

PRODUCT NAME	25KG TARTARIC ACID
PRODUCT CODE	MIS00071

	SUPPLIER INFORMATION					
SUPPLIER Kent Foods Ltd			POINT OF MANUFACTURE If Different DISTILLERIE MAZZARI SPA			
ADDRESS Albex House,				RESS Giardino 6 - 48020	Sant'Agata sul Santerno (RA) -	
Westpoint Business Park,  1 Marchfield Drive,			Italy		Sant Aguta sur santerno (NA)	
Paisley, PA3 2RB						
TEL No: 01418829999						
<b>FAX No:</b> 01418802380						
MANUFACTURING SITE I applicable)	HEALTH MARK (wh	ere	Not	applicable		
		SUPPLIER COI	NTACI	Γ DETAILS		
TECHNICAL CONTACT	Naomi May	Technical Manager		0141 882 9999	Technical@KentFoods.co.uk	
SALES CONTACT	NA	NA		0141 882 9999	sales@kentfoods.co.uk	

PRODUCT CHARACTERISTIC	
Description	A white or almost white, crystalline powder or colourless crystals,
	very soluble in water, freely soluble in alcohol.
Colour	A white or almost white
Taste	strongly acidic taste, free from foreign taints
Aroma	almost odourless, free from foreign odours
Texture	crystalline powder or colourless crystals

INGREDIENTS DECLARATION		
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INGREDIENTS DECLARATION	TARTARIC ACID	

ADDITIVES & PROCESSING AIDS					
FULL LEGAL NAME	E-NUMBER	FUNCTION	NATURAL / ARTIFICIAL / N/I	LEVEL IN PRODUCT	
TARTARIC ACID	E334	Ingredient	Natural	100%	
Silicon Dioxide	E551	Anti-caking agent	Natural	1.5 – 2.5%	

COLOURS & FLAVOURINGS					
BREAKDOWN (INCLUDING CARRIERS)	%	NATURAL / NATURE-			
N/A		IDENTICAL / ARTIFICIAL NATURAL / NI / ARTIFICIAL			
		NATURAL / NI / ARTIFICIAL			

Issue Date	Revision No.	Supersedes	Issued By
12/08/2019	1	NA	Naomi May



PRODUCT COMPOSITION	PRODUCT COMPOSITION						
INGREDIENT (IN DESCENDING ORDER BY WEIGHT)	COMPONENT INGREDIENTS (IN DESCENDING ORDER BY WEIGHT)	COUNTRIES OF ORIGIN	SUPPLIER	% IN PRODUCT (RANGES WILL BE ACCEPTED)	QUALITY & GRADE	FUNCTION	
TARTARIC ACID		Italy	Approved list of suppliers	100	Food	Ingredient	

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Reference TEC027-0

ALLERGENS				
ALLERGEN:	PRESENT ?	ON SAME LINE?	HANDLED BY SUPPLIER?	COMMENTS: Please add details of control measures where applicable
CEREALS CONTAINING GLUTEN¹ (AND PRODUCTS	NO	NO	YES	Handled within Kent Foods Warehouses, in original packaging, allergen control
CRUSTACEANS (AND PRODUCTS THEREOF)	NO	NO	YES	Handled within Kent Foods Warehouses, in original packaging, allergen control
EGGS (AND PRODUCTS THEREOF)	NO	NO	YES	Handled within Kent Foods Warehouses, in original packaging, allergen control
FISH (AND PRODUCTS THEREOF)	NO	NO	YES	Handled within Kent Foods Warehouses, in original packaging, allergen control
PEANUTS (AND PRODUCTS THEREOF)	NO	NO	YES	Handled within Kent Foods Warehouses, in original packaging, allergen control
SOYBEANS (AND PRODUCTS THEREOF)	NO	NO	YES	Handled within Kent Foods Warehouses, in original packaging, allergen control
MILK (AND PRODUCTS THEREOF) (INCLUDING	NO	NO	YES	Handled within Kent Foods Warehouses, in original packaging, allergen control
NUTS <sup>2</sup> (AND PRODUCTS THEREOF)	NO	NO	YES	Handled within Kent Foods Warehouses, in original packaging, allergen control
CELERY (AND PRODUCTS THEREOF)	NO	NO	YES	Handled within Kent Foods Warehouses, in original packaging, allergen control
MUSTARD (AND PRODUCTS THEREOF)	NO	NO	YES	Handled within Kent Foods Warehouses, in original packaging, allergen control
SESAME SEEDS (AND PRODUCTS THEREOF)	NO	NO	YES	Handled within Kent Foods Warehouses, in original packaging, allergen control
MOLLUSCS (AND PRODUCTS THEREOF)	NO	NO	YES	Handled within Kent Foods Warehouses, in original packaging, allergen control
LUPIN (AND PRODUCTS THEREOF)	NO	NO	YES	Handled within Kent Foods Warehouses, in original packaging, allergen control
SULPHUR DIOXIDE & SULPHITES (>10mg/kg	NO	NO	YES	Handled within Kent Foods Warehouses, in original packaging, allergen control

