



Product specification for

SAU018

CC CHORIZO SARTA SPICY 225GM-

Supplier	Leathams Ltd
Country	United Kingdom
Supplier Address	Head Office - The Circle, Unit 10-12 Queen Elizabeth Street. London. SE1 2JE.



## Product Record

Product Information		Supplier Information	
Leathams Item Code	SAU018	Supplier Name	Confidential
Item Name	CC CHORIZO SARTA SPICY 225GM-	Leathams Supplier Code	Confidential
Supplier Product Code	Confidential	Supplier Type	Processor
Legal Name	CC CHORIZO SARTA SPICY 225GM-	EC Establishment Number	Confidential
Brand	Charcuti®	Third Party Accreditation	All the products sliced are produced in Noel 4
Sub Title	n/a	Secondary	Confidential
Item Weight (g)	230	EC Establishment Number	Confidential
Ready Status	Ready To Eat	Third Party Accreditation	n/a
Temperature	CHILLED		



# Ingredients SAU018

Ingredient declaration: Pork meat, salt, smoked paprika (1.8%), cayenne pepper, dextrose, garlic paste, antioxidant (E-301), preservative (E-250, E-252), nutmeg, oregano.

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	CHARCUTI CHORIZO SARTA SPICY	225	100	Yes	-	Spain	SPAIN	Confidential	Confidential	To Fix	n/a	90 days	Chilled	≤ 5.2	≤ 0.92	< 45%	0.036	n/a	n/a	n/a	No (Product not on positive release but is tested in accordance with the sites Microbiological sampling matrix)	n/a	Residual oxygen < 0.5%	High Care	To Fix
Primary Ingredient	Pork meat and fat (142g of raw pork per 100g of finished product)	n/a	90.75	Yes	No	Spain	SPAIN	Confidential	Confidential	To Fix	n/a	6 days	Chilled	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	High Care	To Fix
Primary Ingredient	Water	n/a	3.56	No	No	Spain	SPAIN	Confidential	Confidential	To Fix	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	High Care	To Fix
Primary Ingredient	Salt	n/a	2.46	Yes	Yes	Spain	SPAIN	Confidential	Confidential	To Fix	n/a	12 months	Ambient	n/a	n/a	n/a	n/a	n/a	n/a	high care	n/a	n/a	n/a	High Care	To Fix
Primary Ingredient	Smoked paprika	n/a	1.8	Yes	-	Spain	SPAIN	Confidential	Confidential	To Fix	n/a	18-24 months	Ambient	n/a	n/a	n/a	n/a	n/a	n/a	high care	n/a	n/a	n/a	High Care	To Fix
Sub-Ingredient	Capsicum				-		To Fix	Confidential	Confidential	To Fix														To Fix	To Fix
Primary Ingredient	Cayenne pepper	n/a	0.6	Yes	No	Malawi, Zimbabwe, Rwanda, Uganda, China, Nigeria, India	Malawi	Confidential	Confidential	To Fix	n/a	24 months	Ambient	n/a	n/a	n/a	n/a	n/a	n/a	high care	n/a	n/a	n/a	High Care	To Fix
Sub-Ingredient	Capsicum frutescens L.				-		To Fix	Confidential	Confidential	To Fix														To Fix	To Fix
Primary Ingredient	Dextrose	n/a	0.45	Yes	No	Romania, France, Serbia, Ukraine, Hungary	Romania	Confidential	Confidential	To Fix	n/a	12 months	Ambient	n/a	n/a	n/a	n/a	n/a	n/a	high care	n/a	n/a	n/a	High Care	To Fix
Sub-Ingredient	maize				-		To Fix	Confidential	Confidential	To Fix														To Fix	To Fix
Primary Ingredient	Garlic paste	n/a	0.22	Yes	No	Spain	SPAIN	Confidential	Confidential	To Fix	n/a	Shelf life 3 months frozen < -18°C, 1 month at 0-4°C	Shelf life 3 months frozen < -18°C, 1 month at 0-4°C	n/a	n/a	n/a	n/a	n/a	n/a	high care	n/a	n/a	n/a	High Care	To Fix
Sub-Ingredient	Allium sativum				-		To Fix	Confidential	Confidential	To Fix														To Fix	To Fix
Primary Ingredient	Antioxidant (E301)	n/a	0.08	Yes	No	China	CHINA	Confidential	Confidential	To Fix	n/a	24 months	Ambient	n/a	n/a	n/a	n/a	n/a	n/a	high care	n/a	n/a	n/a	High Care	To Fix
Primary Ingredient	Preservative (E250)	n/a	0.012	Yes	No	Germany	GERMANY	Confidential	Confidential	To Fix	n/a	24 months	Ambient	n/a	n/a	n/a	n/a	n/a	n/a	high care	n/a	n/a	n/a	High Care	To Fix
Primary Ingredient	Preservative (E252)	n/a	0.012	Yes	No	Poland	POLAND	Confidential	Confidential	To Fix	n/a	24 months	Ambient	n/a	n/a	n/a	n/a	n/a	n/a	high care	n/a	n/a	n/a	High Care	To Fix
Primary Ingredient	Nutmeg	n/a	0.02	Yes	No	Indonesia	Indonesia	Confidential	Confidential	To Fix	n/a	18 months	Ambient	n/a	n/a	n/a	n/a	n/a	n/a	high care	n/a	n/a	n/a	High Care	To Fix
Sub-Ingredient	Myristica frangans				-		To Fix	Confidential	Confidential	To Fix														To Fix	To Fix

