

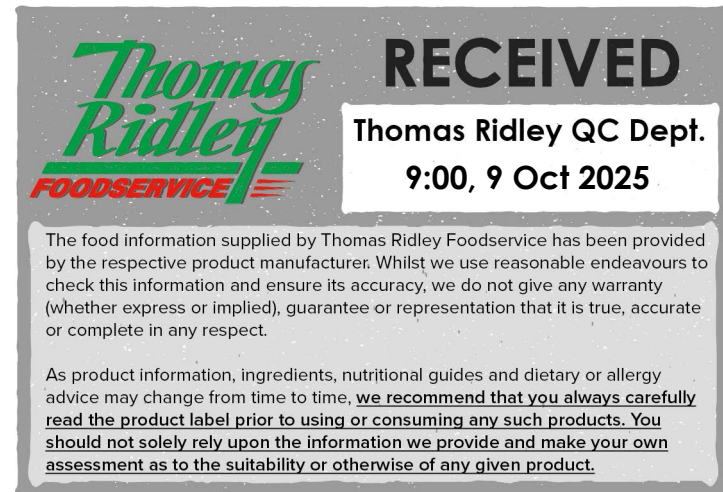


Product specification for

PEP312

ROQUITO® SLICED CANDIED GREEN JALAPENOS X 930G
(NDW 400G) RING PULL TIN

Version: 2



Product Specification PEP312

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	PEP312	Supplier Name	Confidential
Item Name	ROQUITO® SLICED CANDIED GREEN JALAPENOS X 930G (NDW 400G) RING PULL TIN	Leathams Supplier Code	Confidential
Supplier Product Code	Confidential	Supplier Type	Processor
Legal Name	Jalapeno Pepper Slices in heavy syrup	EC Establishment Number	Confidential
Brand	ROQUITO	Third Party Accreditation	BRC
Sub Title	Green jalapenos slices in syrup	Secondary	Confidential
Item Weight (g)	930	EC Establishment Number	Confidential
Ready Status	Ready To Eat	Third Party Accreditation	-
Temperature	AMBIENT		

[illegible]

Supply Chain Map PEP312

Type	Ingredient	Supplier Type	Accreditation	Risk Category	Risk Type	Identified Risk	Risk Mitigation Controls	Evidence
Finished Product	Candied Jalapenos	PROCESSOR	BRC (1447413)*BRC (1732191)	Low risk	None	N/A	N/A	N/A
Primary Ingredient	Jalapeno Pepper	FARM	N/A	Low risk	Visually similar material used on site	Use of wrong type of pepper	Staff training / Intake QC	No
Primary Ingredient	Sugar	PROCESSOR	FSSC 22000 (FS22-2015/0008)*FSSC 22000 (FS22-2021/0010)*FSSC 22000 (PE13/90258)	Low risk	None	N/A	N/A	N/A
Primary Ingredient	Water	PROCESSOR	BRC (1447413)*BRC (1732191)	Low risk	None	N/A	N/A	N/A
Primary Ingredient	Vinegar	PROCESSOR	HACCP	Low risk	None	N/A	N/A	N/A
Primary Ingredient	Salt	PROCESSOR	BRC (10001187)	Low risk	Substitution	Use of different grade of salt	Approved supplier / Intake QC	QC records
Primary Ingredient	Citric acid	PROCESSOR	BRC (1303003)FSSC 22000 (1510315)FSSC 22000 (1284984)	Low risk	Substitution	GMO	Approved Supplier	GM certificate



Food Intolerance PEP312

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	No
Kosher	No
Organic	No

Additives

Additive	Name	Function	Quantity PPM
E 330	Citric acid	Acidity regulator	925

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



Food Intolerance PEP312

Other Ingredients

Name	Yes No	Source	Factory Site YN	Risk Cont Man Site
------	--------	--------	-----------------	--------------------