- 1. WHEAT, RYE, BARLEY, OATS, SPELT, KAMUT®, OR THEIR HYBRIDISED STRAINS
- $2. \ ALMOND, \ HAZELNUT, \ WALNUT, \ CASHEW, \ PECAN \ NUT, \ BRAZIL \ NUT, \ PISTACHIO \ NUT, \ MACADAMIA \ NUT \ / \ QUEENSLAND \ NUT, \ CHESTNUT, \ PINE \ NUT$

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ANIMAL PRODUCTS – BOVINE ANIMAL PRODUCTS – PORCINE ANIMAL PRODUCTS – OVINE ANIMAL PRODUCTS – VES OTHER MECHANICALLY VES OUCHS – OVINE OVINE ANIMAL PRODUCTS – VES OVINE ANIMAL PRODUCTS – OVINE ANIMAL PRODUCTS – VES OVINE ANIMAL PRODUCTS – VES OVINE ANIMAL PRODUCTS – VES OVINE ANIMAL PRODUCTS – OVINE ANIMAL PRODUCTS – VES OVINE ANIMAL PRODUCTS — VES OVINE ANIMAL PRODUCTS — VES OVINE ANIMAL PRODUCTS OVINE ANIMAL PRODUCTS OVINE ANIMAL PRODUCTS OVINE ANIMAL PRODUCT OVINE ANIMAL PRODUCTS OVINE ANIMAL PRODUCTS OVINE ANIMAL PRODUCT OVINE ANIMAL PRODUCTS OVINE ANIMAL PRODUCT OVINE ANIMAL PRODUC	ITEM:	FREE FROM?	COMMENTS: Please add details of control measures where applicable
BOVINE ANIMAL PRODUCTS - PORCINE ANIMAL PRODUCTS - OVINE ANIMAL PRODUCTS - OVINE ANIMAL PRODUCTS - POULTRY ANIMAL PRODUCTS - OVINE MECHANICALLY RECOVERED MEAT (DESN) RECOVERED MEAT RESS OCIOURS - NATURE RECOVERED MEAT RESS OCIOURS - NATURE RECOVERED MEAT RESS OVERS SORBATE / BENZOATES // P-HYDROXYBENZOATES NITRITES / NITRATES VES OTHER PRESERVATIVES WES BHA (E320) / BHT (E321) OTHER ANTIOXIDANTS VES FLAVOURINGS - NATURAL FLAVOURINGS - NATUREL SWEETENERS VES SOURCES OF PHENYLLIANINE GLUTAMATES VES SOURCES OF PHENYLLIANINE GLUTAMATES VES CHLOROPROPANOLS VES CHLOROPROPANOLS VES CHLOROPROPANOLS			25
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DESINEWED MEAT (DSM) ADDITIVES / PROCESSING AIDS  COLOURS - NATURAL COLOURS - NATURE- IDENTICAL / ARTIFICIAL AZO-DYES / COAL TAR DYES SORBATES / BENZOATES / P-HYDROXYBENZOATES NITRITES / NITRATES  OTHER ANTIOXIDANTS FLAVOURINGS - NATURAL FLAVOURINGS - NATURAL FLAVOURINGS - NATURAL FLAVOURINGS - ARTIFICIAL ARTIFICIAL ARTIFICIAL ARTIFICIAL SOURCES OF PHENYLALANINE GLUTAMATES YES  YES  SOURCES OF PHENYLALANINE GLUTAMATES YES  YES  YES  CHLOROPROPANOLS  YES  YES  CHLOROPROPANOLS  YES  CHLOROPROPANOLS  YES  CHLOROPROPANOLS  YES  CHLOROPROPANOLS  YES  CHLOROPROPANOLS  PES  PRODUCT is an additive		YES	