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
Primary Ingredient	Oregano	n/a	0.01	Yes	No	Turkey	TURKEY	Confidential	Confidential	To Fix	n/a	18 months	Ambient	n/a	n/a	n/a	n/a	n/a	n/a	high care	n/a	n/a	n/a	High Care	To Fix
Sub-Ingredient	Origanum vulgare				-		To Fix	Confidential	Confidential	To Fix														To Fix	To Fix
Primary Ingredient	Starter Culture	n/a	0.024	No	No	Denmark	DENMARK	Confidential	Confidential	To Fix	n/a	Shelf life 18 months frozen < -17°C, 6 weeks at 5°C	Shelf life 18 months frozen < -17°C, 6 weeks at 5°C	n/a	n/a	n/a	n/a	n/a	n/a	high care	n/a	n/a	n/a	High Care	To Fix

# Supply Chain Map SAU018

Type	Ingredient	Supplier Type	Accreditation	Risk Category	Risk Type	Identified Risk	Risk Mitigation Controls	Evidence
Finished Product	CHARCUTI CHORIZO SARTA SPICY	Producer	All the products sliced are produced in Noel 4	Low Risk	To Fix	-		
Primary Ingredient	Pork meat and fat (142g of raw pork per 100g of finished product)	Producer	All the products sliced are produced in Noel 4	Low Risk	To Fix	-		
Primary Ingredient	Water	Producer	All the products sliced are produced in Noel 4	Low Risk	To Fix	-		
Primary Ingredient	Salt	Producer	All the products sliced are produced in Noel 4	Low Risk	To Fix	-		
Primary Ingredient	Smoked paprika	Producer	All the products sliced are produced in Noel 4	Low Risk	To Fix	-		
Sub-Ingredient	Capsicum	Producer	All the products sliced are produced in Noel 4	Low Risk	To Fix	-		
Primary Ingredient	Cayenne pepper	Producer	All the products sliced are produced in Noel 4	Low Risk	To Fix	-		
Sub-Ingredient	Capsicum frutescens L.	Producer	All the products sliced are produced in Noel 4	Low Risk	To Fix	-		
Primary Ingredient	Dextrose	Producer	All the products sliced are produced in Noel 4	Low Risk	To Fix	-		
Sub-Ingredient	maize	Producer	All the products sliced are produced in Noel 4	Low Risk	To Fix	-		
Primary Ingredient	Garlic paste	Producer	All the products sliced are produced in Noel 4	Low Risk	To Fix	-		
Sub-Ingredient	Allium sativum	Producer	All the products sliced are produced in Noel 4	Low Risk	To Fix	-		
Primary Ingredient	Antioxidant (E301)	Producer	All the products sliced are produced in Noel 4	Low Risk	To Fix	-		
Primary Ingredient	Preservative (E250)	Producer	All the products sliced are produced in Noel 4	Low Risk	To Fix	-		
Primary Ingredient	Preservative (E252)	Producer	All the products sliced are produced in Noel 4	Low Risk	To Fix	-		
Primary Ingredient	Nutmeg	Producer	All the products sliced are produced in Noel 4	Low Risk	To Fix	-		