Palm Oil PEP312

Palm Oil

This product does not contain Palm Oil



GMs PEP312

This product is completely free from GMs

Analytical & Nutritional PEP312

Is this Food or Drink?	Food
Service Size (g/ml)?	20.00000
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 $\pm 20\%$ Tolerance (Riskless claim)	Traffic Light Colour	Method	Frequency
Energy (kj)	860	172	10.24	2.05			Analytical	Every 3 years
Energy (kcal)	203	40.6	10.15	2.03			Analytical	Every 3 years
Fat	1	0.2	1.43	0.29	Fat Free, Low Fat		Analytical	Every 3 years
of which saturates (g)	0.2	0.04	1	0.2	Saturated Fat Free, Low Saturated Fat		Analytical	Every 3 years
Carbohydrate (total) (g)	46	9.2	17.69	3.54			Analytical	Every 3 years
(of which sugars) (g)	40	8	44.44	8.89			Analytical	Every 3 years
Fibre (g)	2.7	0.54	0	0			Analytical	Every 3 years
Protein (g)	0.9	0.18	1.8	0.36			Analytical	Every 3 years
Salt (g)	0.23	0.05	3.83	0.83	Low Salt		Analytical	Every 3 years
Moisture (g)	48.7	9.74	0	0	N/A		Analytical	Every 3 years
Ash (g)	0.5	0.1	0	0			Analytical	Every 3 years

For nutritional information
determined by an analysis

FSA Salt Category

Label claims declaration

-
UKAS

Name of the laboratory
used:

Eurofins

Accreditation Date:

20/03/2025

Product FSA Category:

Not applicable

Salt Targets: (g salt or mg
sodium per 100g):

N/A

Chem/Physical Standards

Test	Target	Reject	Method	Frequency
Brix	40	<30 , > 50	Refractometer	Per batch
pH	3.8	<3.6 , > 4.0	Calibrated pH meter	Per batch
Salt (%)	<0.5	> 0.5	Conductimeter	Per batch
Vacuum (in Hg	4	< 2	Direct measurement	Per batch
Headspace	<16mm	>16mm	Caliper	Per batch
Slice Thickness (mm)	8	<6, >10	Caliper	Per batch
Slice Diameter (mm)	25	<15, > 35	Caliper	Per batch
Heavy metal residues	< EU Mrl	> EU MRIs	ISP 022	Per crop
Pesticide residue Screening	< EU Mrl	> EU MRIs	ISP 901+ISP 915 (Quechers, GC-MS / MS+ LC-MS / MS Chromatography)	Per crop

Micro Standards

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

Allergens Declaration	
Contains:	None
May contain:	N/A
Free from (if applicable)	No claim
Alibi labelling required?	No
Other declarations (nuts are handled, etc.):	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
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	Yes	No	No	No	
Celery or its derivatives e.g. celeriac	No	Yes	Yes	No	No	
Mustard or its derivatives	No	Yes	Yes	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

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 PEP312

Package Inner



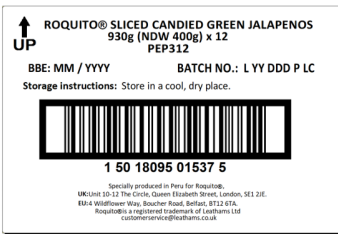
Package Outer



Finished Label Inner



Finished Label Outer



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
Can + lid	Primary	Tinplate	Can + lid	Internal: White sanitary BPA NIExternal: Epoximodified clear	70.00	Yes	-	-	117	100	-	-	Metalpren	BRC	Perú	Double seam	Double seam	Yes	Yes	0	-
Label	Primary	Couche paper	Label	White	2.82	No	326	108	0	0	0	0	0	0	Perú	N/A	N/A	N/A	N/A	0	Flexo
Box	Secondary	Cardboard	Case x 12 units	Kraft	147.50	No	412	311	124	-	-	-	Formas UniversalesCyP	-	Perú	N/A	N/A	Yes	Yes	0	Flexo
Stickers	Secondary	Couche paper self-adhesive	Sticker case	White	2.00	No	150	100	-	-	-	-	-	-	Perú	N/A	N/A	No	No	0	Flexo
Pallet	Transit	Pallet	CHEP Pallet	Blue	25000.00	No	1200	1000	150	N/A	N/A	N/A	Various	N/A	UK	N/A	N/A	Yes	Yes	N/A	N/A
Pallet	Tertiary	High Performance polythene	Shrink- wrap	Clear	100.00	No	300	500	N/A	N/A	16µm	N.A Not in contact with food	Mckinley	N/A	UK	No	Self sealing	Yes	Yes	0.3	N/A

