

## Supplier Product Technical Specification

General Information			
Product Name & Weight:		Paysan Breton Camembert 250g pasteurised	
Legal Description (e.g. full fat soft cheese):		Full fat soft cheese made with pasteurised milk. 45% FDM.	
Secondary Description:		Made with pasteurised cow's milk	
Maturity description (eg mature, vintage,...)		Ripened	
Supplier Product Code:	935504 (10-Pasteurisé)	Eurilait Product Code:	10083
Tariff code for EU trade	0406908200		
Issue Date:	14/10/2022	Issue number:	11

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):		Fromagerie du Val de Scorff  16 rue Camille Claudel  56620 Pont Scorff  France	
Health Mark:		FR 56.179.001 CE	
Sedex number		ZS1036600	
VAT number			
Contact Name: __		Sylvie PICAUT	
Position:		Export Quality Manager Laïta	
Telephone No:	+ 33 (0)2 98 42 54 04	Fax No: __	+ 33 (0)2 98 42 54 24
Email:		Sylvie.picaut@laita.fr	
Site accreditation details. (BRC / IFS / ISO)		BRC	
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 grade and date of certificate expiry			

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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	75 days	Storage Conditions - (Temp °C)	+2°C/+6°C
Ripening period/ Maturation (pre-packing)	9-15 days	Pasteurised	Yes (milk)
Shelf-life from day of packing / cut & pack	60 days	Suitable for Vegetarians	Yes
Shelf life once opened	N/A	Guaranteed delivery temperature - (Temp °C)	+2°C/+6°C
Shelf life after defrosting	N/A	Batch Coding details - Pack	Use By Date
Minimum life on delivery into Eurilait	40 days	Batch Coding details - Outer	Use By Date
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	No	Location of date code (eg back of pack, side of pack,...)	On the side of the box
Any Claims associated with the finished product eg Free from	N/A	Certification of PDO / PGI / DOP / AOP sent to Eurilait	N/A
Claim verification	N/A		

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	CBPE	Liquid	N/A	N/A	N/A	N/A	Pasteurised cow's milk (72°C-15 sec)	<10°C	24h (48h maximum)	98.21
Salt	E535 Sodium ferrocyanide	Europe	K+S	ISO 9001 ISO 14001 HACCP	Powder	N/A	N/A	N/A	N/A	Mineral, contains anti-caking agent E535	Ambient	Exempt	1.6
Starter Cultures	N/A	France, Denmark, Germany, USA	Danisco / Dupont, CHR Hansen, Bioprox	Danisco: GFSI ; Hansen: GFSI ; Bioprox: ISO 22000, ISO 9001	Lyophilised or frozen	N/A	N/A	N/A	N/A	Blend of typical mesophilic and thermophilic cultures used for camembert manufacture	-45°C or +4°C	6 months to 12 months	0.04
Mould Cultures	N/A	France, Germany, Denmark	Danisco/Dupont, CHR Hansen, DSM, Standa, Bioprox	Danisco: GFSI ; Hansen: GFSI ; Bioprox: ISO 22000, ISO 9001	Lyophilised or liquid	N/A	N/A	N/A	N/A	White Mould, used for the coat formation and aids the ripening process	-18°C or +4°C	2 months to 12 months	~0.01
Calcium Chloride	N/A	Sweden, Belgium	Quaron	ISO 14001 ISO 9001	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	24 months	0.141
Coagulant	N/A	France, Denmark	Danisco/Dupont, CHR Hansen, DSM	GFSI	Liquid	N/A	N/A	N/A	N/A	Microbial. This is processing aids	+7°C	12 months	Traces

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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	20	0.32	According to supplier certificate (CE 1331/2008, CE 231/2012)

**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	N/A
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 / Lactococcus / Leuconostoc / Kluyveromyces <b>No Hafnia cultures used</b>
Approximate number of milk farms	190
Is the product ready to eat?	Yes
Process/ cooking method/ status	Pasteurisation

