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As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, **we recommend that you always carefully read the product label prior to using or consuming any such products.** You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.

	73-REC 24-F	Product Information Ingredients	Version 22	Access for these Product Plus only updates	Affected Departments - Technical all categories	Unclassified if Printed	Product Code: 016412	Identification Status: 10/2022	Leathams Approved
			Date Of Issue: 30/07/2022	Created & Authored By: V.Chengulath			Product Name: 120851	Revision Number: 2	
							Supplier Code: 113056	Issue Date: 30/07/2021	
							Supplier product code: 3501	Reason for change: Packaging and CCP amended	

Ingredient (if VEGETAL ORIGIN, specify plant variety)	g	%	Manufacturing site	Compound ingredients (if VEGETAL ORIGIN, specify plant variety)	F2F Status (Phase select from drop down)	Does the ingredient derived from any of these SOURCE?	Country Of Origin	Declare ingredient	'State' e.g liquid / powder / paste and if raw / cooked	Maximum life (pre & post preparation) (applicable)	Storage temperature (C (pre & post preparation) (applicable)	pH	Aw	Maximum Moisture (%)	Minimum salt (%)	Core heat process time & temperature	Filling conditions e.g cold filled, hot filled	Maximum cooling time to 5°C	Microbiological positive release	Washing controls (bleach time & free chlorine)	Other e.g alcohol content (%)/residual nitrite/nitrate	Status of manufacturing area
IQF Mononette Pharis 7.5g	3000	100	Confidential	Cow's Milk, Salt, Microbial rennet, Acidity Regulator: Citric Acid	N/A	n/a	Switzerland	Yes	Solid	18 months	-18°C	5.9 +/- 0.1	n/a	60	0.6	73 degrees for 15-30 seconds	n/a	n/a	Daily tests for Enteroc, E. coli, Typh and Shigella	n/a	n/a	High care
Cow's Milk	n/a	99.98	Confidential	n/a	n/a	No	Switzerland	Yes	Liquid	max. 48 hours from the farm to the factory	0-8°C	N/A	N/A	N/A	N/A	73 degrees for 15-30 seconds	n/a	n/a	antibiotics only	n/a	n/a	High care
Table Salt	n/a	0.6	Confidential	n/a	n/a	No	Germany	Yes	Powder	dry storage - non-perishable	Ambient	N/A	N/A	Maximum 0.1%	98%	n/a	n/a	n/a	n/a	n/a	n/a	High care
Liquid Microbial rennet Marzyme 55 PF 25L	n/a	0.01	Confidential	n/a	n/a	No	France	Yes	Liquid	12 months	0-7°C	5.0-5.35	N/A	N/A	<20%	n/a	n/a	n/a	None N/A	n/a	n/a	High care
Citric Acid (E330)	n/a	0.01	Confidential	n/a	n/a	Citric acid (and citrates)	China	Yes	Powder	24 months	Ambient	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	High care

INGREDIENT DECLARATION (as it appears on packaging)

Milk, Salt, Acidity Regulator: Citric Acid.

Is your product seasonal? If yes please specify month/s of production?

N/A

	Trace Requirements	Hygiene Requirements	MIS Requirement
Maize	Valid IT	WR-inSYTE (All Origin) - Mandatory	MIS-inSYTE (All Origin)
Soya	Valid IT	WR-inSYTE (All Origin) - Mandatory	MIS-inSYTE (All Origin)
Cayenne	Valid IT		
Chilli	Valid IT		
Paprika	Valid IT		
Turmeric	Valid IT		
Refined oil or Derivats	Valid IT		
Fructose	Valid IT		
Hydrolysed Veg protein	Valid IT		
Modified Potato Starch	Valid IT		
Native Potato Starch	Valid IT		
Unmodified Starches	Valid IT		
Wheat Starch	Valid IT		
Wheat Syrup	Valid IT		
Popseed		WR-inSYTE (None EU Origin) - Mandatory	MIS-inSYTE (All Origin)
Cotton		WR-inSYTE (All Origin) - Mandatory	MIS-inSYTE (None EU Origin)
Rice		WR-inSYTE (USA & China Origin) (Advisory)	MIS-inSYTE (None EU Origin)
Papaya		WR-inSYTE (USA & Thailand Origin) (Advisory)	MIS-inSYTE (USA & China Origin)
Unives (Flav)		WR-inSYTE (USA & Canada Origin) (Advisory)	MIS-inSYTE (USA & Canada Origin)
Sugar Beet		WR-inSYTE (USA & Canada Origin) (Watch List)	MIS-inSYTE (USA & Canada Origin)
Egg Plant		WR-inSYTE (Bangladesh Origin) (Watch List)	
Squash/Pumpkin		WR-inSYTE (USA Origin) (Watch List)	MIS-inSYTE (USA & Canada Origin)
Chocory			MIS-inSYTE (USA Origin)
Sweet Pepper			MIS-inSYTE (China Origin)
Tomato			MIS-inSYTE (USA & China Origin)

GENETIC MODIFICATION

If the material is or consists of any of the following materials then please complete the associated questions

Material	Maize Protein	Maize Meal	Soy Milk	Maltose	Sodium Citrate
Ascorbic Acid (and derivatives)					
Dextrose, Fructose	Modified Maize Starch	Polyols	Soy Lecithin	Monosodium Glutamate	Soy Spice
Maize Germ	Maize Gluten	corn syrup	Soy Isoflavones	Sorbitol	Soya Curds
Maize Flour	Citric acid (and citrates)	Maize fibre	Soy Protein isolate/Concise isolate	Soy oil	Mannitol
Maize Flakes	Glycerides	Maize Starch	Hydrolysed vegetable protein	Soy Meal	Canada / Rape (Canada, USA)
Caramel & caramel colours (derived from glucose syrup)	Maize Girs	Sweetcorn	Soy Curd, Soy, Bean Curd	Textured soya protein	Potato (Canada)
Glucose Syrup (corn syrup)	Polenta	Corn Syrup solids	Soy Flakes	Karum Gum	Squash (Canada)
Maize Gluten	Corn oil (Maize oil)	Maize Flour	Soy Flour	Aspartame	Sugar Beet (Canada)
Modified Maize Starch	Maize Bran	Methocellins	Soy Beans	Dextrin	Soy Fibre

*Not commercially available in GM form but will still be subject to assessment due to possible cross contamination.

