	7.3-REC-3A-F	Product Information - RDS	Version 12	Date of Issue: 03/05/2012	Owned & Authorised by A. Joshi	Affected Dpts : Sales, NPD, Marketing, Buying, Technical	Reason for issue: update Technical tabs	Uncontrolled copy if printed
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Recipe Development Sheet

To be completed by the Supplier

Recipe Version Number:	N/A	URN:	N/A
Product Description:	Chef's Brigade Real Mayonnaise x 5 Litres		
Sample Code:	MAY043		
Required shelf Life into Leatham's (as per NPF):	4	Months	
Actual shelf life of this sample:	6	Months	
Shelf Life After Opening / Defrost:	3	Weeks	
Storage Temperature:	Ambient		
Storage Temperature After Opening / Defrost:	Chilled		
Shelf Life Data Available?	Yes - please attach		
Nutritional Info Available?	Yes - please attach		

Ingredient Name	Amount g	Amount %	Supplier of Ingredient	Compound ingredients: list sub ingredients	Declare ingredient	If this ingredient is an additive	
						E number (if applicable)	Function of additive
Rapeseed Oil		74.6	ADM / PURA		Yes		
Water		19.8	SE Water		Yes		
Egg York Powder		2.2	Kallbergs	Pasteurised Egg Yolk , Salt, Maltodextrin, (All EU origin)	Yes		
Spirit Vinegar		1.1	Manor Vinegar		Yes		
Sugar		0.9	BFP / British Sugar		Yes		
Salt		0.5	Brenntag / British Salt		Yes		
Xanthan Gum		0.5	Oplabond / Deosen		Yes	E415	Stabiliser
Acetic Acid (E260)		0.3	BP / Brenntag		Yes	E260	Acidity Regulator
Potassium Sorbate (E202)		0.1	DFI / Primova		Yes	E202	Preservative
Lutein (E161b)		0.026	Naturex / Opalbond		Yes	E161b	Colour
Total		100.00					

Product risk

Risk factor = a+b+c+d+e (where a-e are numbers from 1-5 where 5 is high risk 1 is low)

Complaint	Cause/Origin	Controls in place	Likelihood(a)	safety risk(b)	quality risk (c)	legality risk (d)	Brand risk (e)	Risk
e.g.Mother of Vinegar outgrowth	Added to ferment the wine into vinegar	Filtration	1	1	2	0	3	7
e.g. glass bottles	air blowing		1	4	1	4	4	14


Organoleptic attributes

Please taste the sample and rank the product (5 = excellent, 1 = poor) for the attributes below:

Panelist Initials	Taste	Texture (Mouthfeel)	Odour	Appearance	Overall
Average					

Sample Preparation:	Made on a production line
Main Type of Packaging in Contact with Food:	White Plastic Bucket
Net Weight:	5 L
Declared Ingredients List:	Rapeseed Oil (75%), Water, Pasteurised Egg Yolk Powder (2%) (Pasteurised Egg Yolk Powder, Salt, Maltodextrin), Spirit Vinegar, Sugar, Salt, Stabiliser: Xanthan Gum , Acidity Regulator: Acetic Acid, Preservative: Potassium Sorbate, Colour: Lutein.
Recipe Requirements (imposed by Leatham's):	N/A
Does this recipe meet Leatham's requirements? If not state why:	N/A
Allergens:	Egg
Processing Detail (give a short overview of how the product was processed)	
See CCP 1 tab	

Recipe Number	Date Made	Amendments	Comments
1			
2			
3			
4			

	7.3-REC-3A-F	Product Information : Ingredients	Version 12	Reason for issue: updated Technical tabs	Affected Departments : Technical all categories	Uncontrolled if printed	Product Code	MAY043	Specification status	Leathams Approved
			Date of Issue:	Owned & Authorised by: A. Joshi	Product Name		Chefs Brigade Real Mayonnaise x 5 L	Revision number	5	
					Supplier Code		117142	Issue Date	09/10/2017	
					Supplier product code		N/A	Reason for change	Revised	