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Nutrition Information			
Nutrient	Value	Units per 100g	Method of analysis (If calculated, state source of information)
Energy	1191	kJ	Calculated
	287	kcal	Calculated
Fat	23	g	Analytical
of which saturates	16,3	g	Analytical
Monounsaturates	5.5	g	Analytical
Polyunsaturates	0.7	g	Analytical
Trans fatty acids	0.5	g	Analytical
Carbohydrate	1	g	Calculated
of which sugars	<0,5	g	Analytical
of which starch	-	g	-
Fibre	-	g	-
Protein	19	g	Analytical
Sodium	0,64	g	Analytical or calculated
Equivalent salt	1,6	g	Analytical or calculated
Cholesterol	-	g	-
Calcium	0,50	g	Analytical
Moisture	62.4% maximum	g	Calculated
Ash	-	g	-
Laboratory name, address & accreditation details	Merieux Chimie, ZI des Petits Pacaux, 3 rue St Exupéry, 59660 Merville Accredited COFRAC Accreditation no 1-2030		
FSA salt category	N/A		

Chemical Analysis					
Test	Test Method	Frequency of testing	Minimum	Target	Maximum
Fat	Infra Red	Each Batch	18.4%	23%	27.6%
Milk fat %	N/A	N/A	N/A	N/A	N/A
Protein	N/A	N/A	N/A	N/A	N/A
Moisture-Dry Matter	Infra Red	Each Batch	37.6%	47%	56.4%
Salt	Infra Red	Each Batch	1,28%	1,6%	1.92%
aW	N/A	N/A	N/A	N/A	N/A
pH	pH meter	Each Batch	5.0	Variable	7.0
FDM	Calculated	Each Batch	n/a	>45% (indicative value)	n/a
Aflatoxin M <sub>1</sub> 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 Regulation 37 / 2010	External lab	1 / year	EU legislation	EU legislation	EU legislation
Pesticide residues in milk Regulation 396 / 2005	External lab	1 / year	EU legislation	EU legislation	EU legislation
Chlorate	N/A	N/A	N/A	N/A	N/A

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Regulation 865 / 2008					
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/ Coliforms	N/A				
E.coli	3M 01/08 – 06/01 / NF ISO 16649-2	<100/g	<1000/g	Cfu/g	Each Batch
Staph. aureus	AFNOR v08-057	<100/g	<1000/g	Cfu/g	1 batch / month
Salmonella spp	ISO 16140	Not detected in 25g	N/A	Cfu/25g	1 batch / week
Listeria spp	AES 10/03-09/00	Not detected in 25g	N/A	Cfu/25g	1 batch / week
Yeast	N/A	N/A	N/A	Cfu/g	N/A
Mould	N/A	N/A	N/A	Cfu/g	N/A
Other	N/A	N/A	N/A	Cfu/g	N/A
Does testing comply with EU Commission Regulation (EC) No 2073/2005?	Yes				
Laboratory name, address & accreditation details	Internal lab (not accredited)  External lab accredited Merieux Nutriscience, 33 Rue des Frères Chappe, 72200 La Flèche (Accredited COFRAC Accreditation no 1-6420)				
Is COA available? If yes for which microorganisms?	CoA available on punctual request (microorganisms listed above)				
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	24h (48h maximum) at <10°C
Life from Pasteurisation at 5°C	24h (48h maximum)
Pasteurisation time and temperature	min 72°C - 15sec. (Target 78°C for 15 sec )
Cooling time to <5°C	10 to 12h at 12 to 14°C
Divert temperature and confirmation of daily divert check	Divert T° from 74.9°C – daily divert check before the start of production
pH achieved throughout process. Please attach graph showing details at regular intervals	pH demoulding 4.7 to 4.9
Incubation time and temperature	Cold maturation – between 16h and 24h – 15°C max
Maturation temperature	Cold maturation: <15°C Warm maturation: incubation 34 to 36°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 10-12h Coagulation – 34 to 37°C for 30 to 50min Cutting to moulding – 34 to 37°C for 35 to 50min Draining – 34 to 18°C for <24h Drying – 16°C to 14°C for <24h Ripening – 16°C to 13°C for 9 to 15 days Cooling – 2°C to 6°C for 24h to 48h
Is rework or over-run used?	No
If so please provide details of controls in place and	N/A

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what the maximum percentage that can be used in the product?	
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)	Only for thermised process

