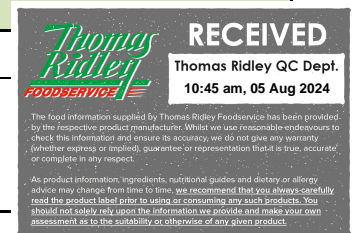


Supplier Product Technical Specification

General Information			
Product Name & Weight:		Granarolo Professional Brie 4 x 1kg	
Legal Description (e.g. full fat soft cheese):		Full fat soft mould ripened cheese	
Secondary Description:		Made with pasteurised cow's milk	
Maturity description (eg mature, vintage,...)		Ripened	
Supplier Product Code:	Recipe 60KA 244701	Eurilait Product Code:	10620
Tariff code for EU trade	0406 90 84		
Issue Date:	10/10/2022	Issue number:	2

Contact Details			
Emergency Out of Hours Contact Telephone No:		Nigel Sykes 07779 140430	
Supplier Name and Address		Eurilait Ltd Leighton Lane Industrial Estate, Leighton Lane, Evercreech Somerset, BA4 6LQ	
Health mark		GB MZ 043	
Sedex number		ZC1055429	
Contact name		Sigita Jonaite	
Position		Specification Technologist	
Telephone no	01749 838100	Fax No:	01749 838150
Email		sigitajonaite@eurilait.co.uk	
Site accreditation details. (BRC / IFS / ISO)		BRC	
Manufacturing Site Name and Address (If different from above):		Laiterie du Val d'Ancenis Zone Industrielle l'Hermitage 44150 ANCENIS-SAINT-GEREON FRANCE	
Health Mark:		FR 44 003 001 CE	
Sedex number		Laita ZC1072705 // LVA : ZS1041796	
VAT number			
Contact Name: __		Sylvie PICAUT	
Position:		Export Quality Manager	
Telephone No:	+ 33 (0) 2 98 42 54 04	Fax No: __	+ 33 (0) 2 98 42 46 60
Email:		sylvie.picaut@laita.fr	
Site accreditation details. (BRC / IFS / ISO)		IFS / BRC / ISO 9001 / ISO 14001	
Maturation Site Name and Address (If different from above):			
Sedex number			
VAT number			
Health Mark:			
Contact Name: __			
Position:			
Telephone No:		Fax No: __	
Email: __			
Site accreditation details. (BRC / IFS / ISO) please give			



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grade and date of certificate expiry			
Cutting / Packing Site Name and Address (If different from above):			
Health mark			
Contact name			
Position			
Telephone No:		Fax No: _	
Email			
Site accreditation details. (BRC / IFS / ISO) please give grade and date of certificate expiry			

Shelf-Life Storage Information			
Total Shelf Life from day of manufacture	55 days from packing step	Storage Conditions - (Temp °C)	+2°C and +8°C
Ripening period/ Maturation (pre-packing)	8 – 13 days	Pasteurised	Yes
Shelf-life from day of packing / cut & pack	55 days	Suitable for Vegetarians	Yes
Shelf life once opened	8 days	Guaranteed delivery temperature - (Temp °C)	+2°C and +8°C
Shelf life after defrosting	N/A	Batch Coding details - Pack	Use By date DD/MM/YYYY
Minimum life on delivery into Eurilait	35 days	Batch Coding details - Outer	Use By date DD/MM/YYYY
Maximum life on delivery to Eurilait (applicable to soft cheeses)	N/A	Use by / Best Before – Please specify	Use By
PDO / PGI / DOP / AOP / ® / TM	N/A	Location of date code (eg back of pack, side of pack,...)	Back of the product and label on outer case box
Any Claims associated with the finished product eg Free from	No	Certification of PDO / PGI / DOP / AOP sent to Eurilait	N/A
Claim verification	N/A		

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Please attach photographs of Pack & Outer Case labels below



