

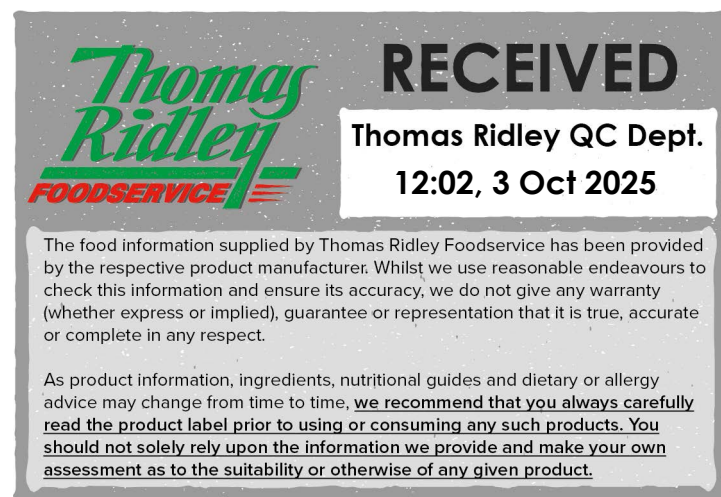


Product specification for

PEP800

CB SELECT FIRE ROASTED WHOLE RED PEPPERS 3KG
(1.8KG NDW)

Version: 2 - Revision: 3



Product Specification PEP800

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	PEP800	Supplier Name	Confidential
Item Name	CB SELECT FIRE ROASTED WHOLE RED PEPPERS 3KG (1.8KG NDW)	Leathams Supplier Code	Confidential
Supplier Product Code	Confidential	Supplier Type	Processor
Legal Name	CB SELECT FIRE ROASTED WHOLE RED PEPPERS 3KG (1.8KG NDW)	EC Establishment Number	Confidential
Brand	WAITROSE	Third Party Accreditation	BRC
Sub Title	n/a	Secondary	Confidential
Item Weight (g)	3000	EC Establishment Number	Confidential
Ready Status	Ready To Eat	Third Party Accreditation	
Temperature	AMBIENT		



Ingredients PEP800

Ingredient declaration	Red Peppers (60%), Water, Salt, Acidity regulator: Citric Acid.
------------------------	---

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	Roasted Red Pepper In Brine	3000	100	N/A	No	Capsicum annumm	China	Confidential	Confidential	China	Solid in brine	36 months	Ambient	3.8-4.2	N/A	N/A	0.90%	24 min/98°C	Cold	20 minutes	N/A	N/A	N/A	Low Risk	N/A
Primary Ingredient	Red Pepper	1800	60	Yes	Yes	Capsicum annumm	China	Confidential	Confidential	China	Solid, raw	5 days (pre)	Chilled	N/A	N/A	N/A	N/A	N/A	N/A	N/A	No	Chlorine: 50ppm Dwell time: 30 min	N/A	Low Risk	N/A
Primary Ingredient	Water	1162	38.72	Yes	No	China	China	Confidential	Confidential	China	Liquid	n/a	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	No	N/A	N/A	Low Risk	N/A
Primary Ingredient	Salt	35	1.16	Yes	No	Sea salt (without anticaking agents)	China	Confidential	Confidential	China	Granules	3 years	Ambient	N/A	N/A	N/A	99.9	N/A	Cold filled	N/A	No	N/A	N/A	Low Risk	N/A
Primary Ingredient	Citric Acid	3	0.12	Yes	No	Maize	China	Confidential	Confidential	China	Powder	3 years	Ambient	N/A	N/A	N/A	N/A	N/A	N/A	N/A	No	N/A	N/A	Low Risk	To Fix

Supply Chain Map PEP800

Type	Ingredient	Supplier Type	Accreditation	Risk Category	Risk Type	Identified Risk	Risk Mitigation Controls	Evidence
Finished Product	Roasted Red Pepper In Brine	Producer	BRC	Low Risk	Adulteration and Substitution	Visually similar material used on site	Quality Control records,third party testing	Quality Control records,third party testing
Primary Ingredient	Red Pepper	Producer	None	Low Risk	Adulteration and Substitution	Malicious contamination/ Visually similar material on site	supplier approval , Quality control checks, staff training	Quality Control records,third party testing
Primary Ingredient	Water	Producer	N/A	Low Risk	Not applicable	N/A	N/a	QC CHECKS
Primary Ingredient	Salt	Producer	None	Low Risk	Adulteration	Malicious contamination	Government control,supplier	COA
Primary Ingredient	Citric Acid	Producer	BRC	Low Risk	Adulteration	GMO	Quality Control records,third party testing	Supplier GMO certificate



