

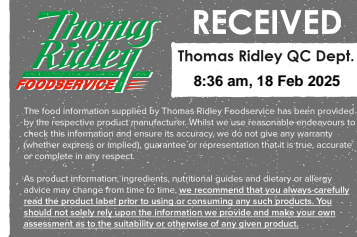


## Product specification for

SAU076

CHARCUTI CHORIZO SLICING STICK 2KG APPROX X 4

Version: 2 - Revision: 2



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	SAU076	Supplier Name	Confidential
Item Name	CHARCUTI CHORIZO SLICING STICK 2KG APPROX X 4	Leathams Supplier Code	Confidential
Supplier Product Code	Confidential	Supplier Type	Agent
Legal Name	Dried-cured pork sausage	EC Establishment Number	Confidential
Brand	CHARCUTI	Third Party Accreditation	BRC
Sub Title	Perfect for sharing boards, tapas and stews	Secondary	Confidential
Item Weight (g)	2000	EC Establishment Number	Confidential
Ready Status	Ready To Eat	Third Party Accreditation	BRC
Temperature	CHILLED		



# Ingredients SAU076

**Ingredient declaration** Pork, Salt, Milk Protein, Paprika, Maltodextrin, Garlic, Dextrose, Flavouring, Spices, Stabiliser: (Disodium Pyrophosphates, Polyphosphate), Antioxidant: (Sodium Ascorbate), Preservative (Sodium Nitrite, Potassium Nitrate), Colour (Carmine, Paprika Extract). Non-edible artificial casing.

Prepared with 118g of raw pork per 100 g of finished product.

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	pH	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	CC CHORIZO SLICING STICK 2KG APPROX	100	100	N/A	-	-	Spain	Confidential	Confidential	Spain	CURED	180 DAYS	KEEP REFRIGERATED BETWEEN 0-7°C	<5,5	<0,92	45	3	N/A	N/A	N/A	Enterobacteriaceae <103 ufc/g Escherichia coli <10 ufc/g Salmonella Absence 25g Staphylococcus caagulasa + <102 ufc/g Lysteria Monocytogenes <102 ufc/g	N/A	Maximum amount that may be added during manufacturing: 150ppm nitrites and 150ppm nitrates	Low risk	N/A
Primary Ingredient	PORK	92	92	Yes	No	ANIMAL (SHOULDER AND BELLY PORK)	Spain	Confidential	Confidential	Spain	RAW	5 DAYS	<4°C	5,5-6,2	N/A	N/A	N/A	N/A	N/A	N/A	NO	N/A	N/A	N/A	N/A
Primary Ingredient	SALT	2.4	2.4	Yes	No	Mineral	Spain	Confidential	Confidential	Spain	POWDER	N/A	FRESH AND DRY PLACE	N/A	N/A	<3%	N/A	N/A	N/A	N/A	NO	N/A	N/A	N/A	N/A
Primary Ingredient	MILK PROTEIN	2.3	2.3	Yes	No	Animal	United Kingdom/UK	Confidential	Confidential	United Kingdom/UK	POWDER	18 MONTHS	below 25°C and below 65%	5,2-5,5	N/A	MAX. 5%	N/A	N/A	N/A	N/A	NO	N/A	N/A	N/A	N/A
Primary Ingredient	PAPRIKA	<1	<1	Yes	No	VEGETABLE: Red pepper smoked (Capsicum annuum). Spain, Peru, China	-	Confidential	Confidential	Spain	POWDER	18 MONTHS	FRESH AND DRY PLACE	N/A	N/A	<14%	N/A	N/A	N/A	N/A	NO	N/A	N/A	N/A	N/A
Primary Ingredient	MALTODEXTRIN	<1	<1	Yes	No	SYNTHETIC (MAIZE)	China	Confidential	Confidential	China	POWDER	24 MONTHS	FRESH AND DRY PLACE	4,5-6,5	N/A	<6%	N/A	N/A	N/A	N/A	NO	N/A	N/A	N/A	N/A
Primary Ingredient	GARLIC	<1	<1	Yes	No	VEGETABLE	Spain	Confidential	Confidential	Spain	RAW PASTE	24 MONTHS	FROZEN	5,0-6,0	N/A	<68%	N/A	N/A	N/A	N/A	NO	N/A	N/A	N/A	N/A
Primary Ingredient	DEXTROSE	<1	<1	Yes	No	SYNTHETIC (CORN)	Belgium	Confidential	Confidential	Belgium	POWDER		N/A		N/A	<1%	N/A	N/A	N/A	N/A	NO	N/A	N/A	N/A	N/A
Primary Ingredient	FLAVOURS	<1	<1	Yes	No	SYNTHETIC (MEAT)	Spain	Confidential	Confidential	Spain	POWDER	12 MONTHS	FRESH AND DRY PLACE		N/A	N/A	N/A	N/A	N/A	N/A	NO	N/A	N/A	N/A	N/A
Primary Ingredient	SPICES	<1	<1	Yes	No	VEGETABLE (OREGANA, CAYENNA). Chile, Peru, China.	-	Confidential	Confidential	Spain	POWDER	24 MONTHS			<0,6	<10%	N/A	N/A	N/A	N/A	NO	N/A	N/A	N/A	N/A
Primary Ingredient	E450- disodium pyrophosphate	<1	<1	Yes	No	SYNTHETIC	Germany	Confidential	Confidential	Germany	POWDER		FRESH AND DRY PLACE	5	N/A	N/A	N/A	N/A	N/A	N/A	NO	N/A	N/A	N/A	N/A
Primary Ingredient	E452- polyphosphates	<1	<1	Yes	No	SYNTHETIC	Germany	Confidential	Confidential	Germany	POWDER		FRESH AND DRY PLACE	5	N/A	N/A	N/A	N/A	N/A	N/A	NO	N/A	N/A	N/A	N/A
Primary Ingredient	E301- sodium ascorbate	<1	<1	Yes	No	SYNTHETIC	China	Confidential	Confidential	China	POWDER	24 MONTHS	FRESH AND DRY PLACE	5,5-8	N/A	N/A	N/A	N/A	N/A	N/A	NO	N/A	N/A	N/A	N/A