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Recipe Details													
Main Ingredient	Sub Ingredient	Country of Origin	Supplier	Supplier accreditation (BRC/ IFS/ red Tractor ...)	State i.e. liquid/powder	pH	Aw	Min % salt	Moisture	Heat process times/temperature and filling conditions	Storage temp °C	Maximum life	% - must add up to 100%
Milk	N/A	France	Laita Cooperative approved suppliers	Good farming practice (CBPE)	Liquid	N/A	N/A	N/A	N/A	73°C for 15 sec	<10°C	72h	98.54
Salt	E535 Sodium Ferrocyanide	France, Europe	K+S Salins du midi	N/A	Powder	N/A	N/A	N/A	N/A	Mineral, contains anticaking agent E535	Ambient	24 months	1.4
Starter Cultures	N/A	France, Germany, Denmark, USA, Canada & Australia	Danisco / Dupont, IFF, CHR Hansen, DSM, Lallemand	N/A	Lyophilised, frozen on liquid	N/A	N/A	N/A	N/A	Blend of typical mesophilic and thermophilic cultures used for camembert manufacture	-45°C – 4°C	2 – 12 months	0.01
Mould Cultures	N/A	France, Germany & Denmark, USA	Danisco / Dupont, CHR Hansen, IFF DSM, Lallemand	N/A	Lyophilised, frozen on liquid	N/A	N/A	N/A	N/A	White Mould, used for the coat formation and aids the ripening process	-45°C – 4°C	2 – 12 months	0.01
Calcium Chloride	N/A	Belgium, France, Finland, Sweden & Netherlands	Stockmeier France	N/A	Liquid	N/A	N/A	N/A	N/A	Foodgrade (E509). Used to aid firming of the product during coagulation process. This is processing aids	Ambient	12 months	0.02

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Coagulant	N/A	France, Denmark, Canada & USA	Danisco/Dupont, CHR Hansen & DSM	N/A	Liquid	N/A	N/A	N/A	N/A	N/A	Microbial. This is processing aids	4°C	12 months	0.02
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Undeclared additives not detailed above e.g. E535 in salt or E211 in rennet

E Number	Name of additive	Ingredient additive present in	Function in ingredient	Quantity in ingredient (mg/kg)	Quantity in final product (mg/kg)	How is the Food safety risk mitigated
E535	Sodium Ferrocyanide	Salt	Anti-caking agent	Max 20 mg/kg	Traces	According to supplier certificate (CE 1331/2008, C
E575	Glucono-delta-lactone	Processing aid in recipe	Acidity regulator	0.1%	0mg/kg	N/A

Frozen Curd if applicable

Country	Name of site	% in Final product	Shelf life of frozen product
N/A	N/A	N/A	N/A

Further product information

Ingredients Declaration (grates first, including quidding) as legally appear on the BOP	Milk, salt, mould cultures, starter cultures.
Is the product dry salted	Yes
Is the product brine salted	No
Please confirm the source of the rennet (highlight or delete as appropriate)	Microbial
Please list the strains of starter cultures used (Hafnia Cultures used?)	Penicillium / Geotrichum / Streptococcus thermophilus / Lactococcus lactis / Leuconostoc / Kluyveromyces / Debaryomyces No Hafnia used
Approximate number of milk farms	Near 775 farmers
Is the product ready to eat?	Yes
Process/ cooking method/ status	Milk pasteurisation

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Nutrition Information			
Nutrient	Value	Units per 100g	Method of analysis (If calculated, state source of information)
Energy	1490	kJ	Calculation
	360	kcal	Calculation
Fat	32	g	Analysis
of which saturates	22.5	g	Analysis
Monounsaturates	8.4	g	Analysis
Polyunsaturates	1.1	g	Analysis
Trans fatty acids	1	g	Analysis
Carbohydrate	2	g	Calculation
of which sugars	2	g	Analysis
of which starch	0	g	Analysis
Fibre	0	g	Analysis
Protein	16	g	Analysis
Sodium	0.560	g	Analysis
Equivalent salt	1.4	g	Analysis
Cholesterol		g	
Calcium	0.400	g	Analysis
Moisture	50	g	50% max
Ash		g	
Laboratory name, address & accreditation details	Internal Laboratory – Laiterie du Val d'Ancenis or External lab accredited (Mérieux Nutrisciences) Merieux Nutrisciences– Labo de Chimie Merville Zi des Petits Pacaux 3 rue Saint-Exupery 59660 Merville (accreditation COFRAC n° 1-2034)		
FSA salt category	N/A		