Food Intolerance PEP800

Suitable

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

Certified

Halal	No
Kosher	To Fix
Organic	No

Additives

Additive	Name	Function	Quantity PPM
E330	Citric acid	Acidity regulator	1200

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
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	No	-	No	
Ewes Milk	No	-	No	
Fruit, vegetables and their derivatives	Yes	Ingredient	Yes	Ingredient
Garlic	No		No	
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?	No	-	No	
Kiwi	No		No	
Lamb / mutton	No		No	
Legumes	No		No	
Maize & derivatives	Yes	Citric Aid	Yes	Ingredient
Phenylalaline	No		No	
Pork	No		No	
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 PEP800

Palm Oil

This product does not contain Palm Oil



GMs PEP800

This product is completely free from GMs

Analytical & Nutritional PEP800

Is this Food or Drink?	Food
Service Size (g/ml)?	30.00000
Number of portion/serving per pack: (if applicable)	60

Nutritional

Nutritional Information	Per 100g/100ml	Per Serving	% Reference Intake (per 100g)	% Reference Intake (per serving)	Claim in $\pm 20\%$ Tolerance (Riskless claim)	Traffic Light Colour	Method	Frequency
Energy-kj:	85	25.5	1.01	0.3	0		Calculation (Nutricalc)	n/a
Energy-kcal:	20	6	1	0.3				
Fat*	0.1	0.03	0.14	0.04				
of which saturates (g)*	0	0	0	0			Calculation (Nutricalc)	n/a
Carbohydrate (g)*	3.8	1.14	1.46	0.44	3.8g carbohydrate per serving,		Calculation (Nutricalc)	n/a
(of which sugars) (g)*	3.7	1.11	4.11	1.23	Virtually sugar free,		Calculation (Nutricalc)	n/a
Fibre (g)*	1.2	0.36	0	0			Calculation (Nutricalc)	n/a
Protein (g)*	0.7	0.21	1.4	0.42	0		Calculation (Nutricalc)	n/a
Equivalent as salt (g)*	1.25	0.375	20.83	6.25			Calculation (Nutricalc)	n/a
Moisture (g)	92.95	27.885	0	0			0	n/a
Ash (g)			0	0				

For nutritional information
determined by an analysis

FSA Salt Category

Label claims declaration	Low calorie, 3.8g carbohydrate per serving, Virtually sugar free, Fat free,	Name of the laboratory used:	Theoretical tables from USDA database	Product FSA Category:	24.1 Canned and bottled vegetables
Lab accreditation:	N/A	Accreditation Date:	17/01/2025	Salt Targets: (g salt or mg sodium per 100g):	0.13g salt or 50mg sodium (maximum)

Analytical & Nutritional PEP800

Chem/Physical Standards

Test	Target	Reject	Method	Frequency
pH	3.8-4.2	>4.2	pH Meter	Per batch
Pesticides	EU Regulation	>EU Regulation	ENAC	Per crop
Seeds	<2%	>2%	By weight	Each batch
Black peel	< 1cm ² /100g	> 1cm ² /100g	Visual check	Each batch
Sun burned spot	< 1cm ² /100g	> 1cm ² /100g	Visual check	Each batch
Orange colour defect	<15%	>15%	Visual check	Each batch
Pieces of green spot bigger than 10cm ²	<10%	>10%	Measurement	Each batch
Piece count/per tin	20-48	<20 - >48	Count	Each batch
Heavy metals	EU Regulation	> EU regulation	ENAC	Per crop

Micro Standards

Test	Unit	Target	Reject	Method	Frequency	Cof AAvailable
------	------	--------	--------	--------	-----------	----------------

Allergens PEP800

Allergens Declaration

Contains:	None
May contain:	None

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 cleardown)	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				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	No	Yes				Self certification from supplier stating 'each step in supply chain is free from this allergen' is enough else Alibi labelling is required
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 SO2) e.g. sulphur dioxide, sodium metabisulphite etc	No	Yes				
Cereals containing Gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) or their derivatives e.g. flour, starches, bran etc	No	Yes				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
Halving	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
Grilled	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
Filling into Trays	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
Weight Control	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
Oil and Spice Addition	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
Sealed and Vaccumed	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
Cooling	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
Packing	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
Storage	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
Dispatch	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?									None				

Packaging PEP800

Package Inner



Package Outer



Finished Label Inner



Finished Label Outer

CB FIRE ROASTED WHOLE RED PEPPERS
3Kg X 6 (1.8Kg NDW X 6)
PEP800

INGREDIENTS Red Peppers (60%), Water, Salt, Acidity Regulator: Citric Acid.

Storage instructions and conditions of use: Store in a cool dry place.

