

The food information supplied by Thomas Billing's Goldenke has been provided by the respective product manufacture. While was ensembled enderwors to check this information and ensure its accuracy, we do not give any warranty (whethere express or implied), guarantee or representation that it is true, accurate or complete in any respect.

As product information, ingredients, nutritional guides and dietary or altergy advice may change from time to time, <u>we recommend that you always carefully</u> read the product lideb prior to using or comsuming any using products. You should not solely rely usion the information we provide and make your own seessimm its as to be autiliality or contensing any any modest.

		Product	Version 21	Reason For Issue: Project Plan tab update	Affected		Product Code	CERSSS	Specification status	Draft
Leathams	7.3-REC-	Information :	VERMITE		Departments :	Uncontrolled If	Product Name	IQF MG RTE CRACKED BULGUR	Revision number	0
and a second second	3A-F	Intredients	Date Of Issue:	Owned & Authorised by	Technical all	Printed	Supplier Code	516126	Issue Date	18/09/2019
		ingresients	30/01/2019	V.Cheraghchi	categories		Supplier product code	AREFI	Reason for change	New Line
Incredients										Validation

Ingredient (IF VEGE ORIGIN, specify pl variety)		×	Manufacturing site	Compound ingredients (IF VEGETAL ORIGIN, specify plant variety)		Does the Ingredient derived from any of these SOURCE?		Declare ingredient	'State' e.g liquid / powder / paste and if raw / cooked	Maximum life (pre & post preparatio n if applicable)	Storage temperature oC (pre & post preparation if applicable)		Aw	Maximum Moisture (%)	Minimum salt (36)		Filling conditions e.g cold filled, hot filled		Microbiological positive release	Washing controls (dwell time & free chlorine)	e.g alcohol content (%)/ residual nitrite/	Status of manufactur ing area	Grade 1-	2 Grade 3-4	Grade5
IQF MG RTE CRACK		100	Chaspuzac	Bulgur Wheat (Triticum Durum)	n/a	No	Turkey		Solid	24 months	-18°C	unknown	unknown	0.65	0.02	10min at 90°C	Cold filled	7min	Yes	yes	NO	High risk	1	1	0
Bulgur Wheat (Triti Durum)	um 2000	40	Chaspuzac		n/a	No	Turkey		solid	24 months	-18°C	unknown	unknown	12	0.02	10min at 90°C	Cold filled	7min	Yes	yes	NO	GMP	2	2	1
water	3000	60	Chaspuzac	Water	n/a	No	France		liquid	24 months	-18°C	unknown	unknown	100	0	10min at 90°C	Cold filled	7min	Yes	yes	NO	N/A			
						No																			
						No																			
						No																			
						No																			
						No																			
						No																			
						No																			
		_				No																			
	_	-				No						-													
						No																			
-				INGREDIENT DECLAR	ATION (as it app	sears on packaging)				7															

100% Bulgur Wheat

	Tesco Requirement	Waitrose Requirement	M&S Requirement	
Maize	Valid IT	WR-inSYTE (All Origin) - Mandatory	M&S-inSYTE (All Origin)	
Soya	Valid IT	WR-inSYTE (All Origin) - Mandatory	M&S-inSYTE (All Origin)	
Cayenne	Valid IT			
Chilli	Valid IT			
Paprika	Valid IT			
Turmeric	Valid IT			
Rapeseed oil or Derivatiw	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			
Rapeseed		WR-inSYTE (None EU Origin) - Mandatory	M&S-inSYTE (All Origin)	
Cotton		WR-inSYTE (All Origin) - Mandatory	M&S-inSYTE (none EU Origin)	
Rice		WR-inSYTE (USA & China Origin) (Advisory)	M&S-inSYTE (none EU Origin)	
Papaya		WR-inSYTE (US & Thailand Origin) (Advisory)	M&S-inSYTE (USA & China Origin)	
Linseed (flax)		WR-inSYTE (USA & Canada Origin) (Advisory)	M&S-inSYTE (USA & Canada Origin)	
Sugar Beet		WR-inSYTE (USA & Canada Origin) (Watch List)	M&S-inSYTE (USA & Canada Origin)	
Egg Plant		WR-inSYTE (Bangladesh Origin) (Watch List)		
Suqash/Pumpkin		WR-inSYTE (USA Origin) (Watch List)	M&S-inSYTE (USA & Canada Origin)	
Chicory			M&S-inSYTE (USA Origin)	
Sweet Pepper			M&S-inSYTE (China Origin)	
Tomato			M&S-inSYTE (USA & China Origin)	

			GENETIC MODIFICATIO					
	if the	material is or consists of any of the	following materials the	en please complete	the associated question	6		
Ascorbic Acid (and Ascorbates)	Maize Protein	Maize Meal	Waxy Maize*	Soya Milk	Maltose	Sodium Citrate		
Dextrose, Fructose	Modified Maize Starch	Polyols	Glycerides	Soya Lecithin	Monosodium Glutamate	Soy Sauce		
Maize Germ	Maize Gluten	corn syrup	Soya Isoflavones	Soya Grits	Sorbitol	Soya Curds		
Masa Flour	Citric acid (and citrates)	Maize fibre	Soya Protein Isolate/Conce ntrates	Soya oil	Mannitol	Sova Proteins		
Maize Flakes	Glycerides	Maize Starch	Hydrolysed Vegetable protein	Soya Meal	Canola / Rape (Canada, USA)	Glucose	*not commercially available form but will still be subje assessment due to possible	
Caramel & caramel colours (derived from glucose syrup)	Maize Grits	Sweetcorn	Soya Curd, Tofu, Bean Curd	Textured soya protein	Potato (Canada)	Modified Maize Starch	contamination.	
Glucose Syrup (com syrup)	Polenta	Corn Syrup solids	Soya Flakes	Xantum Gum	Squash (Canada)	Sodium + Trisodium Ascorbate		
Maize Gluten	Corn oil (Maize oil)	Maize Flour	Soya flour	Aspartame	Sugar Beet (Canada)			
Modified Maize Starch	Maize Bran	Maltodextrins	Sove Beans	Dextrins	Soya Fibre			

Question	Y/N	Details
Are any of the above materials present – If yes please specify	No	
Is the material and supplier listed on the Valid IT database? (hosted by lawlabs) if yes, please state web site status and date of check on website.		

0 0 0

0 0

			Version 21	Reason For Issue: Project Plan tab update	Affected		Product Code	CER555	Specification status	Draft
Leathams	7.3-REC-3A-F	Product Information:	Version 21	Reason For issue: Project Plan tab update	Departments:	Uncontrolled	Product Name	IQF MG RTE CRACKED	Revision number	0
innovators in food	7.3-REC-3A-F	TACCP	Date Of Issue:	Owned & Authorised by	Technical all	If Printed	Supplier Code	516126	Issue Date	18/09/2019
			30/01/2019	V.Cheraghchi	categories		Supplier product code	#REF!	Reason for change	New Line
Threats and Vulnerability										Validation

Finished Product IQF MG RTE CRACKED BULGUR 2x5Kg Ingredient/Component Has this been checked against Country Of Origin Is The Supplier Risk Assessed And What measures are in place to reduce the risk of Is this product vulnerable to significant price or availability fluctuation (for Are there any historical fraud Do you carry out testing for food fraud or RASFF? Approved (GMP / HACCP / Quality etc.) example, seasonal shortage or poor harvest) which might increase risk of incidents/issues/threats relating to the product? weakness in supply chain and product? adulteration, substitution, contamination etc? potential food fraud? If yes, please provide details below If yes, please provide details below Hazard analysis and assesment supplier /check administrative papers - control raw material - sorting Bulgur Wheat (Triticum Bolivia YES yes no no no Durum) n/a France n/a n/a n/a n/a n/a water

Packaging	Country Of Origin	ls The Supplier Risk Assessed And Approved (GMP / HACCP / Quality etc.)	What measures are in place to reduce the risk of adulteration, substitution, contamination etc?	Is this product vulnerable to significant price or availability fluctuation (for example, seasonal shortage or poor harvest) which might increase risk of potential food fraud?
PE bag	France	ISO 22000	reception control	no
Cardboard box	France	No	reception control	no
0	0			
0	0			

Testing Carried Out For Food Fraud Or Weakness In Supply Chain And Product

	Details

Г				Version 21	Reason For Issue: Project Plan	Affected		Product Code	CER555	Specification status	Draft
	Leathams	7.3-REC-3A-F	Product Information :		tab update	Departments :		Product Name	IQF MG RTE CRACKED	Revision number	0
		7.3-REC-3A-F	Allergens	Date Of Issue:	Owned & Authorised by		if printed	Supplier Code	516126	Issue Date	18/09/2019
				30/01/2019	V.Cheraghchi	categories	1 1	Supplier product code	#REF!	Reason for change	New Line
											and the second

Allergens F STEP 1 Please com

sec 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")

alenger f e concipt de la la begrer f e concipt de la la bibling e regard e la conci e group de la la bibling e regard e la conci e group de la la bibling e regard e la conci e group de la la bibling e regard e la conci e group de la la bibling e regard e la conci e group de la la bibling e regard e la conci e group de la la bibling e regard e la conci e group de la bibling e regard e la conci e group de la bibling e regard e la conci e group de la bibling e regard e la conci e group de la bibling e regard e la conci e group de la bibling e regard e la conci e la co	Please complete the below checklist t	to confirm the allergen status	s of the material and processing site (Ch	eck the box to indicate 'TES' - Uniy on	e condition per allergen can i	be "Yes" and other condition can b	e left blank of "No")
LongenetitThe alegnetit is present is to named with and the state of the material of the state of the stat		Column 1	Column 2	Column 3	Column 4	Column 5	
peoperation of home of	Component		on site and there is no risk of cross	elsewhere in the factory in a segregated	but is made using equipment that, before cleaning, is used to make product which	equipment used to make this material is used to make product which contains this allergen (no	Instruction
Option Has, Rands, Ground Andly, Cheak Withs, Cak Has, Has Has, Las Cheak Withs, Kak Has, Has Has, Las With Has, Kak Has, Has Has, Has,	pieces, protein, oil, butter, flour and mandelona nuts (an almond flavoured peanut product) etc. Peanut may also	No	Yes	No	No	No	Self certification from supplier stating 'each step in supply chain is free from this allergen' is enough else Alibi labelling is required
Seame or its derivatives e.g. parter and ell etc. No Yes No No Self certification from supplier stating 'each step in supply chain is i allerger' is enough else Abli labeling is required Milk or its derivatives e.g. milk caseinate, whery and yogut powder etc. No Yes No No Self certification from supplier stating 'each step in supply chain is i allerger' is enough else Abli labeling is required Fegs or its derivatives e.g. milk caseinate, whery and yogut powder etc. No Yes No No Self certification from supplier stating 'each step in supply chain is allerger' is enough else Abli labeling is required Fegs or its derivatives e.g. fictory value, egg while powder and egg protein adtegref's enough else Abli labeling is required No No Yes No No Self certification from supplier stating 'each step in supply chain is allerger's enough else Abli labeling is required Feb or its derivatives e.g. fictory value, egg while powder and egg protein and extracts etc. No Yes No No Self certification from supplier stating 'each step in supply chain is in allerger's enough else Abli labeling is required Feb or its derivatives e.g. fictory else, egg while powder and else or its derivatives e.g. fictory else, egg while powder and else or its derivatives e.g. fictory else, egg while powder and else portein and extracts etc. No No No Self	Orster Muts, Peanuts (ground nuts), Beechnuts, Betal Muts, Braal Muts, Bread Nuts, Bread Fruit, Cashew Nuts, Chilann Wild Nuts, Chai Muts, Hazehuts (Filberts), Gnidgo Nuts, Heart Nuts, Jack Nuts, Jojdon Nuts, Lichi Nuts, Macadamia Nuts, Paradae Nuts, Peans, Muts, Quandong Muts, Squari Nuts, Tahin Nuts, Tailkon Nuts, Spare Nuts, Tahin Nuts, Tailkon Nuts, Taper Nuts, Tahin Nuts, Tailkon Nuts, Al cold pressed nut ols, Hickory		Yes	No	No	Мо	Self certification from supplier stating 'each step in supply chain is free from this allergen' is enough else Allbi labelling is required
and oil etc.NONSNONONOAllergen's enough etc. Albit labeling is requiredMilk or its derivatives e.g. milk casenabe, whery and yogut power etc.NoYesNoNoNoSelf certification from suppler stating 'tach step in supply chain is i casenabe, whery and yogut power etc.NoYesNoNoNoSelf certification from suppler stating 'tach step in supply chain is i casenabe, whery and yogut power etc.Eggs or its derivatives e.g. finith crusterNoYesNoNoNoSelf certification from suppler stating 'tach step in supply chain is i altergen's enough etc. Alkit labeling is requiredEggs or its derivatives e.g. finith crusterNoYesNoNoNoSelf certification from suppler stating 'tach step in supply chain is i altergen's enough etc. Alkit labeling is requiredFish or its derivatives e.g. finith cructureNoYesNoNoNoSelf certification from suppler stating 'tach step in supply chain is i altergen's enough etc. Alkit labeling is requiredFish or its derivatives e.g. fish proteinNoYesNoNoNoSelf certification from suppler stating 'tach step in supply chain is i altergen's enough etc. Alkit labeling is requiredShelfiditi (rotuding crait, crysfin) buster, protein additing crait, crysfin, mussel, crysfin, crysfin, stating 'tach step in supply chain is i altergen's enough etc. Alkit labeling is requiredShelfidits (rotuding crait, crysfin) rutser, protein addition grait, crait, mussel, crysfin, crysfin, stating 'tach step in supply chain is i altergen's enough etc. Alkit labeling is required <t< td=""><td>IT TES to tree nuts please state nut(s)</td><td>) used:</td><td></td><td></td><td></td><td></td><td></td></t<>	IT TES to tree nuts please state nut(s)) used:					
casenate, whey and yoguit powder etc. NO NS NO NO altergor is enough else Albi labeling is required Eggs or its derivatives e.g. froam yok, egg whet powder and egg protein address etc. NO Yes NO NO NO Self certification from suppler stating hash step in supply than is in altergor is enough else Albi labeling is required Fish or its derivatives e.g. froam yok, egg whet powder and egg protein and extracts etc. NO Yes NO NO NO Self certification from suppler stating hash step in supply than is in altergor is enough else Albi labeling is required Shellfish (including crab, crayfeh, hobitser, cracting smith, came, etc. etc. NO Yes NO NO NO Self certification from suppler stating hash step in supply chain is altergor is enough else Albi labeling is required Shellfish (including crab, crayfeh, hobitser, (rochding smith, came, mussels, opters, coole and string) or its NO Yes NO NO NO Self certification from suppler stating hash step in supply chain is altergor is enough else Albi labeling is required Shellfish (including crab, crayfeh, hobitser, (rochding smith, came, mussels, opters, coole and stating) or its NO NO NO NO Self certification from suppler stating hash step in supply chain is altergor is enough else Albi labeling is required Solution for suppler extating hash step in suppler data is the suppler extating hash step in suppler data is data step in suppler data is data step in suppler data step	Sesame or its derivatives e.g. paste and oil etc	No	Yes	No	No	No	Self certification from supplier stating 'each step in supply chain is free from this altergen' is enough else Aliki labelling is required
egg whet powder and egg protein coldess etc. No Yes No No No No Self cellulation from suppler stating fractulation and extracts etc. Fish or its drivables e.g. status and extracts etc. No Yes No No No Self cellulation from suppler stating fractulation and extracts etc. Shellfish (including cra), crayfish, labeling in production No Yes No No Self cellulation from suppler stating fractulation allergen's enough etc. Albit labeling is required Shellfish (including cra), crayfish, labeling (including cras), cras allergen's enough etc. Albit babeling in supply crash is end allergen's enough etc. No No No No Self certification from suppler stating 'scan's tating in supply crash is in supply crash stating is enough etc. Sort or its drivables e.g. drivats etc. No No No Self certification from suppler stating 'scan's tating is		No	Yes	No	No	No	Self certification from supplier stating 'each step in supply chain is free from this allergen' is enough else Alba labelling is required
and extracts etc. NO No No No altergent's enough else Alki labeling is required centralistic gradin, optically, opti	egg white powder and egg protein	No	Yes	No	No	No	Self certification from supplier stating 'each step in supply chain is free from this allergen' is enough else Alibi labelling is required
Lobster, pravn and strimp (or its) No Yes No Self certification from supple		No	Yes	No	No	No	Self certification from supplier stating 'each step in supply chain is free from this allergen' is enough else Alibi labelling is required
mussels, opters, cocke and salopp) or their denthalises No No No No No No Set Certification from suppler salopping from and the allergent is more their denthalises of the sale from suppler salopping from and the allergent is more the sale from suppler salopping from and the allergent is more the sale from suppler salopping from and the allergent is more the sale from suppler salopping from and the allergent is more the sale from suppler salopping from and the allergent is more the sale from suppler salopping from sale from suppler salopping from suppler salopping from sale from suppler salopping from sale from suppler salopping from suppler salopping from suppler salopping from suppler from suppler salopping from suppler salopping from suppler salopping from suppler salopping from suppler salopping from suppler from suppler salopping from suppler fr	lobster, prawn and shrimp) or its derivatives e.g. extracts etc	No	Yes	No	No	No	Self certification from supplier stating 'each step in supply chain is free from this allergen' is enough else Alibi labelling is required
kothin, ol, tofu and protein isolates etc no resolutions of more than Lingville to expressed as 50.1 e.g. submit doxide, social more than Lingville to expressed as 50.1 e.g. submit doxide, social more than Lingville to expressed as 50.1 e.g. submit doxide, social more than Lingville to expressed as 50.1 e.g. submit doxide, social more than Lingville to expressed as 50.1 e.g. submit doxide, social more than Lingville to expressed as 50.1 e.g. submit doxide, social more than Lingville to expressed as 50.1 e.g. submit doxide, social more than Lingville to expressed as 50.1 e.g. submit doxide, social more than Lingville to expressed as 50.1 e.g. submit doxide, social more than Lingville to expressed as 50.1 e.g. submit doxide, social more than Lingville to expressed as 50.1 e.g. submit doxide, social more than Lingville to expressed as 50.1 e.g. submit doxide, social more than Lingville to expressed as 50.1 e.g. submit doxide, social more than Lingville to expressed as 50.1 e.g. submit doxide, social more than Lingville to expressed as 50.1 e.g. submit doxide, social more than Lingville to expressed as 50.1 e.g. submit doxide, social more than Lingville to expressed as 50.1 e.g. submit doxide, social more than Lingville to expressed as 50.1 e.g. submit doxide, social more than Lingville to expressed as 50.1 e.g. submit doxide, social more than Lingville to expressed as 50.1 e.g. submit doxide, social more than Lingville to expressed as 50.1 e.g. submit doxide, social more than Lingville to expressed as 50.1 e.g. submit doxide, social more than Lingville to expressed as 50.1 e.g. submit doxide, social more than Lingville to expressed as 50.1 e.g. submit doxide, social more than Lingville to expressed as 50.1 e.g. submit doxide, social more than Lingville to expressed as 50.1 e.g. submit doxide, social more than Lingville to expressed as 50.1 e.g. submit doxide, social more than Lingville to expressed as 50.1 e.g. submit doxide, social more than Lingville to expressed as 50.1 e.g. submit doxide, social more than Ling	mussels, oysters, cockle and scallops)	No	Yes	No	No	No	Self certification from supplier stating 'each step in supply chain is free from this allergen' is enough else Alibi labelling is required
than Jong/kg or Ubng/Kere expressed as 50-je s. sything tracks takes just at the provide stating 'sector take in balance system's excord yet at the provide stating 'sector take in balance system's excord yet at the instance's sector takes in balance system's excord yet at the instance's sector takes in balance system's excord yet at the instance's sector takes in balance system's excord yet at the instance's sector takes in balance system's excord yet at the instance's sector takes in balance system's excord yet at the instance's sector takes in balance system's excord yet at the instance's sector takes in balance system's excord yet at the instance's sector takes in balance system's excord yet at the instance's sector takes in the instance sector takes in the instance's sector takes in the instance sector take	Soy or its derivatives e.g. edamame, lecithin, oil, tofu and protein isolates etc	No	Yes	No	No	No	Self certification from supplier stating 'each step in supply chain is free from this allergen' is enough else Alibi labelling is required
	than 10mg/kg or 10mg/litre expressed as SO ₂) e.g. sulphur dioxide, sodium	No	Yes	No	No	No	Self certification from supplier stating 'each step in supply chain is free from this allergen' is enough else Alibi labelling is required
Cereals containing Gluten (wheat, nye, barley, oats, speit, kanut or their hydródied straining or their derivatives e.g. flour, starches, bran etc Yes No No No Declare Allergen	barley, oats, spelt, kamut or their hybridised strains) or their derivatives	Yes	No	No	No	No	Declare Allergen
If YES to cereals, please state cereals used:	If YES to cereals, please state cereals	used:					
Celery or its derivatives e.g. celeriac No No No Self certification from supplier stating leads step in supply chain is 1 altergen? is enough else Albi labeling is required	Celery or its derivatives e.g. celeriac	No	Yes	No	No	No	Self certification from supplier stating 'each step in supply chain is free from this allergen' is enough else Alibi labelling is required
Mustard or its derivatives No Yes No No No No Self certification from supplier stating leach step in supply chain is allergent is enough else Albi labelling is required	Mustard or its derivatives	No	Yes	No	No	No	Self certification from supplier stating 'each step in supply chain is free from this aliergen' is enough else Alibi labelling is required
Lupines or their derivatives e.g. flour etc. No Yes No No No Self certification from supplier stating' sach step in supply chain is allergen' is enough else Albi labelling is required		No	Yes	No	No	No	Self certification from supplier stating 'each step in supply chain is free from this allergen' is enough else Alibi 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 processes steps for this product.

	Wheat & derivatives	containing	Milk & derivatives	Egg & derivatives	Nuts, Peanuts & derivatives	Sesame & derivatives	Soybeans & derivatives	Celery & derivatives	Mustard & derivatives	sulphites	Lupin & derivatives	Crustaceans, Molluscs & derivatives	Fish & derivatives
Reception	High	High	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
Storage	High	High	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
cooking	High	High	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
freezing	High	High	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
packing	High	High	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
storage	High	High	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A

STEP 3. Additional question for Nuts, Peanuts & Sesame Allergens only	h
Do raw material suppliers for your Products produce nut / seed products in their factory / harvesting / handling systems?	
bo new matcher suppress for your Products produce much see a products in one nectory y nervesting / nervestin	
STEP 4. Allergen improvement plan Following risk assessment from step 2/ if you have identified any risk to the product concerned then list an improvement/action plan in Step3 i.e. deaning, segregati List any improvement points to reduce contamination risks:	ion, further lab analysis, labelling etc
2	
3	
4	
5	
STEP 5. Allergen Advisory Labelling Decision Tree	
Answer the following questions	
Step 1 – Assess cross contamination risk from unintentional presence	
What is the likelihood, under normal operating conditions, of cross contamination of the food by the specified allergenic ingredient (Refer to Risk Assessment Step2)?	
High Medium Low (Go to Step 2) (Go to Step 2) (No Advisory Labelling	
Required - Go to Step 5)	
Step 2 – Check against exemption list (See EU Directives 2005/26/EC and 2005/63/EC)	
Is the potential cross contaminating allergen exempt from mandatory labelling?	
Yes No (No Advisory Labelling (Go to Step 3)	
(No Advisory Labelling (Go to Step 3) Required – Go to Step 5)	
Step 3 – Can the identified risk of cross contamination for this allergen be suitably controlled?	
Can the identified risk of cross contamination be suitably controlled?	
Yes No	< Examples where you will need to answer "No" at this question:
(No Advisory Labelling (Go to Step 4) Required - Go to Step 5)	- substantial quantities of the allergen are used
Terdanen erre erkelt	- most products manufactured on site contain the allergen intentionally
	 the allergen is extensively handled and not contained in packaging
Step 4	- cleaning, to minimise allergen traces on equipment and environement is impractical
Risk communication required - include	 the use of rework which may contain allergenic material is integral to the process
Labelling for this allergen on finished product	 production planning cannot be organised so that non-allergenic products are not being produced while allergens are present
packaging	
Step 5 – Check other relevant allergens	
Have all relevant allergens been considered?	
Yes No	
(Go back to Step 1)	
STEP 6. Confirm the allergen declaration on the label	
Following this risk assessment, confirm the allergen declaration on the labels Contains: Wheat, Gluten	
May contain: N/A	

May contain:	N/A
Free from (if applicable)	N/A
Other declarations (nuts a	are handled, etc.):

		Product	Version 21	Reason For Issue: FT-PL tab	Affected	Product Co	Product Code	CER555	Specification status	Draft
Leathams	Information :	Information :				printed	Product Name	IQF MG RTE CRACKED	Revision number	0
7.3-REC-3A-F	-REC-3A-F Food Intolerance	Date Of Issue:	Owned & Authorised by V.Cheraghchi	Technical all categories	Supplier Code		516126	Issue Date	18/09/2019	
		30/01/2019			Supplier product code		#REF!	Reason for change	New Line	

	Mandatory			
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	Yes	Used within processing area but no
Barley	No	N/A	Yes	Used within processing area but no
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
Phenylalaline	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	No	N/A	No	Not exposed at any point within the
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,		N/A	No	Not exposed at any point within the
shellac waxed fruits, Isinglass (fish				process.
fines) for filtering, animal derived				
flavours or colours?	No			
ADDITIVES	NO	1	1	1
is the product completely free from add				Vec
is the product completely free from add	nuvesr			Yes

E number	Name	Function	Quantity / PPM		
	BASOANTIMOUSSE 5.1	Antifoam	< 5mg/kg d eproduits finis	Processing Aid	

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

GENETICALLY N	MODIFIED ORGA	NISMS	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 it's 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?	

		Brackust	Version 21		Reason For Issue: Project Plan tab update				Product Code	CER555	Specification status	Draft
Leathams	7 2 850 24 5	Product	Version 21		Reason For issue. Project Plan tab update	Affected Departments :		Uncontrolled if	Product Name	IQF MG RTE CRACKED BULGUR	Revision number	0
and a state of the	7.3-REC-3A-F Information :		Date Of Issue: 30/01/2019		Owned & Authorised by	Technical all categories	ries	printed	Supplier Code	516126	Issue Date	18/09/2019
		An. & Nuti.	Date Of Issue: 50/01/2019	te 01 1550e. 50/01/2019	V.Cheraghchi				Supplier product code	#REF!	Reason for change	New Line
Analytical												Validation

Is this food or drink? Food FSA Salt Category

Serving size (g/ml):	125		125		125		Per Serving	Francisco	% Reference Intake (per serving)	Legal Label Claims	Claim in ±20% Tolerance (Riskless	(Calculation/
Nutrition Information	Quantity pe	r 100g/100ml	Per Serving	Frequency	% Reference Intake (per serving)	Legal Laber Claims	claim)	Analysis)				
Energy	kj:	333	416		5							
	kcal:	80	100		5							
Fat*	0).2	0.3		0	Fat Free, Low Fat	Fat Free, Low Fat					
of which saturates (g)*	0	0.0	0.1		0	Saturated Fat Free, Low Saturated Fat	Saturated Fat Free, Low Saturated Fat					
Carbohydrate (g)*	14.1		17.6		7							
(of which sugars) (g)*	0).1	0.1		0	Sugar Free, Low Sugar						
Fibre (g)*	4	1.5	5.6			High Fibre, Source of Fibre	High Fibre, Source of Fibre					
Protein (g)*	3	3.1	3.9		8	Source of Protein	Source of Protein					
Equivalent as salt (g)*	0.	.02	0.03		0	Low Salt	Low Salt					
Moisture (g)			0.0									
Ash (g)			0.0									
Total	E	ail										

Label claims declaration:

For	nutritional information determine	d b	y an anal	ysis	

Name of the laboratory used:	Phytocontrol
Lab accreditation:	Yes

Chemical Standards

Product Category: Chilled - Dairy High Risk

Test	Target	Reject	Method	Frequency	
Test raw material contamination by	As per EU MRLs	As per EU MRLs	Analysis	1X/year + tripartite	
pesticides and heavy metals	As per EO WIKES	As per EU WIRLS	Analysis	1X/year + tripartite	
Test raw material contamination by		As per EU MRLs	Analysis	1X/year	
mycotoxins	As per EU MRLs	As per EU WIRLS	Analysis	1X/year	
No chemical analysis on finished					
product					

Physical standards

Test	Target	Reject	Method	Frequency
	ferrous	<2mm		
metal detector	Non-Ferrous	<2.5mm	Metal detector	starting/end and each hour
	stainless steel	<3 mm		

Micro Standards

Product Category: Frozen - vegetables

Test	Target	Reject	Method	Frequency
TVC 30°C/G	<500000 cfu/g	>1500000 cfu/g	Analysis	Each batch
E COLI	<10 cfu/g	>10 cfu/g	Analysis	Each batch
SALMONELLA /25G	ABSENCE	Presence	Analysis	Each batch
LISTERIA / 25G	ABSENCE	Presence	Analysis	Each batch
BACILLUS CEREUS	<100 cfu/g	>300 cfu/g	Analysis	Each batch
YEASTS & MOULDS 25°C/G	<5000 cfu/g	>15000 cfu/g	Analysis	Each batch

Version 21 Result for Insut Project Ran	Product Code CERSSS Specification status	eusebiom
Product tab update Affected Departments : Uncontrolled if 7.3-REC-3A-F Information : Technical II printed	Product Name IQF MG RTE CRACKED BULGUR 2xSKg Revision number 0 Supplier Code 516126 issue Date 18/09/2019	
Juste or rissue: Uwine & Autoritise by categories 30/01/2019 V.Cheraghchi categories	Supplier product #REF! Reason for change New Line	
Packaging & Weight Control	Validation	
Primary/ Component Secondary/ Description Colour of Packaging Weight (g)	Packaging Dimensions [mm]	
Transit Material Description Color of Factory, Per Unit	Content (%) Length Width Height Diameter "Important: The use of PVC or PVDC	Grade 1 Grades 2-5
PE bag Primary PE Blue PE bag blue 25 Cardboard box Secondary Cardboard Cardboard BOX Brown Tertiary Entry	0 400 400 na is not permitted. 0 400 396 180 We require an emprovement plan	1 1 2 2 7 7
Pallet	if that is the case.	8 8 0 0
Logos and environmental claims: Total Weight Primary Packaging(g) 25		
Total Weight Secondary Packaging (g) Total Weight Secondary Packaging (g) 0 Total Weight Transit Packaging (g) 0	Net Weight of 5000 unit (a) Net Weight of 10000	Primary Predaging
Number of PRIMARY units per Case/Outer 2	Units per case in (c) Total Weight of 50 Total Weight per 10.05 Maximum weight of	Primary Packaging: Aumnium Can = 15g
Cases per layer 6 Layers per pallet 9	Packaging per Case (s) case (kg) case (s) Total Weight of Total Weight per 542.7	Primary Products Per Layer = 1
Cases por pallet 54 Pallet Height 1765	packaging per transit case (Kg) transit rase fei Total cases per 15885	10 cans in a
Units per Pallet 108 Pallets/Transit cases per container 33	container	secondary box
Type of Pallet (i.e. CHEP -1000x1200mm, EURO-800x1200mm or other please specify) Container or Pallet Delivery	Pallet	Secondary Packaging: Cardbard Box = 300g
Container size Sea Freight or Road freight	40 Road	Secondary Products Per Layer = 10
Primary/ Backwing suppliar	Tamper Is this component	
Component Secondary/ Gauge Grade Supplier Packaging supplier Country	evidence details Type of sealing Colour of sealing suitable for recycling?	12 boxes on a pallet
PE bae Primary na foodsafe AEP eroug na France Cardboard box Secondary na na international paper na France	na na na no na na na yes	Transit Packaging: Wooden Patter + 50000
0 Tertiary 0 Pallet		Plastic Stretch Wrap = 300g Transit Products Pie Layer = (10x12)
Photograph of Product in the Fi	ished Packaging Outer	
and the second sec		
and a weat	1	
Po g here		
	MLRAIANY The formation and the formation of the formatio	
Photograph of Finished Pro	duct Labels	
MFRC HAN L	MERCHANT	
VALUE AND	GOURMET IGERTE CRACKED BULGUR 2x5Kg CER555	
We want and the second seco	Ingenerations. LOST Encycle weeks? Advances information Lost - constraints finded and information devices.	
The second	Non-ope instructions: Kines instructions: INFC Finance antihologies (INFC) Visit and Annual Complexity (INFC) Visit and Annual Complex	
A Distance of the second se		
a beneficial de con com a deser	International Television Control of Television	
FULL PHOTOGRAPHY OF	PRODUCT	
Has full product photography been carried out? WEIGHT CONTR:	Select from drop down	1
Weight Control Net Drained Net TNE	Average Weight Catch On pack copy Is E mark required? T1 T2 Drained <td< td=""><td></td></td<>	
System N/A N/A 5000 1.5%	4925 4850 N/A No	2 2 #REF1 #REF1
SUPPLY CHAIN STA Outer Case Stanc		
Standard required	Comply (Y/N) If No, When can you comply? If NO, Accepted by Leathams?	
Do you use shelf ready packaging (retail products only) 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	
	Yes	
The outer case label shall comply with this label 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 Yes	
The outer case labels shall be placed in duplicate one on the short edge and one on the long edge	Yes	
Pallet Standard Standard required	Comply (Y/N) If No, When can you comply? If NO, Accepted by Leathams?	
The base shall be covered with a layer of cardboard	Yes	
The pallet shall contain a pallet label stating the products on the pallet The pallet shall not contain mixed durability dates or if it does there shall be a pallet label indicating the durability dates present	Yes	
	Yes	
The goods shall not protrude over the edges of the pallet. The pallet shall be wrapped with where possible coloured shrink wrap	Yes Yes	
The pallet corners shall be protected with pallet uprights Transporter Str Standard required	Yes Comply (V/N) If No, When can you comply? If NO, Accepted by Leathams?	
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 Transporters shall be audited as to their suitability	Yes Yes	
Transporter Deta Transport Temperature Container Deta	1	
Stock Rotation-ensure you use the same units fr	time i.e. years months days etc	
Lead time (order to delviery) Guaranteed minimum life into Leathams depot:	Select from Drop Down 18 Months	
Guarantee minimum ine into Learnami depot: % of life on delivery If red OR amber must be approved by the supply chain mgr@leathams	75 Informs	

		Duril 1		Reason For Issue: FT-			Product Code	CER555		Specification status	Draft	
Leathams 7.	.3-REC-3A-	Product Information:	Version 21	PL tab	Affected Departments :	Uncontrolled if	Product Name	IQF MG RTE CRAC	CKED BULGUR 2x5Kg	Revision number	0	
Countrality	F	Storage	Date Of Issue:	Owned &	Technical all	printed	Supplier Code	516126		Issue Date	18/09/2019	
		Instruction	30/01/2019	Authorised by	categories		Supplier product code	#REF!		Reason for change	New Line	
Labelling Information	ion			V.Cheraghchi		<u>J</u>	Supplier product code			incusori for enange	Valida	
Pack Traceability Durability date type								Best Before	End			
Durability date type								dd/mm/yy				
Location of durabili								on the pack				
Pack coding used:								Lot code				
Lot / batch code for	ormat:						"YYAA	AA " (Y = Year / A :	number batch)			
Does the product a								Both				
Inner barcode num		d CASE ONLY	then type N/A	in this field)		5018095010502	501000501050		Number of Digits:	13		
Significant digits for Barcode type:	or GP						501809501050	EAN-13	Check Digit:	2		
Inner Barcode Verif	ifed and Do	ocumented						Select from dro	o down			
Outer barcode num						15018095010509			Number of Digits:	14		
Significant digits fo	or GP						1501809501050		Check Digit:	9		
arcode type:							Select from Dro					
Outer Barcode Verifed and Documented Has Inner Barcode Passed WMS scanner?							Select from dro Select from the dr					
Has Inner Barcode Passed WMS scanner? Has Outer Barcode Passed WMS scanner?							Select from the di					
Durtout				Standard P	ackaging							
2D barcode/pac	ckaging coo	de (standard p	backaging)	Flash/P								
						1		2444				
Shelf life (From Mai Shelf Life Validation								24 Month Yes	S			
								Tes				
Is it safe to extend	shelf life?					No						
How long is it possi						N/A						
What evidence do y	you have t	to support thi	s?					N/A				
Is the product pack	ked in a mo	odified atmos	nhere?					No				
Is the statement "P				the product labe	21?	No						
If yes, state the con						N/A						
Usage Instructions Storage instruction								frozen storage	-18°C		1	
	13.							nozen stordge	10 C			
Cooking instruction	ns if applic											
ooking instructions if applicable:				Product already cooked and ready for use, to be incorporated directly into various preparations.								
COOKINg Instruction						Product	already cooked and readv	for use, to be inco	proorated directly int	o various preparation	ns.	
If delivered chilled		it, is product s	uitable for fr	eezing?				n/a				
f delivered chilled Instructions for def	frosting: te	it, is product s	suitable for fr	eezing?			already cooked and ready etween 0 and 4°C- In secc	n/a ondary packaging (
f delivered chilled nstructions for def Shelf life after defro	frosting: te rost:	it, is product s	suitable for fr	eezing?				n/a ondary packaging (3 days				
f delivered chilled nstructions for def Shelf life after defro	frosting: te rost:	it, is product s	suitable for fr	eezing?				n/a ondary packaging (
If delivered chilled Instructions for def Shelf life after defro Shelf life once oper	frosting: te rost:	it, is product s	suitable for fr	eezing?				n/a ondary packaging (3 days				
If delivered chilled Instructions for def Shelf life after defro Shelf life once oper Country of origin:	frosting: te rost:	it, is product s	suitable for fr	eezing?				n/a ondary packaging (3 days 3 days				
If delivered chilled Instructions for def Shelf life after defro Shelf life once oper Country of origin: Health Mark:	frosting: te rost: ned:	it, is product s	suitable for fr	eezing?				n/a ondary packaging (3 days 3 days				
If delivered chilled Instructions for def Shelf life after defro Shelf life once oper Country of origin: Health Mark:	frosting: te rost: ned:	it, is product s	suitable for fr	eezing?				n/a ondary packaging (3 days 3 days				
If delivered chilled Instructions for def Shelf life after defr Shelf life once oper Country of origin: Health Mark: Health Mark Shape	frosting: te rost: ned:	it, is product s	suitable for fr	eezing?				n/a ondary packaging (3 days 3 days				
If delivered chilled Instructions for def Shelf life after defro Shelf life once oper Country of origin: Health Mark:	frosting: te rost: ned:	it, is product s	suitable for fr	eezing?				n/a ondary packaging (3 days 3 days				
f delivered chilled instructions for def Shelf life after defro Shelf life once oper Country of origin: Health Mark: Health Mark Shape Label claims: Label claim 1:	frosting: te rost: ned: e:	it, is product s	suitable for fr	eezing?				n/a ondary packaging (3 days 3 days				
If delivered chilled Instructions for def Shelf life after defro Shelf life once oper Country of origin: Health Mark: Health Mark Shape Label claims:	frosting: te rost: ned: e:	it, is product s	suitable for fr	eezing?				n/a ondary packaging (3 days 3 days				
If delivered chilled instructions for def Shelf life after defro Shelf life once oper Country of origin: Health Mark: Health Mark Shape Label claims: Label claims: Label claim 1:	frosting: te rost: ned: e:	it, is product s	suitable for fr	eezing?				n/a ondary packaging (3 days 3 days				
If delivered chilled Instructions for def Shelf life after defr Shelf life once oper Country of origin: Health Mark: Health Mark: Health Mark Shape Label claims: Label claims: Label claim 1: FOR LEATHAMS USE Units per case Cases per Pallet	frosting: te rost: ned: e:	it, is product s	suitable for fr	eezing?				n/a ()ndary packaging (3 days 3 days France 2 2				
f delivered chilled nstructions for def shelf life after defro shelf life once oper Country of origin: tealth Mark: tealth Mark Shape abel claims: abel claims: abel claim 1: FOR LEATHAMS US Juits per case Cases per Pallet Cases per Layer	frosting: te rost: ned: e:	it, is product s	suitable for fr	eezing?				n/a ndary packaging (3 days 3 days France 2 54 6				
If delivered chilled instructions for def Shelf life after defro Shelf life once oper Country of origin: Health Mark: Health Mark Shape Label claims: Label claims: Label claim 1: FOR LEATHAMS US Units per case Cases per Pallet Cases per Pallet Layers per pallet	frosting: te rost: ned: e:	it, is product s				Defrosting : b	etween 0 and 4°C- In seco	n/a ondary packaging (3 days 3 days France 2 54 6 9	full pallet): 48 to 72h	- In primary packagin	g : 24h	
f delivered chilled nstructions for def shelf life after defre shelf life once oper Country of origin: Health Mark: Health Mark Shape abel claims: abel claims: abel claim 1: OR LEATHAMS US Juits per case Cases per Pallet Cases per Layer ayers per pallet Case	frosting: te rost: ned: e:	it, is product s		height	180	Defrosting : b	etween 0 and 4°C- In seco	n/a ondary packaging (3 days 3 days France France 2 54 6 9 length	full pallet): 48 to 72h	- In primary packagin	g : 24h	
f delivered chilled instructions for def shelf life after defr Shelf life once oper Country of origin: Health Mark: Health Mark Shape Label claims: Label claims: Label claim 1: FOR LEATHAMS US Units per case Cases per Layer Layers per pallet Case Pallet	frosting: te rost: ned: e: e: SE ONLY	it, is product s			180 0	Defrosting : b	etween 0 and 4°C- In seco	n/a ondary packaging (3 days 3 days France France 2 54 6 9 9 length length	full pallet): 48 to 72h	- In primary packagin	g : 24h	
If delivered chilled Instructions for def Shelf life after defro Shelf life once oper Country of origin: Health Mark Shape Label claims: Label	frosting: te rost: ned: e: SE ONLY	it, is product s		height		Defrosting : b	etween 0 and 4°C- In seco	n/a ondary packaging (3 days 3 days France France 2 54 6 9 9 9 length length PE	full pallet): 48 to 72h	- In primary packagin	g : 24h	
If delivered chilled Instructions for def Shelf life after defro Shelf life once oper Country of origin: Health Mark: Health Mark Shape Label claims: Label claims: Label claim 1: FOR LEATHAMS US Units per case Cases per Pallet Cases per Layer	frosting: te rost: ned: e: E: SE ONLY SE ONLY	it, is product s		height		Defrosting : b	etween 0 and 4°C- In seco	n/a ondary packaging (3 days 3 days France France 2 54 6 9 9 length length	full pallet): 48 to 72h	- In primary packagin	g : 24h	