Chemical Analysis					
Test	Test Method	Frequency of testing	Minimum	Target	Maximum
Fat	Infrared	Each batch	25.6%	32%	38.4%
Milk fat %	External lab or internal	1/tank	3.8%	N/A	N/A
Protein	N/A	N/A	N/A	N/A	N/A
Moisture	Infra-Red	Each Batch	N/A	N/A	50%
Salt	Infra-Red	Each Batch	1.1%	1.4%	1.7%
aW	N/A	N/A	N/A	N/A	N/A
pH	pH meter	Each Batch	5.0	Variable	8.0
FDM	Calculated	Each Batch	N/A	60% (indicative value)	N/A
Aflatoxin M₁ in milk Regulation 1881 / 2006	External lab	1 / year	EU legislation	EU legislation	EU legislation
Heavy metals Directive 2004 / 107	External lab	1 / year	EU legislation	EU legislation	EU legislation
Veterinary residues	External lab	1 / year	EU legislation	EU legislation	EU legislation

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Regulation 37 / 2010					
Pesticide residues in milk Regulation 396 / 2005	External lab	1 / year	EU legislation	EU legislation	EU legislation
Chlorate Regulation 865 / 2008	N/A	N/A	N/A	N/A	N/A
Sodium/potassium nitrate	N/A	N/A	N/A	N/A	N/A
Histamine	N/A	N/A	N/A	N/A	N/A

Microbiological Analysis					
Micro-organism	Method	Target	Maximum	Units	Frequency
Enterobacteriaceae	N/A	N/A	N/A	Cfu/g	Not done at Ancenis
E.coli	TBX/ NF ISO 16649-2	<100/g	<1000/g	Cfu/g	Each Batch Hygiene criterion not for release. For another target=> to be put in the customer spec.
Staph. aureus	Baird Parker EN ISO 6888-2	<100/g	<1000/g	Cfu/g	1 batch of pasteurised cheese/ week
Salmonella spp	Immuno-chromato BRD 07/11 – 12/05	Not detected in 25g	Not detected in 25g	Cfu/25g	1 batch of pasteurised cheese/ week
Listeria spp	Immuno-chromato AES 10/03 – 09/00	Not detected in 25g	Not detected in 25g	Cfu/25g	1 batch of pasteurised cheese/ week
Yeast	N/A	N/A	N/A	Cfu/g	N/A
Mould	N/A	N/A	N/A	Cfu/g	N/A
Other					
Does testing comply with EU Commission Regulation (EC) No 2073/2005?	Yes				
Laboratory name, address & accreditation details	Internal Laboratory not accredited: Laiterie du Val d'Ancenis ZI L'Hermitage – 44150 Ancenis Saint G�r�on External lab accredited (EUROFINS - Rue Pierre Adolphe Bobierre,44300 Nantes – COFRAC accreditation N�: 1-1830)				
Is COA available? If yes for which microorganisms?	Yes, written by Quality department for all microorganisms analysed by the production site. Basic COA contains E.coli result for the asked batch(es). The code and BB date are needed.				
What are your environmental controls i.e., swabbing	Swabbing on drain, sole, wheel...				