Type	Ingredient	Ingr Weight	Ingr %	Declare Ingr	Quid	Origin	Countrj 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
Primary Ingredient	E250- sodium nitrite	<1	<1	Yes	No	SYNTHETIC	Germany	Confidential	Confidential	Germany	POWDER		FRESH AND DRY PLACE	8-9	N/A	0,02-0,08%	N/A	N/A	N/A	N/A	NO	N/A	N/A	N/A	N/A
Primary Ingredient	E252-potassium nitrate	<1	<1	Yes	No	SYNTHETIC	Spain	Confidential	Confidential	Spain	POWDER		FRESH AND DRY PLACE	5,5-8	N/A	0,02-0,08%	N/A	N/A	N/A	N/A	NO	N/A	N/A	N/A	N/A
Primary Ingredient	E120- carminic acid	<1	<1	Yes	No	EXTRACTION	Peru	Confidential	Confidential	Peru	POWDER	24 MONTHS	FRESH AND DRY PLACE	9	N/A	<10%	N/A	N/A	N/A	N/A	NO	N/A	N/A	N/A	N/A
Primary Ingredient	PAPRIKA EXTRACT	<1	<1	Yes	No	Capsicum annum	Spain	Confidential	Confidential	Spain	LIQUID	18 MONTHS			<0,85	N/A	N/A	N/A	N/A	N/A	NO	N/A	N/A	N/A	N/A
Primary Ingredient	E202- potassium sorbate -processing aids	<1	<1	Yes	No	SYNTHETIC	China	Confidential	Confidential	China	POWDER	24 MONTHS	FRESH AND DRY PLACE	8,5-10,5	N/A	N/A	N/A	N/A	N/A	N/A	NO	N/A	N/A	N/A	N/A
Primary Ingredient	E235- natamycin-processing aids	<1	<1	Yes	No	SYNTHETIC	Spain	Confidential	Confidential	Spain	POWDER	24 MONTHS	FRESH AND DRY PLACE	5,0-7,5	N/A	N/A	N/A	N/A	N/A	N/A	NO	N/A	N/A	N/A	N/A

