

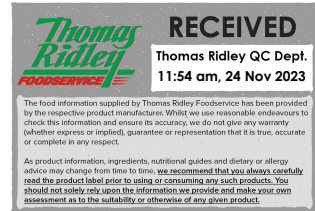


Product specification for

CHA024

CHARCUTI SLICED MORTADELLA X 250G SRP

Version: 2





Product Specification CHA024

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	CHA024	Supplier Name	Confidential
Item Name	CHARCUTI SLICED MORTADELLA X 250G SRP	Leathams Supplier Code	Confidential
Supplier Product Code	Confidential	Supplier Type	Processor
Legal Name	Sliced Mortadella	EC Establishment Number	Confidential
Brand	CHARCUTI	Third Party Accreditation	BRC
Sub Title	n/a	Secondary	Confidential
Item Weight (g)	250	EC Establishment Number	Confidential
Ready Status	Ready To Eat	Third Party Accreditation	N/A
Temperature	CHILLED		



Ingredients CHA024

Ingredient declaration: Pork (91%), Pork tripe (6%), Salt, Sugar, Spices (Pepper, Garlic, Coriander, Cinnamon, Nutmeg, Mace), Natural Flavouring, Antioxidant: Sodium Ascorbate, Ascorbic Acid, Preservative: Sodium Nitrite.

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	CHARCUTI® SLICED MORTADELLA X 250G SRP Slicing site	250g	1	N/A	N/A	Animal -Pork	Italy	Confidential	Confidential	Italy	cooked	50 days	0°-5°C	5,8-6,3	n.a.	58	n.a.	12 hours of cooking T > 70 °C	n.a.	12.5 hours to reach core temperature < 5°C	no	n.a.	n.a.	High Care	N/A
Finished Product	CHARCUTI® SLICED MORTADELLA X 250G SRP Manufacturing site	250g	1	N/A	N/A	Animal -Pork	Italy	Confidential	Confidential	Italy	cooked	90 days	0°-5°C	5,8-6,4	n.a.	158	n.a.	13 hours of cooking T > 70 °C	n.a.	12.5 hours to reach core temperature < 5°C	no	n.a.	n.a.	High Care	N/A
Primary Ingredient	Pork	227.5	91	Yes	YES	Pork shoulders, pork throat	European Union	Confidential	Confidential	Italy	raw	chilled 5 days and frozen 1 year	chilled or frozen	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	N/A	N/A
Primary Ingredient	Pork tripe	15	6.42	Yes	Yes	Pork Tripe - stomach	European Union	Confidential	Confidential	Italy	raw	chilled 5 days and frozen 1 year	chilled or frozen	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	N/A	N/A
Primary Ingredient	Salt		1.88	Yes	-	sea salt	Italy	Confidential	Confidential	-	powder	24 months	ambient	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	N/A	N/A
Primary Ingredient	Sugar		0.28	Yes	-		France	Confidential	Confidential	-	powder	24 months	ambient	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	N/A	N/A
Primary Ingredient	Antioxidants E300 - E301		0.19	Yes	-	n/a	China	Confidential	Confidential	-	powder	24 months	ambient	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	N/A	N/A
Primary Ingredient	Natural flavourings		0.13	Yes	-	Coriander, garlic, cinnamon	Sri Lanka	Confidential	Confidential	-	powder	24 months	ambient	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	N/A	N/A
Primary Ingredient	Spices		0.09	Yes	-	Pepper, garlic, Coriander, cinnamon, nutmeg, mace	Vietnam	Confidential	Confidential	-	powder	24 months	ambient	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	N/A	N/A
Primary Ingredient	Sodium Nitrite E250		0.011	Yes	-	n/a	Austria	Confidential	Confidential	-	powder	24 months	ambient	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	N/A	N/A