Product specific control measures – cheese manufacture	
Max time from milk collection to pasteurisation & storage temperature	72h at <10�C
Life from Pasteurisation at 5�C	72h
Pasteurisation time and temperature	� 73�C for 15s
Cooling time to <5�C	Between 5h to 96h
Divert temperature and confirmation of daily divert	Divert T�<73�C – daily divert check before the start of production

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check	
pH achieved throughout process. Please attach graph showing details at regular intervals	N/A
Incubation time and temperature	>20min at 32°C to 42°C
Maturation temperature	Cold maturation : <15°C Warm maturation = incubation 32°C to 42°C
Please break down life of cheese into make – maturation - storage at give the times and temperatures at each stage of this process	Cold maturation - <15°C for 12-48h Incubation - 32 to 42°C for >20min Coagulation – 32 to 42°C for 20 to 50min Cutting to moulding – 32 to 42°C for 35 to 60min Draining – “25 to 39°C” to 18°C for <24h Drying – 18°C to 13°C for <24h Ripening – 16°C to 11°C for 7 to 10 days Cool drying – 13°C to 9°C for 3 to 24h Cooling – 1°C to 8°C for 12h to 96h
Is rework or over-run used?	No
If so please provide details of controls in place and what the maximum percentage that can be used in the product?	N/A
Is the production area High Risk or High Care	High care
Is the packing area High Risk or High Care	High care where the product is naked and low risk where the product is packed.
Please explain slow vat (fermentation) procedure (Staph. aureus controls)	A Slow vat procedure is performed if the result of pH at moulding + 3hours is >5.7. So 1 analysis / product is done for: Staph. Coag + / Salmonella / Listeria spp.

FOOD SAFETY HURDLES – This section must be completed in full

What Micro organisms are considered as requiring elimination or controlling	EXAMPLE Listeria Spp Yes / No	E Coli Yes	Listeria Spp Yes	Staph Aureus Yes	Salmonella Yes	Clostridium Botulism No
Indicate whether they are controlled by Process Controls pH, aW, Salt, Acidification of curve and the limits.	pH < 4.4 aW < 0.92	Analysis of each batch of pasteurised cheese pH between 5 and 8				N/A
Process Controls in place, Pasteurisation, Hot fill, Thermised, Sterilisation,	Pasteurisation	Pasteurisation				N/A
What are the Critical Control limits to eliminate / control the micro-organism	15 seconds 72 C	Minimum 73°C for 15s				N/A

Food Safety CONTROL throughout Shelf life – This section must be completed in full

	Start of life		End of life	
	Min	Max	Min	Max
pH	5	N/A	N/A	8
aW	N/A	N/A	N/A	N/A
Salt	1.1	1.7	1.2	1.8

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MAP (% Gas Mix)	N/A	N/A	N/A	N/A
Moisture	N/A	50	N/A	N/A

Allergens and sensitive questions

	Present in Product Y/N	Present in Factory Y/N	Risk of Cross Contamination Y/N	Declared Y/N	Source
This product contains Peanuts	N	N	N	N	
This product contains Nuts	N	N	N	N	
This product contains Egg	N	N	N	N	
This product contains Fish	N	N	N	N	
This product contains Shellfish	N	N	N	N	
This product contains Mollusc	N	N	N	N	
This product contains Milk	Y	Y	N/A	Y	Cows' milk, lactic ferments
This product contains Soya	N	N	N	N	
This product contains Gluten from Wheat	N	N	N	N	
This product contains Gluten from Rye	N	N	N	N	
This product contains Gluten from Barley	N	N	N	N	
This product contains Gluten from Oats	N	N	N	N	
This product contains Gluten from Spelt	N	N	N	N	
This product contains Gluten from Kamut	N	N	N	N	
This product contains Sesame	N	N	N	N	
This product contains Celery / Celeriac	N	N	N	N	
This product contains Sulphite above 10ppm	N	N	N	N	
This product contains Mustard	N	N	N	N	
This product contains Lupin	N	N	N	N	
This product contains Animal Products - Cattle	Y	Y	N/A	Y	Cows' milk
This product contains Animal Products - Pig	N	N	N	N	
This product contains Animal Products – Sheep / Goat	N	N	N	N	
This product contains Animal Products - Other	N	N	N	N	

	Present in Product Y/N	Declared	Source
Additives	Y	N	CaCl ₂ / Glucono-delta-lactone / Carbon dioxide = processing