Ingredients


Ingredient	g	%	Manufacturing site	Compound ingredients	Country of origin	Declare ingredient	HARA number if applicable	'State' e.g liquid / powder / paste and if raw / cooked	Maximum life (pre & post preparation if applicable)	Storage temperature OC (pre & post preparation if applicable)	pH	Aw	Maximum Moisture (%)	Minimum salt (%)	Core heat process time & temperature	Filling conditions e.g cold filled, hot filled	Maximum cooling time to 50C	Microbiological positive release	Washing controls (dwell time & free chlorine)	'Other' e.g alcohol content (%)/ residual nitrite/ lactic acid	Status of manufacturing area
Real Mayonnaise	4630g	100	Confidential	Rapeseed Oil (75%), Water, Pasteurised Egg Yolk Powder (2%) (Pasteurised Egg Yolk Powder, Salt, Maltodextrin), Spirit Vinegar, Sugar, Salt, Stabiliser: Xanthan Gum, Acidity Regulator: Acetic Acid, Preservative: Potassium Sorbate, Colour: Lutein.	UK	Yes	N/A	Ready to eat sauce	6 months	Ambient	<3.9	N/A	N/A	N/A	N/A	N/A	N/A	No	N/A	N/A	GMP
Rapeseed Oil		74.6	ADM / PURA		UK	Yes	N/A	RBD Liquid	24 months	Ambient	N/A	N/A	0.1	N/A	88°C for 15-20 min	Ambient Filled	N/A	No	N/A	N/A	GMP
Water		19.8	SE Water		UK	Yes	N/A	Liquid	N/A	Ambient	N/A	N/A	100	N/A	N/A	Ambient Filled	N/A	No	N/A	N/A	GMP
Egg York Powder		2.2	Kallbergs	Pasteurised Egg Yolk, Salt, Maltodextrin, (All EU origin)	Sweden	Yes	N/A	Powder	12 months	Ambient	6.5-7.5	N/A	4	8	65°C for 5-7 min	Ambient Filled	N/A	Yes / Salmonella - Absent/25g	N/A	N/A	GMP
Spirit Vinegar		1.1	Manor Vinegar		UK	Yes	N/A	Liquid	12 months	Ambient	3	N/A	N/A	N/A	N/A	Ambient Filled	N/A	No	N/A	N/A	GMP
Sugar		0.9	BFP / British Sugar		UK	Yes	N/A	Crystal	N/A	Ambient	N/A	N/A	0.04	N/A	N/A	Ambient Filled	N/A	No	N/A	N/A	GMP
Salt		0.5	Brenntag / British Salt		UK	Yes	N/A	PdV	N/A	Ambient	N/A	N/A	0.2	99.9	N/A	Ambient Filled	N/A	No	N/A	N/A	GMP
Xanthan Gum		0.5	Oplabond / Deosen		China	Yes	N/A	POWder	12 months	Ambient	6.0-8.0	N/A	N/A	N/A	N/A	Ambient Filled	N/A	No	N/A	N/A	GMP
Acetic Acid (E260)		0.3	BP / Brenntag		UK	Yes	N/A	Liquid	12 months	Ambient	N/A	N/A	20	N/A	N/A	Ambient Filled	N/A	No	N/A	N/A	GMP
Potassium Sorbate (E202)		0.1	DFI / Primova		China	Yes	N/A	Powder	24 months	Ambient	8.5-10.5	N/A	0.1	N/A	N/A	Ambient Filled	N/A	No	N/A	N/A	GMP
Lutein (E161b)		0.026	Naturex / Opalbond		France	Yes	N/A	Liquid	12 months	Ambient	N/A	N/A	N/A	N/A	N/A	Ambient Filled	N/A	No	N/A	N/A	GMP

Final product HARA number if applicable	N/A
Is your product seasonal? If Yes please specify month/s of production?	No

GENETIC MODIFICATION						
If the material is or consists of any of the following materials then please complete the associated questions						
Ascorbic Acid (and Ascorbates)	Maize Protein	Maize Meal	Waxy Maize*	Soya Milk	Maltose	Sodium Citrate
Dextrose, Fructose	Modified Maize Starch	Polyols	Glycerides	Soya Lecithin	Monosodium Glutamate	Soy Sauce
Maize Germ	Maize Gluten	corn syrup	Soya Isoflavones	Soya Grits	Sorbitol	Soya Curds
Masa Flour	Citric acid (and citrates)	Maize fibre	Soya Protein Isolate/Concentrates	Soya oil	Mannitol	Soya Proteins
Maize Flakes	Glycerides	Maize Starch	Hydrolysed Vegetable protein	Soya Meal	Canola / Rape (Canada, USA)	Glucose
Caramel & caramel colours (derived from glucose syrup)	Maize Grits	Sweetcorn	Soya Curd, Tofu, Bean Curd	Textured soya protein	Potato (Canada)	Modified Maize Starch
Glucose Syrup (corn syrup)	Polenta	Corn Syrup solids	Soya Flakes	Xantun Gum	Squash (Canada)	Sodium + Trisodium Ascorbate
Maize Gluten	Corn oil (Maize oil)	Maize Flour	Soya flour	Aspartame	Sugar Beet (Canada)	
Modified Maize Starch	Maize Bran	Maltodextrins	Soya Beans	Dextrins	Soya Fibre	