Supply Chain Map CHA024

Type	Ingredient	Supplier Type	Accreditation	Risk Category	Risk Type	Identified Risk	Risk Mitigation Controls	Evidence
Finished Product	CHARCUTI® SLICED MORTADELLA X 250G SRP Slicing site	PROCESSOR	BRC AA+ /IFS Higher Level / IT 1473 L CE	Medium risk	Adulteration	presence of other meat	annual animal species identification analysis	yes
Finished Product	CHARCUTI® SLICED MORTADELLA X 250G SRP Manufacturing site	PROCESSOR	BRC AA+ /IFS Higher Level / IT 272 L CE	Medium risk	Adulteration	presence of other meat	annual animal species identification analysis	yes
Primary Ingredient	Pork	PROCESSOR		Low risk	Not applicable		Survey qualifying suppliers/HACCP	suppliers selection,health mark, healt certificate
Primary Ingredient	Pork tripe	PROCESSOR		Low risk	Not applicable		Survey qualifying suppliers/HACCP	suppliers selection,health mark, healt certificate
Primary Ingredient	Salt	PROCESSOR		Low risk	Not applicable		Survey qualifying suppliers/HACCP	suppliers selection
Primary Ingredient	Sugar	PROCESSOR		Low risk	Not applicable		Survey qualifying suppliers/HACCP	suppliers selection
Primary Ingredient	Antioxidants E300 - E301	PROCESSOR		Low risk	Not applicable		Survey qualifying suppliers/HACCP	suppliers selection
Primary Ingredient	Natural flavourings	PROCESSOR		Low risk	Not applicable		Survey qualifying suppliers/HACCP	suppliers selection
Primary Ingredient	Spices	PROCESSOR		Medium risk	Not applicable		Survey qualifying suppliers/HACCP	suppliers selection
Primary Ingredient	Sodium Nitrite E250	PROCESSOR		Low risk	Not applicable		Survey qualifying suppliers/HACCP	suppliers selection



Food Intolerance CHA024

Suitable

Coeliacs	Yes
People who are lactose intolerant	No
People with a nut / Tree Nut allergy	No
Vegans	No
Vegetarians (Non-Vegan)	No

Certified

Halal	No
Kosher	No
Organic	No

Additives

Additive	Name	Function	Quantity PPM
E250	Sodium nitrite	Preservative	0.011%
E301-E300	Sodium Ascorbate -Asorbic acid	Anti-oxidant	0.19%

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	-	-	-
Caffeine	No	-	-	-
Chocolate	No	-	-	-
Kiwi	No	-	-	-
Banana,blackberry,peach,tomato	No	-	-	-
Buckwheat	No	-	-	-
Barley	No	-	-	-
Rye	No	-	-	-
Yeast&derivatives	No	-	-	-
Maize&derivatives	No	-	-	-
Aspartame	No	-	-	-
Fruit,vegetablesandtheirderivatives	Yes	spices	No	N/A
Beef	No	-	-	-
Pork	Yes	ingredient	-	-
Lamb/mutton	No	-	-	-
Poultry	No	-	-	-
Chestnuts	No	-	-	-
PotassiumChloride	No	-	-	-
Phenylalaline	No	-	-	-
Garlic	Yes	spices	No	N/A
CowsMilk	No	-	-	-
GoatsMilk	No	-	-	-
BuffalosMilk	No	-	-	-
EwesMilk	No	-	-	-

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, l-singlass (fish fines) for filtering, animal derived flavours or colours?	No	-	-	-



Palm Oil CHA024

Palm Oil

This product does not contain Palm Oil



GMs CHA024

This product is completely free from GMs



Analytical & Nutritional CHA024

Is this Food or Drink?	Food
Service Size (g/ml)?	50.00000
Number of portion/serving per pack: (if applicable)	5

Nutritional

Nutritional Information	Per 100g/100ml	Per Serving	% Reference Intake (per 100g)	% Reference Intake (per serving)	Claim in $\pm 20\%$ Tolerance (Riskless claim)	Traffic Light Colour	Method	Frequency
Energy (kj)	1093	546.5	13.01	6.51			Calculation	every three years
Energy (kcal)	264	132	13.2	6.6			Calculation	every three years
Fat	22	11	31.43	15.71			analysis	every three years
of which saturates (g)	7.7	3.85	38.5	19.25			analysis	every three years
Carbohydrate (total) (g)	0.4	0.2	0.15	0.08			analysis	every three years
(of which sugars) (g)	0.4	0.2	0.44	0.22	Sugar Free, Low Sugar		analysis	every three years
Fibre (g)	0	0	0	0				every three years
Protein (g)	16	8	32	16			analysis	every three years
Salt (g)	2.5	1.25	41.67	20.83			analysis	every three years
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	n/a
Lab accreditation:	UNI CEI EN ISO/IEC 17025.

Name of the laboratory used:	analysis from raw mortadella supplier
Accreditation Date:	25/09/2023

Product FSA Category:	1 Meat Products
Salt Targets: (g salt or mg sodium per 100g):	0



Analytical & Nutritional CHA024

Chem/Physical Standards

Test	Target	Reject	Method	Frequency
ph	6	<5,2	phmeter	every batch
aw	0.96	>0,96	na	every batch

Micro Standards

Test	Unit	Target	Reject	Method	Frequency	Cof AAvailable
E.Coli	ufc/g	< 10	>100	ISO16649-2:2001 (β - Glucorinidasi+)	every three months	Yes
S.Aureus	ufc/g	< 10	>500	UNI EN ISO6888-1:2004	every three months	Yes
Salmonella spp	ufc/25g	absent	present	ISO 6579:2002 COR 1:2004	every three months	Yes
Listeria monocytogenes	ufc/25g	absent	present	ISO 11290-1:2005	every three months	Yes