# Supply Chain Map SAU076

Type	Ingredient	Supplier Type	Accreditation	Risk Category	Risk Type	Identified Risk	Risk Mitigation Controls	Evidence
Finished Product	CC CHORIZO SLICING STICK 2KG APPROX	Manufacturer	BRC	Low risk	Not applicable	-	-	-
Primary Ingredient	PORK	Cutting Plant/Slaughter House	-	Low risk	Not applicable	-	Analytical reports / Supplier homologation system / Suppliers must have a GFSIs Certificate	YES, A CONTROL OF RISK BY A TEST (Anexo 1 al P-6.1. – Risk assessment Meat raw material). History of alerts for favorable fraud, without incidents or of a minor nature.
Primary Ingredient	SALT	Processor/Agent	-	Low risk	Not applicable	-	Analytical reports / Supplier homologation system / Suppliers must have a GFSIs Certificate	YES, A CONTROL OF RISK BY A TEST (Anexo 1 al P-6.1. – Risk assessment Meat raw material). History of alerts for favorable fraud, without incidents or of a minor nature.
Primary Ingredient	MILK PROTEIN	Processor/Agent	-	Low risk	Not applicable	-	Analytical reports / Supplier homologation system / Suppliers must have a GFSIs Certificate	YES, A CONTROL OF RISK BY A TEST (Anexo 1 al P-6.1. – Risk assessment Meat raw material). History of alerts for favorable fraud, without incidents or of a minor nature.
Primary Ingredient	PAPRIKA	Processor/Agent	-	Low risk	Not applicable	-	Analytical reports / Supplier homologation system / Suppliers must have a GFSIs Certificate	YES, A CONTROL OF RISK BY A TEST (Anexo 1 al P-6.1. – Risk assessment Meat raw material). History of alerts for favorable fraud, without incidents or of a minor nature.
Primary Ingredient	MALTODEXTRIN	Processor/Agent	-	Low risk	Not applicable	-	Analytical reports / Supplier homologation system / Suppliers must have a GFSIs Certificate	YES, A CONTROL OF RISK BY A TEST (Anexo 1 al P-6.1. – Risk assessment Meat raw material). History of alerts for favorable fraud, without incidents or of a minor nature.

Type	Ingredient	Supplier Type	Accreditation	Risk Category	Risk Type	Identified Risk	Risk Mitigation Controls	Evidence
Primary Ingredient	GARLIC	Processor/Agent	-	Low risk	Not applicable	-	Analytical reports / Supplier homologation system / Suppliers must have a GFSIs Certificate	YES, A CONTROL OF RISK BY A TEST (Anexo 1 al P-6.1. – Risk assessment Meat raw material). History of alerts for favorable fraud, without incidents or of a minor nature.
Primary Ingredient	DEXTROSE	Processor/Agent	-	Low risk	Not applicable	-	Analytical reports / Supplier homologation system / Suppliers must have a GFSIs Certificate	YES, A CONTROL OF RISK BY A TEST (Anexo 1 al P-6.1. – Risk assessment Meat raw material). History of alerts for favorable fraud, without incidents or of a minor nature.
Primary Ingredient	FLAVOURS	Processor/Agent	-	Low risk	Not applicable	-	Analytical reports / Supplier homologation system / Suppliers must have a GFSIs Certificate	YES, A CONTROL OF RISK BY A TEST (Anexo 1 al P-6.1. – Risk assessment Meat raw material). History of alerts for favorable fraud, without incidents or of a minor nature.
Primary Ingredient	SPICES	Processor/Agent	-	Low risk	Not applicable	-	Analytical reports / Supplier homologation system / Suppliers must have a GFSIs Certificate	YES, A CONTROL OF RISK BY A TEST (Anexo 1 al P-6.1. – Risk assessment Meat raw material). History of alerts for favorable fraud, without incidents or of a minor nature.
Primary Ingredient	E450- disodium pyrophosphate	Processor/Agent	-	Low risk	Not applicable	-	Analytical reports / Supplier homologation system / Suppliers must have a GFSs Certificate	YES, A CONTROL OF RISK BY A TEST (Anexo 1 al P-6.1. – Risk assessment Meat raw material). History of alerts for favorable fraud, without incidents or of a minor nature.
Primary Ingredient	E452- polyphoshates	Processor/Agent	-	Low risk	Not applicable	-	Analytical reports / Supplier homologation system / Suppliers must have a GFSIs Certificate	YES, A CONTROL OF RISK BY A TEST (Anexo 1 al P-6.1. – Risk assessment Meat raw material). History of alerts for favorable fraud, without incidents or of a minor nature.