ADDITIVES / PROCESSING AIDS  COLOURS - NATURAL  COLOURS - NATURE- IDENTICAL / ARTIFICIAL AZO-DYES / COAL TAR DYES  SORBATES / BENZOATES / YES  / P-HYDROXYBENZOATES NITRITES / NITRATES  OTHER PRESERVATIVES  BHA (E320) / BHT (E321)  OTHER ANTIOXIDANTS  FLAVOURINGS - YES NATURE-IDENTICAL FLAVOURINGS - YES ATURE-IDENTICAL ARTIFICIAL SWEETENERS  SOURCES OF PHENYLALANINE GLUTAMATES  YES  YES  CHLOROPROPANOLS  NA PROduct is an additive  Pres		YES	
PROCESSING AIDS  COLOURS - NATURAL  COLOURS - NATURE- IDENTICAL / ARTIFICIAL  AZO-DYES / COAL TAR  PES  SORBATES / BENZOATES P-HYDROXYBENZOATES NITRITES / VES  OTHER PRESERVATIVES  BHA (E320) / BHT (E321)  OTHER ANTIOXIDANTS  FLAVOURINGS - YES NATURAL FLAVOURINGS - YES NATURE-IDENTICAL FLAVOURINGS - YES ARTIFICIAL  ARTIFICIAL  ARTIFICIAL  ARTIFICIAL  GLUTAMATES  YES  CHLOROPROPANOLS  YES  CHLOROPROPANOLS  YES  CHLOROPROPANOLS  YES  COLOURS - YES  PES  PROJUCT IS AN ADDITIVE  PES  PES  PES  PES  PES  PES  PES  P	(DSM)		
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SORBATES / BENZOATES / P-HYDROXYBENZOATES YES  NITRITES / NITRATES YES  OTHER PRESERVATIVES YES  BHA (E320) / BHT (E321) YES  OTHER ANTIOXIDANTS YES  FLAVOURINGS — YES  NATURAL FLAVOURINGS — YES  NATURE-IDENTICAL YES  ARTIFICIAL ARTIFICIAL SWEETENERS YES  SOURCES OF PHENYLALANINE GLUTAMATES YES  YESS  YESS  YESS  YES  YESS  OTHER ANTIPICAL SWEETENERS YES  SOURCES OF YESS  PHENYLALANINE YES  GLUTAMATES YES  PHENYLALANINE YES  CHLOROPROPANOLS YES  CHLOROPROPANOLS		YES	
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BHA (E320) / BHT (E321)  OTHER ANTIOXIDANTS  YES  FLAVOURINGS — YES  NATURAL  FLAVOURINGS — YES  NATURE-IDENTICAL  FLAVOURINGS — YES  ARTIFICIAL SWEETENERS  SOURCES OF YES  PHENYLALANINE  GLUTAMATES  YES  YES  YES  YES  YES  YES  YES	NITRITES / NITRATES	YES	
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NATURE-IDENTICAL  FLAVOURINGS - YES  ARTIFICIAL  ARTIFICIAL SWEETENERS  YES  SOURCES OF YES PHENYLALANINE  GLUTAMATES  YES  YEAST / YEAST YES  DERIVATIVES  HVP / TVP  YES  CHLOROPROPANOLS  YES  YES  YES  YES  YES			
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GLUTAMATES  YES  YEAST / YEAST DERIVATIVES  HVP / TVP  YES  CHLOROPROPANOLS  YES  YES		YES	
YEAST / YEAST YES DERIVATIVES HVP / TVP YES CHLOROPROPANOLS YES		YES	
HVP / TVP  YES  CHLOROPROPANOLS  YES	YEAST / YEAST	YES	
CHLOROPROPANOLS YES		YES	
	-	YES	
		YES	

