

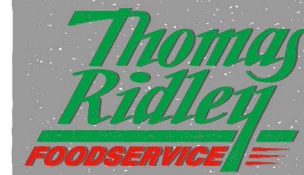


Product specification for

OIL017

ROQUITO CHILLI INFUSED OIL 500ML X 6

Version: 2



RECEIVED

Thomas Ridley QC Dept.
11:02 am, 26 Sep 2023

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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.



Product Specification OIL017

Supplier	Leathams Ltd
Country	United Kingdom
Supplier Address	Unit 10-12 The Circle, Queen Elizabeth Street, London, SE1 2JE

Product Record

Product Information		Supplier Information	
Leathams Item Code	OIL017	Supplier Name	Confidential
Item Name	ROQUITO CHILLI INFUSED OIL 500ML X 6	Leathams Supplier Code	Confidential
Supplier Product Code	Confidential	Supplier Type	Manufacturer
Legal Name	Chilli Infused Vegetable Oil	EC Establishment Number	Confidential
Brand	ROQUITO	Third Party Accreditation	BRC
Sub Title	CHILLI INFUSED OIL	Secondary	Confidential
Item Weight (g)	500	EC Establishment Number	Confidential
Ready Status	Ready To Eat	Third Party Accreditation	N/A
Temperature	AMBIENT		



Ingredients OIL017

Ingredient declaration: Extra Virgin Olive Oil (47%), Sunflower Oil (45%), Chilli Infused Oil (8%)

Type	Ingredient	Ingr Weight	Ingr %	Declare Ingr	Quid	Origin	Country Of Origin	Ingr Supplier Name	Manufacturing Site	Country Of Manufacture	State	Max Life	Storage Temp	p H	Aw	Max Moisture	Min Salt	Process Heat Duration	Filling Conditions	Max Cooling Time	Micro	Washing Controls	Other Controls	Status Of Manu Area	Cust Reqs
Finished Product	CHILLI INFUSED VEGETABLE OIL 500ML	460	100	N/A	-	VEGETAL	Italy	Confidential	Confidential	Italy	Liquid	24 months	Ambient	n/a	< 0,7	n/a	n/a	n/a	Ambient	n/a	no	n/a	n/a	Low Risk	N/A
Primary Ingredient	Extra virgin olive oil	214.8	46.7	Yes	YES	Olea europea	European Union	Confidential	Confidential	-	Liquid	24 months	Ambient	n/a	< 0,7	n/a	n/a	n/a	Ambient	n/a	no	n/a	n/a	Low Risk	N/A
Primary Ingredient	Sunflower oil	206	44.8	Yes	YES	Helianthus Annuus	European Union	Confidential	Confidential	Italy	Liquid	18 months	Ambient	n/a	n/a	n/a	n/a	n/a	Ambient	n/a	no	n/a	n/a	Low Risk	N/A
Primary Ingredient	Infused chilli oil	39	8.5	Yes	YES	See subingredients	European Union	Confidential	Confidential	Italy	Liquid	7 days	Chilled	n/a	< 0,7	n/a	n/a	n/a	Ambient	n/a	no	n/a	n/a	Low Risk	N/A
Sub-Ingredient	Dried chilli	13.3	34	Yes	NO	CAPSICUM ANNUUM	India	Confidential	Confidential	-	Crushed	36 months	Ambient	n/a	< 0,7	< 20%	n/a	n/a	Ambient	n/a	no	n/a	n/a	Low Risk	N/A
Sub-Ingredient	Extra virgin olive oil	25.7	66	Yes	NO	Olea europea	European Union	Confidential	Confidential	-	liquid	24 months	Ambient	n/a	< 0,7	n/a	n/a	n/a	Ambient	n/a	no	n/a	n/a	Low Risk	N/A



Supply Chain Map OIL017

Type	Ingredient	Supplier Type	Accreditation	Risk Category	Risk Type	Identified Risk	Risk Mitigation Controls	Evidence
Finished Product	CHILLI INFUSED VEGETABLE OIL 500ML	PROCESSOR	BRC grade: AA+ number: 1567803; IFS grade: 98,6% number:35150	Low risk	Adulteration	Malicious contamination	Long relationship supplier, tamperproof bottle, QC checks	Quality records
Primary Ingredient	Extra virgin olive oil	PROCESSOR	Various GFSI	Low risk	Adulteration	Blend with other vegetable oils	supplier analysis	supplier assessment and supplier analysis
Primary Ingredient	Sunflower oil	PROCESSOR	BRC grade AA, number:1928347	Low risk	Adulteration	Malicious contamination	Long relationship supplier, tamperproof bottle, QC checks	Quality records
Primary Ingredient	Infused chilli oil	PROCESSOR	BRC grade: AA+ number: 1567803; IFS grade: 98,6% number:35150	Low risk	Not applicable	n/a	n/a	n/a
Sub-Ingredient	Dried chilli	PROCESSOR	Various GFSI	Low risk	Adulteration	Addition of illegal dyes	Analysis of random batch	Analysis of Sudan colors, supplier assessment
Sub-Ingredient	Extra virgin olive oil	PROCESSOR	Various GFSI	Low risk	Adulteration	Blend with other vegetable oils	Supplier analysis	Supplier assessment and supplier analysis



Food Intolerance OIL017

Suitable

Coeliacs	Yes
People who are lactose intolerant	Yes
People with a nut / Tree Nut allergy	Yes
Vegans	Yes
Vegetarians (Non-Vegan)	Yes

Certified

Halal	No
Kosher	No
Organic	-

Additives

Additive	Name	Function	Quantity PPM

Dyes

Does the product contain ?

Chilli powder, Curry powder, Paprika, Turmeric and seasonings since 2003 are not permitted to contain the following illegal food dyes; Sudan I – IV, Butter Yellow, Metanil Yellow, Sudan Red B, Sudan Red 7B, Orange Red G, Rhodamine B, Orange II, Para Red, Toluidine Red, Sudan Red G. Nor are spices allowed to contain the following colours: Annatto, Bixin, Norbixin (European commission decision 2003/460/EC & 2004/92/EC)

No

Pesticides

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

Yes

Please confirm that you comply with the Maximum Residue Levels stated in EU Pesticide Database.

Yes

Other Ingredients

Name	Yes No	Source	Factory Site YN	Risk Cont Man Site
Legumes	No	N/A	No	N/A
Caffeine	No	N/A	No	N/A
Chocolate	No	N/A	No	N/A
Kiwi	No	N/A	No	N/A
Banana,blackberry,peach,tomato	No	N/A	No	N/A
Buckwheat	No	N/A	No	N/A
Barley	No	N/A	No	N/A
Rye	No	N/A	No	N/A
Yeast&derivatives	No	N/A	No	N/A
Maize&derivatives	No	N/A	Yes	Cross cont. not possible due to design of equipment/process of nature of allergenic material
Aspartame	No	N/A	No	N/A
Fruit,vegetablesandtheirderivatives	No	N/A	Yes	Not exposed at any point within the process
Beef	No	N/A	No	N/A
Pork	No	N/A	No	N/A
Lamb/mutton	No	N/A	No	N/A
Poultry	No	N/A	No	N/A
Chestnuts	No	N/A	No	N/A
PotassiumChloride	No	N/A	No	N/A
Phenylalaline	No	N/A	No	N/A
Garlic	No	N/A	Yes	Cross cont. not possible due to design of equipment/process of nature of allergenic material
CowsMilk	No	N/A	No	N/A
GoatsMilk	No	N/A	No	N/A
BuffalosMilk	No	N/A	No	N/A
EwesMilk	No	N/A	No	N/A

Name	Yes No	Source	Factory Site YN	Risk Cont Man Site
Ingredients from an animal/insect source not specified above e.g. fish, eggs, honey, gelatine, calf rennet, shellac waxed fruits, lasinglass (fish fines) for filtering, animal derived flavours or colours?	No	N/A	No	N/A



Palm Oil OIL017

Palm Oil

This product does not contain Palm Oil



GMs OIL017

This product is completely free from GMs



Analytical & Nutritional OIL017

Is this Food or Drink?	Food
Service Size (g/ml)?	10.00000
Number of portion/serving per pack: (if applicable)	46

Nutritional

Nutritional Information	Per 100g/100ml	Per Serving	% Reference Intake (per 100g)	% Reference Intake (per serving)	Claim in ±20% Tolerance (Riskless claim)	Traffic Light Colour	Method	Frequency
Energy (kj)	3404	340.4	40.52	4.05			theoretical	n/a
Energy (kcal)	828	82.8	41.4	4.14			theoretical	n/a
Fat	92	9.2	131.43	13.14			theoretical	n/a
of which saturates (g)	13	1.3	65	6.5	Saturated Fat Free		theoretical	n/a
Carbohydrate (total) (g)	0	0	0	0			-	-
(of which sugars) (g)	0	0	0	0	Sugar Free,Low Sugar		-	-
Fibre (g)	0	0	0	0			-	-
Protein (g)	0	0	0	0			-	-
Salt (g)	0	0	0	0	Salt Free,Low Salt		-	-
Moisture (g)	0	0	0	0			-	-
Ash (g)	0	0	0	0			-	-

For nutritional information determined by an analysis

FSA Salt Category

Label claims declaration	NO
Lab accreditation:	N/A

Name of the laboratory used:	NO
Accreditation Date:	10/08/2023

Product FSA Category:	Not applicable
Salt Targets: (g salt or mg sodium per 100g):	N/A



Analytical & Nutritional OIL017

Chem/Physical Standards

Test	Target	Reject	Method	Frequency
Fatty acid profile	in compliance to the EC Regulation n °2568/91 and subsequent ammendment	in compliance to the EC Regulation n °2568/91 and subsequent ammendment	ACG001U.OG	Yearly
Fatty free acid	< 0,8%	=0,8	Reg.CE 2568/11/07/1991	Yearly
Peroxides value	< 20 meqO2/kg	=20 meqO2/kg	Instrumental	Every batch of raw material
Heavy metals	in compliance to EC Regulation	in compliance to EC Regulation	UNI EN ISO 12193:2004UNI EN ISO 8294:1999	Yearly
Pesticides	in compliance to EC Regulation	in compliance to EC Regulation	0	Yearly

Micro Standards

Test	Unit	Target	Reject	Method	Frequency	Cof AAvailable
FOR THE OILS TESTS ARE NOT CARRIED OUT	0	0	0	0	0	-

Allergens Declaration	
Contains:	None
May contain:	N/A
Free from (if applicable)	-
Alibi labelling required?	-
Other declarations (nuts are handled, etc.):	-

Detailed Allergen						
Component	The allergen is present in the material	There are none in the material and none on site and there is no risk of cross contamination of raw materials	There is none in the material but used elsewhere in the factory in a segregated area, using segregated equipment	There are none in the recipe, but is made using equipment that, before cleaning, is used to make product which contains this allergen	There are none in the recipe, but the equipment used to make this material is used to make product which contains this allergen (no cleandown)	Instruction
Peanut or its derivatives e.g. Peanut – pieces, protein, oil, butter, flour and mandelona nuts (an almond flavoured peanut product) etc. Peanut may also be known as ground nut.	No	Yes	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
Tree nuts including: Acorns, Almonds, Oyster Nuts, Peanuts (ground nuts), Beechnuts, Betal Nuts, Brazil Nuts, Bread Nuts/ Bread Fruit, Cashew Nuts, Chilean Wild Nuts, Cola Nuts, Hazelnuts (Filberts), Ginkgo Nuts, Heart Nuts, Jack Nuts, Jojoba Nuts, Litchi Nuts, Macadamia Nuts, Paradise Nuts, Pecans, Persian Walnuts, Pili Nuts, Pistachio Nuts, Quandong Nuts, Squari Nuts, Tahiti Nuts, Tallow Nuts, Tiger Nuts, Tropical Nuts, Walnuts, All cold pressed nut oils, Hickory	No	Yes	No	No	No	
Sesame or its derivatives e.g. paste and oil etc	No	Yes	No	No	No	
Milk or its derivatives e.g. milk caseinate, whey and yogurt powder etc	No	No	Yes	No	No	A risk assessment To show there is no cross contamination & Self certification from supplier is required-complete STEP2 Else Alibi labelling is required
Eggs or its derivatives e.g. frozen yolk, egg white powder and egg protein isolates etc	No	No	Yes	No	No	A risk assessment To show there is no cross contamination & Self certification from supplier is required-complete STEP2 Else Alibi labelling is required

Detailed Allergen

Component	The allergen is present in the material	There are none in the material and none on site and there is no risk of cross contamination of raw materials	There is none in the material but used elsewhere in the factory in a segregated area, using segregated equipment	There are none in the recipe, but is made using equipment that, before cleaning, is used to make product which contains this allergen	There are none in the recipe, but the equipment used to make this material is used to make product which contains this allergen (no cleandown)	Instruction
Fish or its derivatives e.g. fish protein and extracts etc	No	No	Yes	No	No	A risk assessment To show there Is no cross contamination & Self certification from supplier Is required-complete STEP2 Else Alibi labelling Is required
Shellfish (including crab, crayfish, lobster, prawn and shrimp) or its derivatives e.g. extracts etc	No	No	Yes	No	No	A risk assessment To show there Is no cross contamination & Self certification from supplier Is required-complete STEP2 Else Alibi labelling Is required
Molluscs (including snails, clams, mussels, oysters, cockle and scallops) or their derivatives e.g. extracts etc	No	No	Yes	No	No	A risk assessment To show there Is no cross contamination & Self certification from supplier Is required-complete STEP2 Else Alibi labelling Is required
Soy or its derivatives e.g. edamame, lecithin, oil, tofu and protein isolates etc	Yes	No	No	No	No	
Sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as SO2) e.g. sulphur dioxide, sodium metabisulphite etc	No	No	Yes	No	No	A risk assessment To show there Is no cross contamination & Self certification from supplier Is required-complete STEP2 Else Alibi labelling Is required
Cereals containing Gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) or their derivatives e.g. flour, starches, bran etc	Yes	No	Yes	No	No	Declare Allergen
Celery or its derivatives e.g. celeriac	No	No	Yes	Yes	No	
Mustard or its derivatives	No	No	Yes	No	No	A risk assessment To show there Is no cross contamination & Self certification from supplier Is required-complete STEP2 Else Alibi labelling Is required
Lupines or their derivatives e.g. flour etc	No	No	No	No	No	

Detailed Assessment of Process Steps

Process Step	Wheat & Derivatives	Cereal containing gluten	Milk & Derivatives	Egg Derivatives	Nuts, Peanuts & Derivatives	Sesame & derivatives	Soybeans & derivatives	Celery & derivatives	Mustard & derivatives	Sulphur dioxide & sulphites	Lupin & derivatives	Crustaceans, Molluscs & derivatives	Fish & derivatives
goods-in/receipt	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	Low	Low	N/A	N/A	N/A

Detailed Assessment of Process Steps													
Process Step	Wheat & Derivatives	Cereal containing gluten	Milk & Derivatives	Egg Derivatives	Nuts, Peanuts & Derivatives	Sesame & derivatives	Soybeans & derivatives	Celery & derivatives	Mustard & derivatives	Sulphur dioxide & sulphites	Lupin & derivatives	Crustaceans, Molluscs & derivatives	Fish & derivatives
raw material storage	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	Low	Low	N/A	N/A	N/A
production of infused chilli oil	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	Low	Low	N/A	N/A	N/A
blending of ingredients	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	Low	Low	N/A	N/A	N/A
packaging	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	Low	Medium	N/A	N/A	N/A
storage of finished product	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	Low	Low	N/A	N/A	N/A
shipping of finished product	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	Low	Low	N/A	N/A	N/A

Additional question for Nuts, Peanuts & Sesame Allergens only

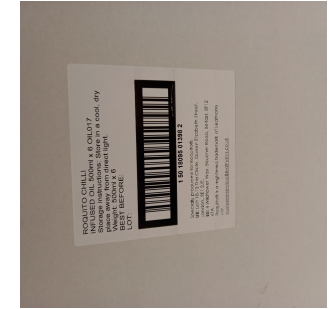
Question	Response
Do raw material suppliers for your Products produce nut / seed products in their factory / harvesting / handling systems?	NO

