply Yes/No	When Comply By	Accepted Yes/No
The outer case label shall comply with this label	Yes		
The outer case label barcode shall scan, using a calibrated verifier at Grade B or Above or C if direct printed on the case.	Yes		
The outer case labels shall be placed in duplicate one on the short edge and one on the long edge	n/a		
The base shall be covered with a layer of cardboard	Yes		
The pallet shall contain a pallet label stating the products on the pallet	Yes		
The pallet shall not contain mixed durability dates or if it does there shall be a pallet label indicating the durability dates present	Yes		
The goods shall not protrude over the edges of the pallet.	Yes		
The pallet shall be wrapped with where possible coloured shrink wrap	n/a		

The pallet corners shall be protected with pallet uprights	n/a		
The vehicle shall be delivered by a vehicle which is of a food grade and which is clean and free from debris	Yes		
If the delivery is temperature controlled the goods can be supplied with a temperature printout history on demand	Yes		
Tranporters shall be audited as to their suitability	Yes		

## Pack Traceability

Durability date type:	Best Before End
Durability date format:	mm/yy
Pack coding used:	Batch Code
Location of durability date:	on bag and case label
Lot/batch code format:	STO51C001xxxxx (xxxxx = number automatically generated by IT system)

### Inner barcode

Inner barcode number (If sold CASE ONLY then type N/A)	5018095000756	Barcode type:	EAN-13
Number of Digits:	1	Check Digit:	6

### Outer barcode

Outer barcode number:	15018090007535	Barcode type:	ITF-14
Number of Digits:	12	Check Digit:	5

### 2D barcode

Standard Packaging	N/A	Packaging code	-
Flash/Promo	N/A	Flash/Promo	-

### Shelf Life

Shelf life (From Manufacture):	730	Shelf Life Validation Data Held On File	Yes
Is it safe to extend shelf life?	No	How long is it possible to extend life?	N/A

What evidence do you have to support this?	
Is the product packed in a modified atmosphere?	
Is the statement "Packed in a modified atmosphere" on the product label?	
If yes, state the composition of the gas used e.g. 30% CO2 / 70% N2	

## Usage Instructions

Storage instructions:	Frozen at or below -18°C
Cooking instructions if applicable: If delivered chilled or ambient, is product suitable for freezing?	<del>once defrosted do not refreeze</del> n/a
Instructions for defrosting: temp / time:	Defrost in a chiller between 0°C and 4°C
Shelf life after defrost:	5 days
Shelf life once opened:	-
Storage once opened:	-
Health Mark:	N/A
Health Mark Shape:	N/A

## Claims

ClaimNo	ClaimType	Details


Is this Food Or Drink?

Food

Serving Size (g/ml)?

100

## Nutritional

Nutrition Information	Per 100g/100ml	Per Serving	% Reference Intake (per 100g)	% Reference Intake (per serving)	Claim in $\pm 20\%$ Tolerance (Riskless claim)	Traffic Light Colour	Method	Frequency
Energy-kj:	475.2	475.2	0	5.7			Calculated	At Recipe Change
Energy-kcal:	114.3	114.3	0	5.7			Calculated	At Recipe Change
Fat*	6.7	6.7	0	9.6			calculation	At Recipe Change
of which saturates (g)*	0.6	0.6	0	3.0	Low Saturated Fat		calculation	At Recipe Change
Carbohydrate (g)*	8.8	8.8	0	3.4			calculation	At Recipe Change
(of which sugars) (g)*	8.2	8.2	0	9.1			calculation	At Recipe Change
Fibre (g)*	4.4	4.4	0	0.0	High Fibre, Source of Fibre		calculation	At Recipe Change
Protein (g)*	2.5	2.5	0	5.0			calculation	At Recipe Change
Equivalent as salt (g)*	2	2	0	33.3			calculation	At Recipe Change
Moisture (g)	0	0	0	0.0				
Ash (g)	0	0	0	0.0				

Total

Fail

For nutritional information determined by an analysis

FSA Salt Category

Label claims declaration

Name of the laboratory used:

Product FSA Category:

Number of portion/serving per pack: (if applicable)

Lab accreditation:

Salt Targets:

Accreditation Date

## Chem/Physical Standards

Test	Target	Reject	Method	Frequency
Lead	< EU MLR	> EU MLR	MS	1/ year on raw material tomato
Cadmium	< EU MLR	> EU MLR	MS	1/ year on raw material tomato
Pesticide Screener	< EU MLR	> EU MLR	HPLC	3/ year on raw material tomato
pH	<4.2	>4.4	pH meter	per batch
Colour	red: CBT 8 to 10 on a scale of 12 CTIFL; color defects ? 5%	color defects > 5%	Visual Assessment	per production day