Question	Y/N	Details
Are any of the above materials present - if yes please specify	Yes	Citric Acid
Is the material and supplier listed on the Valid IT database? (If not by law) If yes, please tick with the status and date of check on website.	No	

	7.3-REC-3A-F	Product Information : Allergens	Version 21	Reason For Issue: Project Plan tab update	Affected Departments : Technical all categories	Uncontrolled if printed	Product Code	CHE413	Specification status	Leathems Approved		
		Date Of Issue: 30/01/2019	Owned & Authorised by V.Cheraghchi				Product Name	IQF MOZZARELLA PEARLS	Revision number	2	10/05/2021	Packaging and CCP amended
							Supplier Code	123606	Issue Date			
							Supplier product code	5501	Reason for change	Validation		

Allergens Risk Assessment

STEP 1

Please complete the below checklist to confirm the allergen status of the material and processing site (Check the box to indicate 'YES' - Only one condition per allergen can be "Yes" and other condition can be left blank or "No")

Component	Column 1	Column 2	Column 3	Column 4	Column 5	Instruction
	The allergen is present in the material	There are none in the material and none on site and there is no risk of cross contamination of raw materials	There is none in the material but used elsewhere in the factory in a segregated area, using segregated equipment.	There are none in the recipe, but is made using equipment that, before cleaning, is used to make product which contains this allergen	There are none in the recipe, but the equipment used to make this material is used to make product which contains this allergen (no cleandown)	
Peanut or its derivatives e.g. Peanut – pieces, protein, oil, butter, flour and mandelona nuts (an almond flavoured peanut product) etc. Peanut may also be known as ground nut .	No	Yes				Self certification from supplier stating 'each step in supply chain is free from this allergen' is enough else Allbi labelling is required
Tree nuts including: Acorns, Almonds, Oyster Nuts, Peanuts (ground nuts), Beechnuts, Betel Nuts, Brazil Nuts, Bread Nuts/ Bread Fruit, Cashew Nuts, Chilean Wild Nuts, Cola Nuts, Hazelnuts (Filberts), Ginkgo Nuts, Heart Nuts, Jack Nuts, Jajoba Nuts, Litchi Nuts, Macadamia Nuts, Paradise Nuts, Pecans, Persian Walnuts, Pili Nuts, Pistachio Nuts, Quandong Nuts, Squari Nuts, Tahiti Nuts, Tallow Nuts, Tiger Nuts, Tropical Nuts, Walnuts, All cold pressed nut oils, Hickory	No	Yes				Self certification from supplier stating 'each step in supply chain is free from this allergen' is enough else Allbi labelling is required

IF YES to tree nuts please state nut(s) used:

Sesame or its derivatives e.g. paste and oil etc	No	Yes				Self certification from supplier stating 'each step in supply chain is free from this allergen' is enough else Allbi labelling is required
Milk or its derivatives e.g. milk caseinate, whey and yogurt powder etc	Yes	No	No	No	No	Declare Allergen
Eggs or its derivatives e.g. frozen yolk, egg white powder and egg protein isolates etc	No	Yes				Self certification from supplier stating 'each step in supply chain is free from this allergen' is enough else Allbi labelling is required
Fish or its derivatives e.g. fish protein and extracts etc	No	Yes				Self certification from supplier stating 'each step in supply chain is free from this allergen' is enough else Allbi labelling is required
Shellfish (including crab, crayfish, lobster, prawn and shrimp) or its derivatives e.g. extracts etc	No	Yes				Self certification from supplier stating 'each step in supply chain is free from this allergen' is enough else Allbi labelling is required
Molluscs (including snails, clams, mussels, oysters, cockle and scallops) or their derivatives e.g. extracts etc	No	Yes				Self certification from supplier stating 'each step in supply chain is free from this allergen' is enough else Allbi labelling is required
Soy or its derivatives e.g. edamame, lecithin, oil, tofu and protein isolates etc	No	Yes				Self certification from supplier stating 'each step in supply chain is free from this allergen' is enough else Allbi labelling is required
Sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as SO ₂ e.g. sulphur dioxide, sodium metabisulphite etc	No	No	Yes	No	No	A risk assessment to show there is no cross contamination & Self certification from supplier is required-complete STEP2 else Allbi labelling is required
Cereals containing Gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) or their derivatives e.g. flour, starches, bran etc	No	Yes				Self certification from supplier stating 'each step in supply chain is free from this allergen' is enough else Allbi labelling is required

IF YES to cereals, please state cereals used:

Celery or its derivatives e.g. celeriac	No	Yes				Self certification from supplier stating 'each step in supply chain is free from this allergen' is enough else Allbi labelling is required
Mustard or its derivatives	No	Yes				Self certification from supplier stating 'each step in supply chain is free from this allergen' is enough else Allbi labelling is required
Lupines or their derivatives e.g. flour etc	No	Yes				Self certification from supplier stating 'each step in supply chain is free from this allergen' is enough else Allbi labelling is required

Only go to STEP 2 if further risk assessment is required based on the answer in STEP 1

STEP 2. Detailed assessments for the product concerned

List all the process steps for this product.