Allergens Declaration	
Contains:	N/A
May contain:	traces of milk and nuts
Free from (if applicable)	N/A
Alibi labelling required?	Yes
Other declarations (nuts are handled, etc.):	N/A

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				
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, Jobjoba 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	No	Yes	No	No	
Sesame or its derivatives e.g. paste and oil etc	No	Yes				
Milk or its derivatives e.g. milk caseinate, whey and yogurt powder etc	No	No	No	Yes	No	
Eggs or its derivatives e.g. frozen yolk, egg white powder and egg protein isolates etc	No	Yes				
Fish or its derivatives e.g. fish protein and extracts etc	No	Yes				
Shellfish (including crab, crayfish, lobster, prawn and shrimp) or its derivatives e.g. extracts etc	No	Yes				
Molluscs (including snails, clams, mussels, oysters, cockle and scallops) or their derivatives e.g. extracts etc	No	Yes				
Soy or its derivatives e.g. edamame, lecithin, oil, tofu and protein isolates etc	No	Yes				

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
Sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as SO ₂) e.g. sulphur dioxide, sodium metabisulphite etc	No	Yes				
Cereals containing Gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) or their derivatives e.g. flour, starches, bran etc	No	Yes				
Celery or its derivatives e.g. celeriac	No	Yes				
Mustard or its derivatives	No	Yes				
Lupines or their derivatives e.g. flour etc	No	Yes				

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
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?	Yes- manufacturer (Cesare Fiorucci S.p.A) produce product on the same line where mortadella with pistachios is produced - Alibi labelling is required.



Packaging CHA024

<u>Packaging Value</u>		<u>Shelf Life Data (Days)</u>		<u>Palletisation</u>			
Total Weight Primary Packaging (g)	25	Life From Production	50	Units per case	10	Container or Pallet Delivery	
Total Weight Secondary Packaging (g)	220	Lead time (order to delivery)	14	Cases per layer	20	Pallets/Transit cases per container	0
Total Weight Pallet/Transit Packaging (g)	15150			Layers per pallet	7	Container size	
Total Weight of Packaging per Case (g)	470	Guaranteed minimum life into Leathams depot:	40	Type of Pallet (i.e. CHEP - 1000x1200mm, EURO-800x1200mm or other please specify)	800x1200mm	Sea Freight or Road freight	Air
Total Weight of packaging per Pallet/transit case (g)	80950	% of life on delivery	80	Method of pallet Wrap & Stabilisation	-		
Number of PRIMARY units per Case/Outer	10			Cases per pallet	140	Transport Temperature (°C)	0
Total Weight per case (kg)	2.97	Total Weight per Transit Case (kg)	430.95	Units per Pallet	1400		
Total cases per container	0			Units per layer	200	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
250	9g	241	232	0

Supply Chain Standards			
Question	Comply Yes No	When Comply By	Accepted Yes No
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	No	-	-
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	-	-
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	Yes	-	-
Tranporters shall be audited as to their suitability	Yes	-	-

Labelling Information CHA024

Pack Traceability				Shelf Life			
Durability date type:	Best Before			Shelf life (From Manufacture):	50 days	Shelf Life Validation Data Held On File:	yes
Durability date format:	dd.mm.yy			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?	analysis		
Location of durability date:	printed on the labe			Is the product packed in a modified atmosphere?	yes		
Lot/batch code format:	Lot n°Z00YYYYY00XXXXXX (Z= number of labelling machine, 00YYYYY= lot of raw mortadella, 00XXXXXX= number og production)			Is the statement "Packed in a modified atmosphere" on the product label?	yes		
<u>Inner barcode</u>							
Inner barcode number (if sold CASE ONLY then type N/A)	5018095013923	Barcode Type:	EAN-13	if yes, state the composition of the gas used e.g. 30% CO2/70% N2	25% CO2 / 75% N2		
Number of Digits:	13	Check Digit:	3				
<u>Outer barcode</u>				<u>2D barcode</u>		<u>Packaging Code</u>	
Outer barcode number:	15018095013920	Barcode Type:	ITF-14	Standard Packaging	n/a	Standard Packaging	-
Number of digits:	14	Check Digit:	0	Flash/Promo	-	Flash/Promo	-



Labelling Information CHA024

Usage Instructions:	
Storage instructions:	Keep chilled at 0°C - 5°C
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:	Keep chilled at 0°C - 5°C
Storage once opened:	Once opened, use within 3 days
Health Mark:	IT 1473L CE
Health Mark Shape:	oval

