

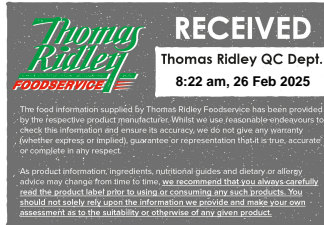


# Product specification for

FRZ416

LL IQF MANGO 20MM DICE X 1KG

Version: 2 - Revision: 1



|                  |  |
|------------------|--|
| 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    | FRZ416                            | Supplier Name             | Confidential |
| Item Name             | LL IQF MANGO 20MM DICE X 1KG      | Leathams Supplier Code    | Confidential |
| Supplier Product Code | Confidential                      | Supplier Type             | Processor    |
| Legal Name            | IQF frozen 20 X 20mm diced mango. | EC Establishment Number   | Confidential |
| Brand                 | LEATHAMS                          | Third Party Accreditation | BRC          |
| Sub Title             | N/A                               | Secondary                 | Confidential |
| Item Weight (g)       | 1000                              | EC Establishment Number   | Confidential |
| Ready Status          | Ready To Eat                      | Third Party Accreditation | N/A          |
| Temperature           | FROZEN                            |                           |              |



# Ingredients FRZ416

|                        |              |
|------------------------|--------------|
| Ingredient declaration | Mango (100%) |
|------------------------|--------------|

| 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   | LL IQF MANGO 20MM DICE X 1KG | 1000        | 100    | Yes          | No   | Kaew mango | Vietnam           | Confidential       | Confidential       | Vietnam                | Solid: diced | 24 months  | <-18°C       | 3.8-5.0 | N/A | N/A          | N/A      | N/A                   | N/A                | N/A              | Yes   | N/A   | N/A            | GMP                 | N/A       |
| Primary Ingredient | Fresh mango                  | 1000        | 100    | No           | No   | Kaew mango | Vietnam           | Confidential       | Confidential       | Vietnam                | Solid: diced | 3 - 5 days | 5 - 10°C     | 3.8-5.0 | N/A | N/A          | N/A      | N/A                   | N/A                | N/A              | No    | Washing 1: Chlorine: 150 - 200ppm, water.Washing 2: Chlorine: 25 - 50ppm, water | N/A            | GMP                 | N/A       |

# Supply Chain Map FRZ416

| Type               | Ingredient                   | Supplier Type | Accreditation                    | Risk Category | Risk Type       | Identified Risk  | Risk Mitigation Controls   | Evidence   |
|--------------------|------------------------------|---------------|----------------------------------|---------------|-----------------|--|--|--|
| Finished Product   | LL IQF MANGO 20MM DICE X 1KG | PROCESSOR     | BRC/FSSC 22000/HALAL/Kosher/FD A | Low risk      | Microbiological | Microbiobial growth within the finished product.   | BRC certified manfuacturer with cold storage on site and temperature controlled transport.   | Goods inspected and sampled at intake, low cost of raw material , substitution or adulteration not advantageous. |
| Primary Ingredient | Fresh mango                  | PROCESSOR     | BRC/FSSC 22000/HALAL/Kosher/FD A | Low risk      | Not applicable  | The supplier delivered the wrong size, damaged fruit etc., presence of pesticides residue, lead and cadmium that exceed the maximum residue limits set out under EU legislation. | Regularly evaluate suppliers every year. Goods inspected and sampled at intake, low cost of raw material , substitution or adulteration not advantageous. Full traceability. | Supplier certificate/audit reports, test report for pesticide residues and heavy metals                          |



# Food Intolerance FRZ416

## Suitable

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

## Certified

|         |     |
|---------|-----|
| Halal   | Yes |
| Kosher  | Yes |
| Organic | -   |

## Additives

| Additive | Name | Function | Quantity PPM |
|----------|------|----------|--------------|
|          |      |          | 0            |