Process steps (from receipt to despatch)	Wheat & derivatives	Cereals containing gluten	Milk & derivatives	Egg & derivatives	Nuts, Peanuts & derivatives	Sesame & derivatives	Soybeans & derivatives	Celery & derivatives	Mustard & derivatives	Sulphur dioxide or sulphites	Lupin & derivatives	Crustaceans, Molluscs & derivatives	Fish & derivatives
Goods in/Receipt	N/A	N/A	High	N/A	N/A	N/A	N/A	N/A	N/A	Low	N/A	N/A	N/A
Raw Material Storage	N/A	N/A	High	N/A	N/A	N/A	N/A	N/A	N/A	Low	N/A	N/A	N/A
Pasteurisation	N/A	N/A	High	N/A	N/A	N/A	N/A	N/A	N/A	Low	N/A	N/A	N/A
Coagulation	N/A	N/A	High	N/A	N/A	N/A	N/A	N/A	N/A	Low	N/A	N/A	N/A
Stretching	N/A	N/A	High	N/A	N/A	N/A	N/A	N/A	N/A	Low	N/A	N/A	N/A
forming	N/A	N/A	High	N/A	N/A	N/A	N/A	N/A	N/A	Low	N/A	N/A	N/A
cooling	N/A	N/A	High	N/A	N/A	N/A	N/A	N/A	N/A	Low	N/A	N/A	N/A
IQF Freezing	N/A	N/A	High	N/A	N/A	N/A	N/A	N/A	N/A	Low	N/A	N/A	N/A
Packing	N/A	N/A	High	N/A	N/A	N/A	N/A	N/A	N/A	Low	N/A	N/A	N/A

STEP 3. Additional question for Nuts, Peanuts & Sesame Allergens only

Do raw material suppliers for your Products produce nut / seed products in their factory / harvesting / handling systems?

No

STEP 4. Allergen improvement plan

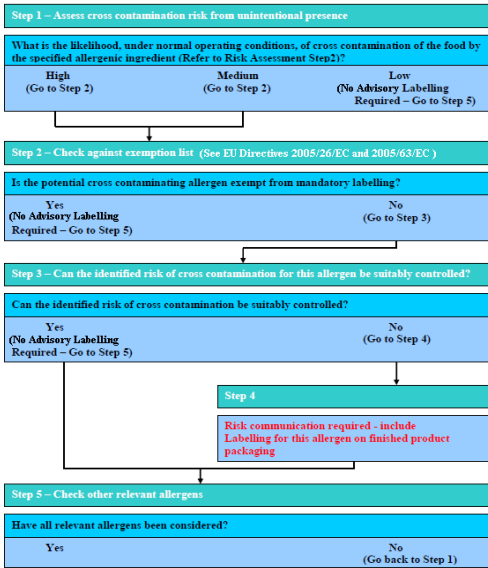
Following risk assessment from step2 if you have identified any risk to the product concerned then list an improvement/action plan in Step3 i.e. cleaning, segregation, further lab analysis, labelling etc

List any improvement points to reduce contamination risks:

- 1 n/a
- 2
- 3
- 4
- 5

STEP 5. Allergen Advisory Labelling Decision Tree

Answer the following questions




<----- Examples where you will need to answer "No" at this question:

- substantial quantities of the allergen are used
- most products manufactured on site contain the allergen intentionally
- the allergen is extensively handled and not contained in packaging
- cleaning, to minimise allergen traces on equipment and environment is impractical
- the use of rework which may contain allergenic material is integral to the process
- production planning cannot be organised so that non-allergenic products are not being produced while allergens are present and

STEP 6. Confirm the allergen declaration on the label

Following this risk assessment, confirm the allergen declaration on the labels

Contains:	Milk
May contain:	n/a
Free from (if applicable)	n/a
Other declarations (nuts are handled, etc.):	n/a

	7.3-REC-3A-F	Product Information : Food Intolerance	Version 21	Reason For Issue: FT-PL Lab	Affected Departments : Technical all categories	Uncontrolled if printed	Product Code	CHE413	Specification status	Leathams Approved
			Date Of Issue: 30/01/2019	Owned & Authorised by V.Cheraghchi			Product Name	IQF MOZZARELLA PEARLS	Revision number	2
							Supplier Code	123606	Issue Date	10/05/2021
							Supplier product code	5501	Reason for change	Processing and CCP

Food Intolerance Mandatory Validation

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
Caffeine	No	N/A	No	Not exposed at any point within the
Chocolate	No	N/A	No	Not exposed at any point within the
Kiwi	No	N/A	No	Not exposed at any point within the
Banana, blackberry, peach, tomato	No	N/A	No	Not exposed at any point within the
Buckwheat	No	N/A	No	Not exposed at any point within the
Barley	No	N/A	No	Not exposed at any point within the
Rye	No	N/A	No	Not exposed at any point within the
Yeast & derivatives	No	N/A	No	Not exposed at any point within the
Maize & derivatives	No	N/A	No	Not exposed at any point within the
Aspartame	No	N/A	No	Not exposed at any point within the
Fruit, vegetables and their derivatives	No	N/A	No	Not exposed at any point within the
Beef	No	N/A	No	Not exposed at any point within the
Pork	No	N/A	No	Not exposed at any point within the
Lamb / mutton	No	N/A	No	Not exposed at any point within the
Poultry	No	N/A	No	Not exposed at any point within the
Chestnuts	No	N/A	No	Not exposed at any point within the
Potassium Chloride	No	N/A	No	Not exposed at any point within the
Phenylalanine	No	N/A	No	Not exposed at any point within the
Garlic	No	N/A	No	Not exposed at any point within the
Cow's Milk	Yes	Cow's Milk	Yes	Present in the product
Goat's Milk	No	N/A	No	Not exposed at any point within the
Buffalo's Milk	No	N/A	No	Not exposed at any point within the
Ewe's Milk	No	N/A	No	Not exposed at any point within the
Ingredients from an animal/insect source not specified above e.g. fish, eggs, honey, gelatine, calf rennet, shellac waxed fruits, Isinglass (fish fines) for filtering, animal derived flavours or colours?	No	N/A	No	Not exposed at any point within the process.