Type	Ingredient	Supplier Type	Accreditation	Risk Category	Risk Type	Identified Risk	Risk Mitigation Controls	Evidence
Sub-Ingredient	Myristica frangans	Producer	All the products sliced are produced in Noel 4	Low Risk	To Fix	-		
Primary Ingredient	Oregano	Producer	All the products sliced are produced in Noel 4	Low Risk	To Fix	-		
Sub-Ingredient	Origanum vulgare	Producer	All the products sliced are produced in Noel 4	Low Risk	To Fix	-		
Primary Ingredient	Starter Culture	Producer	All the products sliced are produced in Noel 4	Low Risk	To Fix	-		



# Food Intolerance SAU018

## Suitable

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

## Certified

Halal	No
Kosher	No

## Additives

Additive	Name	Function	Quantity PPM
E250	Sodium Nitrite	Preservative	0.00015
E252	Potassium Nitrate	Preservative	0.00015
E316	Sodium erythorbate	Antioxidant	0.0006

## Dyes

Does the product contain ?

Chilli powder, Curry powder, Paprika, Turmeric and seasonings since 2003 are not permitted to contain the following illegal food dyes; Sudan I – IV, Butter Yellow, Metanil Yellow, Sudan Red B, Sudan Red 7B, Orange Red G, Rhodamine B, Orange II, Para Red, Toluidine Red, Sudan Red G. Nor are spices allowed to contain the following colours: Annatto, Bixin, Norbixin (European commission decision 2003/460/EC & 2004/92/EC)	Yes
If the product contains chilli powder, chilli mixes, curry powder, paprika, turmeric, confirm the ingredients are free from illegal food dyes and non permitted food colours?	Yes
Please confirm that a certificate of analysis can be provided for all batches which confirm the absence of illegal food dyes?	Yes

## Pesticides

Please confirm that you comply with the Maximum Residue Levels stated in EU Pesticide Database.	Yes
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## Other Ingredients

Name	Yes No	Source	Factory Site YN	Risk Cont Man Site
Aspartame	No	n/a	No	
Banana, blackberry, peach, tomato	No	n/a	No	
Barley	No	n/a	No	
Beef	No	n/a	No	
Buckwheat	No	n/a	No	
Buffalos Milk	No	n/a	No	
Caffeine	No	n/a	No	
Chestnuts	No	n/a	No	
Chocolate	No	n/a	No	
Cows Milk	No	n/a	Yes	
Ewes Milk	No	n/a	No	
Fruit, vegetables and their derivatives	No	n/a	No	
Garlic	No	n/a	Yes	
Goats Milk	No	n/a	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	n/a	No	
Kiwi	No	n/a	No	
Lamb / mutton	No	n/a	No	
Legumes	No	n/a	No	
Maize & derivatives	No	n/a	No	
Phenylalaline	No	n/a	No	
Pork	Yes	Pork	No	
Potassium Chloride	No	n/a	No	
Poultry	No	n/a	No	

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



## Palm Oil SAU018

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### Palm Oil

This product does not contain Palm Oil



## GMs SAU018

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This product is completely free from GMs

Is this Food or Drink?	Food
Service Size (g/ml)?	10
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:	1978	197.8	23.55	2.35			Calculation	0
Energy-kcal:	478	47.8	23.9	2.39			Calculation	0
Fat*	42.0	4.2	60	6	2,7g carbohydrate per serving,		Calculation	0
of which saturates (g)*	14.0	1.4	70	7			Calculation	0
Carbohydrate (g)*	2.7	0.27	1.04	0.1			Calculation	0
(of which sugars) (g)*	0.5	0.05	0.56	0.06	0		Calculation	0
Fibre (g)*			0	0			Calculation	0
Protein (g)*	22.0	2.2	44	4.4	N/A		Calculation	0
Equivalent as salt (g)*	3.80	0.38	63.33	6.33	0		Calculation	0
Moisture (g)	31.0	3.1	0	0	0		Calculation	0
Ash (g)			0	0			Calculation	0