BEST BEFORE END: MM/YYYY
BATCH / LOT CODE: XXXX

Specialty produced for Chefs Brigade®.
 UK: Unit 10-12 The Circle, Queen Elizabeth Street, London, SE1 2JE.
 EU: 4 Wildflower Way, Boucher Road, Belfast, BT12 6TA.
 Chefs Brigade® is a registered trademark of Leatham Ltd.
 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
Unit pack	Primary	Aluminium	Tin plate	Silver	264.00	Yes			173	150	250	Food	Shandong Shan County Example Can-making Co.,Ltd	Production Licence	China	Seam	Seam	Sliver	Yes	0	N/A
Can Label	Primary	Paper	Paper	Shandong Shan County Example Can-making Co.,Ltd	7.87	No	500	166	N/A	N/A	N/A	N/A	Qingdao Renyuan Printing	FSC	China	N/A	N/A	N/A	Yes	80%	
Outer case	Secondary	Carton	Triple layer carton box	White	600.00	No	470	320	175	N/A	N/A	N/A	Dali	N/A	China	Sellotape	Sellotape	White	Yes	0	-
Pallet	Tertiary	Wooden	N/A	Blue	25000.00	No	1200	1000	150	N/A	N/A	N/A	Shuncheng	N/A	China	N/A	N/A	n/a	Yes	0	-



Packaging PEP800

<u>Packaging Value</u>		<u>Shelf Life Data (Days)</u>		<u>Palletisation</u>			
Total Weight Primary Packaging (g)	272	Life From Production	1080	Units per case	6	Container or Pallet Delivery	Pallet
Total Weight Secondary Packaging (g)	600	Lead time (order to delivery)	105	Cases per layer	7	Pallets/Transit cases per container	20
Total Weight Pallet/Transit Packaging (g)	25000			Layers per pallet	11	Container size	40 ft
Total Weight of Packaging per Case (g)	2231.22	Guaranteed minimum life into Leathams depot:	960	Type of Pallet (i.e. CHEP - 1000x1200mm, EURO-800x1200mm or other please specify)	Chep	Sea Freight or Road freight	Sea
Total Weight of packaging per Pallet/transit case (g)	196803.94	% of life on delivery	89	Method of pallet Wrap & Stabilisation	Pallet corners, shrink wrap		
Number of PRIMARY units per Case/Outer	6			Cases per pallet	77	Transport Temperature (°C)	Ambient
Total Weight per case (kg)	20.23122	Total Weight per Transit Case (kg)	1582.80394	Units per Pallet	462		
Total cases per container	1540			Units per layer	42	Pallet Height (m)	110
Logos and enviornmental claims	N/A						

Weight Control

Using Minimum Weight	
Choose Unit	gr
Net	Drained
3000	1800

Using Average Weight

Net	TNE	T1	T2	Drained
0				0

Packaging PEP800

Supply Chain Standards			
Question	Comply Yes No	When Comply By	Accepted Yes No
Do you use shelf ready packaging (retail products only)	n/a		
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	Yes		
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	n/a		
Tranporters shall be audited as to their suitability	Yes		

Labelling Information PEP800

Pack Traceability				Shelf Life			
Durability date type:	Best Before End			Shelf life (From Manufacture):	3 years	Shelf Life Validation Data Held On File:	Yes
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:	Batch Code			What evidence do you have to support this?	N/A		
Location of durability date:	Inkjet on the top of the lid			Is the product packed in a modified atmosphere?	N/A		
Lot/batch code format:	Factory's sanitary registration number e.g 6100/01004.			Is the statement "Packed in a modified atmosphere" on the product label?	N/A		
<u>Inner barcode</u>							
Inner barcode number (if sold CASE ONLY then type N/A)	5018095186047	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>		<u>Packaging Code</u>	
Outer barcode number:	15018095995090	Barcode Type:	ITF-14	Standard Packaging	N/A	Standard Packaging	N/A
Number of digits:	14	Check Digit:	0	Flash/Promo	N/A	Flash/Promo	N/A

Labelling Information PEP800

<u>Usage Instructions:</u>	
Storage instructions:	Store in a cool dry place. Once opened decant from the tin into a container, keep immersed in brine, refrigerate and use within 1 month.
Cooking instructions if applicable:	N/A
If delivered chilled or ambient, is product suitable for freezing?	N
Instructions for defrosting: temp / time:	N/A
Shelf life after defrost:	N/A
Shelf life once opened:	1 month
Storage once opened:	Chilled
Health Mark:	N/A
Health Mark Shape:	N/A