## 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    | Mango  | Yes             | Present in the product |
| Beef                                | No     | -      | -               | -                      |
| Pork                                | No     | -      | -               | -                      |
| Lamb/mutton                         | No     | -      | -               | -                      |
| Poultry                             | No     | -      | -               | -                      |
| Chestnuts                           | No     | -      | -               | -                      |
| PotassiumChloride                   | No     | -      | -               | -                      |
| Phenylalaline                       | No     | -      | -               | -                      |
| Garlic                              | No     | -      | -               | -                      |
| CowsMilk                            | No     | -      | -               | -                      |
| GoatsMilk                           | No     | -      | -               | -                      |
| BuffalosMilk                        | No     | -      | -               | -                      |
| EwesMilk                            | No     | -      | -               | -                      |

| Name   | Yes No | Source | Factory Site YN | Risk Cont Man Site |
|--|--------|--------|-----------------|--------------------|
| Ingredientsfromananimal/insectsourcenotspecifiedabov<br>ee.g.fish,eggs,honey,gelatine,calfrennet,shellacwaxedfr<br>uits,lsinglass<br>(fishfines)forfiltering,animalderivedflavoursorcolours? | No     | -      | -               | -                  |





## Palm Oil FRZ416

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### Palm Oil

This product does not contain Palm Oil



## GMs FRZ416

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This product is completely free from GMs

# Analytical & Nutritional FRZ416

|   |           |
|---|-----------|
| Is this Food or Drink?                              | Food      |
| Service Size (g/ml)?                                | 100.00000 |
| Number of portion/serving per pack: (if applicable) | 10        |

## 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)              | 252            | 252         | 3                             | 3                                |  |                      | Analysis | Once a year |
| Energy (kcal)            | 60             | 60          | 3                             | 3                                |  |                      | Analysis | Once a year |
| Fat                      | 0              | 0           | 0                             | 0                                | Fat Free, Low Fat                        |                      | Analysis | Once a year |
| of which saturates (g)   | 0              | 0           | 0                             | 0                                | Saturated Fat Free, Low Saturated Fat    |                      | Analysis | Once a year |
| Carbohydrate (total) (g) | 13.7           | 13.7        | 5.27                          | 5.27                             |  |                      | Analysis | Once a year |
| (of which sugars) (g)    | 11.8           | 11.8        | 13.11                         | 13.11                            |  |                      | Analysis | Once a year |
| Fibre (g)                | 1.52           | 1.52        | 0                             | 0                                | Source of Fibre                          |                      | Analysis | Once a year |
| Protein (g)              | 0.42           | 0.42        | 0.84                          | 0.84                             |  |                      | Analysis | Once a year |
| Salt (g)                 | 0              | 0           | 0                             | 0                                | Salt Free,Low Salt                       |                      | Analysis | Once a year |
| Moisture (g)             | 0              | 0           | 0                             | 0                                |  |                      | Analysis | Once a year |
| Ash (g)                  | 0              | 0           | 0                             | 0                                |  |                      | Analysis | Once a year |

For nutritional information  
determined by an analysis

FSA Salt Category

|                          |                       |
|--------------------------|-----------------------|
| Label claims declaration | N/A                   |
| Lab accreditation:       | ISO/IEC<br>17025:2017 |

|                              |            |
|------------------------------|------------|
| Name of the laboratory used: | TSL        |
| Accreditation Date:          | 20/06/2024 |

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



# Analytical & Nutritional FRZ416

## Chem/Physical Standards

| Test | Target    | Reject | Method        | Frequency  |
|------|-----------|--------|---------------|------------|
| Brix | 11        | <11    | Refractometer | Every hour |
| pH   | 3.0 - 4.0 | <3.0   | pH meter      | Every hour |

## Micro Standards

| Test                   | Unit    | Target              | Reject   | Method                              | Frequency                          | Cof AAavailable |
|------------------------|---------|---------------------|----------|-------------------------------------|------------------------------------|-----------------|
| Total viable count     | CFU/g   | At or below 100,000 | >100,000 | TCVN 4884 -1:2025 (ISO 4833-1:2013) | Every batch                        | Upon request    |
| Coliform               | CFU/g   | At or below 100     | >100     | TCVN 6848:2007 (ISO 4832:2006)      | Every batch                        | Upon request    |
| Yeast and Mold         | CFU/g   | At or below 1,000   | >1,000   | TCVN 8275-2:2010 (ISO 21527-2:2008) | Every batch                        | Upon request    |
| E.coli                 | CFU/g   | At or below 10      | >10      | TCVN 7924-2:2008 (ISO 16649-2:2001) | Every batch                        | Upon request    |
| Salmonella             | CFU/25g | Not detected        | Detected | TCVN 10780-1:2017 (ISO 6579-1:2017) | Every batch                        | Upon request    |
| Listeria spp.          | CFU/g   | Not detected        | Detected | ISO 11290-1:2027                    | Every batch                        | Upon request    |
| Listeria monocytogenes | CFU/g   | Not detected        | Detected | 0                                   | Upon detection of Listeria species | 0               |
| S.aureus               | CFU/g   | At or below 10      | >10      | AOAC 975.55                         | Every batch                        | Upon request    |