Issue Date	Revision No.	Supersedes	Issued By
12/08/2019	1	NA	Naomi May



# Product Specification Reference TEC027-0

According to		1.0.0.0.00	0 0 0
COCONUT / COCONUT PRODUCTS	YES		
COCOA / COCOA PRODUCTS	YES		
OTHER SEEDS / SEED DERIVATIVES (INCLUDING OILS)	YES		
KIWI FRUIT / KIWI FRUIT PRODUCTS	YES		
STRAWBERRY / STRAWBERRY PRODUCTS	YES		
TOMATO / TOMATO PRODUCTS	YES		
OTHER FRUIT / FRUIT PRODUCTS	YES		
GARLIC / GARLIC PRODUCTS	YES		
UMBELLIFERAE PRODUCTS (EXCLUDING CELERY)	YES		
OTHER VEGETABLE / VEGETABLE PRODUCTS	YES		
HYDROGENATED OILS	YES		
ALCOHOL	YES		
IRRADIATED PRODUCTS	YES		
REFINED OIL	YES		
LATEX	YES		

SUITABILITY INFORMATION				
REQUIREMENT:	SUITABLE?	COMMENTS: Please add details of control measures where applicable		
OVO-LACTO VEGETARIANS	YES	Not tested		
VEGANS	YES	Not tested		
COELIACS	YES	Not tested		
GLUTEN FREE (<5PPM)	YES	Not tested		
LACTOSE INTOLERANCE	YES	Not tested		
MILK FREE	YES	Not tested		
EGG FREE	YES	Not tested		
KOSHER (PLEASE INDICATE CERTIFICATION)	YES	Certified		
HALAL	YES	Certified		

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ORGANIC CERTIFIED?	NO	
FAIRTRADE CERTIFIED?	NO	
PALM OIL RSPO CERTIFIED? (please supply evidence)	NO	

GENETICALLY MODIFIED ORGANISMS QUESTIONNAIRE	
1. IS THE PRODUCT OR ANY OF ITS INGREDIENTS FREE FROM GENETICALLY MODIFIED MATERIAL (WHETHER ACTIVE OR NOT)?	YES
2. IS THE PRODUCT OR ANY OF ITS INGREDIENTS FREE FROM ANY CHANGES AS A RESULT OF GENETIC MODIFICATION?	YES
3. IS THE PRODUCT OR ANY OF ITS INGREDIENTS FREE FROM PRODUCTS OR INGREDIENTS PRODUCED FROM ANY GENETICALLY MODIFIED MATERIAL?	YES
4. IS THE PRODUCT OR ANY OF ITS INGREDIENTS FREE FROM PROCESSING AIDS, ADDITIVES OR FLAVOURINGS THAT HAVE BEEN SUBJECTED TO GENETIC MODIFICATION?	YES
5. IS THE PRODUCT OR ANY OF ITS INGREDIENTS FREE FROM PROCESSING AIDS, ADDITIVES OR FLAVOURINGS THAT THEMSELVES HAVE BEEN SUBJECTED TO GENETIC MODIFICATION BUT ARE NOT DECLARABLE IN THE FINISHED PRODUCT?	YES
6. IF APPLICABLE, IS THE ANIMAL FEED USED (E.G. FOR DAIRY HERDS, LAYING FLOCKS, ETC.) FREE FROM GMOs?	NA
7. IF APPLICABLE, IS THE ANIMAL FEED USED (E.G. FOR DAIRY HERDS, LAYING FLOCKS, ETC.) FREE FROM TALLOW, SWILL, OR MAMMALIAN OR AVIAN-DERIVED PROTEIN? (IF NO, GIVE DETAILS BELOW)	NA
8. IS THE PRODUCT OR ANY OF ITS INGREDIENTS FREE FROM THE USE OF GENETICALLY MODIFIED MICRO-ORGANISMS OR ENZYMES IN ITS MANUFACTURE? (IF NO, GIVE DETAILS BELOW)	NA