Type	Ingredient	Supplier Type	Accreditation	Risk Category	Risk Type	Identified Risk	Risk Mitigation Controls	Evidence
Primary Ingredient	E301- sodium ascorbate	Processor/Agent	-	Low risk	Not applicable	-	Analytical reports / Supplier homologation system / Suppliers must have a GFSIs Certificate	YES, A CONTROL OF RISK BY A TEST (Anexo 1 al P-6.1. – Risk assessment Meat raw material). History of alerts for favorable fraud, without incidents or of a minor nature.
Primary Ingredient	E250- sodium nitrite	Processor/Agent	-	Low risk	Not applicable	-	Analytical reports / Supplier homologation system / Suppliers must have a GFSIs Certificate	YES, A CONTROL OF RISK BY A TEST (Anexo 1 al P-6.1. – Risk assessment Meat raw material). History of alerts for favorable fraud, without incidents or of a minor nature.
Primary Ingredient	E252-potassium nitrate	Processor/Agent	-	Low risk	Not applicable	-	Analytical reports / Supplier homologation system / Suppliers must have a GFSIs Certificate	YES, A CONTROL OF RISK BY A TEST (Anexo 1 al P-6.1. – Risk assessment Meat raw material). History of alerts for favorable fraud, without incidents or of a minor nature.
Primary Ingredient	E120- carminic acid	Processor/Agent	-	Low risk	Not applicable	-	Analytical reports / Supplier homologation system / Suppliers must have a GFSIs Certificate	YES, A CONTROL OF RISK BY A TEST (Anexo 1 al P-6.1. – Risk assessment Meat raw material). History of alerts for favorable fraud, without incidents or of a minor nature.
Primary Ingredient	PAPRIKA EXTRACT	Processor/Agent	-	Low risk	Not applicable	-	Analytical reports / Supplier homologation system / Suppliers must have a GFSIs Certificate	YES, A CONTROL OF RISK BY A TEST (Anexo 1 al P-6.1. – Risk assessment Meat raw material). History of alerts for favorable fraud, without incidents or of a minor nature.
Primary Ingredient	E202- potassium sorbate - processing aids	Processor/Agent	-	Low risk	Not applicable	-	Analytical reports / Supplier homologation system / Suppliers must have a GFSIs Certificate	YES, A CONTROL OF RISK BY A TEST (Anexo 1 al P-6.1. – Risk assessment Meat raw material). History of alerts for favorable fraud, without incidents or of a minor nature.

Type	Ingredient	Supplier Type	Accreditation	Risk Category	Risk Type	Identified Risk	Risk Mitigation Controls	Evidence
Primary Ingredient	E235- natamycin-processing aids	Processor/Agent	-	Low risk	Not applicable	-	Analytical reports / Supplier homologation system / Suppliers must have a GFSIs Certificate	YES, A CONTROL OF RISK BY A TEST (Anexo 1 al P-6.1. – Risk assessment Meat raw material). History of alerts for favorable fraud, without incidents or of a minor nature.