# Allergens FRZ416

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

| Detailed Allergen   |   |  |  |   |  |  |
|---|---|--|--|---|--|--|
| Component   | The allergen is present in the material | There are none in the material and none on site and there is no risk of cross contamination of raw materials | There is none in the material but used elsewhere in the factory in a segregated area, using segregated equipment | There are none in the recipe, but is made using equipment that, before cleaning, is used to make product which contains this allergen | There are none in the recipe, but the equipment used to make this material is used to make product which contains this allergen (no cleandown) | Instruction  |
| Peanut or its derivatives e.g. Peanut – pieces, protein, oil, butter, flour and mandelona nuts (an almond flavoured peanut product) etc. Peanut may also be known as ground nut.  | No                                      | Yes  | No   | No  | No   | Self certification from supplier stating 'each step in supply chain is free from this allergen' is enough else Alibi labelling is required |
| Tree nuts including: Acorns, Almonds, Oyster Nuts, Peanuts (ground nuts), Beechnuts, Betal Nuts, Brazil Nuts, Bread Nuts/ Bread Fruit, Cashew Nuts, Chilean Wild Nuts, Cola Nuts, Hazelnuts (Filberts), Ginkgo Nuts, Heart Nuts, Jack Nuts, Jojoba Nuts, Litchi Nuts, Macadamia Nuts, Paradise Nuts, Pecans, Persian Walnuts, Pili Nuts, Pistachio Nuts, Quandong Nuts, Squari Nuts, Tahiti Nuts, Tallow Nuts, Tiger Nuts, Tropical Nuts, Walnuts, All cold pressed nut oils, Hickory | No                                      | Yes  | No   | No  | No   | 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  | No   | No  | No   |  |
| Milk or its derivatives e.g. milk caseinate, whey and yogurt powder etc   | No                                      | Yes  | No   | No  | No   |  |
| Eggs or its derivatives e.g. frozen yolk, egg white powder and egg protein isolates etc   | No                                      | Yes  | No   | No  | No   |  |
| Fish or its derivatives e.g. fish protein and extracts etc  | No                                      | Yes  | No   | No  | No   |  |
| Shellfish (including crab, crayfish, lobster, prawn and shrimp) or its derivatives e.g. extracts etc  | No                                      | Yes  | No   | No  | No   |  |
| Molluscs (including snails, clams, mussels, oysters, cockle and scallops) or their derivatives e.g. extracts etc  | No                                      | Yes  | No   | No  | No   |  |
| Soy or its derivatives e.g. edamame, lecithin, oil, tofu and protein isolates etc   | No                                      | Yes  | No   | No  | No   |  |

| 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 SO2) e.g. sulphur dioxide, sodium metabisulphite etc                   | No                                      | Yes  | No   | No  | No   |  |
| Cereals containing Gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) or their derivatives e.g. flour, starches, bran etc | No                                      | No   | Yes  | No  | No   | A risk assessment To show there Is no cross contamination & Self certification from supplier Is required-complete STEP2 Else Alibi labelling Is required |
| Celery or its derivatives e.g. celeriac  | No                                      | Yes  | No   | No  | No   |  |
| Mustard or its derivatives   | No                                      | Yes  | No   | No  | No   |  |
| Lupines or their derivatives e.g. flour etc  | No                                      | Yes  | No   | No  | No   |  |