Piece count /Kg	140-250	<140 or >250	Physical Count	per production day
EVM	≤ 1 piece/Kg	> 1 piece/Kg	Manual Sorting	per production day
0	0	0	0	0
0	0	0	0	0
0	0	0	0	0
0	0	0	0	0
0	0	0	0	0



0	0	0	0	0
0	0	0	0	0

### Micro/Physical Standards

Test	Unit	Target	Reject	Method	Frequency
Aerobic Total Viable Count cfu/g	-	<100 000	>1 000 000	ISO 4833-1 or equivalent	Per batch
E. Coli cfu/g	-	<10	?10	NF ISO 16649-2 or equivalent	Per batch
Enterobacteriaceae cfu/g	-	≤ 100	>1000	NF V08-054 or equivalent	Per batch
Listeria Monocytogenes cfu/g (if detection on Listeria Spp)	-	Absent in 25g	Present	AES 10/03-09/00 or equivalent	Monthly
Listeria Spp cfu/g	-	Absent in 25g	Present	AES 10/03-09/00 or equivalent	Per batch
Yeast and Moulds cfu/g	-	1000	>5000	NF V 08-059 or equivalent	Per batch

-	-	-	-	-	-
-	-	-	-	-	-
-	-	-	-	-	-
-	-	-	-	-	-
-	-	-	-	-	-

Process Controls						
Process Number	Process Step	Level of Control	Control Measures (CCP only)	Limits (CCP only)	Monitoring Procedures (CCP only)	Action (when out of control)(CCP only)
1	Raw material reception	PRP	Put in place specification + supplier assessments		Sample testing (annually for pesticides and heavy metals).	Reject material
2	Water pump	CCP	Chlorination of borehole water. Preventive maintenance on the chlorination equipments & continuous control.	As per local regulation. Total chlorine 0.5-50ppm	Concentration of the chlorine verification (frequency defined in IT0015).	If the level of Cl2<0.5mm, stop production. Use water in the second tank (after verification that it conforms).
3	Weighing	PRP				
4	Storage	PRP			Fresh tomatoes storage: max -6 days	Sort the lot before washing and tomatoes too ripe are removed.
5	Sorting	PRP				
6	Prewash	PRP				
7	Disinfection wash	CCP	Chlorination of water + preventive maintenance Chlorination of water + Contact time	pH: 6-8 Temperature ? 20°C Level of total chlorine: 60 ppm. target: 100 ppm. Maximum: 150 ppm. Min Contact time 2 mn	Verification of chlorine concentration & contact time. (frequency defined in IT0015).	If CL2 <60 ppm stop washing, verify the dosing pump, adjust the chlorine, retest chlorine level in water. The product from the last successful check is put on hold to be used for pasteurised tomato products. If 60 ppm < [CL2] < 80 ppm, adjust the chlorine level. If 120 ppm < [CL2] < 150 ppm, reduce the Chlorine, stop washing, empty the tank, adjust water, retest. The lot from last successful check is destroyed
8	Cutting	PRP		Maximum time @ 12°C is 6 hours	Recording of entry time in oven.	If >6 hours @ 12°C, the lot is used in pasteurised products.
9	Sorting & traying	PRP				
10	Drying	QCP	Training of oven operators. Preventive maintenance for oven.	The temp of oven to min 50°C in 1 heure after the start of drying. The maximum drying	Visual control & drying yield verified for each drying cycle. The operator verify	If drying time >12 hours, teh maintenance team is
11	Cooling	QCP		< 4°C within 1 hour (tolerance up to 10°C)	Records of temp at each lot change (? 4°C, tolerance up to 10°C)	If cooling time >2 hours, lot is segregated to be used for pasteurised products.
12	Sorting	PRP				
13	Weighing	PRP				
14	Storage	PRP				
15	Mixing	PRP	Verification natural pH of tomatoes	max pH ? 4.4	Sample of dried tomatoes tested for pH per lot	If pH > 4.4, lot is segregated to be used for other type of product

16	Freezing	PRP		Temperature < -25°C 72 hours between end of drying to packing	Record waiting time between end of drying & packing for each lot.	If freezing time >2 hours, lot is segregated to be used for other type of products.
17	Sorting	PRP				
18	Packing	PRP				
19	Weighing & sealing	PRP				
20	Metal detector	CCP		3 test pieces: 4mm SS, 2.5mm Fe & 3mm non-Fe	Beginning of every production, every hour and at the end of production.	Stop production, calibrate the metal detector. Re-test all the packs from last successful check before restarting.
21	Cartoning & labelling	PRP				
22	Palletising & storage	PRP				
23	Despatch	PRP				