For nutritional information determined by an analysis

FSA Salt Category

Label claims declaration	2,7g carbohydrate per serving,
Lab accreditation:	ENAC 801/LE1594-1601

Name of the laboratory used:	LINAS
Accreditation Date:	01/01/1900

Product FSA Category:	-
Salt Targets: (g salt or mg sodium per 100g):	-



# Analytical & Nutritional SAU018

## Chem/Physical Standards

Test	Target	Reject	Method	Frequency
Meat Content	prepared with 142g of raw meat per 100g of finished product		Lab Analysis	
Nitrate	150 PPM	>150 PPM	Reduction column cadmium	Annually
Nitrite	150 PPM	>150 PPM	Colorimetric Spectrophotometry	Annually
Hidroxiprolin(o.d.b.)	< 0.7 %	N/A	Colorimetric	Annually
pH	≤ 5.2	N/A	pH meter	Annually
Aw	≤ 0.92	N/A	Water activity tester	Annually
Humidity		>45%		Annually
Salt				

## Micro Standards

Test	Unit	Target	Reject	Method	Frequency	Cof AAvailable
E. coli cfu/g	-	<10 cfu/g	>100 cfu/g	PETRIFILM/42°C/24h	Annual	-
Enterobacteriaceae	-	10 ufc/g	>100 cfu/g	PETRIFILM/37°C/24h	Annual	-
C. perfringens	-	<10 cfu/g	>30 cfu/g	TSC/46°C/48h	Annual	-
S. aureus coagulase+	-	100 cfu/g	>500 cfu/g	BP/37°C/48h	Annual	-
Listeria monocytogenes	-	Absence/25g	>100 cfu/g	VIDAS LMX	Annual	-
Salmonella spp	-	Absence/25g	Presence/25g	VIDAS SPT/41.5°C	Annual	-

## Allergens Declaration

Contains:	N/A
May contain:	-
Free from (if applicable)	-

## Detailed Allergen

Component	The allergen is present in the material	There are none in the material and none on site and there is no risk of cross contamination of raw materials	There is none in the material but used elsewhere in the factory in a segregated area, using segregated equipment	There are none in the recipe, but is made using equipment that, before cleaning, is used to make product which contains this allergen	There are none in the recipe, but the equipment used to make this material is used to make product which contains this allergen (no cleandown)	Instruction
Peanut or its derivatives e.g. Peanut – pieces, protein, oil, butter, flour and mandelona nuts (an almond flavoured peanut product) etc. Peanut may also be known as ground nut.	No					
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					
Sesame or its derivatives e.g. paste and oil etc	No					
Milk or its derivatives e.g. milk caseinate, whey and yogurt powder etc	No					
Eggs or its derivatives e.g. frozen yolk, egg white powder and egg protein isolates etc	No					
Fish or its derivatives e.g. fish protein and extracts etc	No					
Shellfish (including crab, crayfish, lobster, prawn and shrimp) or its derivatives e.g. extracts etc	No					
Molluscs (including snails, clams, mussels, oysters, cockle and scallops) or their derivatives e.g. extracts etc	No					
Soy or its derivatives e.g. edamame, lecithin, oil, tofu and protein isolates etc	No		Yes			A risk assessment To show there Is no cross contamination & Self certification from supplier Is required-complete STEP2 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
Sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as SO <sub>2</sub> ) e.g. sulphur dioxide, sodium metabisulphite etc	No		Yes			A risk assessment To show there Is no cross contamination & Self certification from supplier Is required-complete STEP2 Else Alibi labelling Is required
Cereals containing Gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) or their derivatives e.g. flour, starches, bran etc	Yes		Yes			Declare Allergen
Celery or its derivatives e.g. celeriac	No		Yes			A risk assessment To show there Is no cross contamination & Self certification from supplier Is required-complete STEP2 Else Alibi labelling Is required
Mustard or its derivatives	No					
Lupines or their derivatives e.g. flour etc	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
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## Additional question for Nuts, Peanuts & Sesame Allergens only

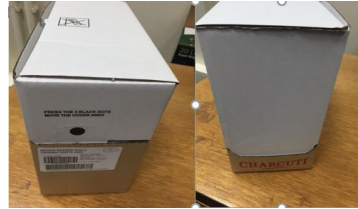
Question	Response
Do raw material suppliers for your Products produce nut / seed products in their factory / harvesting / handling systems?	