| Detailed Assessment of Process Steps |                     |                          |                    |                 |                             |                      |                        |                      |                       |                             |                     |                                     |                    |
|--------------------------------------|---------------------|--------------------------|--------------------|-----------------|-----------------------------|----------------------|------------------------|----------------------|-----------------------|-----------------------------|---------------------|-------------------------------------|--------------------|
| Process Step                         | Wheat & Derivatives | Cereal containing gluten | Milk & Derivatives | Egg Derivatives | Nuts, Peanuts & Derivatives | Sesame & derivatives | Soybeans & derivatives | Celery & derivatives | Mustard & derivatives | Sulphur dioxide & sulphites | Lupin & derivatives | Crustaceans, Molluscs & derivatives | Fish & derivatives |
| All process steps                    | N/A                 | N/A                      | N/A                | N/A             | N/A                         | N/A                  | N/A                    | N/A                  | N/A                   | N/A                         | N/A                 | N/A                                 | N/A                |

| Additional question for Nuts, Peanuts & Sesame Allergens only   |          |
|---|----------|
| Question  | Response |
| Do raw material suppliers for your Products produce nut / seed products in their factory / harvesting / handling systems? | No       |

Packaging FRZ416

Package Inner



Package Outer



Finished Label Inner

LL IQF MANGO 20MM DICE X  
1KG  
FRZ416

|                         |        |         |
|-------------------------|--------|---------|
| Nutritional information |        |         |
| Per 100g (approx.)      |        |         |
| Energy                  | 250 kJ | 60 kcal |
| Fat                     | 0      | 0       |
| Of which saturates      | 0      | 0       |
| Carbohydrate            | 13.7   | 13.7    |
| Of which sugars         | 11.6   | 11.6    |
| Protein                 | 0.42   | 0.42    |
| Salt                    | 0      | 0       |

INGREDIENTS  
Mango (100%)

Storage instructions and conditions of use:  
Keep frozen below -18°C.  
Defrost under ambient conditions for 30 minutes.  
Once defrosted, do not re-freeze.  
Once opened, store chilled (0-4°C) and use within 24 hours.

Weight: 1kg  
BEST BEFORE: 04/03/2026  
LOT CODE:

5 018095 014616

Speciality produced for Leathams Ltd.  
99, Unit 10-12 The Clinic, Green Elizabeth Street, London, SE1  
26. 4 Widdoway Way, Boucher Road, Belsart, BT12 4PA.  
customerservice@leathams.co.uk

Finished Label Outer

LL IQF MANGO 20MM DICE  
10 X 1KG  
FRZ416

Storage instructions:  
Keep frozen below -18°C.  
Defrost under ambient conditions for 30 minutes.  
Once defrosted, do not re-freeze.  
Once opened, store chilled (0-4°C) and use within 24 hours.

Weight: 10kg  
BEST BEFORE: 04/03/2026  
LOT CODE:

(01)15018095014613

Speciality produced for Leathams Ltd.  
99, Unit 10-12 The Clinic, Green Elizabeth Street,  
London, SE1 2JE.  
26. 4 Widdoway Way, Boucher Road, Belsart, BT12 4PA.  
customerservice@leathams.co.uk

| 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          |
| PA bag (1kg) | Primary   | PA           | Food grade transparent PA plastic bag | Transpar ent | 15.00           | Yes            | 380    | 230   | N/A    | N/A      | TBC   | Food grade | DUY NHAT PRINTS & PACKS                      | ISO 22000:2018 | Vietnam | Heat sealed bag | Heat sealing    | Yes            | Yes      | 1        | Printed label applied |
| Carton box   | Secondary | Paper carton | Cardboard outer case                  | Brown        | 490.00          | No             | 380    | 270   | 230    | N/A      | N/A   | N/A        | BEN TRE PACKAGING ONE MEMBER COMPANY LIMITED | ISO 9001:2015  | Vietnam | N/A             | Clear tape/glue | Yes            | Yes      | 1        | Printed label applied |
| Pallet       | Tertiary  | Wood         | CHEP pallet                           | Natural      | 11000.00        | No             | 1200   | 1000  | 162    | N/A      | N/A   | N/A        | Various                                      | N/A            | N/A     | N/A             | N/A             | N/A            | N/A      | N/A      | N/A                   |