### Process Questions

Question	Answer
Does the principle material come from the same farm/location?	2 suppliers
Is the farm(s) that produce the principle ingredient accredited to any farm insurance schemes, if yes, please specify.	Global GAP, BRC
Other than Chemical and/or Thermal processing are there any other factors being used to reduce the microbial levels? If Yes, please provide details	pH <= 4.4
Where product is dipped or washed, please state the chemical solution, concentration and dwell time for each dip/wash in the process	min 60 ppm, min 2 min
In total how many dips/ washes are applied to the product	2 (prewash + disinfection wash)

<p>What reduction in microbial load is achieved by the dip /wash process outlined above? N.B. please give results in log reductions</p>	<p>1 log reduction</p>
<p>What are the residue levels after washing with the above solution?</p>	<p>N/A</p>
<p>Please provide all times and temperatures during each stage of processing. These should include all pasteurisation/heating times and temperatures, and cooling times and temperatures. State the time taken to reach the core temperature and how long the prod</p>	<p>cool down to &lt;5°C within 2 hours.</p>
<p>Controlling factors for psychrotrophic clostridium botulinum. If your product is vacuum packed (VP) or modified atmosphere (MAP) and has a shelf life of greater than 10 days the product must achieve at least one of the following factors throughout the pro</p>	<p>Frozen down to &lt;-18°C</p>
<p>Please state freezing times, temperatures and whether this is an IQF process.</p>	<p>IQF process: 4°C then -18°C (within 72 hours)</p>
<p>For non heat treated mixes containing fresh vegetables, spices or herbs with a product shelf life of greater than 14 days, the fresh product needs to be acidified to a pH below 4. Please confirm if this is the case.</p>	
<p>Please provide details of Salmonella and Bacillus cereus control on any spices used?</p>	
<p>What are the conditions of storage during processing?</p>	
<p>If the sauce is classed as "hot fill", minimum product temperature at the point of fill must be 85oC with the exception of products of pH&lt; 3.7 where &gt;70 oC is required.</p>	

<p>For chilled, non heat treated sauces, what Salmonella controls are in place?</p>	
<p>Please, give details about C. botulinum controls on raw materials.</p>	
<p>For pH controlled mixes, please provide pH profile of the product through all stages of the manufacturing process.</p>	
<p>Please state the final pH, water activity and salt levels within the finished product.</p>	



## The Supplier Warrants:

The supplier warrants that the Product, the Manufacturing premises and Distribution facilities will comply in every respect with the provisions of existing legislation and statutes, of either the United Kingdom or EC origin, and all Regulations, Statutory Instruments, Directives, orders, decisions or any other requirements made thereunder, which relate to, or control the nature, substance, quantity, quality, fitness for purpose, packaging, packing, labelling, sale, offering for sale, use, marking, traceability, constitution, importation, exportation, transportation, possession, dealing, make-up or trade description of such goods.

The supplier is responsible for informing Leathams Ltd of any proposed changes in the specification (eg. formulation, manufacturing procedures or packaging materials etc.). No changes may be made without express written agreement to this effect in the case of Merchant Gourmet/Leathams or Chefs Brigade "Leathams brands". Leathams products' specifications are confidential and should not be sent to a Third Party by the Supplier without Leathams Ltd approval.

The supplier is responsible for ensuring that all products, as far as is reasonably possible, are manufactured in accordance with the specification, where there is a deviation that they inform Leathams Ltd of this in advance of shipping the goods.

The supplier warrants that any documents relating to the goods that are delivered to Leathams Ltd, a Third party Warehouse or Directly to a customer on behalf of Leathams Ltd are valid and that the information contained in the documents is correct.

The product shall be manufactured at all times to the best practice reasonably available in the industry, and where this cannot be achieved this should be highlighted to Leathams Ltd, and in this respect is responsible with keeping upto date with all regulations in force in Europe as it relates to the specific product and in general.

Not to share information contained in this specification with a third party other than that which is stated above as the property of Leathans Ltd, without the knowledge and permission of the supplier.

To advise of specific Leathams Ltd requirements in terms of the end user.

Signed on Behalf of Leathams Ltd:

Name:	Antonio Filis
Position:	Sr/ Food Technologist
Date:	28/09/2020

Signature:

