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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.

	7.5.81C 34-F	Product information - ingredients	Version 21	Reason for Issue: Product Price 10% update	Affected Departments: Technical all categories	Unclassified if Printed	Product Code: CR555	Specification status: Draft
		OW of Issue: 30/01/2023	Drawn & Authorised by: V.Chengachit				Product Name: 100% MG RTE CRACKED BULGUR	Revision number: 3
							Classification: CR555	Issue Date: 13/09/2019
							Supplier product code: 8997	Reason for change: New Line

Ingredients

Ingredient (if VEGETAL ORIGIN, specify plant variety)	g	%	Manufacturing site	Compound ingredients (if VEGETAL ORIGIN, specify plant variety)	FZF Status (Please 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 shelf life (pre & post preparation if applicable)	Storage temperature pre (pre & post preparation if 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 (soak time & free chlorine)	Other e.g. alcohol content (%), residual nitrite/nitrate	Status of manufacturing area		
100% MG RTE CRACKED BULGUR (Triticum Durum)	5000	100	Chapuzac	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		
Bulgur Wheat (Triticum Durum)	2000	40	Chapuzac		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		
water	3000	60	Chapuzac	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																			

Grade 1-2 Grade 3-4 Grade5

1 1 0

2 2 1

0 0 0

0 0

INGREDIENT DECLARATION (as it appears on packaging)	
100% Bulgur Wheat	

Is your product seasonal? If Yes please specify month/s of production?	N/A
--	-----

	Yucca Requirement	Wheat Requirement	MSS Requirement
Maize	Valid IT	WR-inSYTE (All Origin) - Mandatory	MSS-inSYTE (All Origin)
Soya	Valid IT	WR-inSYTE (All Origin) - Mandatory	MSS-inSYTE (All Origin)
Cayenne	Valid IT		
Chili	Valid IT		
Paprika	Valid IT		
Turmeric	Valid IT		
Rapeseed oil or Derivative	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	MSS-inSYTE (All Origin)
Cotton		WR-inSYTE (All Origin) - Mandatory	MSS-inSYTE (None EU Origin)
Rice		WR-inSYTE (USA & China Origin) (Advisory)	MSS-inSYTE (None EU Origin)
Papaya		WR-inSYTE (USA & Thailand Origin) (Advisory)	MSS-inSYTE (USA & China Origin)
Lima Bean (Flax)		WR-inSYTE (USA & Canada Origin) (Advisory)	MSS-inSYTE (USA & Canada Origin)
Sugar Beet		WR-inSYTE (USA & Canada Origin) (Watch List)	MSS-inSYTE (USA & Canada Origin)
Egg Plant		WR-inSYTE (Bangladesh Origin) (Watch List)	
Squash/Pumpkin		WR-inSYTE (USA Origin) (Watch List)	MSS-inSYTE (USA & Canada Origin)
Chicory			MSS-inSYTE (USA Origin)
Sweet Pepper			MSS-inSYTE (China Origin)
Tomato			MSS-inSYTE (USA & China Origin)

GENETIC MODIFICATION

If the material is or consists of any of the following materials then please complete the associated questions						
Ascorbic Acid (and Ascorbates)	Maize Protein	Maize Meal	Waxy Maize*	Soya Milk	Matbise	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
Maca Flour	Chitic acid (and citrates)	Maize Fibre	Soya Protein Isolates/Cake mixes	Soya oil	Mannitol	Soya Proteins
Maize Flakes	Glycerides	Maize Starch	Hydrolysed Vegetable protein	Soya Meal	Canola / Rape (Canada, USA)	Glucose
Caramel & caramel colours (derived from glucose syrup)	Maize Grits	Sweetcorn	Soya Curd, Tofu, Bean Curd	Textured soya protein	Isoglucose (Canada)	Modified Maize Starch
Glucose Syrup (corn syrup)	Potenta	Corn Syrup solids	Soya Flakes	Xanthan Gum	Squash (Canada)	Sodium + Trisodium Ascorbate
Maize Gluten	Corn oil (Maize oil)	Maize Flour	Soya Flour	Aspartame	Sugar Beets (Canada)	
Modified Maize Starch	Maize Bran	Maltodextrin	Soya Beans	Derivits	Soya 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	No	
Is the material and supplier listed on the Valid IT database? (checked by towels) If yes, please state with site status and date of check on website.		

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?

STEP 4. Allergen improvement plan

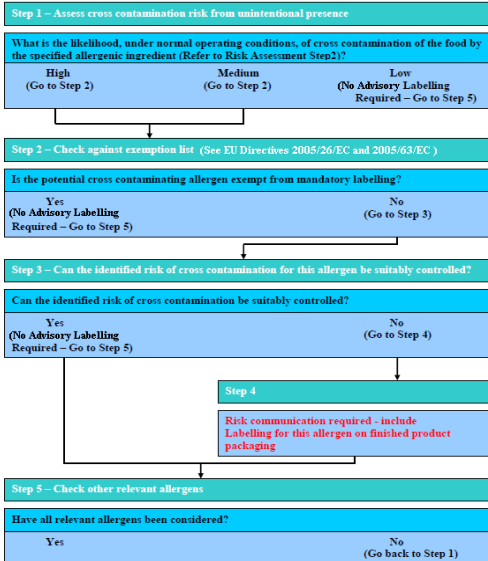
Following risk assessment from step2 if you have identified any risk to the product concerned then list an improvement/action plan in Step3 i.e. cleaning, segregation, further lab analysis, labelling etc

List any improvement points to reduce contamination risks:

- 1
- 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

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
Free from (if applicable)	N/A

Other declarations (nuts are handled, etc.):

	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	CERS55	Specification status	Draft
			Date Of Issue: 30/01/2019	Owned & Authorised by V.Cherahghi			Product Name	IQF MG RTE CRACKED	Revision number	0
							Supplier Code	516126	Issue Date	18/09/2019
							Supplier product code	#REF!	Reason for change	New Line

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	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, 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?	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
Kosher		No
Halal		No
		Confirm certificate is attached

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 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?	

	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	CERSS5	Specification status	Draft
		Date Of Issue: 30/01/2019	Owned & Authorised by V.Cheraghchi	Product Name	IQF MG RTE CRACKED BULGUR		Revision number	0		
							Supplier Code	516126	Issue Date	18/09/2019
							Supplier product code	#REF1	Reason for change	New Line

Analytical Validation

Is this food or drink? Food FSA Salt Category

Serving size (g/ml):	125		Per Serving	Frequency	% Reference Intake (per serving)	Legal Label Claims	Claim in ±20% Tolerance (Riskless claim)	Method (Calculation/Analysis)
Nutrition Information	Quantity per 100g/100ml							
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	0.1		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)*		4.5	5.6			High Fibre, Source of Fibre	High Fibre, Source of Fibre	
Protein (g)*		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		Fail						

Label claims declaration:

For nutritional information determined by an analysis

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 pesticides and heavy metals	As per EU MRLs	As per EU MRLs	Analysis	1X/year + tripartite
Test raw material contamination by mycotoxins	As per EU MRLs	As per EU MRLs	Analysis	1X/year
No chemical analysis on finished product				

Physical standards

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

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

	7.3-REC-3A-F	Product Information: Packaging	Version 21	Reason for Issue: Project Plan update	Allocated Departments: Technical all categories	Uncontrolled if printed	Product Code	CER555	Specification status	Draft
			Date of Issue: 30/01/2019	Owned & Authorised by: V.Cheraghchi			Product Name	IQF MG RTE CRACKED BULGUR 2x5Kg	Revision number	0
							Supplier Code	S16126	Issue Date	18/09/2019
							Supplier product code	#REF!	Reason for change	New Line

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
PE bag	Primary	PE	Blue PE bag	Blue	25	0	400	400	na	
Cardboard box	Secondary	cardboard	Cardboard BOX	Brown		0	400	395	190	
	Tertiary									
	Pallet									

* 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

- 1 1
- 2 2
- 7 7
- 8 8
- 0 0

Logos and environmental claims:

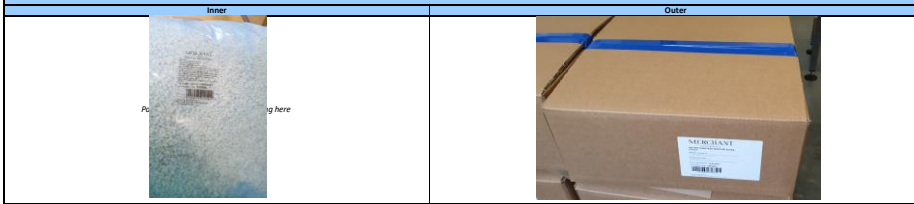
Total Weight Primary Packaging(g)	25		
Total Weight Secondary Packaging (g)	0		
Total Weight Transit Packaging (g)	0		
Number of PRIMARY units per Case/Outer	2		
Cases per layer	6	Layers per pallet	9
Cases per pallet	54	Pallet Height	1765
Units per Pallet	108	Pallets/Transit cases per container	33
Type of Pallet (i.e. CHEP 1000x1200mm, EURO 800x1200mm or other please specify)			
Container or Pallet Delivery	Pallet		
Container size	40		
Sea Freight or Road freight	Road		

Net Weight of unit (g)	5000		
Net Weight of Units per case In (g)	10000		
Total Weight of Packaging per Case (g)	50	Total Weight per case (kg)	10.05
Total Weight of packaging per transit case (g)	2700	Total Weight per transit case (kg)	543.7
Total cases per container	15885		

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?
PE bag	Primary	na	Foodsafe	AEP group	na	France	na	na	na	no
Cardboard box	Secondary	na	na	International paper	na	France	na	na	na	yes
0	Tertiary									
0	Pallet									

Photograph of Product in the Finished Packaging



Photograph of Finished Product Labels



FULL PHOTOGRAPHY OF PRODUCT

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

Weight Control System	Minimum Weight		Average Weight		Catch	On pack copy	Is E mark required?
	Net	Drained	Net	TNE			
	N/A	N/A	5000	1.5%	4525	4850	N/A


SUPPLY CHAIN STANDARDS

Outer Case Standards			
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)	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	Yes		
Pallet Standards			
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	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	Yes		
The pallet corners shall be protected with pallet uprights	Yes		
Transporter Site			
Standard required	Comply (Y/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	Yes		
Transporters shall be audited as to their suitability	Yes		
Transporter Details			
Container Details			
Stock Rotation-ensure you use the same units for time i.e. years months days etc.			
Life From Production			24 Months
Lead time (order to delivery)			Select from Drop Down
Guaranteed minimum life into Leathams depot:		18	Months
End of life on delivery		75	
If red OR amber must be approved by the supply chain mgr @leathams			



1

2 2
#REF! #REF!

	7.3-REC-3A-F	Product Information: Storage Instruction	Version Z1	Reason For Issue: FT-PL tab	Affected Departments : Technical all categories	Uncontrolled if printed	Product Code	CER555	Specification status	Draft
			Date Of Issue: 30/01/2019	Owned & Authorised by V.Cheraghchi			Product Name	IQF MG RTE CRACKED BULGUR 2x5Kg	Revision number	0
							Supplier Code	516126	Issue Date	18/09/2019
							Supplier product code	#REF!	Reason for change	New Line

Labelling Information [Validation](#)

Pack Traceability			
Durability date type:	Best Before End		
Durability date format:	dd/mm/yyyy		
Location of durability date:	on the package		
Pack coding used:	Lot code		
Lot / batch code format:	"YYAAAA " (Y = Year / A : number batch)		
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)	5018095010502	Number of Digits:	13
Significant digits for GP	501809501050	Check Digit:	2
Barcode type:	EAN-13		
Inner Barcode Verified and Documented	Select from drop down		
Outer barcode number:	15018095010509	Number of Digits:	14
Significant digits for GP	1501809501050	Check Digit:	9
Barcode type:	Select from Drop Down		
Outer Barcode Verified and Documented	Select from drop down		
Has Inner Barcode Passed WMS scanner?	Select from the drop down		
Has Outer Barcode Passed WMS scanner?	Select from the drop down		
2D barcode/packaging code (standard packaging)	Standard Packaging		
	Flash/Promo		

Shelf life (From Manufacture):	24 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:	frozen storage -18°C
Cooking instructions if applicable:	Product already cooked and ready for use, to be incorporated directly into various preparations.
If delivered chilled or ambient, is product suitable for freezing?	n/a
Instructions for defrosting: temp / time:	Defrosting : between 0 and 4°C- In secondary packaging (full pallet): 48 to 72h- In primary packaging : 24h
Shelf life after defrost:	3 days
Shelf life once opened:	3 days

Country of origin:	France
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Health Mark:	
Health Mark Shape:	

Label claims:	
Label claim 1:	

FOR LEATHAMS USE ONLY									
Units per case	2								
Cases per Pallet	54								
Cases per Layer	6								
Layers per pallet	9								
Case	height	180	width	396	length	400	weight	0	
Pallet	height	0	width	0	length	0	weight	0	
Primary Packaging type	PE								
Secondary Packaging type	cardboard								
Shelf life into Leathams	18								


Product Code	CERSSS	Specification status	Draft
Supplier Code	S16126	Issue Date	18/09/2019
Supplier product code	#REF!	Reason for change	New Line
Product Code	CERSSS	Specification status	Draft
Product Name	IQF MG RTE CRACKED BULGUR 2.5Kg	Revision number	0
Supplier Code	S16126	Issue Date	18/09/2019
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Process Flow & HACCP
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	stockage	PRP				
2	transfert	PRP				
3	convoyage	PRP				
4	weighing	PRP				
5	Cooking	CCP	Continuous temperature control	85°C degrees	Temperature check every hour and continuous tracking of temperature	Cooking procedure repeated
6	cooling	PRP				
7	draining	PRP				
8	quick freezing	PRP				
9	weighing	PRP				
10	packaging	PRP				
11	Metal detector	CCP	Each bag controlled by metal detector	Ferrous : 2mm Non-Ferrous : 2.5mm Stainless steel : 3mm	Metal detector tested every hour with metal pieces: Stainless Steel 3mm, Non-Ferrous 2.5mm	Bag opened and metal piece found Bag destroyed?
12	weighing	PRP				

```

graph TD
    subgraph Low_risk_area_1 [Low risk area]
        R1[Raw material selection] --> R2[Reception in bulk]
        R2 --> R3[Sorting in the dry vegetables sorting unit]
        R3 --> R4[Packing in big-bag]
        R4 --> R5[Storage (big bag)]
        R5 --> R6[Transfer to the manufacturing unit]
        R6 --> R7[Storage (big bag)]
    end
    subgraph High_risk_area [High risk area]
        R7 --> R8[Transfer to the cooking workshop via the vacuum system]
        R8 --> R9[Storage in open tank]
        R9 --> R10[Soaking if necessary]
        R10 --> R11[Transfer via the vacuum system]
        R11 --> R12[Vibrating/Dewatering]
        R12 --> R13[Continuous weighing]
        R13 --> R14[Conveyor transfer]
        R14 --> R15[Continuous cooking]
        R15 --> R16[Dryer]
    end
    subgraph Low_risk_area_2 [Low risk area]
        R16 --> R17[Continuous cooling]
        R17 --> R18[Conveyor transfer]
        R18 --> R19[Transfer via the vacuum system]
        R19 --> R20[Spin drying]
        R20 --> R21[Shaker transfer]
        R22[Pressurized air] --> R23[Continuous freezing]
        R23 --> R24[Conveyor belt transfer/itter]
        R24 --> R25[Shaker transfer]
        R25 --> R26[Weighing]
        R26 --> R27[Packing in PE bag and marking]
        R27 --> R28[Metal detection]
        R28 --> R29[Weight control]
    end
    subgraph Low_risk_area_3 [Low risk area]
        R29 --> R30[Packaging transfer]
        R30 --> R31[Cardboard packing]
        R31 --> R32[Palletization]
        R32 --> R33[Transfer to the frozen storage]
        R33 --> R34[Storage at -20°C]
        R34 --> R35[Expeditions]
    end
    R15 --> R16
    R16 --> R17
    R17 --> R18
    R18 --> R19
    R19 --> R20
    R20 --> R21
    R21 --> R22
    R22 --> R23
    R23 --> R24
    R24 --> R25
    R25 --> R26
    R26 --> R27
    R27 --> R28
    R28 --> R29
    R29 --> R30
    R30 --> R31
    R31 --> R32
    R32 --> R33
    R33 --> R34
    R34 --> R35
  
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	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	CER555	Specification status	Draft
			Date Of Issue: 30/01/2019	Owned & Authorised by V.Cheraghchi	Product Name		IQF MG RTE CRACKED BULGUR	Revision number	0	
					Supplier Code		516126	Issue Date	18/09/2019	
					Supplier product code		#REF!	Reason for change	New Line	

CCP2




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






[Validation](#)


Frozen - Fruit and Vegetables

Does the principle material come from the same farm/location?	No
Is the farm(s) that produce the principle ingredient accredited to any farm insurance schemes, if yes, please specify.	No
Other than Chemical and/or Thermal processing are there any other factors being used to reduce the microbial levels? If Yes, please provide details	
Where product is dipped or washed, please state the chemical solution, concentration and dwell time for each dip/wash in the process	N/A
In total how many dips/ washes are applied to the product	N/A
What reduction in microbial load is achieved by the dip /wash process outlined above? N.B. please give results in log reductions	
What are the residue levels after washing with the above solution?	N/A
Please state the worst case core temperatures and times for thermal decontamination processes.	85C
Please state the worst case cooling times and temperatures following each thermal process.	
Controlling factors for psychrotrophic clostridium botulinum. If your product is vacuum packed (VP) or modified atmosphere (MAP) and has a shelf life of greater than 10 days the product must achieve at least one of the following factors throughout the food:- a) heat treatment of 90oC for 10 minutes or equivalent, b) aqueous salt level of > 3.5%, c) water activity of <0.97 or d) pH activity of <5.0 or e) any combination of heat and preservative factors which has been shown to prevent the growth of and toxin production of c.botulinum. Please detail what controls you have in place.	N/A
If product is subsequently frozen, please state times, temperatures and whether this is an IQF process.	IQF <-18C in 10 minutes

	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	CERSS5	Specification status	Draft
			Date Of Issue: 30/01/2019	Owned & Authorised by V.Cheraghchi	Product Name		IQF MG RTE CRACKED BULGUR	Revision number	0	
					Supplier Code		S16126	Issue Date	18/09/2019	
					Supplier product code		#REF!	Reason for change	New Line	


	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 & Authorised by V.Chiraghchi	Uncontrolled if printed
Validation					
Product Code	CER555	Specification status	Draft	QAS Check Date	
Product Name	IQF MG RTE CRACKED BULGUR	Revision number	0	QAS Check Completed by	
Supplier Code	516126	Issue Date	43726	Expiry Date of Batch(es) checked	
Supplier product code	IREP1	Reason for change	New Line	Batch(es) checked	
Quality Attribute Sheet					
General Information					
Product Code	CER555				
Product Name	IQF MG RTE CRACKED BULGUR 2x5kg				
Label of unit (paste in label (5cmx5cm))					
	Red	Amber	Green		
Shelf life					
Minimum Shelf life into Leathams (state whether days, months, years)	Other than 18 months	N/A	18 months		
Vehicle temperature (°C)	Other than -15°C maximum	N/A	-15°C maximum		
Product temperature (°C)	Other than -18°C	N/A	-18°C		
Packaging type – primary	Other than Blue PE bag	N/A	Blue PE bag		
Packaging type – Secondary	Other than Brown Cardboard Box	N/A	Brown Cardboard Box		
Pallet type	N/A	N/A	N/A		
Contaminants					
Test raw material contaminant	As per EU MRLs	N/A	As per EU MRLs		
Test raw material contaminant	As per EU MRLs	N/A	As per EU MRLs		
No chemical analysis on finish	N/A	N/A	N/A		
Packaging - Declarations					
Net weight (Average), g	Other than 5000	N/A	5000		
Net weight (Min),g	N/A	N/A	N/A		
Net Drained Weight (Min),g	N/A	N/A	N/A		
Pack Photo (5cmx5cm) Photo of the unit in its packaging		N/A			
Barcode - Inner	Other than Both	N/A	Both		
Barcode - Outer	Other than 5018095010502	N/A	5018095010502		

	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 & Authorised by V.Chiraghchi	Uncontrolled if printed Validation
Product Code	CER555	Specification status	Draft	QAS Check Date	
Product Name	IQF MG RTE CRACKED BULGUR 2x5Kg	Revision number	0	QAS Check Completed by	
Supplier Code	516126	Issue Date	43726	Expiry Date of Batch(es) checked	
Supplier product code	HRFP1	Reason for change	New Line	Batch(es) checked	
Quality Attribute Sheet					
General Information					
Product Code	CER555				
Product Name	IQF MG RTE CRACKED BULGUR 2x5kg				
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 6	N/A	6		
Cases per pallet	Other than 54	N/A	54		
Pallet height (m)	Other than 1755	N/A	1755		
Finished Product ICPs					
Photo of Product (product without any packaging)		N/A			
Visual and Organoleptic Characteristics					
Appearance	block frozen clumpv		Free flowing bulgur wheat		
Colour	discoloured		cream white_pale yellow		
Odour	Any off or taints		mild, typical of cooked bulgur wheat		
Taste	Any off or taints		mild, typical of cooked bulgur wheat		
Caliber	N/A		N/A		
Foreign Material	Present		Absent		
Quartz, Insects, Metal	Present		Absent		

	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	CER555	Specification status	Draft
			Date Of Issue: 30/01/2019	Owned & Authorised by V.Cheraghchi			Product Name	IQF MG RTE CRACKED BULGUR 2x5Kg	Revision number	0
							Supplier Code	516126	Issue Date	18/09/2019
							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 Method
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.
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.
For a full specification review, the 'The Supplier Warrants' section will be revised, as above.
The Supplier Warrants:
The supplier warrants that the Product, the Manufacturing premises and Distribution facilities will comply in every respect with the provisions of existing legislation and statutes, of either the United Kingdom or EC origin, and all Regulations, Statutory Instruments, Directives, orders, decisions or any other requirements made thereunder, which relate to, or control the nature, substance, quantity, quality, fitness for purpose, packaging, packing, labelling, sale, offering for sale, use, marking, traceability, constitution, importation, exportation, transportation, possession, dealing, make-up or trade description of such goods.
The supplier is responsible for informing Leathams Ltd of any proposed changes in the specification (eg. formulation, manufacturing procedures or packaging materials etc.). No changes may be made without express written agreement to this effect in the case of Merchant Gourmet/Leathams or Chefs Brigade "Leathams brands". Leathams products' specifications are confidential and should not be sent to a Third Party by the Supplier without Leathams Ltd approval.
The supplier is responsible for ensuring that all products, as far as is reasonably possible, are manufactured in accordance with the specification, where there is a deviation that they inform Leathams Ltd of this in advance of shipping the goods.
The supplier warrants that any documents relating to the goods that are delivered to Leathams Ltd, a Third party Warehouse or Directly to a customer on behalf of Leathams Ltd are valid and that the information contained in the documents is correct.
The product shall be manufactured at all times to the best practice reasonably available in the industry, and where this cannot be achieved this should be highlighted to Leathams Ltd, and in this respect is responsible with keeping upto date with all regulations in force in Europe as it relates to the specific product and in general.
Signed on Behalf of Supplier as a declared authorised signatory.
Name: <u>DESSIMOND Mélanie</u>
Position: <u>Manager qualité IQF</u>
Date: <u>13 August 2019</u>
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.
Signed on Behalf of Leathams Ltd:
Name: <u>Antonio Filis</u>
Position: <u>Sr. Food Technologist</u> 
Date: <u>20 September 2019</u>

Revision Number	Amendments	Authorised By			
		For & On Behalf Of The Supplier	Date	For & On Behalf Of Leathams Ltd	Date
1					
2					
3					
4					
5					
6					