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			aids E535 Sodium ferrocyanide in salt
Sweeteners	N	N	
Flavourings Artificial	N	N	
Flavourings Natural	N	N	
Flavourings Nature Identical	N	N	
Flavour enhancers	N	N	
Caffeine (specify source and levels present)	N	N	
Preservatives (specify source and levels present)	N	N	
Colours Artificial	N	N	
Colours Natural	N	N	
Colours Nature Identical	N	N	
Fruit juice from concentrate	N	N	
Nitrites	N	N	
Nitrates	N	N	
Animal Rennet	N	N	
Fermentation Produced Chymosin (coagulant produced from microorganism produced using gene technology)	N	N	
Microbial Coagulant	Y	N	
Have any of the ingredients and materials in the product been produced with the involvement of Nanotechnology?	N	N	
This product contains palm oil	N	N	

	Yes	No	If yes, please provide full details
Do you carry out any testing to certify this product as free from? If yes, please detail		X	
Is this product packaged in a protective atmosphere – If so give gas mix used.		X	
If this product is packaged in a protective atmosphere, what controls are in place to prevent the growth of Clostridium Botulinum?	N/A		
Are other types of milk used on site? If yes how is the risk of cross-contamination managed? Frequency of testing?		X	

Dietary Requirements

	YES	NO
Ovo-Lacto Vegetarians (Eggs & milk consumed)	X	
Vegans (No animal or animal derived products)		X
Coeliacs (Gluten Free)		X (not analysed)
Lactose Intolerant		X
Kosher certified		X
Halal certified	X	
Organic (Please supply certificate)		X

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Definition of nuts: Almond, Brazil nuts, Cashew nuts, Chestnuts, Cobnuts, Hazelnuts, Macadamia nuts, Peanuts, Pistachio nuts, Queensland nuts, Walnuts

Nut Statement	YES	NO
Is the product manufactured on a NUT FREE SITE?	X	
Are nuts handled by the factory or raw material processor/s?		X
If yes – please can you advise that the RA and cleaning procedures are in place to guarantee the statement - This product is Free from Nuts	N/A	
If No – please confirm that the statement – May contain Nuts must be present on the packaging as a warning.	N/A	

Sesame Statement	YES	NO
Are sesame Handled by factory or raw material processor/s?		X
If yes - please can you advise that the RA and cleaning procedures in place to guarantee the statement free from sesame	N/A	
If no please confirm that statement may contain sesame must be present on the packaging as a warning.	N/A	

Genetic Modification & irradiation			
Does the material:	Yes	No	Name of ingredient/comments
Does the product or any of its ingredients contain any genetically modified material (whether active or not)?		X	Not intentionally added. Statement from our suppliers. Compliant with European regulations.
Are any ingredients used that are derived from animals fed on a diet containing genetically modified ingredients within the feed?	X		
Is the product made using GM derived enzymes and cultures approved in the UK for food use, e.g. Chymosin in vegetarian cheese production?		X	
Percentage of any genetically modified ingredients in final product.	N/A		
Please provide evidence of IP source accreditation/ PCR testing if applicable.	N/A		
Has the product or any of its components been irradiated?			No

Weight Information	
Cross out as required	Average
E-Marked	No
Drained Weight (If applicable)	N/A
Weight – Target, Minimum & Maximum	Minimum: T2 :970g Target: 1000g

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		Maximum: N/A T1 : 985g T2 :970g
Frequency of weight checks	Continuous on line	Yes
	Manual QA Checks	No