## Suitable

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

## Certified

Halal	No
Kosher	No

## Additives

Additive	Name	Function	Quantity PPM
E120	CARMINIC ACID	COLOURING AGENT	<200
E250	SODIUM NITRITE	PRESERVATIVE	<150
E252	POTASSIUM NITRATE	PRESERVATIVE	<150
E301	SODIUM ASCORBATE	ANTIOXIDANT	QUANTUM
E450	DISODIUM PYROPHOSPHATE	STABILIZER	<5000
E452	POLYPHOSPHATES	STABILIZER	<5000

## 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)	Yes
If the product contains chilli powder, chilli mixes, curry powder, paprika, turmeric, confirm the ingredients are free from illegal food dyes and non permitted food colours?	Yes
Please confirm that a certificate of analysis can be provided for all batches which confirm the absence of illegal food dyes?	Yes

## Pesticides

<p>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.</p> <p>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.</p>	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
Aspartame	No		No	
Banana, blackberry, peach, tomato	No		No	
Barley	No		No	
Beef	No		No	
Buckwheat	No		No	
Buffalos Milk	No	-	No	
Caffeine	No		No	
Chestnuts	No		No	
Chocolate	No		No	
Cows Milk	Yes	MILK PROTEIN	Yes	
Ewes Milk	No	-	No	
Fruit, vegetables and their derivatives	No		No	
Garlic	Yes	GARLIC (FROZEN, POWDER)	Yes	
Goats Milk	No	-	No	
Ingredients from an animal/insect source not specified above e.g. fish, eggs, honey, gelatine, calf rennet, shellac waxed fruits, Isinglass (fish fines) for filtering, animal derived flavours or colours?	Yes	E-120 FROM COCHINILLA	Yes	
Kiwi	No		No	
Lamb / mutton	No		No	
Legumes	No		No	
Maize & derivatives	Yes	MALTODEXTRIN, DEXTROSE	Yes	
Phenylalaline	No		No	
Pork	Yes	MEAT	Yes	
Potassium Chloride	No		No	
Poultry	No		No	

Name	Yes No	Source	Factory Site YN	Risk Cont Man Site
Rye	No		No	
Yeast & derivatives	No		No	



## Palm Oil SAU076

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### Palm Oil

This product does not contain Palm Oil



## GMs SAU076

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This product is completely free from GMs



# Analytical & Nutritional SAU076

Is this Food or Drink?	Food
Service Size (g/ml)?	125.00000
Number of portion/serving per pack: (if applicable)	0

## 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:	1535	1918.75	18.27	22.84			0	YEARLY
Energy-kcal:	370	462.5	18.5	23.13			0	YEARLY
Fat*	31.0	38.75	44.29	55.36			0	YEARLY
of which saturates (g)*	12.0	15	60	75			0	YEARLY
Carbohydrate (g)*	3.8	4.75	1.46	1.83			0	YEARLY
(of which sugars) (g)*	3.5	4.38	3.89	4.87	Sugar Free		0	N/A
Fibre (g)*	0.0	0	0	0			0	YEARLY
Protein (g)*	19.0	23.75	38	47.5	High Protein,Source of Protein		0	YEARLY
Equivalent as salt (g)*	3.80	4.75	63.33	79.17			0	YEARLY
Moisture (g)	45.0	56.25	0	0	N/A		0	YEARLY
Ash (g)	0.0	0	0	0			0	YEARLY

For nutritional information determined by an analysis

FSA Salt Category

Label claims declaration: 0

Lab accreditation: 801/LE1594

Name of the laboratory used: LINAS

Accreditation Date: 16/12/2024

Product FSA Category: 1.2 Ham/other cured meats

Salt Targets: (g salt or mg sodium per 100g): 1.63g salt or 650mg sodium (average p)



# Analytical & Nutritional SAU076

## Chem/Physical Standards

Test	Target	Reject	Method	Frequency
AW	<0,92	>0,92	NOVASINA	3 / year. But internally in every batch (Foodscan)
NITRITES	<150ppm	>150ppm	SPECTROPHOTOMETRY	1 / year
NITRATES	<150ppm	>150ppm	SPECTROPHOTOMETRY	1 / year
FAT	31%	<24,8% AND >37,2%	HIDROLYSIS-SOXHLETE	1 / year
SALT	3.8%	<3,05% AND >4,6%	POTENCIOMETRY-TITRIMETRY	1 / year
HUMIDITY	<45%	>45%	Foodscan (Near-infrared spectroscopy (NIRS))	1 / year