# Packaging SAU018

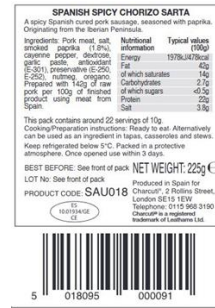
## Package Inner



## 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
Pouch	Primary	Plastic	Flow pack with printed label OPA/PE 15/60 and printed label PP	Clear	15.00	Yes	270	120	30	n/a	80	Food grade	Enplater S:A:	None	Spain	Integrity of sealing	Heat sealed	Clear	no	0	-
Carton box	Secondary	Paper	White cardboard box	White	365.00	No	295	120	230	n/a	n/a	Food grade	Cartonajes PETIT	None	Spain	Integrity of tape	Tape sealed	Clear	Yes	60	-
Pallet	Tertiary	Wood	Euro pallet	Brown	22000.00	No	1200	800		n/a	n/a	n/a	n/a	n/a	Spain	n/a	n/a	n/a	Reusable	reused	-





# Packaging SAU018

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## Weight Control

Using Minimum Weight	
Choose Unit	
Net	Drained

## Using Average Weight

Net	TNE	T1	T2	Drained
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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	n/a		
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	n/a		
The pallet corners shall be protected with pallet uprights	n/a		
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 SAU018

<b>Pack Traceability</b>				<b>Shelf Life</b>			
Durability date type:	Best Before			Shelf life (From Manufacture):	90	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:	On the product label			Is the product packed in a modified atmosphere?	Yes		
Lot/batch code format:	10 numbers: YYDDDDXXXXX (YY:Year, DDD:Day labelling and packaging, XXXXX: sequential number)			Is the statement "Packed in a modified atmosphere" on the product label?	Yes		
<u>Inner barcode</u>							
Inner barcode number (if sold CASE ONLY then type N/A)	5018095000091	Barcode Type:	EAN-13	if yes, state the composition of the gas used e.g. 30% CO2/70% N2	20% CO2 -80% N2		
Number of Digits:	13	Check Digit:	-				
<u>Outer barcode</u>				<u>2D barcode</u>			
Outer barcode number:	15018095000098	Barcode Type:	ITF-14	Standard Packaging	-	Standard Packaging	-
Number of digits:	14	Check Digit:	-	Flash/Promo	-	Flash/Promo	-



# Labelling Information SAU018

<b>Usage Instructions:</b>	
Storage instructions:	Keep refrigerated below 5 degrees
Cooking instructions if applicable:	ready to eat or can be cooked
If delivered chilled or ambient, is product suitable for freezing?	Y
Instructions for defrosting: temp / time:	n/a
Shelf life after defrost:	n/a
Shelf life once opened:	3 days
Storage once opened:	Keep refrigerated below 5 degrees
Health Mark:	ES 10.01934/GE CE
Health Mark Shape:	Oval

<b>Claims</b>		
Claim No	Claim Type	Details
1	Packaged in a protective atmosphere	20% CO2 -80% N2