Packaging PEP312

<u>Packaging Value</u>		<u>Shelf Life Data (Days)</u>		<u>Palletisation</u>			
Total Weight Primary Packaging (g)	73	Life From Production	730	Units per case	12	Container or Pallet Delivery	Pallet
Total Weight Secondary Packaging (g)	150	Lead time (order to delivery)	70	Cases per layer	8	Pallets/Transit cases per container	-
Total Weight Pallet/Transit Packaging (g)	25100			Layers per pallet	9	Container size	
Total Weight of Packaging per Case (g)	1023.34	Guaranteed minimum life into Leatham's depot:	540	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)	98780.48	% of life on delivery	74	Method of pallet Wrap & Stabilisation	Pallet Wrap		
Number of PRIMARY units per Case/Outer	12			Cases per pallet	72	Transport Temperature (°C)	Ambient
Total Weight per case (kg)	12.18334	Total Weight per Transit Case (kg)	902.30048	Units per Pallet	864		
Total cases per container	#Error			Units per layer	96	Pallet Height (m)	1650
Logos and environmental claims	-						

Weight Control

Using Minimum Weight	
Choose Unit	gr
Net	Drained
930	400

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)	No	-	-
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	Consider one sticker in a larger side of the case	Yes
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 PEP312

Pack Traceability				Shelf Life			
Durability date type:	Best Before End			Shelf life (From Manufacture):	24 months	Shelf Life Validation Data Held On File:	-
Durability date format:	MM/YYYY			Is it safe to extend shelf life?	Yes	How long is it possible to extend life?	Yes
Pack coding used:	None			What evidence do you have to support this?	Based on assessment at time of request.		
Location of durability date:	On the label and top of can			Is the product packed in a modified atmosphere?	No		
Lot/batch code format:	L YY DDD P LC			Is the statement "Packed in a modified atmosphere" on the product label?	N/A		
Inner barcode							
Inner barcode number (if sold CASE ONLY then type N/A)	5018095015378	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:	8				
Outer barcode				2D barcode		Packaging Code	
Outer barcode number:	15018095015375	Barcode Type:	ITF-14	Standard Packaging	N/A	Standard Packaging	N/A
Number of digits:	14	Check Digit:	5	Flash/Promo	-	Flash/Promo	-

Labelling Information PEP312

<u>Usage Instructions:</u>	
Storage instructions:	Store in a cool, dry place.
Cooking instructions if applicable:	N/A
If delivered chilled or ambient, is product suitable for freezing?	No
Instructions for defrosting: temp / time:	N/A
Shelf life after defrost:	N/A
Shelf life once opened:	30 days
Storage once opened:	Once opened, decant from tin into a sealable container, keep immersed in syrup, chill and use within 30 days
Health Mark:	-
Health Mark Shape:	-

<u>Claims</u>		
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)
2	Supplying	None				
3	Washing of raw material	None				
4	Calibration and selection	None				
5	Disinfection	None				
6	Cutting into slices	CP				
7	Blanching	OPRP	70-75 C / 3 minutes max			
8	Cooled	None	30C (5-10 minutes in chilled water)			
9	Selection	None				
10	Metal control (magnet)	PRP	3000 Guass checked on start up, 4 hourly			
11	Manual and mechanical packaging	None				
12	Weigh control	None				
13	Preparation of solution	CCP	pH measurement in each preparation of the covering liquid. Calibration of pH-meters. Training of operating personnel in the preparation of covering liquid and acidified foods.	Established pH parameters of covering liquids for acidified products in Technical sheet of Acidification Covering liquid. pH: 2.3 - 2.5	What: pH of covering liquid Where: In the plant, at the closure evaluation table How: Measure pH and record When: Each preparation Who: QA inspector	Immediate: Perform resampling in the pH measurement. Verification if the pH-meter is calibrated. Inform QA supervisor and resolve: if the pH is above than our parameter, it will be necessary to add citric acid. If it is below, increase water and take another sample to carry out the corresponding measurement.
14	Dosage of covering liquid	None				
15	Exhauster	None				
17	Basket stowage	None				
18	Heat treatment	CCP	Comply with thermal process parameters established through heat distribution and penetration studies. Apply the thermal process established by our process authority for each format. Preventive maintenance of autoclaves. Control of steam, water, air supply. Training for autoclave operating personnel.	Application of heat Treatment programs established in the specifications: Technical Datasheet for Thermal Treatment	What: Control of temperature, time and pressure. Steam, water and air supplies Where: Autoclaves How: Observation of the control panel, thermometers, thermo-registers, and pressure gauges. When: Each step of the heat treatment (each firing) Who: Autoclave operator	Immediate: If the heat treatment was deficient, then: inform the Head of QA Department and autoclave supervisor. Correction of parameter deviation. Separate the product in the observation area, analyze and solve. Inform the production manager and the packaging manager. Preventive: Check the status of the autoclaves