# Packaging FRZ416

| <u>Packaging Value</u>                                |        | <u>Shelf Life Data (Days)</u>                |        | <u>Palletisation</u>  |                    |                                     |              |
|---|--------|--|--------|---|--------------------|-------------------------------------|--------------|
| Total Weight Primary Packaging (g)                    | 15     | Life From Production                         | 730    | Units per case  | 10                 | Container or Pallet Delivery        | Container    |
| Total Weight Secondary Packaging (g)                  | 490    | Lead time (order to delivery)                | 35     | Cases per layer   | 10                 | Pallets/Transit cases per container | 20           |
| Total Weight Pallet/Transit Packaging (g)             | 11000  |  |        | Layers per pallet   | 7                  | Container size                      | 40 ft Reefer |
| Total Weight of Packaging per Case (g)                | 640    | Guaranteed minimum life into Leathams depot: | 540    | Type of Pallet (i.e. CHEP - 1000x1200mm, EURO-800x1200mm or other please specify) | CHEP - 1000x1200mm | Sea Freight or Road freight         | Sea          |
| Total Weight of packaging per Pallet/transit case (g) | 55800  | % of life on delivery                        | 74     | Method of pallet Wrap & Stabilisation   | Plastic wrap       |                                     |              |
| Number of PRIMARY units per Case/Outer                | 10     |  |        | Cases per pallet  | 70                 | Transport Temperature (°C)          | Frozen -18°C |
| Total Weight per case (kg)                            | 100.64 | Total Weight per Transit Case (kg)           | 7055.8 | Units per Pallet  | 700                |                                     |              |
| Total cases per container                             | 1400   |  |        | Units per layer   | 100                | Pallet Height (m)                   | 2922         |
| Logos and enviornmental claims                        | -      |  |        |   |                    |                                     |              |

## Weight Control

| Using Minimum Weight |         |
|----------------------|---------|
| Choose Unit          | gr      |
| Net                  | Drained |
| 10000                | 0       |

## Using Average Weight

|     |     |    |    |         |
|-----|-----|----|----|---------|
| Net | TNE | T1 | T2 | Drained |
| 0   |     |    |    | 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   | No            | -              | -               |
| 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 FRZ416

| Pack Traceability                                      |  |               |        | Shelf Life   |                                 |  |           |
|--|--|---------------|--------|--|---------------------------------|--|-----------|
| Durability date type:                                  | Best Before  |               |        | Shelf life (From Manufacture):   | 24 months                       | Shelf Life Validation Data Held On File: | 24 months |
| Durability date format:                                | DD/MM/YYYY   |               |        | Is it safe to extend shelf life?   | No                              | How long is it possible to extend life?  | N/A       |
| Pack coding used:                                      | Lot code   |               |        | What evidence do you have to support this?                               | Expiry date verification report |  |           |
| Location of durability date:                           | Printed onto product label   |               |        | Is the product packed in a modified atmosphere?                          | No                              |  |           |
| Lot/batch code format:                                 | BPPPYJJJS with B: certificate code, PPP: product code, YY: year of production, JJJ: day of production (Julian calendar), S: packing type |               |        | 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) | 5018095014616  | 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:  | 6      |  |                                 |  |           |
| <u>Outer barcode</u>                                   |  |               |        | <u>2D barcode</u>  |                                 | <u>Packaging Code</u>                    |           |
| Outer barcode number:                                  | 15018095014613   | Barcode Type: | ITF-14 | Standard Packaging   | N/A                             | Standard Packaging                       | N/A       |
| Number of digits:                                      | 14   | Check Digit:  | 3      | Flash/Promo  | N/A                             | Flash/Promo                              | N/A       |

# Labelling Information FRZ416

|  |   |
|--|---|
| <b><u>Usage Instructions:</u></b>                                  |   |
| Storage instructions:  | Store at =<18°C   |
| Cooking instructions if applicable:                                | N/A   |
| If delivered chilled or ambient, is product suitable for freezing? | N/A   |
| Instructions for defrosting: temp / time:                          | Ambient temperature (22 - 25°C) - 30 minutes  |
| Shelf life after defrost:  | After thawing store in the refrigerator (max +4°C) and consume within 24 hours. Do not refreeze after defrosting. |
| Shelf life once opened:  | 6 months (frozen), 24 hours (defrosted)   |
| Storage once opened:   | =<-18°C (frozen), 0-4°C (defrosted)   |
| Health Mark:   | N/A   |
| Health Mark Shape:   | N/A   |

|                      |            |         |
|----------------------|------------|---------|
| <b><u>Claims</u></b> |            |         |
| Claim No             | Claim Type | Details |
| 0                    |            |         |