## Micro Standards

Test	Unit	Target	Reject	Method	Frequency	Cof AAvailable
E.coli	-	<10 ufc/g	>10 ufc/g	INTERNAL METHOD	3 / year	-
Salmonella	-	Absence 25g	Presence 25g	INTERNAL METHOD	3 / year	-
Listeria spp	-	<100 ufc/g	>100 ufc/g	INTERNAL METHOD	3 / year	-
Staphilococcus caagulasa +	-	<100 ufc/g	>100 ufc/g	INTERNAL METHOD	3 / year	-
Clostridium reducing sulfites plate count	-	<10 ufc/g	>10 ufc/g	INTERNAL METHOD	3 / year	-
Enterobateria spp.	-	<1000 ufc/g	>1000 ufc/g	INTERNAL METHOD	3 / year	-

## Allergens Declaration

Contains:	MILK
May contain:	-
Free from (if applicable)	-

## 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				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	Yes	No	No	Self certification from supplier stating each step in supply chain is free from this allergen is enough else Alibi labelling is required"
Sesame or its derivatives e.g. paste and oil etc	No	Yes				Self certification from supplier stating each step in supply chain is free from this allergen is enough else Alibi labelling is required"
Milk or its derivatives e.g. milk caseinate, whey and yogurt powder etc	Yes	No	No	No	No	Declare Allergen
Eggs or its derivatives e.g. frozen yolk, egg white powder and egg protein isolates etc	No	Yes				Self certification from supplier stating each step in supply chain is free from this allergen is enough else Alibi labelling is required"
Fish or its derivatives e.g. fish protein and extracts etc	No	Yes				Self certification from supplier stating each step in supply chain is free from this allergen is enough 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
Shellfish (including crab, crayfish, lobster, prawn and shrimp) or its derivatives e.g. extracts etc	No	Yes				Self certification from supplier stating each step in supply chain is free from this allergen is enough else Alibi labelling is required"
Molluscs (including snails, clams, mussels, oysters, cockle and scallops) or their derivatives e.g. extracts etc	No	Yes				Self certification from supplier stating each step in supply chain is free from this allergen is enough else Alibi labelling is required"
Soy or its derivatives e.g. edamame, lecithin, oil, tofu and protein isolates etc	No	Yes				Self certification from supplier stating 'each step in supply chain is free from this allergen' is enough else Alibi labelling is required
Sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as SO <sub>2</sub> ) e.g. sulphur dioxide, sodium metabisulphite etc	No	Yes				Self certification from supplier stating 'each step in supply chain is free from this allergen' is enough 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	No	Yes				Self certification from supplier stating each step in supply chain is free from this allergen is enough else Alibi labelling is required"
Celery or its derivatives e.g. celeriac	No	Yes				Self certification from supplier stating each step in supply chain is free from this allergen is enough else Alibi labelling is required"
Mustard or its derivatives	No	Yes				Self certification from supplier stating each step in supply chain is free from this allergen is enough else Alibi labelling is required"
Lupines or their derivatives e.g. flour etc	No	Yes				Self certification from supplier stating each step in supply chain is free from this allergen is enough else Alibi labelling is required"

## 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
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**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

**CHARCUTI® CHORIZO SLICING STICK APPROX 2Kg X 4 SAU076**

Storage instructions:  
Keep chilled at 0° - 5°C

Net Weight: 8.00kg  
BEST BEFORE: 10.06/2025  
BATCH CODE: 10006011

ES 18.087250E  
EU

15018095015474

Made with pork from Spain.  
Specially produced in Spain for Charcuti®.  
UK: Unit 10-12 The Circle, Queen Elizabeth Street, London SE1 2JE  
EU: 4 Wilflower Way, Goscher Road, Belfast, BT12 8JA.  
Charcuti® is a registered trademark of Leathams Ltd.  
customerservice@leathams.co.uk | www.leathams.com