ADDITIVES
Is the product completely free from additives? No

Please complete the following table

E number	Name	Function	Quantity / PPM		
E330	Citric Acid	Acidity Regulator	0.01%		

PRODUCT IS SUITABLE FOR	Suitable for?	Yes/No	Confirm certificate is attached
Vegetarians (Non-Vegan)	Yes		
Vegans	No		
Coeliacs	Yes		
People who are lactose intolerant	No		
People with a nut / seed allergy	Yes		
PRODUCT IS CERTIFIED	Yes/No		Confirm certificate is attached
Kosher	No		
Halal	Yes		

GENETICALLY MODIFIED ORGANISMS			Yes/No
1	(a)	Does the product or any of its ingredients contain any genetically modified Material (whether active or not)?	No
	(b)	Identify those ingredients which contain such material:	
	(c)	If derived from a GM source (maize or soya) confirm that it is IP:	
2	(a)	Is the product or any of its ingredients significantly changed as a consequence of use of genetic modification?	n/a
	(b)	Identify such ingredients:	
3	(a)	Is the product or any of its ingredients produced from, but not containing, any genetically modified material?	n/a
	(b)	Identify those ingredients which are produced from such material:	
4	(a)	Have genetically modified organisms been used as processing aids or used in connection with the production of the food or any of its ingredients?	n/a
	(b)	Identify any such processing aids:	
5	(a)	Have genetically modified organisms been used to produce processing aids or additives but where such genetically modified organisms are not present in the processing aid as used in connection with the production of the food or any of its ingredients?	n/a
	(b)	Identify any such processing aid or additive:	
6	(a)	If there is a possibility of contamination, what controls are in place?	

	7.3-REC-3A-F	Product Information : An. & Nutr.	Version 21	Reason For Issue: Project Plan tab update	Affected Departments : Technical all categories	Uncontrolled if printed	Product Code	CHE413	Specification status	Leathams Approved
			Date Of Issue: 30/01/2019	Owned & Authorised by V.Chenghchi			Product Name	IQF MOZZARELLA PEARLS 7.5g	Revision number	2
							Supplier Code	123606	Issue Date	10/05/2021
							Supplier product code	5501	Reason for change	Packaging and CCP amended

Analytical [Validation](#)

Is this food or drink? Food FSA Salt Category **4.3 Mozzarella** Complies to FSA Salt 2017

Serving size (g/ml):	Quantity per 100g/100ml	Per Serving	Frequency	% Reference Intake (per serving)	Legal Label Claims	Claim in ±20% Tolerance (Riskless claim)	Method (Calculation/Analysis)
Energy	kj: 1043 kcal: 251	0		0			
Fat*	19.0	0.0		0			Analysis
of which saturates (g)*	12.0	0.0		0			Analysis
Carbohydrate (g)*	1.0	0.0		0			Analysis
(of which sugars) (g)*	1.0	0.0		0	Low Sugar		Analysis
Fibre (g)*		0.0					Analysis
Protein (g)*	19.0	0.0		0	High Protein, Source of Protein	High Protein, Source of Protein	Analysis
Equivalent as salt (g)*	0.60	0.00		0			Calculation
Moisture (g)	60.0	0.0			N/A		Analysis
Ash (g)		0.0					
Total	Pass						

Label claims declaration:

For nutritional information determined by an analysis

Name of the laboratory used:	Eurofins Scientific AG, Schönenwerd
Lab accreditation:	STS 063 / (ISO 17025)

Chemical Standards

Product Category: Frozen - Dairy High Risk

Test	Target	Reject	Method	Frequency
Moisture	60	+/- 1	NIR	each batch
dry matter	40	+/- 1	NIR	each batch
Fat in dry matter	45		calculated	each batch
Moisture on the fat-free basis	74.1	+/- 1.5	calculated	
Salt	0.6	+/- 0.1	Potentiometric	each batch
Heavy metals, aflatoxin, dioxin, PCB	Below EU REGS		Lab Analysis	twice a year (external MUWA, Kempten, Germany)
aflatoxin M1 on finished product	Absence	Presence	Lab Analysis	1-2 times per year
aflatoxin M1 on raw milk	Absence	Presence	Lab Analysis	1-2 times per year
pH Mozzarella:	5.9 +/- 0.1	5.8 or > 6.0	Potentiometric	each batch
pH Mozzarella: And the control values are the end of shelf life per example after 720 days	5.92	n/a	Potentiometric	Periodically