Package Inner

Package Outer

Finished Label Inner

Finished Label Outer



Packaging																						
Component	Pack Type	Material	Description	Colour	Weight Per Unit	Food Ctct Pack	Length	Width	Height	Diameter	Gauge	Grade	Supplier	Supplier Acc	Country	Tamp Ev Det	Sealing Type	Sealing Colour	Suit Rec	Perc Rec	Print Method	
-	Primary	Glass	Bottle of glass "A" category 500 ml	Transparent	390.00	Yes	73	73	244	N/A	N/A	Food	Berlin Packaging Italy S.p.A	IFS	Italy	Tamper proof cap	Cap	Yes	Yes	0	N/A	
-	Primary	Aluminium	Round aluminium cap, with plastic dispenser (low-density)	Gold	2.00	No	N/A	N/A	24	31.5	N/A	Food	Alplast/Fapim	BRC	Italy	Tamper proof cap	Cap	Yes	Yes	0	N/A	
-	Primary	Plastic	Two pieces low-density polyethylene pourer	White	3.00	Yes	N/A	N/A	24	31.5	N/A	Food	Alplast/Fapim	BRC	Italy	Tamper proof cap	Cap	Yes	Yes	0	N/A	
-	Primary	Paper	Front and back label	Mutlicoloured	4.00	No	-	46	145	N/A	N/A	Non Food	-	-	Italy	N/A	N/A	No	No	-	-	
-	Secondary	Paper	Cardboard 6 pcs	White	170.00	No	185	125	275	N/A	N/A	Non Food	Scatolificio Falsini	N/A	Italy	N/A	N/A	Yes	Yes	0	-	
-	Secondary	Paper	Outer label printed	White	2.00	No	100	100	N/A	N/A	N/A	Non Food	-	N/A	Italy	N/A	N/A	No	No	0	-	
-	Tertiary	Plastic	Shrink wrap	Transparent	0.00	No	N/A	N/A	N/A	N/A	N/A	Non Food	-	N/A	Italy	No	Self-sealing	0	0	0	-	
0	Transit	Wood	Wooden pallet	wood	22000.00	No	1200	1000	150	N/A	N/A	Non Food	Bresciani legnami	N/A	Italy	N/A	N/A	Yes	Yes	0	N/A	



Packaging OIL017

Packaging Value		Shelf Life Data (Days)		Palletisation			
Total Weight Primary Packaging (g)	399	Life From Production	730	Units per case	6	Container or Pallet Delivery	Pallet
Total Weight Secondary Packaging (g)	172	Lead time (order to delivery)	28	Cases per layer	45	Pallets/Transit cases per container	-
Total Weight Pallet/Transit Packaging (g)	22000			Layers per pallet	4	Container size	
Total Weight of Packaging per Case (g)	2566	Guaranteed minimum life into Leathams depot:	670	Type of Pallet (i.e. CHEP - 1000x1200mm, EURO-800x1200mm or other please specify)	120*100 fumigated	Sea Freight or Road freight	Air
Total Weight of packaging per Pallet/transit case (g)	483880	% of life on delivery	92	Method of pallet Wrap & Stabilisation	Shrink Wrapped		
Number of PRIMARY units per Case/Outer	6			Cases per pallet	180	Transport Temperature (°C)	Ambient
Total Weight per case (kg)	5.314	Total Weight per Transit Case (kg)	978.52	Units per Pallet	1080		
Total cases per container	#Error			Units per layer	270	Pallet Height (m)	0
Logos and environmental claims	-						

Weight Control

Using Minimum Weight	
Choose Unit	-
Net	Drained
0	0

Using Average Weight

Net	TNE	T1	T2	Drained
458	3%	444.26	430.52	0

Supply Chain Standards			
Question	Comply Yes No	When Comply By	Accepted Yes No
Do you use shelf ready packaging (retail products only)	No	-	-
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.	No	-	-
The outer case labels shall be placed in duplicate one on the short edge and one on the long edge	Yes	-	-
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	No	-	-
The pallet corners shall be protected with pallet uprights	Yes	-	-
The product shall be delivered by a vehicle which is food grade, clean and free from debris	Yes	-	-
If the delivery is temperature controlled the goods can be supplied with a temperature printout history on demand	No	-	-
Tranporters shall be audited as to their suitability	No	-	-