*not commercially available in GM form but will still be subject to assessment due to possible cross contamination.

Question	Y/N	Details
Are any of the above materials present – if yes please specify	Yes	Xanthan Gum
Is the material and supplier listed on the Valid IT database? (hosted by lawlabs) if yes, please state web site status and date of check on website.	No	

	7.3-REC-3A-F	Product Information : Allergens	Version 12	Reason for issue: updated Technical tabs	Affected Departments : Technical all categories	Uncontrolled if printed
			Date of Issue: 03/05/2012	Owned & Authorised by: A. Joshi		

Allergens Risk Assessment

STEP 1. List of all allergens present **on the entire site**

Name of product or family of products	Wheat & derivatives	Cereals containing gluten - please specify Rye, Barley, etc.	Milk & derivatives	Egg & derivatives	Nuts, Peanuts & derivatives	Sesame & derivatives
Mayonnaise				Egg yolk		
Colour coding:	Allergen not present on site			Allergen present on site but not intentionally used		

STEP 2. Detailed assessments **for the product concerned**

Process steps (from receipt to despatch)	Wheat & derivatives	Cereals containing gluten	Milk & derivatives	Egg & derivatives	Nuts, Peanuts & derivatives	Sesame & derivatives
Goods-in/Receipt	N/A	N/A	N/A	High	N/A	N/A
Raw Material Storage	N/A	N/A	N/A	High	N/A	N/A
Ingredient weigh-up	N/A	N/A	N/A	High	N/A	N/A
Filter	N/A	N/A	N/A	High	N/A	N/A
Mixing (Koruma)	N/A	N/A	N/A	High	N/A	N/A
Holding tank	N/A	N/A	N/A	High	N/A	N/A
Filing	N/A	N/A	N/A	High	N/A	N/A
Metal detection	N/A	N/A	N/A	High	N/A	N/A
Sealing	N/A	N/A	N/A	High	N/A	N/A
Weigh checks	N/A	N/A	N/A	High	N/A	N/A
Lidding	N/A	N/A	N/A	High	N/A	N/A

Batch labelling	N/A	N/A	N/A	High	N/A	N/A
Packing	N/A	N/A	N/A	High	N/A	N/A
Ambient Storage	N/A	N/A	N/A	High	N/A	N/A
Transport	N/A	N/A	N/A	High	N/A	N/A
Delivery	N/A	N/A	N/A	High	N/A	N/A
Colour coding:	High					