Physical standards

Test	Target	Reject	Method	Frequency

Micro Standards

Product Category: Frozen - Dairy High Risk

Test	Target	Reject	Method	Frequency
Enterobacteriaceae cfu/g	100	> 1,000	E.2 (Swiss regulations)	Daily
E. coli cfu/g	10	100	E.10 (Swiss regulations)	Daily
Listeria monocytogenes	absent in 25g	present in 25g	ISO 11290	Quarterly
Salmonella spp	absent in 25g	present in 25g	ISO 6579	Quarterly
Staph aureus	<100	>100	E.8 (Swiss regulations)	Quarterly
Yeasts	1000	10000	Plattengussverfahren" with YGC (=Chloramphenicol Glucose Yeast Extract Agar). Liquid samples are not diluted, they are measured with the dilution ± 0. For solid samples, the sample to be tested is diluted with sterile peptone water, 1/10. After mixing, the sample in the sample bag, the now diluted sample is shown at the -1 dilution	Daily
Listeria spp	absent in 25g	present in 25g	ISO 11290	Quarterly
Moulds	1000	10000	as above	Daily

	7.3-REC-3A-F	Product Information: Packaging	Version 2.1	Reason For Issue: Project Plan update	Affected Departments: Technical all categories	Uncontrolled if printed	Product Code: CHE413	Specification status: Leathams Approved
		Date Of Issue: 30/01/2019	Drawn & Authorized by: V.Cheraghchi			Product Name: IQF MOZZARELLA PEARLS 7.5g (2x3KG)	Revision number: 2	
						Supplier Code: 123606	Issue Date: 10/05/2021	
						Supplier product code: 5501	Reason for change: Packaging and CCP amended	

eusebion

Packaging & Weight Control Validation

Component	Primary/Secondary/Transit	Type of Material	Description	Colour of Packaging	Component Weight (g) Per Unit	Recycled Content (%)	Packaging Dimensions [mm]			
							Length	Width	Height	Diameter
Blue Plastic Bag	Primary	OPA/PE	Blue Plastic Bag	blue	23	0	360	265	50	n/a
Cardboard case	Secondary	Cardboard	white cardboard case	white	320	0	334	260	370	n/a
n/a	Tertiary	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a
wood	Pallet	wood		brown	23500	n/a	1200	800	144	n/a

* Important: The use of PVC or PVDc is not permitted. We require an improvement plan if that is the case.

Grade 1 Grades 2-5
0 0
0 0
0 0
0 0
0 0

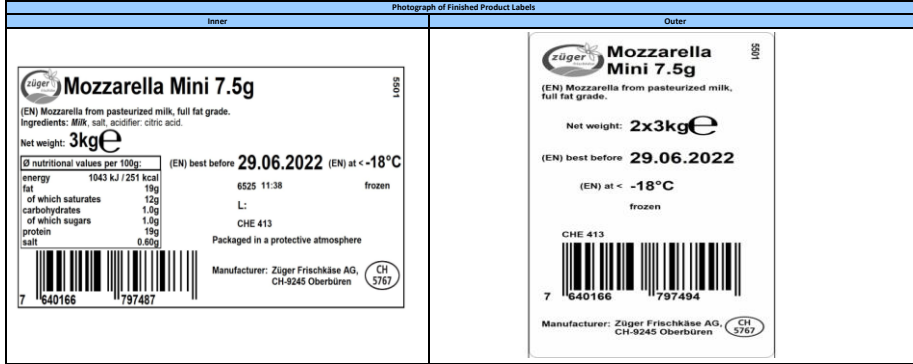
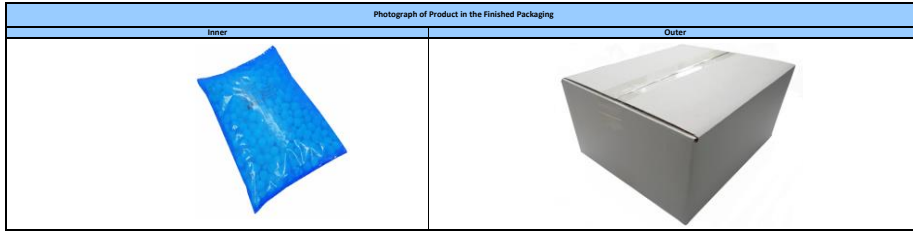
Logos and environmental claims:

Total Weight Primary Packaging (g)	23	Net Weight of unit (g)	3000
Total Weight Secondary Packaging (g)	320	Net Weight of Units per case in (g)	6000
Total Weight Transit Packaging (g)	0	Total Weight of Packaging per Case (g)	366
Number of PRIMARY units per Case/Outer	2	Total Weight per case (kg)	6.366
Cases per layer	10	Total Weight of packaging per transit case (g)	32940
Cases per pallet	90	Total cases per container	15714
Units per Pallet	180		
Type of Pallet (i.e. CHEP -1000x1200mm, EURO 800x1200mm or other please specify)			
Container or Pallet Delivery			
Container size			
Sea Freight or Road Freight			

Maximum weight of case is 15 kg



Component	Primary/Secondary/Transit	Gauge	Grade	Supplier	Packaging supplier accreditation	Country	Tamper evidence details	Type of sealing	Colour of sealing	Is this component suitable for recycling?
Blue Plastic tray with a blue film	Primary	UB 250my	CPA, PE	Follan	ISO	Germany	Heat Sealed	Heat Sealed	Blue	yes
Cardboard case	Secondary	4.6 mm	Kraftliner and Liner	Model	N/A	Switzerland	Tape	Tape	Clear	Yes
n/a	Tertiary									
wood	Pallet									



FULL PHOTOGRAPHY OF PRODUCT


Has full product photography been carried out?	Select from drop down
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WEIGHT CONTROL