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)
19	X-ray	PRP	Hourly monitoring using claibrated testpieces	Glass 3mm, Stainless Steel 1.5mm, Stones 4mm	The pattern, the rejection table and the rejection arm of the equipment are inspected every 1 hour, according to the order of the programmed record, with each event being recorded.	The containers with false rejection will be re-inspected 03 times and will be identified by placing a white sticker on the top of the lid, which will be labelled as N°01 when it corresponds to the first rejection, N°02 when it corresponds to the second rejection, and N°03 when it corresponds to the third rejection, this for food safety.The container that presents 03 false rejections will be separated and labelled with a Red Sticker and delivered at the end of the order labelling to the Quality Assurance area for its respective analysis.The containers with positive rejection are labelled with a Red Identification Sticker, which will include the Sales Order Number and labelled as foreign material.
20	Repose	None				
21	Download	None				
22	Drying and tracing	None				
23	Palletized	None				

Process Controls	
Question	Answer
Is the process continuous or a batch process?	Batch process
What are the times and temperatures of sterilisation?	Pasteurization: 22 minutes x 99°C
What is the Fo Value?	1.0 (P value)
What is the pH profile of the product during the full processing cycle?	3.7 - 3.9
How is Listeria controlled and monitored following sterilisation?	N/A
Where materials are canned in brine, please state the salt concentration	% Salt in brine: 0.5 - 0.8%
What measures are being taken to avoid post sterilisation contamination? Please give cooling times and temperatures.	40 +/- 2°C
Please give records of tests of levels of vacuum maintained in the cans.	3 - 5 inHg
Is the product positively released? If yes, after how many days and on what conditions?	Yes, 8 days 37°C & 55°C

1. Finished Product Standards - Primary Packaging

Acceptable / Green

Unacceptable / Red

Primary
Packaging
Image



Acceptable / Green

Unacceptable / Red

Inner Label
Image



Primary Packaging Description	Labelled can with ring pull		
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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

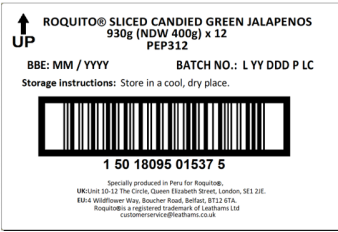
Outer
Case/SRP
Image



Outer
Label
Image

Acceptable / Green

Unacceptable / Red



Outer Case/SRP Description	Brown carton, sealed, no damaged , with label		
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3. Finished Product Standards

Acceptable / Green

Unacceptable / Red

4. Detailed QAS

Acceptable / Green



Unacceptable / Red



5. Product Physical Parameters

Name	Uof M	Target	Minimum	Maximum
Broken units (by NDW)	%	0	< 10%	>10%
Reddish units (by NDW)	%	0	<5%	>5%
Cut defects(by NDW)	%	0	<10%	>10%
Damaged by insects (By NDW)	%	0	Absence	Presence
Foreign matter	%	0	Absence	Presence
Other defects	%	0	<10%	>10%
Piece Count (by NDW)	Pieces	170	160	180

Warranty PEP312

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:	Technical Manager
Date:	21/10/2024