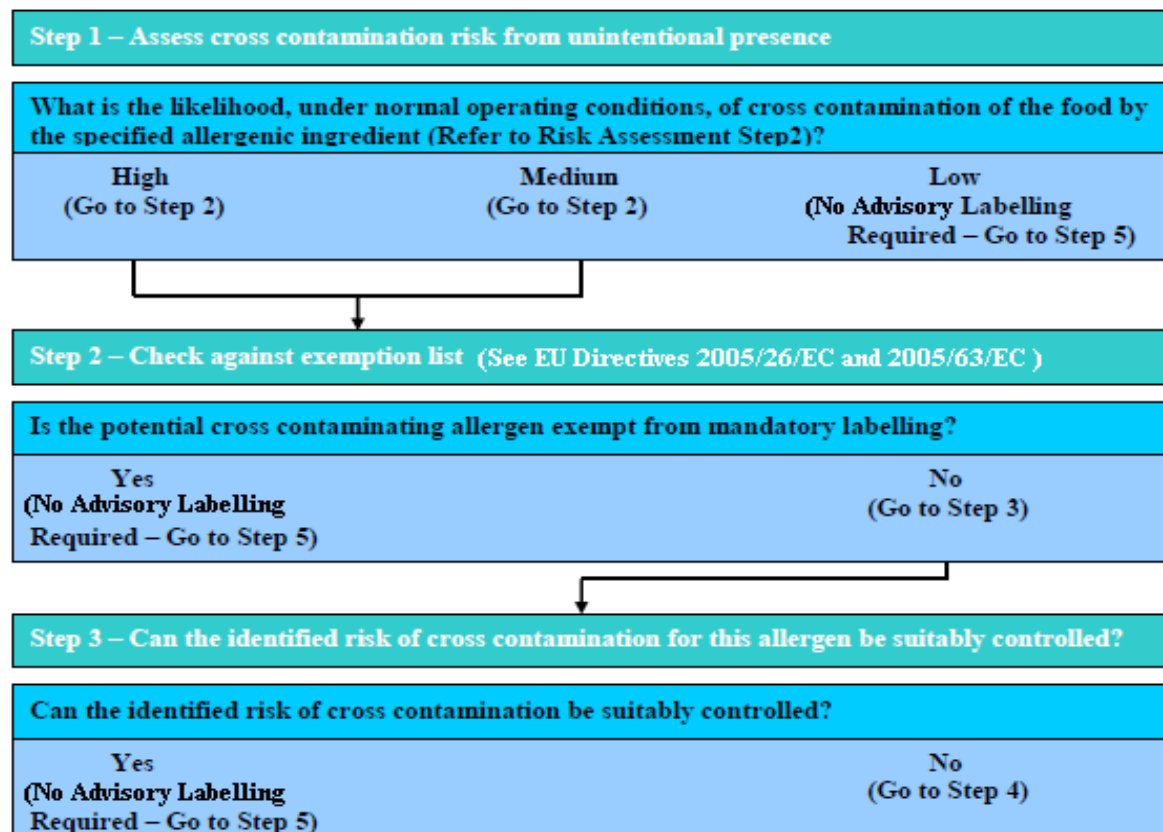
STEP 3. Allergen improvement plan

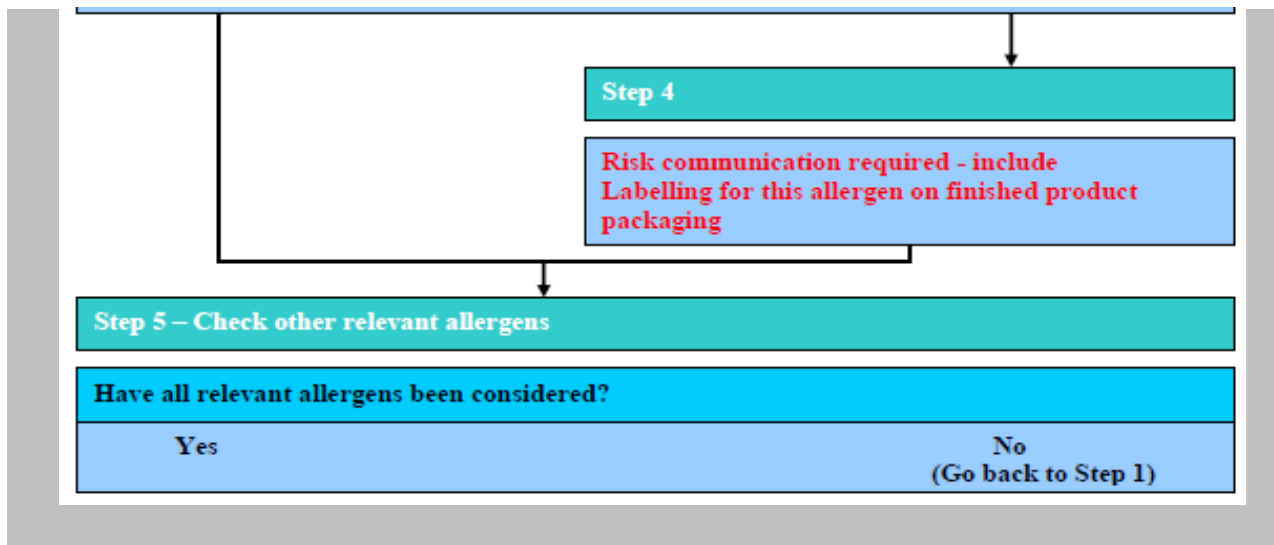
List any improvement points to reduce contamination risks:

- 1 Egg yolk powder is used in all Sasco recipe, therefore no cross-contamination risk, as this Mustard allergen cross-contamination risk for products without mustard - mustard recipes
- 2 production cycle.
- 3
- 4
- 5

STEP 4. Allergen Advisory Labelling Decision Tree

Answer the following questions





STEP 5. Confirm the allergen declaration on the label
 Following this risk assessment, confirm the allergen declaration on the labels

Contains:	Egg
May contain:	N/A
Other declarations (nuts are handled, etc.):	
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	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	N/A	N/A	N/A
N/A	N/A	N/A	N/A	N/A	N/A	N/A
Medium			Low			

s is an ingredient marked on the label.

. to be produced at the end of production cycle, cleandowns, mustard allergen swabs prior to next

<----- Examples where you will need to answer "No" at this question:
 - substantial quantities of the allergen are used
 - most products manufactured on site contain the allergen intentionally
 - the allergen is extensively handled and not contained in packaging
 - cleaning, to minimise allergen traces on equipment and environment is impractical

- the use of rework which may contain allergenic material is integral to the process
- production planning cannot be organised so that non-allergenic products are not being produced while allergens are present and production flows/capacity limitations give rise to inherent risks of cross contamination

Instructions on how to fill the Allergens tab

STEP1:List all the products containing allergens that you produce on your site.

Select the allergens and colour code accordingly for each product using the colour code shown at the bottom of Step1.

STEP2:List all the process steps for this product.

Risk assess each step for cross contamination and colour code accordingly for each product using the colour code shown at the bottom of step2.

High: significant risk of cross contamination with allergens cannot be stopped/avoided.

Medium: potential risk of cross contamination which can be stopped or avoided by taking further steps which should be listed in Step3.

Low: if the cross contamination is minimal.

N/A: if there is no cross contamination or allergen free site.

STEP3:Following risk assessment from step2 if you have identified any risk to the product concerned then list an improvement/action plan in Step3 i.e. cleaning, segregation, further lab analysis, labelling etc


For STEP4 & STEP5: please see table and example below.









	7.3-REC-3A-F	Product Information : Food Intolerance	Version 12	Reason for issue: updated Technical tabs	Affected Departments : Technical all categories	Uncontrolled if printed	Product Code	MAY043	Specification status	Leathams Approved
		Date of issue: 03/05/2012	Owned & Authorised by: A. Joshi	Product Name	Chefs Brigade Real Mayonnaise x 5 L		Revision number	5		
				Supplier Code	117142		Issue Date	09/10/2017		
				Supplier product code	n/a		Reason for change	Revised		

Food Intolerance


Other Allergens	Does the product or one of its ingredient contain:	if yes state source	Is the allergen present in the factory site?	Risk of contamination in the manufacturing site
Legumes	No	N/A	No	
Caffeine	No	N/A	No	
Chocolate	No	N/A	No	
Kiwi	No	N/A	No	
Banana, blackberry, peach, tomato	No	N/A	No	
Buckwheat	No	N/A	No	
Barley	No	N/A	No	
Rye	No	N/A	No	
Yeast & derivatives	No	N/A	No	
Maize & derivatives	No	N/A	Yes	Cross contamination not possible due to
Aspartame	No	N/A	No	
Fruit, vegetables and their	No	N/A	No	
Beef	No	N/A	No	
Pork	No	N/A	No	
Lamb / mutton	No	N/A	No	
Poultry	No	N/A	No	
Chestnuts	No	N/A	No	
Potassium Chloride	No	N/A	No	
Phenylalaline	No	N/A	No	
Garlic	No	N/A	No	
Cow's Milk	No	N/A	No	
Goat's Milk	No	N/A	No	
Buffalo's Milk	No	N/A	No	
Ewe's Milk	No	N/A	No	

FREE FROM BHA/BHT and other ANTIOXIDANTS	Free from?	
Propyl Gallate	E310	Yes
Octyl Gallate	E311	Yes
Dodecyl Gallate	E312	Yes
Butylated Hydroxyanisole	E320	Yes
Butylated Hydroxytoluene	E321	Yes

FREE FROM ALL ILLEGAL DYES (ILLEGAL DYE CONTROLS)	Free from?
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