-							Product Code		Specification status	Draft	
athams	7.3-REC-3A-F	Product Information:	Version 21	Reason For Issue: Project Plan tab update	Affected Departments :	Uncontrolled if printed	Product Name	IQF MG RTE CRACKED BULGUR 2xSKg	Revision number	0	
and a loss		CCP1	Date Of Issue: 30/01/2019	Owned & Authorised by V.Cheraghchi	Technical all categories		Supplier Code	516126	Issue Date	18/09/2019	
ess Flow & H/	ACCP				<u> </u>		Supplier product code	#REF!	Reason for change	New Line Valid	lation
				per line. If you have more than one							_
cess Number	Proces		Level of Control	Control Measures (CCP only)	Limits (CCP only)	Monit	oring Procedures (CCP or	niy)	Action (when out	of control)(C	CP only)
	stoc	kage	PRP								
	tran	sfert	PRP								
	conv	oyage	PRP								
	weig	thing	PRP								
	Coo	kina	CCP	Continuous temperature control	95*C demost	Temperature check ever	or hour and continous tra	cking of temperature	Cooking procedure		
		and a		continuous temperature control	as e degrees	rempendare crick eve		icking of temperature	repeated		
	coc	ling	PRP								
	drai	ning	PRP								
	quick f	reezing	PRP								
	weig	thing	PRP								
)	pack	aging	PRP								
			CCP	Each bag controled by metal	Ferrous : 2mm	Metal detector	tested every hour with n	netal pieces:	Bag opened and	metal piece f	found
2	Metal o	letector		detector	Non-Ferrous : 2.5mm Stainless steel : 3mm		Stainless Steel 3mm, Non-Ferrous 2.5mm		Bag de	stroyed?	
	weig	thing	PRP								
			I	Ba	w material selection		Low risk	k area			
			Rece	ption in bulk		Reception in bi					
				the dry vegetables	Storage (big bag)	~~					
			50	irting unit	Transfer to the manufac	turing					
			Packin	g in big-bag	unit						
					Storage (big bag)						
					Transfer to the cooking w via the vacuum syst	orkshop em	Waste disch	arze			
					Storage in open tar	*					
			Scaking if	necessary	Transfer via the vacuum						
					Vibrating/Dewater						
					Continuous weight	ne (
			Hot	water	Conveyor transfe						
				Antifoam	Continuous cookin	CCP n*1	Dryer				
			Water at	<u>ا</u>		20.01	High risk a	rea			
			z°C	•	Continuous cooline Corweyor transfer						
				[Transfer via the vacuum	system					
				[Spin drying						
			Pressuri	zecl air	Shaker transfer						
			ressun	I	Continuous freezin						
				ľ	Conveyor belt transfer,					-	
				L	Shaker transfer Weighing	=					
		1	implementation	of packaging	Packing in PE bag and m	arking					
		-	1		Metal detection	CCP n°2					
				L)					
				l	Weight control		ļ				
			Packaging	transfer			Waste discharge				
			1		Cardboard packin Palletization		maste uschänge	·			
			Packaging	storage	Transfer to the frozen st	orage					
			-								
			Packaging re	coeption	Storage at -20°C						
			Packaging re	coption	· · · · · · · · · · · · · · · · · · ·		Low risi	k area			