Claims		
Claim No	Claim Type	Details
1	may contain traces of milk and nuts	

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 materials arrival	QCP				
2	unloading and fridge stocking	CCP	respect of conserving temperature: continuous control of cells temperature, recording by telewiss 150 system	temperature <5 °C	Concentration of the chlorine verification (frequency defined in IT0015).	functioning recovery of the cell or the probe, sample microbiological exams on stocked goods
3	unpacking	None				
4	positioning on the table	None				
5	slicing	None				
6	automatic weighing	None				
7	tape transport	None			Verification of chlorine concentration & contact time. (frequency defined in IT0016).	
8	manual transfer	None				
9	vacuum or ATP packaging	CCP	oxygen test or vacuum degree test, control of the instruments, annual adjustment, prevention of contamination	< 1% residual oxygen		assessment of the possible heat treatment, notes on the file. Signalling to packaging supplier
10	weighing and labelling/ metal detection	CCP	labelling control, metal detection control of order	metal detection test results ok every 2hours: 2 mm Iron, 3mm Aluminium,4mm Stainless steel		
11	boxing	None				
12	palletisation	None				
13	cold store stocking	CCP	respect of conserving temperature: continuous control of cells temperature, recording by telewiss 150 system	temperature <5°C		functioning recovery of the cell or the probe, sample microbiological exams on stocked goods
14	drawing	None				
15	loading	None				



CCP CHA024

Process Controls

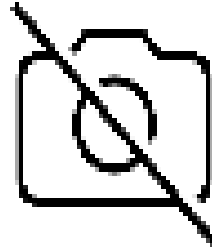
Question	Answer

1. Finished Product Standards - Primary Packaging

Acceptable / Green

Primary
Packaging
Image

Unacceptable / Red



Acceptable / Green

Inner Label
Image

Cooked pork sausage

Charcuti® is proud to offer authentic flavoursome charcuterie sourced directly from Europe, using traditional recipes and methods.

Ingredients: Pork (91%), Pork Tripe (6%), Salt, Sugar, Spices (Pepper, Garlic, Coriander, Cinnamon, Nutmeg, Mace), Natural Flavouring, Antioxidant: Sodium Ascorbate, Ascorbic Acid, Preservative: Sodium Nitrite.

May contain Milk and Nuts.

Nutrition Information: Typical values per 100g: Energy 1093kJ/264kcal Fat 22g, of which saturates 7.7g, Carbohydrate <0.5g, of which sugars <0.5g, Protein 16g, Salt 2.5g.

Storage: Keep chilled at 0°C-2°C. Once opened, use within 3 days. Packaged in a protective atmosphere.

Ready to eat.

Made with pork from the EU.

Specially produced in Italy for Charcuti®.

UK: Unit 10-12 The Circle, Queen Elizabeth Street, London, SE1 2JF.

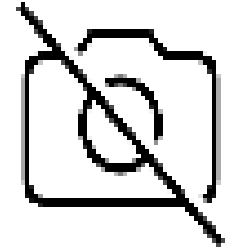
EU: 4 Wildflower Way, Boucher Road, Boffest, BT12 6TA.

Charcuti® is a registered trademark of Leatham's Ltd. customerservice@leathams.co.uk | www.leathams.com

BEST BEFORE:

250g e

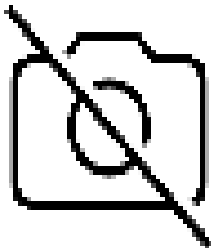
Unacceptable / Red



Primary Packaging Description			
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Acceptable / Green

Date Coding
Description



Unacceptable / Red



Date Coding Description	BEST BEFORE dd.mm.yy		
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2. Finished Product Standards - Secondary Packaging

Acceptable / Green

Unacceptable / Red

Acceptable / Green

Unacceptable / Red

Outer Case/SRP Image



Outer Label Image



Outer Case/SRP Description

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3. Finished Product Standards

Acceptable / Green

Unacceptable / Red

Appearance	pink circular slices with visible with pieces of fat	Appearance	broken and/or Grey-Green slices
Flavour	Sweet porky with a hint of spices	Flavour	Off-flavour
Aroma	Sweet porky with a hint of spices	Aroma	Off-flavour
Texture	Smooth texture	Texture	Watering

4. Detailed QAS

Acceptable / Green



Unacceptable / Red

5. Product Physical Parameters

Name	Uof M	Target	Minimum	Maximum
diameter	mm	155	140-165	>170 - <135
slices	number	10	12 , 8	>12 - <8



Warranty CHA024

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:	Naomi Letsatle
Position:	Senior Food Technologist
Date:	01/09/2023

N. Letsatle