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ADDITIONA	L GM INFORM	IATION								
ITEM	IN WHICH INGREDIE NT?	BASE CROP MATERI AL	BASE MATERIAL COUNTRY OF ORIGIN	SUPPLIER (INCLUDING SITE inSYTE Supplier ID )	VALID-IT APPROVED?	inSYTE APPROVED ? (include inSYTE ingredient ID)	BASE MATERIAL DERIVED FROM GM SOURCE?	BASE MATERIAL FROM IP SOURCE?*	BASE MATERIAL PCR TESTED?*	THE LEVEL OF EU AUTHORISED GM PRESENT DOES NOT EXCEED 0.9%.
					YES / NO / N/A	YES / NO / N/A	YES / NO	YES / NO / N/A	YES / NO / N/A	YES / NO
					YES / NO / N/A	YES / NO / N/A	YES / NO	YES / NO / N/A	YES / NO / N/A	YES / NO

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NUTRIENT:	TYPICAL VALUE (/100g)	METHOD OF	CALCULATION	
ENERGY (kJ)	1300	THEOR	ETICAL	
ENERGY (kcal)	300	THEOR	ETICAL	
PROTEIN (g)	0	THEOR	ETICAL	
AVAILABLE CARBOHYDRATE (g)	0	THEOR	ETICAL	
OF WHICH SUGARS (g)	0	THEOR	ETICAL	
OF WHICH STARCH (g)	0	THEOR	ETICAL	
FAT (g)	0	THEOR	ETICAL	
OF WHICH SATURATES (g)	0	THEOR	ETICAL	
OF WHICH MONOUNSATURATES		THEORETICAL		
OF WHICH POLYUNSATURATES (g)		THEORETICAL		
OF WHICH TRANS- FATTY ACIDS		THEORETICAL		
DIETARY FIBRE (AOAC) (g)	0	THEORETICAL		
DIETARY FIBRE (ENGLYST) (g)		THEORETICAL		
SODIUM (mg)	<1ppm/kg	THEORETICAL		
CHOLESTEROL (mg)		THEOR	ETICAL	
ADDED SUGAR (g)		THEOR	ETICAL	
ADDED SALT (g)		THEOR	ETICAL	
TOTAL SALT (g)		THEOR	ETICAL	
ALCOHOL (g)		THEOR	ETICAL	
SOURCE OF DATA (FOR THEORETICAL DATA)	McCance and Widdowson			
LABORATORY DETAILS (FOR ANALYTICAL DATA)	NA	CERTIFICATED TO ISO17025?	NA	
FREQUENCY OF ANALYSIS	NA	IF NO, OTHER CERTIFICATION	NA	

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PESTICIDES & VETERINARY RESIDUES	
DOES THIS PRODUCT COMPLY WITH CURRENT UK & EU LEGISLATION ON PESTICIDE & VETERINARY MEDICINE RESIDUES?	YES
IS THIS PRODUCT TESTED TO MONITOR LEVELS OF AGROCHEMICAL RESIDUES, E.G. PESTICIDES, HERBICIDES, ETC.?	YES
IF YES, PROVIDE FULL DETAILS: We periodically analyse and verify the absence of the following contaminants in our product heavy metals, phytopharmaceuticals, microbiological contaminants, aflatoxins, mycotoxins, solvents, organochloride and perchlorates (LC/MS) in the finished product.	•
IS THIS PRODUCT TESTED TO MONITOR LEVELS OF VETERINARY MEDICINE RESIDUES, E.G. ANTIBIOTICS?	NA
IF YES, PROVIDE FULL DETAILS:	

MYCOTOXINS	
DOES THIS PRODUCT COMPLY WITH CURRENT UK & EC LEGISLATION ON MYCOTOXINS?	YES
IS THIS PRODUCT TESTED TO MONITOR LEVELS OF MYCOTOXINS, E.G. AFLATOXINS, PATULIN, OCHRATOXIN, ETC.?	YES

#### IF YES, PROVIDE FULL DETAILS INCLUDING TEST FREQUENCIES:

We periodically analyse and verify the absence of the following contaminants in our product: pesticides, insecticides, heavy metals, phytopharmaceuticals, microbiological contaminants, aflatoxins, mycotoxins, fumonisins, residual solvents, organochloride and perchlorates (LC/MS) in the finished product.