Weight Control System	Minimum Weight		Average Weight				Catch	On pack copy	Is E mark required?
	Net	Drained	Net	TNE	T1	T2			
	N/A	N/A	3000	1.5%	2955	2910	N/A	N/A	yes

SUPPLY CHAIN STANDARDS

Standard required	Comply (Y/N)	If No, When can you comply?	If NO, Accepted by Leathams?
Outer Case Standards			
Do you use shelf ready packaging (retail products only)	Yes		
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		
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		
Pallet Standards			
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		
Transporter Std			
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		
Transporters shall be audited as to their suitability	Yes		
Transporter Details			
Transport Temperature	1-18°C		
Container Details			
Stock Rotation-ensure you use the same units for time i.e. years months days etc.			
Life From Production	18	Months	
Lead time (order to delivery)	21	Days	
Guaranteed minimum life into Leathams depot:	6	Months	
% of life on delivery	33		
If red OR amber must be approved by the supply chain mgr: @leathams			

	7.3-REC-3A-F	Product Information: Storage Instruction	Version 21	Reason For Issue: FT-PL tab	Affected Departments : Technical all categories	Uncontrolled if printed	Product Code	CHE413	Specification status	Leathams Approved
			Date Of Issue: 30/01/2019	Owned & Authorised by V.Cherahchi			Product Name	IQF MOZZARELLA PEARLS 7.5g (2x3KG)	Revision number	2
							Supplier Code	123606	Issue Date	10/05/2021
							Supplier product code	5501	Reason for change	Packaging and CCP amended

Labelling Information [Validation](#)

Pack Traceability			
Durability date type:	Best Before End		
Durability date format:	DD/MM/YYYY		
Location of durability date:	on film and on label		
Pack coding used:	Lot code		
Lot / batch code format:	n/a		
Does the product already have an inner and outer barcode?	Both		
Inner barcode number (If sold CASE ONLY then type N/A in this field)	7640166795650	Number of Digits:	13
Significant digits for GP	764016679565	Check Digit:	0
Barcode type:	EAN-13		
Inner Barcode Verified and Documented	Yes		
Outer barcode number:	7640101096477	Number of Digits:	13
Significant digits for GP	764010109647	Check Digit:	7
Barcode type:	EAN-13		
Outer Barcode Verified and Documented	Yes		
Has Inner Barcode Passed WMS scanner?	Passed-no actions		
Has Outer Barcode Passed WMS scanner?	Passed-no actions		
2D barcode/packaging code (standard packaging)	Standard Packaging		
	Flash/Promo		

Shelf life (From Manufacture):	18 months
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?	N/A

Is the product packed in a modified atmosphere?	No
Is the statement "Packed in a modified atmosphere" on the product label?	No
If yes, state the composition of the gas used e.g. 30% CO ₂ / 70% N ₂	N/A

Usage Instructions


Storage instructions:	Keep frozen until required. Defrost for 24 hours and use within 3 days of opening.
Cooking instructions if applicable:	N/A
If delivered chilled or ambient, is product suitable for freezing?	No
Instructions for defrosting: temp / time:	Defrost for 24 hours
Shelf life after defrost:	3 days
Shelf life once opened:	3 days

Country of origin:	Switzerland
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Health Mark:	CH 5767
Health Mark Shape:	Oval

Label claims:	Ready to eat
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Label claim 1:	Ready to eat								
FOR LEATHAMS USE ONLY									
Units per case	2								
Cases per Pallet	90								
Cases per Layer	10								
Layers per pallet	9								
Case	height	178	width	269	length	324	weight	320	
Pallet	height	144	width	800	length	1200	weight	0	
Primary Packaging type	OPA/PE								
Secondary Packaging type	Cardboard								
Shelf life into Leathams	6								

	7.3-REC-3A-F	Product Information: CCP1	Version Z1	Reason For Issue: Project Plan tab update	Affected Departments : Technical all categories	Uncontrolled if printed	Product Code	CHE413	Specification status	Leathams Approved
			Date Of Issue: 30/01/2019	Owned & Authorised by V.Cheraghchi			Product Name	IQF MOZZARELLA PEARLS 7.5g (2x3KG)	Revision number	2
							Supplier Code	123606	Issue Date	10/05/2021
							Supplier product code	5501	Reason for change	Packaging and CCP

Process Flow & HACCP Validation

Please list process steps in the table below. Please list **one** process step per line. If you have more than one control check list it twice.

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	Milk Intake	OPRP	Buy from government approved farmers Antibiotics snap test on every delivery 3mm sieve on	antibiotics absence		
2	Milk Storage	OPRP	pH, value, temperature < 6°C, level of acidity (SH)	> 6°C		
3	Pasteurisation	CCP	Temperature: 75°C 15-30 sec Foreign bodies: sieves	Temperature: +/- 2°C Foreign bodies: two 1mm sieves	Continous records of temperature and heatingtimes on the Win CC system (processvisualising system for production control), the records are controlled regularly by staff and the limits and action is automatised, twice per year the process is simulated for the case « to low temperature « to make sure the programm works properly	safety control,audible warning signal, device is on circumferential, milk runs back into the preliminary tank
4	Coagulation	None	pH, value, temperature, fat, protein, bacterial analysis	according to receipt		
5	cooking	None	Temperature > 62 - 67°C	< 62 - > 67°C		
6	salt addition	None	Admittance / conductometry			
7	Stretching	QCP	ditto cooking	-		
8	Forming	None	-	-		
9	1 cooling 2 cooling	None	Temperature; 1 cooling 9-12°C / 2 cooling < 6°C Bacterial analysis	Time approx. 30 minutes to pass through cooling bath		
10	IQf Freezing	OPRP	Temperature	Takes Approx. 3 minutes to travel down the IQF line. Set point		
11	Metal detection	CCP	All products pass through the metal detector	4mm stainless, 3mm non ferrous, 3 mm Ferrous	"Metal detector records Turn on the machine and wait 5 minutes for the screen to display test function, complete the first test of the day if this is not completed in 5 minutes a light signal appears and the belt stops and a test must be completed at this time before production can commence. Place each test piece on the pack and pass each test piece 3mm non-ferrous, 3mm ferrous and 4mm stainless steel through the detector This must be recorded on the record Every hour , the machine will detail on the screen that is time for the next check. If this is ignored the buzzer flashes and then belt stops until a test is completed. Pass the test pieces through the detector ensuring the piece is detected. And record on the sheet At the end of the shift complete a final check and detail on the record	Reject product and contact Quality manager
12	Packing	None	-			
13	Coding	QCP	Visual control according product information sheet			
14	Frozen Storage	OPRP	Temperature -18°C	> -18°C		
15	Dispatch	OPRP	External > transport corporation -18°C	> -18°C		