FREE FROM COLOURS and in particular AZO AND COAL TAR DYES (with possible Azo configuration)	Free from?	
Amaranth	E123	Yes
Black PN	E151	Yes
Brown FK	E154	Yes
Chocolate Brown HT	E155	Yes
Carmoisine	E122	Yes
Indigo Carmine	E132	Yes
Pigment Rubine	E180	Yes
Ponceau 4R	E124	Yes
Red 2G	E128	Yes
Sunset Yellow FCF	E110	Yes
Tartrazine	E102	Yes
Quinoline Yellow	E104	Yes
Erythrosine	E127	Yes
Patent Blue V	E131	Yes
Brilliant Blue FCF	E133	Yes
Sulphite Ammonia Caramel	E150d	Yes
Allura Red	E129	Yes
Green S	E142	Yes
Aluminium	E173	Yes
Caustic Sulphite Caramel	E150b	Yes
Vegetable Carbon	E153	Yes
Cochineal	E120	Yes
Ammonia caramel	E150c	Yes

FREE FROM GLUTAMATES - means the product contains no added glutamate, and not more than 0.2% arising from other ingredients in the form of:	Free from?	
L-glutamic acid	E620	Yes
Sodium hydrogen L-glutamate (Mono Sodium glutamate or MSG)	E621	Yes
Potassium hydrogen L-glutamate (Mono Potassium glutamate)	E622	Yes
Calcium dihydrogen di-L-glutamate (Calcium glutamate)	E623	Yes
Di-Sodium Inosinate	E631	Yes
Di-Sodium Guanylate	E627	Yes
Di-Sodium Ribonucleotide	E635	Yes

	7.3-REC-3A-F	Product Information : Food Intolerance	Version 12	Reason for issue: updated Technical tabs	Affected Departments : Technical all categories	Uncontrolled if printed	Product Code	MAY043	Specification status	Leathams Approved
		Date of Issue: 03/05/2012	Owned & Authorised by: A. Joshi	Product Name	Chefs Brigade Real Mayonnaise x 5 L		Revision number	5		
				Supplier Code	117142		Issue Date	09/10/2017		
				Supplier product code	n/a		Reason for change	Revised		

Food Intolerance

FREE FROM BENZOATES / SULPHITES		Free from?
Benzoic acid	E210	Yes
Sodium benzoate	E211	Yes
Potassium benzoate	E212	Yes
Calcium benzoate	E213	Yes
Ethyl p-hydroxybenzoate	E214	Yes
Sodium Ethyl p-hydroxybenzoate	E215	Yes
Propyl p-hydroxybenzoate	E216	Yes
Sodium Propyl p-hydroxybenzoate	E217	Yes
Methyl p-hydroxybenzoate	E218	Yes
Sodium Sulphite	E221	Yes
Calcium Sulphite	E226	Yes
Sodium Hydrogen Sulphite	E222	Yes
Calcium Hydrogen Sulphite	E227	Yes
Sodium Methyl p-hydroxybenzoate	E219	Yes
FREE FROM NITRITES / NITRATES / ACETATES / PROPIONATES / BORATES		Free from?
Sodium Nitrite	E250	Yes
Sodium Nitrate	E251	Yes
Potassium Nitrite	E249	Yes
Potassium Nitrate	E252	Yes
Potassium Acetate	E261	Yes
Sodium Acetates	E262	Yes
Sodium Acetate	E262(i)	Yes
Sodium Diacetate	E262(ii)	Yes
Calcium Acetate	E263	Yes
Sodium Propionate	E281	Yes
Calcium Propionate	E282	Yes
Potassium Propionate	E283	Yes
Boric Acid	E284	Yes
Sodium Tetraborate / Borax	E285	Yes
Carbon Dioxide	E290	Yes
FREE FROM EMULSIFIERS, STABILISERS AND OTHERS		Free from?
Sodium Calcium Edenate	E385	Yes
Carrageenan	E407	Yes
Polyphosphates	E450	Yes


PESTICIDES		Free from?
FREE FROM BANNED PESTICIDES		Free from?
Please confirm that the product is free from banned pesticides c.f. list from the Prohibition Directive (79/117EEC). Click on hyperlink to see the list.		Yes
MAXIMUM RESIDUE LEVELS		Comply with UK MRLs?
Please confirm that you comply with the Maximum Residue Levels stated in EC Regulation 396/2005. Click on hyperlink to see UK MRLs database.		Yes