Labelling Information OIL017

Pack Traceability				Shelf Life			
Durability date type:	Best Before End			Shelf life (From Manufacture):	24 MONTHS	Shelf Life Validation Data Held On File:	YES, for similar product
Durability date format:	DD/MM/YYYY			Is it safe to extend shelf life?	NO	How long is it possible to extend life?	N/A
Pack coding used:	Lot code			What evidence do you have to support this?	N/A		
Location of durability date:	See neck of bottle			Is the product packed in a modified atmosphere?	No		
Lot/batch code format:	L. YYDDDDPP			Is the statement "Packed in a modified atmosphere" on the product label?	N/A		
<u>Inner barcode</u>							
Inner barcode number (if sold CASE ONLY then type N/A)	5018095013985	Barcode Type:	EAN-13	if yes, state the composition of the gas used e.g. 30% CO2/70% N2	-		
Number of Digits:	13	Check Digit:	5				
<u>Outer barcode</u>				<u>2D barcode</u>			
Outer barcode number:	15018095013982	Barcode Type:	ITF-14	Standard Packaging	N/A	Standard Packaging	N/A
Number of digits:	14	Check Digit:	2	Flash/Promo	N/A	Flash/Promo	N/A



Labelling Information OIL017

Usage Instructions:	
Storage instructions:	Store in a cool and dry place away from direct light
Cooking instructions if applicable:	N/A
If delivered chilled or ambient, is product suitable for freezing?	No
Instructions for defrosting: temp / time:	N/A
Shelf life after defrost:	N/A
Shelf life once opened:	Same as BBE
Storage once opened:	Ambient
Health Mark:	N/A
Health Mark Shape:	N/A

Claims		
Claim No	Claim Type	Details
1	not applicable	

Process Controls						
Process Number	Process Step	Level of Control	Control Measures (CCP only)	Limits (CCP only)	Monitoring Procedures (CCP only)	Action (when out of control)(CCOP only)
1	Raw material receiving	PRP				
2	Packaging receiving	PRP				
3	Raw material storage	PRP				
4	Mixing of ingredients	QCP				
5	Pressing	PRP				
6	Filtering	PRP				
7	Semi-worked storage	PRP				
8	Blending semi-worked with vegetables oil	PRP				
9	Bottles blowing	CCP	Operating pressure	> 2,5 bar	Every two hours the operator checks the manometer, the pressure must be upper than 2,5 bar; the records are indicated in the MOD 08 03	
10	Filtering (filling)	CCP	Visual check of integrity of the filter	Absence of breakage in the filter (500 µm filter)	Checking of the integrity of the filter at the beginning and at the end of production	
11	Metal detector check	CCP	Functionality of the tester	Detection of all testers (Fe 2,5 mm, non Fe 2,5mm, Inox 4 mm, blue patch with metal strip)	Every two hours the operator has to check the metal detector with the following testers (Fe 2,5 mm, non Fe 2,5 mm, Inox 4 mm, blue patch with metal strip); all testers must be individuated by the metal detector; the records of teh checks are indicated in the MOD 08 03	
12	Capping	PRP				
13	Secondary packaging	PRP				
14	Finish product storage	PRP				
15	Shipping	PRP				



CCP OIL017

Process Controls

Question	Answer

4. Detailed QAS

Acceptable / Green



Unacceptable / Red



5. Product Physical Parameters

Name	Uof M	Target	Minimum	Maximum
-	-	-	-	-



Warranty OIL017

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. Leathams products' specifications are confidential and should not be sent to a Third Party by the Supplier without Leathams 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 of this in advance of shipping the goods.

The supplier warrants that any documents relating to the goods that are delivered to Leathams, a Third party Warehouse or Directly to a customer on behalf of Leathams 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, 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.

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 requirements in terms of the end user.

Signed on Behalf of Leathams Ltd

Name:	Sharon Barrett
Position:	Technical Manager
Date:	03/08/2023