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	24	CCP	Metal detector after filling in case	Reject tester: 1.5 mm Fe. 2.5 mm. No Fe 3 mm Inox.		1. Stop production. 2. Notify packaging responsible and quality department . 3. The products checked since last correct control, will be checked again with the metal detector. 4. Notify maintenance department to repair it immediately. 5. packing: Check testers again and after reject products. Use another metal detector if it is needed. 6. The product minced identified in section minced pending to inspection, it will pass through the packaging metal detector at the end fermentation period. If this is a Sarta, previously staples and guts were removed and it will spend the whole mass by a metal detector that it work properly or the lot is rejected.
2	28	CCP	Fermentation process	pH = 5,2 <1200 grade-hours (according AMI regulations)	1, Verification of the pH before and after fermentation in every batch. 2, Use de proper cultures of approved suppliers (certifiacte of analysis of every batch). 3. Correct drying room functioning by controlling T <sup>a</sup> and HR in continuous system connected with alarm. Anual calibration of the T <sup>a</sup> and H sensors.	Reject
3	29	CCP	Drying	Aw = 0,92 at the end of drying process	Regulation of the drying chamber T <sup>a</sup> and HR according to the product. Continous register with alarm system. Aw monitoring of each batch. Microbiological analysis according to sample planning.	Laboratory analyst will notify to quality manager or R&D responsible who will check the process:T <sup>a</sup> /HR/time.

## 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)
4	35	CCP	Packed in a protective atmosphere and sealed	Residual oxygen = 0,5 %	1. Continuous measure and visual oxygen residual control that is indicated by the packaging machine. In case of residual oxygen > critical limit, it will stop automatically. 2. O2 residual calibration in the packaging machine and portable device 3. Correct sealed	1. Stop production. 2. Notify quality or production responsible. 3. Recover all the products manufactured since last correct control and label them as product for inspection. 4. Notify maintenance department to repair and adjust immediately. 5. Once repaired, all products must be packed again according to repack instruction.



# CCP SAU018

## Process Controls

Question	Answer

## 1. Finished Product Standards - Primary Packaging

Acceptable / Green

Unacceptable / Red

Acceptable / Green

Unacceptable / Red

Primary Packaging Image



Inner Label Image

**SPANISH SPICY CHORIZO SARTA**  
 A spicy Spanish cured pork sausage, seasoned with paprika. Originating from the Iberian Peninsula.

Ingredients:	Typical values information (100g)
Ingredients: Pork, meat, salt, smoked paprika (1.8%), clove, pepper, onions, garlic, onion, antioxidant E-202, preservative E-250, E-252, nutmeg, cayenne	Energy 1578kJ/376kcal
Prepared with 14g of fat	Fat 42g
per 100g of finished product using meat from Spain	of which saturates 14g
	Carbohydrates 2.7g
	of which sugars 0.5g
	Protein 22g
	Salt 3.9g

This pack contains around 22 servings of 10g.  
 Cooking/Preparation instructions: Ready to eat. Alternatively can be used as an ingredient in tapes, casseroles and stews. Keep refrigerated below 5°C. Packed in a protective atmosphere. Once opened use within 3 days.

**BEST BEFORE:** See front of pack. **NET WEIGHT: 225g** e

LOT No: See front of pack

Produced in Spain for Charcut' 2 Roline Street, London SE15 1DY  
 Telephone: 0115 968 3190  
 Charcut' is a registered trademark of Leathams Ltd.

Primary Packaging Description			
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Acceptable / Green

Unacceptable / Red

Date Coding Description

Date Coding Description			
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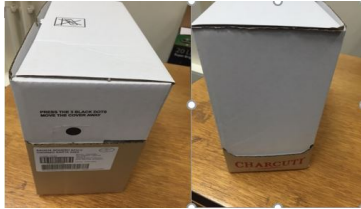


## 2. Finished Product Standards - Secondary Packaging

Acceptable / Green

Unacceptable / Red

Outer Case/SRP Image



Acceptable / Green

Unacceptable / Red

Outer Label Image



Outer Case/SRP Description

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## 3. Finished Product Standards

Acceptable / Green

Unacceptable / Red

Appearance	deep red colour with white fat chunks - quite small ,dried exterior	Appearance	
Flavour	spicy, a little sweetness from meat	Flavour	
Aroma	smokey, paprika aroma	Aroma	
Texture	very solid/firm. Dense	Texture	

## 4. Detailed QAS

Acceptable / Green



Unacceptable / Red

## 5. Product Physical Parameters

Name	Uof M	Target	Minimum	Maximum
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# Warranty SAU018

## 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:	David Salaman
Position:	Project Technologist
Date:	15/01/2019

*D. Salaman*