# CCP FRZ416

| 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                | Washing 2        | CCP              | Pathogens recontamination after cutting dices /chunks | Chorine 25 - 50 ppmabout 50 - 70 seconds   | Using Chlorine test strip to test Chlrine concentration  | Mangoes will be transported by conveyor belt to the sink with 25 - 50ppm chlorine solution, the travel time ensures that the mangoes are submerged in the solution for 50 - 70 seconds. Then the mangoes will continue to be transported to the tunnel where they will be sprayed with clean water to ensure the removal of chlorine residue on the mango cheeks.Washing with the second time if chlorine concentration that is tested fails.  |
| 2                | Detecting metals | CCP              | Physical: metal foreign body in the product           | -All products are metal tested.-The product has metalfragments that are detectedwhen passing through thedetector.- Metal detector:Fe = 1.8 mm.Non Fe = 2.0 mmSS 304 = 2.8 mm | - Observe the detector in action.<br>Frequency:Throughout the operation.- Shift head: for products without samples detected through the machine. For products with machine detection samples (Fe 2.0 mm, Non Fe 2.0 mm, SS 304 3.0 mm). Pass the product through no sample through the metal detector. Frequently: At the beginning of the shift before use, every 1 hourand when there is a change in the product.- Observe the products passing through the metal detector. Products without metal fragments are adopted, products with metal fragments are retained. Frequently:Throughout the process of using the machine | - For products suspected of metal contamination, let the product run through the detector 3 times -> if detected, open the internal inspection bag (divide the product into small parts, check each part until it detects which part has metal and remove that part. Other parts without metal are repackaged in sufficient quantities). Determine the origin of the metal fragment contained in the product. metal flakes are retained and treated according to corrective/preventive procedures to find the root cause- If the sensitivity test is not detected by the machine, then edit the machine until the machine detects the sample.Adjust the sensitivity of the metal detector. Isolate the product from the previous reach to the point of failure and re-check by the metal detector. |

| Process Controls  |  |
|---|--|
| Question  | Answer   |
| Does the principle material come from the same farm/location?   | Yes, mango peak season March to July                             |
| Is the farm(s) that produce the principle ingredient accredited to any farm insurance schemes, if yes, please specify.  | No   |
| Other than Chemical and/or Thermal processing are there any other factors being used to reduce the microbial levels? If Yes, please provide details   | No   |
| Where product is dipped or washed, please state the chemical solution, concentration and dwell time for each dip/wash in the process  | Washing 1: Chlorine solution 150 - 200ppm, washing 2: 25 - 50ppm |
| In total how many dips/ washes are applied to the product   | Total 2 times  |
| What reduction in microbial load is achieved by the dip /wash process outlined above?<br>N.B. please give results in log reductions   | TBC  |
| What are the residue levels after washing with the above solution?  | TBC  |
| Please state the worst case core temperatures and times for thermal decontamination processes.  | N/A  |
| Please state the worst case cooling times and temperatures following each thermal process.  | N/A  |
| Controlling factors for psychotropic clostridium botulinum. If your product is vacuum packed (VP) or modified atmosphere (MAP) and has a shelf life of greater than 10 days the product must achieve at least one of the following factors throughout the food:- a) heat treatment of 90oC for 10 minutes or equivalent, b) aqueous salt level of > 3.5%, c) water activity of <0.97 or d) pH activity of <5.0 or e) any combination of heat and preservative factors which has been shown to prevent the growth of and toxin production of C.botulinum. Please detail what controls you have in place. | N/A  |
| If product is subsequently frozen, please state times, temperatures and whether this is an IQF process.   | '-35 to -45°C in 15 minutes                                      |

## 1. Finished Product Standards - Primary Packaging

Acceptable / Green

Primary  
Packaging  
Image



Unacceptable / Red

Inner Label  
Image



Unacceptable / Red



|                               |   |   |
|-------------------------------|---|---|
| Primary Packaging Description | 10 food grade heat sealed bags packed - no visible damage or leakage. | Inaccurate or illegible label. Barcode or different code information. |
|-------------------------------|---|---|