Foreign Body Controls			
Metal Detection			
Position in the process	After wrapping in the primary packaging		
Sensitivity: Test pieces size: Fe, Non Fe, Stainless Steel	Fe: 2.0mm	Non Fe: 2.5mm	SS: 4.0mm
Frequency of Checks e.g. Hourly, Half Hourly	2 to 5 times a day (beginning and end of production)		
Rejection Method. E.g. Belt Stop, Push Arm, Air Blast, Retractable Belt. Please specify.	Belt stop + alarm		
Sieving/Filtration			
Position in the process	At milk intake + just before renneting	Mesh Size	1mm diameter
X-RAY			
Position in the process	N/A		
Sensitivity: Test pieces size: Stainless Steel & 2 FB's	SS	Foreign Body Greatest Risk 1 in the factory	Foreign Body Greatest Risk 2 in the factory
Frequency of Checks e.g. Hourly, Half Hourly	N/A		
Rejection Method. E.g. Belt Stop, Push Arm, Air Blast, Retractable Belt. Please specify.	N/A		

QCP checks					
	Method	Min	Max	Frequency	Responsibility
Label	Visual check	Correct	Correct	Continuous	Production
Date code	Visual check	Correct, Legible	Correct, Legible	Two first pack	Production
Gas	N/A	N/A	N/A	N/A	N/A
Pack seal	N/A	N/A	N/A	N/A	N/A
Case count	Visual check	4 units	4 units	Continuous	Production
Organoleptic	Taste check	Compliant	Compliant	Punctual	R&D

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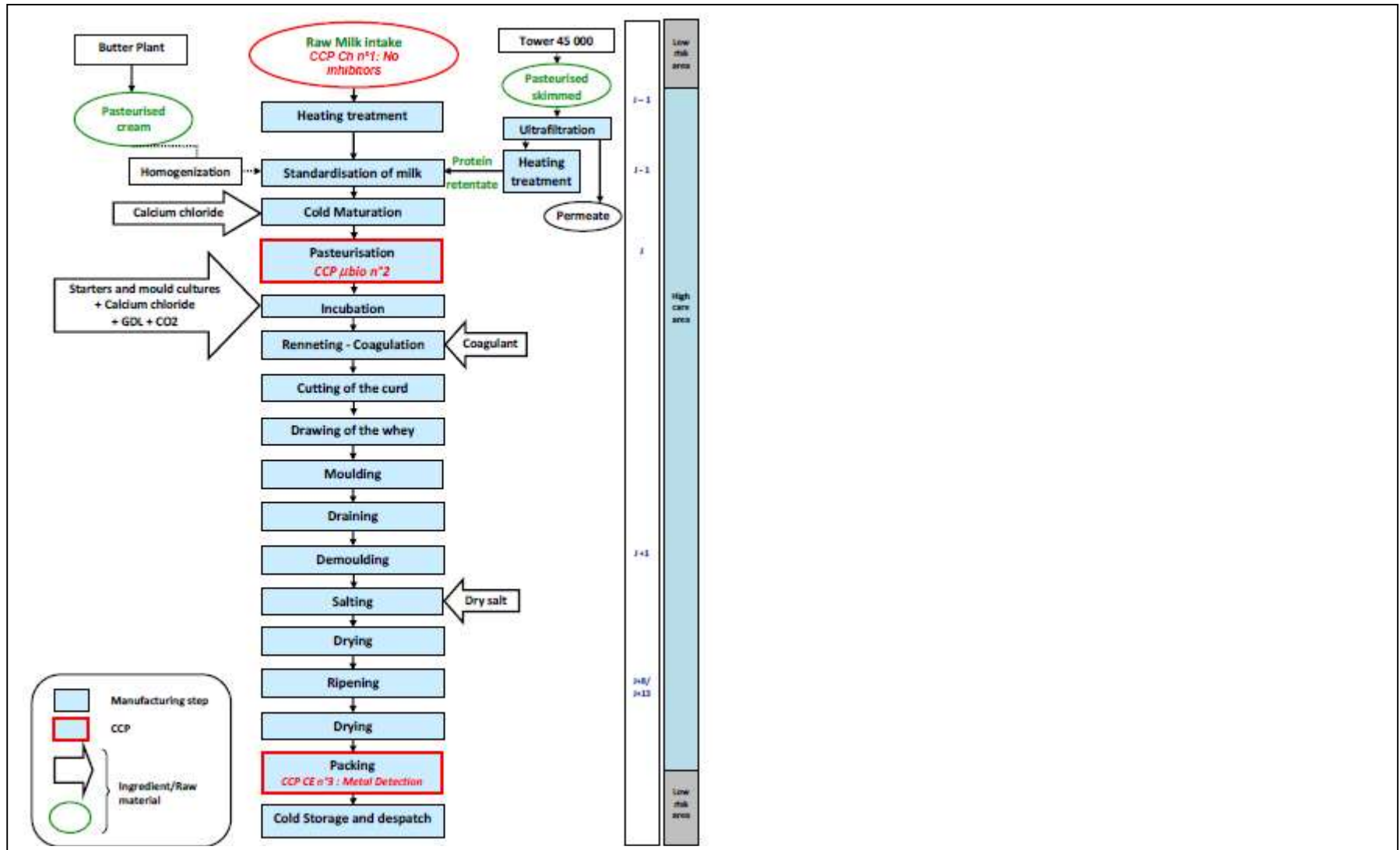
Process Controls (HACCP)
Please list HACCP details below in full or attach supplier HACCP study appropriate for the product