ACRYLAMIDE				
IS THE RAW MATERIAL AT RISK OF CONTAING ACRYLAMIDE?	NA			
IF YES, PROVIDE FULL DETAILS INCLUDING TEST FREQUENCIES AND REDUCTION PLAN:				

HEAVY METALS	
IS THE RAW MATERIAL TESTED FOR HEAVY METALS?	YES

#### IF YES, PROVIDE FULL DETAILS INCLUDING TEST FREQUENCIES AND REDUCTION PLAN:

We periodically analyse and verify the absence of the following contaminants in our product: pesticides, insecticides, heavy metals, phytopharmaceuticals, microbiological contaminants, aflatoxins, mycotoxins, fumonisins, residual solvents, organochloride and perchlorates (LC/MS) in the finished product.

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CHEMICAL & PHYSICAL	CHEMICAL & PHYSICAL							
TEST	TARGET	TOLERANCE	UNITS	METHOD	INT. / EXT.	FREQUENCY	POSITIVE RELEASE?	ON C OF A?
Assay	97.5 – 98.5	Min – max	%	Mazzari	I	Per batch	YES	YES
Anticaking – Silicon Dioxide	1.5 – 2.5	Min – max	%		I	Per batch	YES	YES
Loss on Drying	<0.5	Max	%	Ph.Eur.VIII	I	Per batch	YES	YES
Particle Size	<10% >63micron	Max	%	Sieve analysis	I	Per batch	YES	YES
					I/E		YES / NO	YES / NO
					I/E		YES / NO	YES / NO

MICROBIOLOGICAL	MICROBIOLOGICAL							
TEST	TARGET	REJECT LIMIT	METHOD	INT. / EXT.	FREQUENCY	POSITIVE RELEASE?	ON C OF A?	
Tested annually				I/E		YES / NO	YES / NO	
				I/E		YES / NO	YES / NO	
				I/E		YES / NO	YES / NO	
				I/E		YES / NO	YES / NO	
				I/E		YES / NO	YES / NO	
				I / E		YES / NO	YES / NO	
				I/E		YES / NO	YES / NO	
				I/E		YES / NO	YES / NO	

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CERTIFICATES				
CERTIFICATES OF ANALYSIS FOR EACH DELIVERY?	Yes – upon request			
CERTIFICATES OF CONFORMANCE FOR EACH DELIVERY?	Yes – upon request			
IF YES, STATE METHOD (Post/Email/with delivery)	Email			

PACKAGING GENERAL DESCRIPTION	
DOES ALL FOOD-CONTACT PACKAGING COMPLY WITH CURRENT MATERIALS & ARTICLES IN CONTACT WITH FOOD REGULATIONS?	YES
DOES ALL PACKAGING COMPLY WITH THE PACKAGING (ESSENTIAL REQUIREMENTS) REGULATIONS 2003 (SI 2003 No. 1941)?	YES

PACKAGING MA	PACKAGING MATERIALS & DIMENSIONS INCLUDING PALLET							
ITEM	LEVEL	MATERIAL(S) &	RECYCLABLE?	RETURNABLE	DIMENSIONS (HxWxD) (mm)			
		COLOUR(S)		t.	WEIGHT (kg)			
Liner	PRIMARY	polyethylene	NO	NO	530x710x150 approx			
		' ' '			Approx. 61g			
Bag	SECONDARY	Paper bag	NO	NO	530x710x150 approx			
					Approx. 281g			
	PRIMARY / SECONDARY / TERTIARY		YES / NO	YES / NO				
	PRIMARY / SECONDARY / TERTIARY		YES / NO	YES / NO				