### FOOD SAFETY HURDLES – This section must be completed in full

What Micro organisms are considered as requiring elimination or controlling	<b>EXAMPLE</b> Listeria Spp Yes / <del>No</del>	E Coli Yes / No	Listeria Spp Yes / No	Staph Aureus Yes / No	Salmonella Yes / No	Clostridium Botulism Yes / No
Indicate whether they are controlled by Process Controls pH, aW, Salt, Acidification of curve and the limits.	pH < 4.4 aW < 0.92	Dornic acidity à H+4 Limit 40-75°D (pH isn't used to manage the monitoring the acidification of cheeses)				
Process Controls in place, Pasteurisation, Hot fill, Thermised, Sterilisation,	Pasteurisation	Pasteurisation				
What are the Critical Control limits to eliminate / control the micro-organism	15 seconds 72 C	15 seconds 72° C minimum = critical limit below which pasteurisation is interrupted => washing of the pasteuriser and circuits before restarting pasteurisation				

### 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	7	6	8
aW	N/A	N/A	N/A	N/A
Salt	1.28	1.92	1.35	2
MAP (% Gas Mix)	N/A	N/A	N/A	N/A
Moisture	43.6	62.4	41	58.6

### 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	

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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	Y	Cow's milk, 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	Y	Cow's 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	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	

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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	Microbial coagulant
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
Lactose Intolerant		X
Kosher certified		X
Halal certified		X
Organic (Please supply certificate)		X

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	

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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	
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: 232g Target: 250g Maximum: N/A T1: 241g T2: 232g
Frequency of weight checks	Continuous on line	Yes
	Manual QA Checks	No

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Foreign Body Controls			
<b>Metal Detection</b>			
Position in the process	N/A : wooden box with staples		
Sensitivity: Test pieces size: Fe, Non Fe, Stainless Steel	Fe: N/A	Non Fe: N/A	SS: N/A
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		
<b>Sieving/Filtration</b>			
Position in the process	At milk intake + just before renneting	Mesh Size	1mm diameter
<b>X-RAY</b>			
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 /Printed packaging	N/A	N/A	N/A	N/A	N/A
Date code	N/A	N/A	N/A	N/A	N/A
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	Number of UVCs packed and boxed is checked at the end of the line	12 units	12 units	Continuously	Line operator (Not recoded)
Organoleptic	Tasting	As per QAS standards	As per QAS standards	Every 2 weeks on pasteurised cheese and 1 cheese at the end of life every 6 weeks	Quality department

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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	Antibiotic checks	Sample of each tanker	Present	Each tanker	Reject	Milk reception department/driver
Milk pasteurisation	CCP	Microbiological	Temperature	Continuous Machine	<72°C, but corrective action divert is at 74.9°C	Continuous	Divert	Pasteurisation operator
Maturation	CCP	Chemical	pH	Each tank	6<>7	Each tank	Reject	Responsibility CSFR
Date of last HACCP review	05/2022							
Do you have TACCP, if so date of last review	03/2022 (Food defense)							

**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**

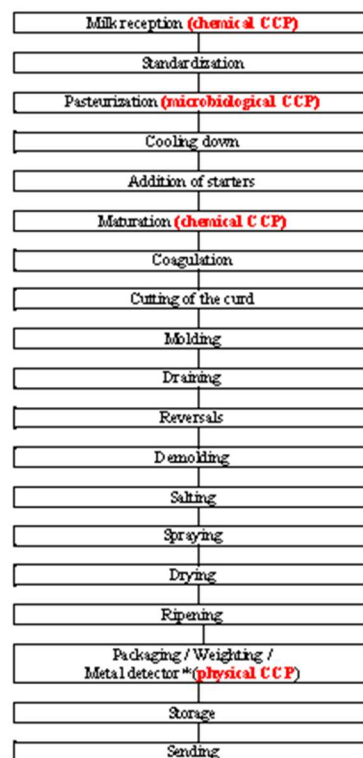
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Description of process flow from milk intake to despatch, or attach detailed flow diagram specific to the product you are supplying



Creation : 02.07.2018  
Update : 27.10.2021

**PROCESS OF PASTEURIZED CAMEMBERT**



Pasteurization  
72°C/15 sec minimum  
(Legal pasteurization  
parameters)

\*does not work for packages with staples

**Fromagerie du Val de Storrff**

Name : Myriam Pierre  
Function : Quality Manager  
Visa :

**LAITA**

Name : Sylvie Picaut  
Function : Quality Export Manager  
Visa :