Step	CCP or QCP?	Hazard	Control measure	Monitoring procedures	Critical limits	Frequency	Corrective action	Responsibility
<i>Example: Milk intake: Transport</i>	CCP	Microbiological	Temperature	Take temperature of each tanker	< 8°C	Each tanker before unloading	Reject	Milk reception Dept.
Milk intake	CCP	Chemical	Inhibitors	Test for the detection of inhibitor in the milk	Abs of detection	Each tanker	Tanker rejected	Milk collection dept
Pasteurisation	CCP	Microbiological	Temperature/Time	Heating treatment of pasteurisation	73°C/15sec	Continuous	Divert valve	Milk preparation manager
Packing	CCP	Physical	Metal foreign bodies	Cheese pass through a metal detector	Present of detection: Fe: 2mm, Non Fe 2.5mm, SS 4mm	2 to 5 times a day (beginning and end of production)	Reject the cheese	Packing manager
Date of last HACCP review	December 2021							
Do you have TACCP, if so date of last review	February 2020							

Please include details of ALL heat treatments and pH checks
Also required are details of pasteuriser daily divert checks (i.e. Daily divert carried out before each run, set at 71.9°C)
Metal detection sensitivity: Ferrous, Non-Ferrous, Stainless Steel

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Description of process flow from milk intake to despatch, or attach detailed flow diagram specific to the product you are supplying



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QUALITY / SENSORY ATTRIBUTES			
	Acceptable	Unacceptable	Changes to product over life
Appearance	A round cheese fully covered with a white mould coat. There are straight indentations across the top and bottom of the cheese where it has sat on racks to develop.	Start of life: Practically all chalky. End of life: Browning, practically all runny. Any damage to the product. Discolouration. Torn packaging. Product exposed.	Start of Life: Pale creamy/yellow in colour, central core apparent End of life: No central core. Cheese more creamy. This product will desiccate over life
Aroma	Initial: Mild, milky, lactic aroma, slightly mushroomy aroma associated with coat.	Any off, sour aromas.	Mushroom aroma more pronounced
Flavour	Clean, mild, creamy lactic	Any off flavours. Very strong flavour, sour.	The 'cooked cabbage' flavour will become more pronounced through life.
Texture	A soft and creamy cheese which will not develop any further during life. The white rind is edible and dry in the mouth in comparison to the cheese	Very soft, not holding its shape. Very hard and dry	Start of life: Chalky and dry when extremely young. The texture may be firmer at the beginning of life. End of life: A soft, creamy, homogenous cheese when fully ripened. Becoming slightly sticky towards the end of life.
Product shape & weight	Round, target: 1000g	Not round, below minimum weight (T2)	Subjected to drying/desiccation (weight loss) : 0.7% /week
Product dimensions W x D x H (in mm)	Diameter = 190mm +/-5; Height: 44mm +/-4	Over/under the tolerances	