QUANTITY INDICATION					
DECLARED QUANTITY	25kg	QUANTITY SYSTEM	MINIMUM		
UNIT NET QUANTITY	NA	T1 VALUE	NA		
UNIT GROSS WEIGHT	NA	T2 VALUE	NA		
DRAINED WEIGHT	NA	UNITS PER LAYER	5		
ITEMS IN UNIT	1 LAYERS PER PALLET 8				
UNITS PER PALLET	40				

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STORAGE CONDITIONS			
OPTIMUM TEMPERATURE	Ambient		
MAXIMUM TEMPERATURE	Ambient		
MINIMUM TEMPERATURE	Ambient		
SHELF LIFE (DAYS)	5 years		
DEFROSTED SHELF LIFE (DAYS)	NA		
MAXIMUM TEMPERATURE ON DELIVERY		Ambient	
IS PRODUCT SUITABLE FOR FREEZING?		NO	

CODING & LOT MARKING				
INFORMATION CODED:	PRODUCTION DATE	BATCH CODE	USE BY / BEST BEFORE DATE	PRODUCT CODE
PRESENT?	YES	YES	YES	YES
EXAMPLE	MM/YYY	*17857*	MM/YYYY	On pallet
METHOD OF CODING	Label on bag			
POSITION OF CODING	Front of bag			

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LINK IN SUPPLY CHAIN	SUPPLIER (NAME) & PROCESS	IDENTIFIED RISKS	MITIGATIONS / CONSIDERATIONS / CONTROL
FARM	CONFIDENTIAL GRAPE FARMS	ADULTERATION, CONTAMINANTS, MALICIOUS CONTAMINATION	CONTAMINANTS TESTING (PESTICIDES, HEAVY METALS), AGREED SPECIFICATION,
PROCESSING	CALCIUM TARTRATE PRODUCTION	ADULTERATION, MALICIOUS CONTAMINATION	GFSI CERTIFIED PRODUCTION, VULNERABILITY RISK ASSESSMENT CARRIED OUT
PROCESSING	TARTARIC ACID PRODUCTION	ADULTERATION, MALICIOUS CONTAMINATION	GFSI CERTIFIED PRODUCTION, VULNERABILITY RISK ASSESSMENT CARRIED OUT
STORAGE AND DISTRIBTUION	APPROVED SUPPLIER TO KENT FOODS	CROSS-CONTAMINATION, DAMAGES, MALICIOUS CONTAMINATION	SECURITY PROCEDURES, STAFF TRAINING, SEALED TAMPER PROOF PACKAGING, BRC CERTIFIED
STORAGE AND DISTRIBUTION	KENT FOODS	CROSS-CONTAMINATION, DAMAGES, MALICIOUS CONTAMINATION	SECURITY PROCEDURES, STAFF TRAINING, SEALED TAMPER PROOF PACKAGING, BRC CERTIFIED
CUSTOMER	NA	NA	NA

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FOREIGN BODY CONTROLS				
METAL DETECTION USED?	TYPE & LOCATION	MAXIMUM SENSITIVITY		
		1.8	mm FERROUS	
YES	After bagging	2.0	mm NON-FERROUS	
		2.5	mm STAINLESS STEEL	
FREQUENCY OF METAL DETECTOR CHECKS			eral times every day	
SIEVING USED?	TYPE & LOCATION	MESH SIZE		
NO			mm	
FREQUENCY OF SIEVE INTEGRITY CHEC				
FILTRATION USED? TYPE & LOCATION			MESH / PORE SIZE	
NO			mm	
FREQUENCY OF FILTER INTEGRITY CHECKS				
OTHER CONTROLS USED?	TYPE & LOCATION	TYPE & LOCATION CONTROL PARAMETERS		
YES / NO				
YES / NO				
FREQUENCY OF CONTROL CHECKS				

DECLARATION			
The information contained within the Specification was are notified by the manufacturer.	as true at time of completion and will be updated if any changes		
Signed for and on behalf of <b>Kent Foods Limited.</b>			
	Naomi May		
Name:			
	Technical Manager		
Position:			
	16 <sup>th</sup> September 2019		
Date:			
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