			1				Product Code	CER555	Specification	Draft
Leathams		Product	Version 21	Reason For Issue: Project Plan tab update	Affected			IQF MG RTE CRACKED BULGUR	status	
	7.3-REC-3A-F	Information:			Departments : Technical all	Uncontrolled if printed	Product Name	2x5Kg	Revision number	
1		CCP2	Date Of Issue:	Owned & Authorised by	categories		Supplier Code Supplier	516126	Issue Date Reason for	18/09/2019
			30/01/2019	V.Cheraghchi			product code	#REF!	change	New Line
CCP2	uestions relevant to the	a product you pr	o supplying to Looth	2006						Validation
	Frozen - Fruit and		e supplying to ceath	dills			1			
	FIOZEII - FIUIC allu	vegetables					1			
Does the principle m	aterial come from the	same farm/locat	tion?					No		
Is the farm(s) that pr	oduce the principle ing	redient accredit	ed to any farm insur	ance schemes, if yes, ple	ease specify.		No			
Other than Chemica	l and/or Thermal proce	essing are there a	any other factors be	ing used to reduce the m	icrobial levels	If Yes, please provide				
details										
Where product is dig	oped or washed, please	state the chemi	ical solution, concen	tration and dwell time for	or each dip/wa	sh in the process		N/A		
							1			
							1			
							1			
In total how many d	ips/ washes are applied	d to the product						N/A		
What reduction in m N.B. please give resu	icrobial load is achieve	ed by the dip /wa	ish process outlined	above?						
no. picase give rese										
What are the residue	e levels after washing w	with the showe co	dution?					N/A		
what are the residue	e levels after washing v	vitil the above so	JULION					N/A		
Please state the wor	st case core temperatu	ires and times fo	r thermal decontam	ination processes.				85C		
							1			
							1			
Please state the wor	st case cooling times a	nd temperatures	following each ther	mal process.						
1							1			
1							1			
1							1			
							1			
				vacuum packed (VP) or				N/A		
				following factors throug						
of heat and preserva	tive factors which has	been shown to p	prevent the growth o	ivity of <0.97 or d) pH ac of and toxin production o	of c.botulinum.	Please detail what	1			
controls you have in	place.						1			
							1			
If product is subsequ	ientiy frozen, please sta	ate times, tempe	eratures and whethe	r this is an IQF process.			1	IQF <-18C in 1	U minutes	
							1			
							1			
							1			
							1			
							1			
							1			
							1			
							1			
1							1			
1							1			
1							1			
1							1			
							1			

r				,					Specification	
Leathams		Product	Version 21	Reason For Issue: Project Plan tab update	Affected		Product Code	CER555 IQF MG RTE CRACKED BULGUR	status	Draft 0
	7.3-REC-3A-F	Information: CCP2	Date Of Issue:	Owned & Authorised by	Departments : Technical all	Uncontrolled if printed	Product Name Supplier Code	2x5Kg 516126	Revision number Issue Date	0 18/09/2019
			30/01/2019	Owned & Authorised by V.Cheraghchi	categories		Supplier product code	#REF!	Reason for change	New Line
L							l.			

					Affected Departments :
Leathams	7.3-REC-3A-F	Product Information: QAS	Version 21	Reason For Issue: Project Plan tab update	Technical all categories
			Date Of Issue: 30/01/2019	Owned & Authorised by V.Cheraghchi	Uncontrolled if printed
Product Code	CER555	F	0	QAS Check Date	Validation
	IQF MG RTE CRACKED BULGUR	Specification status	Draft	QAS CHECK Date	
Product Name	2x5Kg	Revision number	0	QAS Check Completed by	
Supplier Code Supplier product code	516126 #REF!	Issue Date Reason for change	43726 New Line	Expiry Date of Batch(es) checked Batch(es) checked	
Quality Attribute Sheet	Wher:	Reason for change	New Line	batch(es) checked	
Seneral Information					
Product Code		CER555			
Product Name		IQF MG RTE CRACKED BULGUR 2x3	5Kg		
abel of unit (paste in label ScrmScm)					
Shelf life	Red	Amber	Green		
Shelf life Vinimum Shelf life into	Red	Amber	Green		
Minimum Shelf life into eathams (state whether	Red Other than 18 months	Amber N/A	Green		
Minimum Shelf life into Leathams (state whether days, months, years)	Other than 18 months	N/A	18 months		
Vinimum Shelf life into eathams (state whether days, months, years) /ehicle temperature (*C)	Other than 18 months Other than -15°C maximum	N/A N/A	18 months -15°C maximum		
Minimum Shelf life into Leathams (state whether days, months, years) Vehicle temperature (*C) Product temperature (*C)	Other than 18 months Other than -15°C maximum Other than -18°C	N/A N/A N/A	18 months -15°C maximum -18°C	_	
Vinimum Shelf life into Leathams (state whether days, months, years) Vehicle temperature (*C) Product temperature (*C) Packaging type – primary	Other than 18 months Other than -15°C maximum	N/A N/A	18 months -15°C maximum		
Vinimum Shelf life into eathams (state whether lays, months, years) /ehicle temperature (*C) Product temperature (*C) Packaging type – primary Packaging type – Secondary	Other than 18 months Other than -15°C maximum Other than -18°C Other than Blue PE bag	N/A N/A N/A	18 months -15°C maximum -18°C Blue PE bag		
Vinimum Shelf life into Leathams (state whether Jays, months, years) Vehicle temperature (°C) Poduct temperature (°C) Packaging type – primary Packaging type – Secondary Pallet type Diemical Tests	Other than 18 months Other than -15°C maximum Other than -18°C Other than Blue PE bag Other than Brown Cardboard Box	N/A N/A N/A N/A N/A N/A	18 months -15°C maximum -18°C Blue PE bag Brown Cardboard Box		
Vinimum Shelf life into ceathams (state whether days, months, years) vehicle temperature (°C) Product temperature (°C) Product temperature (°C) Product temperature (°C) Product temperature (°C) Product temperature Calification (°C) Product Tests Fest raw material contaminat	Other than 18 months Other than -15°C maximum Other than -18°C Other than Biue PE bag Other than Brown Cardboard Box	N/A N/A N/A N/A N/A	18 months -15°C maximum -18°C Blue PE bag Brown Cardboard Box As per EU MRLs		
Viinimum Shelf life into ceathams (state whether Jays, months, years) vehicle temperature (*C) Yroduct temperature (*C) Packaging type – Secondary Packaging type – Secondary Pallet type themical Tests Fest raw material contaminate Fest raw material contaminate	Other than 18 months Other than -15°C maximum Other than -18°C Other than Blue PE bag Other than Brown Cardboard Box Other than Brown Cardboard Box	N/A N/A N/A N/A N/A N/A	18 months -15°C maximum -18°C Blue PE bag Brown Cardboard Box		
Minimum Shelf life into eathams (state whether lays, months, years) Yehicle temperature (°C) Yordauct temperature (°C) Yockaging type – secondary allet type Bermizal rotas Tests raw material contaminat Ge traw material contaminat Go chemical analysis on finisi	Other than 18 months Other than -15°C maximum Other than -18°C Other than Blue PE bag Other than Brown Cardboard Box Other than Brown Cardboard Box	N/A N/A N/A N/A N/A N/A N/A	18 months -15°C maximum -18°C Blue PE bag Brown Cardboard Box As per EU MRLs		
Vinimum Shelf life into eathans (state whether lays, months, yews) Wehkle temperature (°C) Voduct temperature (°C) Vadusajing type – secondary vallet type Variant type Strawmaterial contaminat est raw material contaminat test raw material contaminat test raw material contaminat test raw material contaminat	Other than 18 months Other than -15°C maximum Other than -15°C Other than Bue PE bag Other than Brown Cardboard Box As per EU MRLs As per EU MRLs	N/A N/A N/A N/A N/A N/A N/A N/A	18 months -15°C maximum -18°C Bilue PF Eag Brown Cardboard Box As per EU MRLs As per EU MRLs		
Minimum Shelf life into ecathans (state whether lays, months, yeas) Vehicke temperature (°C) Vedkaging type – primary Vedkaging type – scenndary Vallet type Text zaw material contaminat Vo chemical analysis on finisi Vo chemical analysis on finisi Vo chemical analysis on finisi	Other than 18 months Other than -15°C maximum Other than ber 2 bat Other than ber 2 bat Other than Brown Cardbard Box As per EU MMIs As per EU MMIs Other than 5000	N/A N/A N/A N/A N/A N/A N/A N/A N/A	18 months -15°C maximum -18°C Blank PF base Brown Cardboard Box Brown Brown Cardboard Box Brown Brown Box Brown Brown Box Brown Brown Box Brown Brown Box Brown Brown Box Brown Brown Box Brown Box Brown Box Brown Brown Brown Box Brown Brown Bro		
Minimum Shelf life into exasthams (state whether days, months, years) Wehicle temperature (°C) Packaging type – secondary Packaging type – secondary Packaging type – secondary Packaging type – secondary Cate 1 av material contaminat fest raw material contaminat (set raw material contaminat (set raw material contaminat) (so chemical analysis on finis)	Other than 18 months Other than -15°C maximum Other than -15°C Other than Bue PE bag Other than Brown Cardboard Box As per EU MRLs As per EU MRLs	N/A N/A N/A N/A N/A N/A N/A N/A	18 months -15°C maximum -18°C Bilue PF Eag Brown Cardboard Box As per EU MRLs As per EU MRLs		
Mainum Shell file into anthams (state whether days, months, year) whether the summarized of the held temperature (°C) robust temperature (°C) robust temperature (°C) robust type = secondary allet type Statistic pre = secondary allet type = secondary robust robust fest or material contaminat fest or material contaminat fest or material contaminat fest or material contaminat vo chemical analysis on finist dockaging + Declarations Wet weight (Average), g	Other than 18 months Other than -15°C maintimum Other than 18°C Other than Blow FE bag Other than Blow FE bag As per EU MRIS As per EU MRIS Other than 5000 N/A	N/A N/A N/A N/A N/A N/A N/A N/A N/A N/A	18 months 13°C makimum 13°C makimum Birown Cardboard Box Brown Cardb		
diamum Shell Flie into atahana (State whether Jary, months, years) Mikhole temperature (°C) Todolat temperature (°C) todolatin type – secondary Jalah (starper – Secondary) Jalah (starper – Secondary) Jalah (starper – Secondary) Jalah (starper – Secondary) Secondari (Starper – Secondari Secondari (Starper – Secondari Secondary) Secondari (Starper – Secondary)	Other than 18 months Other than -13C maximum Other than 18 eV Other than 18 were than 18 eV Other than 18 were flux MBIs As per FU MBIs As per FU MBIs Other than 5000 N/A N/A	N/A N/A N/A N/A N/A N/A N/A N/A N/A N/A	18 months -15°C maximum -18°C Blue PE bag Brown Critical Box - Row Per Du Mills - As per FU Mills - As per FU Mills - Stool - N/A - N/A - N/A		
Mainum Shell His into adhana (State whether Jary, months, years) "Molice temperature (°C) "Andalar they - minary "Andalar they - minary "Main kg gyr - scondary" "Main kg g	Other than 18 months Other than -15°C maintimum Other than 18°C Other than Blow FE bag Other than Blow FE bag As per EU MRIS As per EU MRIS Other than 5000 N/A	N/A N/A N/A N/A N/A N/A N/A N/A N/A N/A	18 months 13°C makimum 13°C makimum Birown Cardboard Box Brown Cardb		