## 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
TRAY	Primary	BOPET/ADH/PE/EVOH/PE	THERMOFORMED	TRANSPARENT	16.00	Yes	48	75	75	75	-	Food	WIPAK	BRC	SPAIN	N/A	HEAR SEALED	TRANSPARENT	YES	0	-
BOX	Secondary	CARDBOARD	CARDBOARD BOX	BROWN	237.00	No	500	125	180	-	-	-	SMURFIT KAPPA	FSC (CODE CU-COC-819662)	SPAIN	N/A	N/A	N/A	YES	0	-
PLASTIC STRECH	Tertiary	PLASTIC	PLASTIC STRETCH	TRANSPARENT	70.00	No	-	-	-	-	-	-	DAIFE S.L.	BRC	PORTUGAL	N/A	N/A	TRANSPARENT	YES	0	-
PALLET	Pallet	WOOD	EURO-PALLET	WOOD	19500.00	No	1200	800	150	-	-	-	CASAS, recuperación de Palets SA	-	SPAIN	N/A	N/A	WOOD	YES	0	-



# Packaging SAU076

<u>Packaging Value</u>		<u>Shelf Life Data (Days)</u>		<u>Palletisation</u>			
Total Weight Primary Packaging (g)	16	Life From Production	180	Units per case	4	Container or Pallet Delivery	Pallet
Total Weight Secondary Packaging (g)	237	Lead time (order to delivery)	7	Cases per layer	8	Pallets/Transit cases per container	-
Total Weight Pallet/Transit Packaging (g)	19570			Layers per pallet	8	Container size	-
Total Weight of Packaging per Case (g)	301	Guaranteed minimum life into Leathams depot:	150	Type of Pallet (i.e. CHEP - 1000x1200mm, EURO-800x1200mm or other please specify)	EURO	Sea Freight or Road freight	Road
Total Weight of packaging per Pallet/transit case (g)	38834	% of life on delivery	83	Method of pallet Wrap & Stabilisation	-		
Number of PRIMARY units per Case/Outer	4			Cases per pallet	64	Transport Temperature (°C)	Chilled 0-8°C
Total Weight per case (kg)	8.301	Total Weight per Transit Case (kg)	550.834	Units per Pallet	256		
Total cases per container	#Error			Units per layer	32	Pallet Height (m)	1650
Logos and enviornmental claims	-						

## Weight Control

Using Minimum Weight	
Choose Unit	-
Net	Drained
0	0

## Using Average Weight

Net	TNE	T1	T2	Drained
2000	1.5%	1970	1940	0

Supply Chain Standards			
Question	Comply Yes No	When Comply By	Accepted Yes No
Do you use shelf ready packaging (retail products only)	-		
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	-		
The outer case label shall comply with this label	-		
The outer case label barcode shall scan, using a calibrated verifier at Grade B or Above or C if direct printed on the case.	-		
The outer case labels shall be placed in duplicate one on the short edge and one on the long edge	-		
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 SAU076

<b>Pack Traceability</b>				<b>Shelf Life</b>			
Durability date type:	BEST BEFORE			Shelf life (From Manufacture):	180 DAYS	Shelf Life Validation Data Held On File:	Yes
Durability date format:	DD/MM/YYYY			Is it safe to extend shelf life?	Yes	How long is it possible to extend life?	210 DAYS
Pack coding used:	Batch Code			What evidence do you have to support this?	SHELF LIFE VALIDATION DATA		
Location of durability date:	LABEL			Is the product packed in a modified atmosphere?	No		
Lot/batch code format:	8 NUMBERS (YYDWWXXX)			Is the statement "Packed in a modified atmosphere" on the product label?	No		
<u>Inner barcode</u>							
Inner barcode number (if sold CASE ONLY then type N/A)	5018095015477	Barcode Type:	EAN-13	if yes, state the composition of the gas used e.g. 30% CO2/70% N2	N/A		
Number of Digits:	13	Check Digit:	7				
<u>Outer barcode</u>				<u>2D barcode</u>			
Outer barcode number:	15018095015474	Barcode Type:	ITF-14	Standard Packaging	-	Standard Packaging	-
Number of digits:	14	Check Digit:	4	Flash/Promo	-	Flash/Promo	-