	7.3-REC-3A-F	Product Information: CCP2	Version 21	Reason For Issue: Project Plan tab update	Affected Departments: Technical all categories	Uncontrolled if printed	Product Code	CHE413	Specification status	Leathams Approved
			Date Of Issue: 30/01/2019	Owned & Authorised by V.Cheraghchi	Product Name		IQF MOZZARELLA PEARLS 7.5g (2x3KG)	Revision number	2	
					Supplier Code		123606	Issue Date	10/05/2021	
					Supplier product code		5501	Reason for change	Packaging and CCP amended	

CCP2




Please answer the questions relevant to the product you are supplying to Leathams


**** Chilled - Dairy High Risk**

**** note: finished product is IQF**

Does the milk or egg come from farms accredited to any farm insurance schemes? If yes, please specify.	This is part of the purchase contract between the dairy farmers and us (copy on file just available in German).
What are the microbial controls for the intake of raw milk or eggs?	Snap test
Is the product pasteurised? If so please give details of time and temperature:	73°C (15-30 sec.)
What is the water activity, pH, and salt concentration of the product?	aW 0.97, pH 5.9 +/-0.2, salt 0.6 +/-0.2
Please confirm that the supplier Health Mark will be clearly visible on the product as it is delivered in:	5.9 +/- 0.1
For soft cheeses: Is the pH of milk / cream adjusted before or after the pasteurisation, if so, to what value?	after the pasteurisation, pH 5.86
For soft cheeses: What is the fat content of milk/cream used?	n/a
For soft cheeses: Is there an addition of rennet or culture? If yes, please specify the type of rennet used:	Yes, Microbial rennet.
For soft cheeses: Please provide all times and temperatures during each stage of processing.	see process description
For soft cheeses: Please indicate whether there is a slow vat procedure in place.	Danisco, Marzyme 55 PF, Art. 954000
For soft cheeses: What is the concentration of brine solution (if used)? Please specify at what stage the salt or brine is added.	coagulator 33°C Cheese ring 33°C Melting 60°C
For soft cheeses: Please attach a detailed pH profile of the product that is required through out the manufacturing procedure.	At the slow vat procedure (KOA) can the skilled manpower (graduated apprenticeship worker) take one's own decisions about the next produce step (deviation +/- 0.05 ph value), is it > +/- 0.05 ph value has the worker to inform the department manager.
For soft cheeses: Please detail the filling conditions of the cheese: Is it Hot filled / cold filled / shrouded / under positive pressure?	No brine
For hard cheeses: Please state what controls have been put in place to prevent the contamination and growth of Listeria?	coagulation 5.78 Cheese ring 5.85 End product 5.9
For hard cheeses: Is the pH of milk adjusted before or after the pasteurisation, and if so, to what value?	N/A
For hard cheeses: What type of rennet is used, i.e. animal or vegetarian?	N/A
For hard cheeses: Please give details of the slow vat procedure.	N/A
For hard cheeses: What actions are taken if the pH doesn't reach the target during the slow vat procedure?	N/A
For hard cheeses: Please provide all times and temperatures during each stage of processing.	N/A
For hard cheeses: Please attach a detailed pH profile of the product throughout the manufacturing process.	N/A
For hard cheeses: What are the times and temperatures for the maturation of the product?	N/A
For hard cheeses: What is the aw and pH before and after the maturation?	N/A


	7.3-REC-3A-F	Product Information: QAS	Version 21	Reason For Issue: Project Plan tab update	Affected Departments : Technical all categories
			Date Of Issue: 30/01/2019	Owned & Authorized by V.Cheraghchi	Uncontrolled if printed
Validation					
Product Code	CHE413	Specification status	Leathams Approved	QAS Check Date	
Product Name	IQF MOZZARELLA PEARLS 7.5g (2x3KG)	Revision number	2	QAS Check Completed by	
Supplier Code	123606	Issue Date	44326	Expiry Date of Batch(es) checked	
Supplier product code	5501	Reason for change	Packaging and CCP amended	Batch(es) checked	
Quality Attribute Sheet					
General Information					
Product Code	CHE413				
Product Name	IQF MOZZARELLA PEARLS 7.5g (2x3KG)				
Label of unit (paste in label (5cmx5cm))					
	Red	Amber	Green		
Shelf life					
Minimum Shelf life into Leathams (state whether days, months, years)	Other than 6 months	N/A	6 months		
Vehicle temperature (°C)	Other than <-18°C	N/A	<-18°C		
Product temperature (°C)	Other than -18°C	N/A	-18°C		
Packaging type - primary	Other than Blue bag	N/A	Blue bag		
Packaging type - Secondary	Other than cardboard box	N/A	cardboard box		
Pallet type	Other than EUR 800 - 1200mm	N/A	EUR 800 - 1200mm		
Physical tests					
Moisture	+/- 1	N/A	60		
dry matter	+/- 1	N/A	40		
afatoxin M1 on finished prod	Presence	N/A	Absence		
afatoxin M1 on raw milk	Presence	N/A	Absence		
Packaging & Declarations					
Net weight (Average), g	Other than 3000	N/A	3000		
Net weight (Min), g	N/A	N/A	N/A		
Net Drained Weight (Min), g	N/A	N/A	N/A		
Pack Photo (5cmx5cm)	N/A	N/A	N/A		
Photo of the unit in its packaging					
Barcode - Inner	7640166795650	N/A	7640166795650		
Barcode - Outer	7640101096477	N/A	7640101096477		