	7.3-REC-3A-F	Product Information: QAS	Version 21	Reason For Issue: Project Plan tab update	Affected Departments : Technical all categories
Leathams	7.3-REC-DH-F	. rouget mornation: UAS	Date Of Issue: 30/01/2019	Owned & Authorised by V.Cheraghchi	Uncontrolled if printed
		1	1		Validation
Product Code	CER555 IQF MG RTE CRACKED BULGUR	Specification status	Draft	QAS Check Date	
Product Name	2x5Kg	Revision number	0	QAS Check Completed by	
Supplier Code Supplier product code	516126 #REF!	Issue Date Reason for change	43726 New Line	Expiry Date of Batch(es) checked Batch(es) checked	
Quality Attribute Sheet					
Seneral Information		CER555			
Product Code Product Name		IQF MG RTE CRACKED BULGUR 2x5	5Kg	_	
abel of unit (paste in label Som/Som) upply Chain Information	Nel		Green		
	IQF I CERS	1ERCHAN GOURMET RITE CRACKED BULGUR 2x1 85	Г		
Case/outer unit label	Afformation interview inte	en information: anticipation de la construcción e la besta e relativa de la construcción de la construcción e relativa de la construcción de la construcción de la construcción e relativa de la construcción de la construcción de la construcción e relativa de la construcción de la construcció	ng digitationa Radio 3. Aktinga		
Jnits per case	Alterian Alterian Vice 47 Vice	на Indemendation: 	р филон, на 3 балуа 2	_	
Jnits per case avers per pallet ases per laver	Alternar Alternar Briteria Briter		2 9 6		
Units per case Layers per pallet Cases per pallet	Altimore Altimore Parage Pa	In Information Informatio Information Information Information Information Information Info			
Units per case Layers per pallet Cases per layer	Other than 2 Other than 5		6 54		
Jnits per case avers per palet area per layer cases per palet valet height (m) maned Product (c/Ps whoto of Product (product vithout any packaging)	Other than 3 Other than 4 Other than 5 Other than 6 Other than 700		6 54 1785		
Units per case avers per pallet avers per pallet cases per pallet Pallet height (m) finished Product QCPs Photo of Product (product without any packaging) Photo of Product (product without any packaging)	Other than 2 Other than 3 Other than 5 Other		6 54 1785 Free flowing bulger wheat		
Units per case Layers per palet Cases per palet Sates beight (m) Finished Product (CPs Photo of Product (product without any packaging)	Other than 3 Other than 4 Other than 5 Other than 6 Other than 700		6 54 1785		
Juits per case avera per pale area per layer cases per pale allet neight (m) finished Woduct GON Photo of Product (product vithout any packaging) Musal and Organologic Chur Appendiant	Other than 3 Other than 9 Other than 9 Other than 9 Other than 9 Other than 1265		6 54 1765 Tree Rowins Juliur whist cream white Juliur whist cream white Juliur whist mit, typical of cooked bulger mits, typical of cooked bulger		
Inits per case and per pail asses per pailet asses per pailet allet height (m) inished Product QCPs thoto of Product (product vithout any packaging) fisual and Organalispic, Churo Acessance Colour	Control than 3 Other than 3 Other than 3 Other than 3 Other than 3 Other than 3 Other than 285 Conter than 1265 Conter than 1265 Conter than 2000 Conter than 2		6 54 1785 Tree flowing buluer antest commwhile, ppical of coded bulger mile, typical of coded bulger		

	Leathams		Version 21	Reason For Issue:			Product Code	CER555	Specification status	Draft
Leathams		Product Information:	Version 21	Project Plan tab update	Affected Departments :	Uncontrolled if			Revision number	0
	7.3-REC-3A-F	Warranty	Date Of Issue:	Owned & Authorised by	Technical all categories	printed	Supplier Code	516126	Issue Date	18/09/2019
			30/01/2019	V.Cheraghchi			Supplier product code	#REF!	Reason for change	New Line
										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 N 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 andatory. Then the file is emailed to Leathams Ltd. The specification becomes contractually binding on the supplier once received by email. The mand specification will be countersigned by Leathams Ltd, then converted to PDF and a copy emailed back to the supplier for their files. 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. 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, wher 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 correct. specific product and in general. signed on Behalf of Supplier as a declared authorised signatory. Name: DESSIMOND Mélanie Position: Manager qualité IQF Date: 13 August 2019 Leathams Ltd Warrants: To be responsible for the content of the final artwork having received reasonable advise for the supplier. 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. To advise of specific Leathams Ltd requirements in terms of the end user ned on Behalf of Leathams Ltd: Name: Antonio Filis Position fili sition: Sr. Food Technologist Date: 20 September 2019 Amendments evision Num Authorised By e For & On Behalf Of For & On Behalf Date Date Looth ht I ar 04 The C