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

CCP PEP800

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	Material reception	CCP	1.Purchased all raw material from approved suppliers. 2.Pesticide residue be meet the standard.	Pesticide EU/ GB MRL Limits	1.Approved suppliers 2.Checking ratio 3.Pesticide residue,heavy metal	1.Reject the unqualified raw materials 2.If the serious unqualified problem happened again, the supplier should be reevaluated. 3.If find foreign danger objects, the further Checking should be done, even cancel qualification of the supplier. 4.Pesticide and heavy metal should be checked by the third party like CIQ. It should be rejected if it's not met the standards.
2	Washing	PRP				
3	Metal Detection	OPRP	Magnetic strength: =8000 Gauss			
3	Metal Detection	OPRP	Magnetic strength: =8000 Gauss			
4	Roasting and Peeling	QCP				
4	Roasting and Peeling	QCP				
5	Removal of seed and selection	QCP				
6	Filling and weighing	CCP	Control the packing quantity strictly according to the technical requirement, the filling level should not higher than the critic level.	Minimum weight	1. Use the electronic scale to monitoring the filling level and the quality of filling. 2. Visual inspection of empty can, and filling quality every hour.	1. To find out the reason for the over-filling, and bad filling, re-control the weight one by one, adjust the over-filling can, and record it on the notebook. 2.Reject the can of bad quality.
7	Soup Making (Brine)	CCP	Checking pH	pH < 4.2	Check each batch	Do not process before if the ph is not <4.2
8	Sealing	CCP	Double seam control	Compactness above 75%,Overlap above 50%,Integrity rate above 50%	Check the double seams Calibrate the machine before production. When continuous production, visual inspection every 30 minutes, and open the can for checking every 2 hours.	Stop the production once the under –standard seams are found, and make adjustment, hold the product with suspected quality issues, and record the issue.

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)
9	Sterilisation	CCP	1. Control the temperature and time of sterilization. 2. Control the chlorine content of cooling water, and cooling time.	98C for 24 Minutes(Fo>5)	1. It should not be more than 1 hour between sealing and sterilization. 2. Strictly conform to the sterilization plan. 3. It should be no less than 20 minutes after the chlorine is added to the cooling water and before processing.	1. When the time after sealing before sterilization is longer than critical limit, quarantine the relevant product before inspection of the product has been done. 2. When the exhaustion does not meet the requirement, repeat it again.
10	Cleaning and drying	PRP				
11	Storage	GMP				

Process Controls	
Question	Answer
Is the process continuous or a batch process?	Batch
What are the times and temperatures of sterilisation?	24 min/98° C
What is the Fo Value?	> F05
What is the pH profile of the product during the full processing cycle?	
How is Listeria controlled and monitored following sterilisation?	N/A
Where materials are canned in brine, please state the salt concentration	pH <4.2 - salt <1.08%
What measures are being taken to avoid post sterilisation contamination? Please give cooling times and temperatures.	N/A 20 minutes 40-45 ° (Sealed tins)
Please give records of tests of levels of vacuum maintained in the cans.	Tested every hour by trained technician using a calibrated meter
Is the product positively released? If yes, after how many days and on what conditions?	Yes - Incubation period

1. Finished Product Standards - Primary Packaging

	Acceptable / Green	Unacceptable / Red	Acceptable / Green	Unacceptable / Red
Primary Packaging Image				

Primary Packaging Description			
-------------------------------	--	--	--

	Acceptable / Green	Unacceptable / Red
--	--------------------	--------------------

Date Coding Description



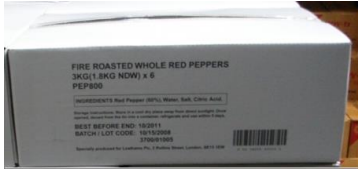
Date Coding Description	See top of tin - Best before end + Lot code		
-------------------------	---	--	--

2. Finished Product Standards - Secondary Packaging

Acceptable / Green

Unacceptable / Red

Outer
Case/SRP
Image



Outer
Label
Image

Acceptable / Green

Unacceptable / Red



Outer Case/SRP Description	White carton without damage		
----------------------------------	--------------------------------	--	--

3. Finished Product Standards

Acceptable / Green

Unacceptable / Red

Appearance	Red to orange whole peppers	Appearance	Broken pepper pieces
Flavour	Of roasted peppers with acidic and sweet notes	Flavour	off taste or taint
Aroma	Of roasted peppers	Aroma	Lack of smoky aroma
Texture	Firm bite	Texture	Soft / Mushy yexture

4. Detailed QAS

Acceptable / Green



Unacceptable / Red



5. Product Physical Parameters

Name	Uof M	Target	Minimum	Maximum
seeds	-	-	<2%	>2%
black peel	-	-	<1cm ² /100g	>1cm ² /100g
broken pieces	-	-	<15%	>15%
piece count/per tin	-	-	20-48	>48
orange colour diffect	-	-	<15%	>15%
pieces of green spot bigger than 10cm ²	-	-	<10%	>10%

Warranty PEP800

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:	Sharon Barrett
Position:	Tehcnical Manager
Date:	17/01/2025



Historical Amendments

Revision No	Amendments	Authorised By	Authorised Date
2	Ingredients supplier names updated	Giuseppe Gianino	11/01/2023
2	Ingredients supplier names updated	Giuseppe Gianino	16/02/2021
3	3 year spec reveiw	Sharon Barrett	17/01/2025