Leathams	7.3-REC-3A-F	Product Information: QAS	Version 21	Reason For Issue: Project Plan tab update	Affected Departments : Technical all categories
			Date Of Issue: 30/01/2019	Owned & Authorized by V.Cheraghchi	Uncontrolled if printed
Validation					
Product Code	CHE413	Specification status	Leathams Approved	QAS Check Date	
Product Name	IQF MOZZARELLA PEARLS 7.5g (2x3KG)	Revision number	2	QAS Check Completed by	
Supplier Code	123606	Issue Date	44326	Expiry Date of Batch(es) checked	
Supplier product code	5501	Reason for change	Packaging and CCP amended	Batch(es) checked	
Quality Attribute Sheet					
General Information					
Product Code	CHE413				
Product Name	IQF MOZZARELLA PEARLS 7.5g (2x3KG)				
Label of unit (paste in label (5cmx5cm))					
Red Amber Green					
Supply Chain Information					
Case/outer unit label					
Units per case	Other than 2	N/A		2	
Layers per pallet	Other than 9	N/A		9	
Cases per layer	Other than 10	N/A		10	
Cases per pallet	Other than 90	N/A		90	
Pallet height (m)	Other than 1746	N/A		1746	
Finished Product QAS					
Photo of Product (product without any packaging)	N/A	N/A			
Visual and Organoleptic Characteristics					
Appearance	mould	N/A		lumpy	
Odour	Creamy, slightly sour	N/A		Mild, Milky	
Taste	Creamy, slightly sour	N/A		Mild, Milky	
Dimensions	<6.5g	N/A		7.5g +1.0g	
Consistency	broken, firm	N/A		soft	
Texture	soft to elastic	N/A		Fibred	
	N/A	N/A		N/A	
Risk Categories - A= most risk E = lowest risk					

	7.3-REC-3A-F	Product Information: Warranty	Version 21	Reason For Issue: Project Plan tab update	Affected Departments : Technical all categories	Uncontrolled if printed	Product Code	CHE413	Specification status	Leathams Approved
			Date Of Issue: 30/01/2019	Owned & Authorised by V.Cheraghchi			Product Name	IQF MOZZARELLA PEARLS 7.5g (2x3KG)	Revision number	2
							Supplier Code	123606	Issue Date	10/05/2021
							Supplier product code	5501	Reason for change	Packaging and CCP amended

[Validation](#)

The Specification is valid for 36 months from the date of review. After 36 months, Leathams Ltd cannot guarantee that a customer has the most up to date specification

Signing Specifications & Delivery Method	
<p>When the specification is completed and agreed by both parties, an authorised person on behalf of the supplier is to sign the specification by typing in their Name, Position and Date at the bottom of 'The Supplier Warrants' section. The supplier can also add a scanned signature, but this is not mandatory. Then the file is emailed to Leathams Ltd. The specification becomes contractually binding on the supplier once received by email. The specification will be countersigned by Leathams Ltd, then converted to PDF and a copy emailed back to the supplier for their files.</p> <p>For subsequent minor changes to an approved specification, once the changes have been made to the Excel file, the supplier signs the appropriate 'Specification Amendments' box by typing in their Name and Date, then emails to Leathams Ltd. Again, the specification will be countersigned by Leathams Ltd, converted to PDF and a copy emailed back to the supplier for their files.</p> <p>For a full specification review, the 'The Supplier Warrants' section will be resigned, as above.</p>	
<p>The Supplier Warrants:</p> <p>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.</p> <p>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.</p> <p>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.</p> <p>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.</p> <p>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.</p>	
<p>Signed on Behalf of Supplier as a declared authorised signatory.</p> <p>Name: Heike Kürschner Position: Head of Quality Department Date: 29.10.2020</p>	
Signature	
<p>Leathams Ltd Warrants:</p> <p>To be responsible for the content of the final artwork having received reasonable advise for the supplier.</p> <p>Not to share information contained in this specification with a third party other than that which is stated above as the property of leathams Ltd, without the knowledge and permission of the supplier.</p> <p>To advise of specific Leathams Ltd requirements in terms of the end user.</p>	
<p>Signed on Behalf of Leathams Ltd:</p> <p>Name: Antonio Filis Position: Project Technologist Date: 31 July 2019</p>	

Revision Number	Amendments	Authorised By			
		For & On Behalf Of The Supplier	Date	For & On Behalf Of Leathams Ltd	Date
1	Labels amended	E Schnyder	11/11/2019	A Brett	12/11/2019
2	Packaging details and metal detector frequency updated	E Schnyder	10/08/2020	A Brett	10/05/2021