Acceptable / Green

Unacceptable / Red

Date  
Coding  
Description

|                         |   |  |
|-------------------------|---|--|
| Date Coding Description | Lot code which identifies the product code, date and year of production/julian day. | Unreadable code or missing traceability information (date/year of production, julian day). |
|-------------------------|---|--|

## 2. Finished Product Standards - Secondary Packaging

Acceptable / Green

Outer  
Case/SRP  
Image



Unacceptable / Red

Outer  
Label  
Image

Acceptable / Green



Unacceptable / Red



|                            |  |  |  |
|----------------------------|--|--|--|
| Outer Case/SRP Description | 10 food grade heat sealed bags packed in carton box. No visible debris/dirt, damage or leakage. Correct product label applied. |  |  |
|----------------------------|--|--|--|

## 3. Finished Product Standards

Acceptable / Green

|            |  |
|------------|--|
| Appearance | Individually frozen mango pieces. Characteristic yellow to orange colour of Kaew mango.<br>Clumping: >3 pieces, =<3% present.<br>Broken pieces: =<10% present<br>Diced piece smaller than 15mm x 15mm: =<5% present<br>Diced piece larger than 25mm x 25mm: =<6% present |
| Flavour    | Characteristic sweet and sour taste of Kaew mango.   |
| Aroma      | Characteristic odor of frozen mango.   |
| Texture    | Firm flesh.  |

Unacceptable / Red

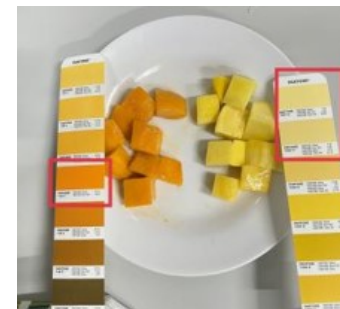
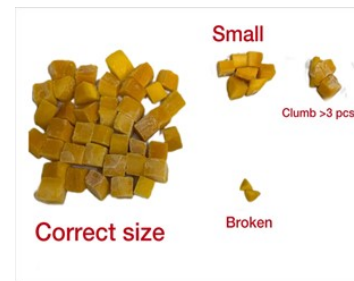
|            |  |
|------------|--|
| Appearance | Overripe fruit, colour from dark orange to red.<br>Clumping: >3 pieces, >3% present.<br>Broken pieces: >10% present<br>Diced piece smaller than 15mm x 15mm: >5% present<br>Diced piece larger than 25mm x 25mm: >6% present |
| Flavour    | Taints or off flavours that are not characteristic of Kaew mango.  |
| Aroma      | Foreign odour/taints or off odour that is not characteristic of Kaew mango.  |
| Texture    | Porous, not fully frozen.  |

## 4. Detailed QAS

### Acceptable / Green



### Unacceptable / Red



## 5. Product Physical Parameters

| Name  | Uof M  | Target | Minimum | Maximum |
|---|--------|--------|---------|---------|
| Correct size  | %      | 80     | 15mm    | 25mm    |
| Under size (smaller than 15mm)                                  | %      | <5     | 15mm    |         |
| Green skin between skin & fruit                                 | %      | 0      |         | 3       |
| Extraneous Vegetable Matter - stalk, mango skin, seed fragments | N/A    | Absent | 0       | 1       |
| Foreign objects - stones, metal, wood etc.                      | N/A    | None   | None    | Present |
| Over size (bigger than 25mm)                                    | %      | <5     |         | 25mm    |
| Clump > 3 pcs   | %      | <3     |         | 3       |
| Broken  | %/500g | <5     |         | 10      |
| Overripe fruit (see Pantone® colour standard above)             | %/500g | <5     |         | 10      |
| Green tint/unripe fruit (see Pantone® colour standard above)    | %/500g | <5     |         | 10      |



# Warranty FRZ416

## 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:     | Olivia Sewell            |
| Position: | Senior Food Technologist |
| Date:     | 20/06/2024               |



Historical Amendments

| Revision No | Amendments                             | Authorised By | Authorised Date |
|-------------|--|---------------|-----------------|
| 1           | Change to pallet configuration and QAS |               |                 |