# Labelling Information SAU076

<b>Usage Instructions:</b>	
Storage instructions:	Keep refrigerated between: 0-5°C
Cooking instructions if applicable:	N/A
If delivered chilled or ambient, is product suitable for freezing?	n/a
Instructions for defrosting: temp / time:	N/A
Shelf life after defrost:	N/A
Shelf life once opened:	7 DAYS CHILLED: 0-5°C
Storage once opened:	Keep refrigerated between: 0-5°C
Health Mark:	ES 10.05725/GE
Health Mark Shape:	OVAL

<b>Claims</b>		
Claim No	Claim Type	Details

## 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 reception	CP	PC1. Temperature of raw meat, colour of raw meat, temprature of transport of raw meat		each one	
2	Refrigeration	CP	PC6. Temperatues of rooms		every day	
3	Additive Preparation (salts mixing)	CP	PC7. weighting machine controls (nitrites i nitrates)		every day	
4	Mincing process and Vacuum kneading	CCP	PC2. Minced meat temperature control, room temprature (PC6)		Start up, every hour and finish of each batch	Quarantine product that has passed through metal detector. Validate metal detector and send product one
5	Vacuum filling and closing by metal clips	CCP	PCC2. Metal detector before clipping, room temprature (PC6)	Fe 1,5 mm Stainless 2,5 mm	No Fe 2 mm	
6	Curing	CCP	PC3. pH control (fermatation). PCC1. weight loos to achieve water activity of <0.92	> 45% Humidity and target water activity of <0.92	To monitor the evolution of humidity, we performe measurements of weight lose and environmental conditions during the drying process. To confirm the optimal healing moment, we analyze the moisture with the Foodscan analyzer The checks are carried out ever	Let the product stay more time in the drying room, to assure the humidity acceptable
7	Packaging	CP	PC5. Sealing check. Frequency of checks - every hour-			
8	Labeling / Put in a box	CP	PC5. Label check.			
9	Storage	-				
10	Expedition	-				
11	Transport	-				





# CCP SAU076

## Process Controls

Question	Answer

## 1. Finished Product Standards - Primary Packaging

Acceptable / Green

Primary  
Packaging  
Image



Unacceptable / Red

Acceptable / Green

Unacceptable / Red

Inner Label  
Image



Primary Packaging Description			
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Acceptable / Green

Unacceptable / Red

Date  
Coding  
Description

Date Coding Description			
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## 2. Finished Product Standards - Secondary Packaging

Acceptable / Green

Unacceptable / Red

Outer Case/SRP Image



Acceptable / Green

Unacceptable / Red

Outer Label Image



Outer Case/SRP Description

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## 3. Finished Product Standards

Acceptable / Green

Unacceptable / Red

Appearance	From orange to reddish	Appearance	Other than orange to reddish
Flavour	Paprika and garlic flavour	Flavour	Other than typical taste
Aroma	Good flavour	Aroma	Other than good flavours
Texture	Texture of chorizo sausage, roughly chopped and semi-cured	Texture	Soft texture due to higher moisture content

## 4. Detailed QAS

Acceptable / Green



Unacceptable / Red

**5. Product Physical Parameters**

Name	Uof M	Target	Minimum	Maximum
Packaging	-	-	perfect vacuum packed	without vacuum conditions
Diameter	mm	80	-	-



# Warranty SAU076

## 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:	Paulina Kaminski
Position:	Technical Manager
Date:	26/08/2024

**Historical Amendments**

Revision No	Amendments	Authorised By	Authorised Date
2	Removed open-shelf life information from outer case label	N.Letsatle	16/12/2024