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QUALITY / SENSORY ATTRIBUTES			
	Acceptable	Unacceptable	Changes to product over life
<b>Appearance</b>	Whole round cheese covered with white mould wrapped in polypropylene paper and presented in a circular wooden box. Internal body of cheese is creamy pale yellow in colour with a white ripening core. About 30mm in depth and 108mm in diameter	Large, chalky core. Very patchy / brown mould coat. Damaged or misshapen cheese.	At the very end of life the mould coat may have thinned slightly, particularly at the edges.
<b>Aroma</b>	The aroma is between pasteurised camembert and camembert pays, slight 'cabbage' like aroma.	Sour, ammonia or any uncharacteristic aromas	N/A
<b>Flavour</b>	Medium rounded creamy lactic cheese flavour, slightly stronger than camembert with a slight 'cooked cabbage' note and earthy back notes. The mould coat, which can be eaten, has a slight mushroom flavour.	Overly lactic, typical of a ripening Camembert. Off flavours, strong ammonical flavour, strong 'cooked cabbage' flavour	N/A
<b>Texture</b>	A soft, smooth, buttery, cheese which is spreadable if left at room temperature. The texture may be slightly firmer at the beginning of life. Soft, buttery, slightly sticky in the mouth. The coat is chewy and slightly gritty. The mould coat will have a light dry texture.	Dry and chalky throughout life with an extremely thick and chewy mould coat. The cheese should not be so well developed that it 'runs'	N/A
<b>Product shape &amp; weight</b>	Round 250g	Not round. Weight below T2	Subjected to drying/desiccation 7% from packaging to end of life
<b>Product dimensions W x D x H (in mm)</b>	Diameter : 108mm +/- 5mm High : 30mm +/- 5mm	Outside the defined acceptable tolerances	N/A

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## Raw Material Specification

Eurilait Ltd, Leighton Lane Industrial Estate, Leighton Lane, Evercreech, Somerset, BA4 6LQ

### 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)**



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<b>Unit weight</b>	250g	<b>Full pallet height</b>	1050mm
<b>Units per pack</b>	1	<b>Full pallet weight</b>	297kg (net weight) / 356,353kg (gross weight)
<b>Packs per case</b>	12	<b>Pallet type</b>	Euro
<b>Case Weight</b>	3kg (net weight) / 3,347kg (gross weight)	<b>Pallet dimensions</b>	800 x 1200 x 1140mm
<b>Cases per layer</b>	9	<b>Case dimensions</b>	355 x 255 x 90
<b>Layers per pallet</b>	11	<b>Unit barcode</b>	3184030003570
<b>Cases per pallet</b>	99	<b>Case barcode</b>	43184030003578
<b>Minimum life into Eurilait</b>	<u>40 days</u>		

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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?
Printed paper	Brodart / Amcor / Richard Laleu / Lysipack	France	Paper/PE	printed	2.36	215 x 215	68 ± 8 µm	0	Y	04/08/23	N/A
Wooden presentation box	Lacroix	France	Wood/cardboard	Wood pre- printed	15	Diameter : 106/110	N/A	0	N	N/A	N/A

#### 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?
Box	Smurfit	France	Cardboard	Brown	139	355x255x 90	N/A	100	N	N/A	N/A
Label	Rover	France	Paper	White	0.2	85x45mm	N/A	100	N	N/A	N/A

#### Tertiary

Description of Packaging (e.g. Pallet, pallet wrap)	Supplier name & address	Country of origin	Material (i.e. PET)		Weight (Grams)	Dimensions (mm)	Gauge	Content % Recycled	BRC Approval Y/N	Cert Expiry Date
Pallet	N/A	N/A	Wood		2500	800x1200	N/A	N/A	N/A	N/A

Does any of the packaging originate from a company that holds FSC certification/accreditation? If yes please state number.	No
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
8	Spec update	09/09/2020	SJ/OA
9	New issue, updated pictures	25/04/2022	SJ/DJC
10	Updated Recipe, shelf life	27/09/2022	DJC
11	Back of pack changed – added new recycling symbol – new picture added	14/10/2022	SJ


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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:	Animateur Qualité Export
Signature:	 <p>4 rue Henri Becquerel Z.I. de Kergaradec-Gouesnou CS 30302 29800 BREST CEDEX 9 N° de SIRET 380 656 439 00102 Dorian Jouan Castel</p>
Date:	14/10/2022

FOR EURILAIT	
Name:	Sigita Jonaite
Title:	Specification Technologist
Signature:	
Date:	14/10/2022

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