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Please put photographs

1. Packed product, front and back, showing label positions



2. Opened product, out of packaging and also cut face (to show core ripeness)



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3. Outer case, showing label position and any pre-printed information on carton (e.g. temperature, health mark)



Unit weight	1000g	Full pallet height	1.5m
Units per pack	1	Full pallet weight	638kg
Packs per case	4	Pallet type	Euro
Case Weight	4265g	Pallet dimensions	800mm x 1200mm x 1590mm
Cases per layer	6	Case dimensions	395 x 400 x 60
Layers per pallet	24	Unit barcode	8002670007688
Cases per pallet	144	Case barcode	13412290124474
Minimum life into Eurilait	35 days		

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Packaging Details

Primary

Description of Packaging (e.g. Flow wrap film)	Supplier name	Country of origin	Material (i.e. PET)	Colour	Weight (Grams)	Dimensions (mm)	Gauge	Content % Recycled	BRC Approval Y/N	Cert Expiry Date	How is item sealed?
Paper	Richard Laleu Amcor	France	Oriented polypropylene	White	9.0- 9.7	360X360	87 µm	0	Amcor : BRCs	04/08/23	With sticker
Back label	Graphilys, Autajon	Europe	Paper	White	0.4	100x49	N/A	0	Autajon : Y Graphilys : N	08/01/23	Self-adhesive

Secondary

Description of Packaging (e.g. Label, Box)	Supplier name & address	Country of origin	Material (i.e. PET)	Colour	Weight (Grams)	Dimensions (mm)	Gauge	Content % Recycled	BRC Approval Y/N	Cert Expiry Date	How is item sealed?
Case	DS Smith, Smurfit	Europe	Cardboard	Brown	221	395 x 400 x 60	6.99mm	100	N	N/A	N/A
Sticker	Autajon, Graphilys	Europe	Paper	white	0.4	85x49	1mm	0	Y	08/01/23	Self-adhesive

Tertiary

Description of Packaging (e.g. Pallet, pallet wrap)	Supplier name & address	Country of origin	Material (i.e. PET)	Colour	Weight (Grams)	Dimensions (mm)	Gauge	Content % Recycled	BRC Approval Y/N	Cert Expiry Date
Pallet	N/A	N/A	Wood	N/A	25 kg	800 x 1200 x 1590	N/A	N/A	N	N/A

Does any of the packaging originate from a company that holds FSC certification/accreditation? If yes please state number.	DS Smith – License Code FSC-C115411 - Certificate code : BV-COC-115411 Smurfit – License Code FSC-C089432 - Certificate Code FCBA-COC-000189
If certification / accreditation is held please confirm that this is indicated on the packaging	N/A

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History of Amendments for Individual Spec

Version	Amendment	Date	By who
1	New spec	20/01/2021	OA/AS
2	Spec review	10/10/2022	SJ/DJC


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I verify that all products supplied to Eurilait Ltd comply with current UK and EC legislation. Regular monitoring of the process will be carried out by the supplier to ensure the product is not injurious to health, incorporating but not exclusive to hygiene, maintenance and food safety testing.

The information given in this specification is accurate and correct. All information is treated with confidentiality but may be submitted to customers with permission of the supplier.

Should any information change, e.g. recipe, nutrition, packaging, please notify Eurilait immediately, or a minimum of 4 weeks before the amended product is released to Eurilait.

Acceptance of the specification will be assumed unless a response is made to Eurilait within 14 days.

FOR SUPPLIER	
Name:	Dorian JOUAN CASTEL
Title:	Export Quality Department
Signature:	 <p>Laita 4 rue Henri Becquerel Z.I. de Kergaradec-Gouesnou CS 30302 29806 BREST CEDEX 9 N° de SIRET 380 656 439 00102 Dorian Jouan Castel</p>
Date:	10/10/2022

FOR EURILAIT	
Name:	Sigita Jonaite
Title:	Specification Technologist
Signature:	
Date:	10/10/2022

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