PRODUCT IS SUITABLE FOR	Suitable for?	confirm certificate is attached if applicable
Ovo-lacto vegetarians	Yes	
Vegans	No	Contains egg
Coeliacs	Yes	
People who are lactose intolerant	Yes	
People with a nut / seed allergy	Yes	
Kosher	No	
Halal	No	

Declared Allergens	
Allergens to be declared on the product label:	
Egg suitable for vegetarians, not suitable for vegans, suitable for coeliacs, suitable for people who are lactose intolerant, suitable for people with a nut / seed allergy, not Kosher, not Halal,	

Free From' (if applicable):

GENETICALLY MODIFIED ORGANISMS			
1	(a)	Does the product or any of its ingredients contain any genetically modified Material (whether active or not)?	No
	(b)	Identify those ingredients which contain such material:	
	(c)	If derived from a GM source (maize or soya) confirm that it is IP:	
2	(a)	Is the product or any of its ingredients significantly changed as a consequence of use of genetic modification?	No
	(b)	Identify such ingredients:	
3	(a)	Is the product or any of its ingredients produced from, but not containing, any genetically modified material?	No
	(b)	Identify those ingredients which are produced from such material:	
4	(a)	Have genetically modified organisms been used as processing aids or used in connection with the production of the food or any of its ingredients?	No
	(b)	Identify any such processing aids:	
5	(a)	Have genetically modified organisms been used to produce processing aids or additives but where such genetically modified organisms are not present in the processing aid as used in connection with the production of the food or any of its ingredients?	No
	(b)	Identify any such processing aid or additive:	
6	(a)	If there is a possibility of contamination, what controls are in place?	

	7.3-REC-3A-F	Product Information : An. & Nutr.	Version 13.2	Reason For Issue: Update RI Calculations	Affected Departments : Technical all categories	Uncontrolled if printed	Product Code	MAY043	Specification status	Leathams Approved
			Date Of Issue: 15/08/2013	Owned & Authorised by A. Beckett			Product Name	Chefs Brigade Real	Revision number	5
							Supplier Code	117142	Issue Date	09/10/2017
							Supplier product code	n/a	Reason for change	Revised

Analytical

Please enter serving size (g/ml):	14		Food Products		% of RI per serving	
Nutrition Information	Quantity per 100g/100ml	Per Serving	Frequency	% Reference Intake (Adults)	Label claims	Method (Calculation / Analysis)
Energy	kj:	2811	394	5		Calculation
	kcal:	672	94	5		Calculation
Fat	75.1	10.5		15		
of which saturates (g)	5.4	0.8		4		
Carbohydrate (g)	1.5	0.2		0	1.5g carbohydrate per serving,	
(of which sugars) (g)	1.1	0.2		0	Virtually sugar free,	
Fibre (g)	0.0	0.0				
Protein (g)	0.4	0.1		0		
Sodium (g)	0.40	0.06				
Equivalent as salt (g)	0.76	0.11		2		Calculation
Moisture (g)		0.0				
Total	77.40	10.8				Calculation

For nutritional information calculated by analysis

Name of the laboratory used:	Calculation from Nutrical
Lab accreditation:	N/A
Date of certificate:	N/A

Label claims declaration: 1.5g carbohydrate per serving, Virtually sugar free,

Chemical Standards

Product Category: Grocery - Sauces

Test	Target	Reject	Method	Frequency
pH	3.6-3.8	outside interval	Hanna pH meter	Each batch
Density		0.92 / 92%		

Physical standards

Test	Target	Reject	Method	Frequency
Viscosity	90,000-180,000 CPS	outside interval	Brookfield Viscometer	Each batch

	7.3-REC-3A-F	Product Information : Packaging	Version 12	Reason for issue: updated Technical tabs	Affected Departments :	Uncontrolled if printed	Product Code	MAY043	Specification status	Leathoms Approved
			Date of Issue: 03/05/2012	Owned & Authorised by: A. Joshi	Technical all categories		Product Name	Chefs Brigade Real Mayonnaise x 5 L	Revision number	5
							Supplier Code	117142	Issue Date	09/10/2017
							Supplier product code	n/a	Reason for change	Revised

Packaging & Weight Control

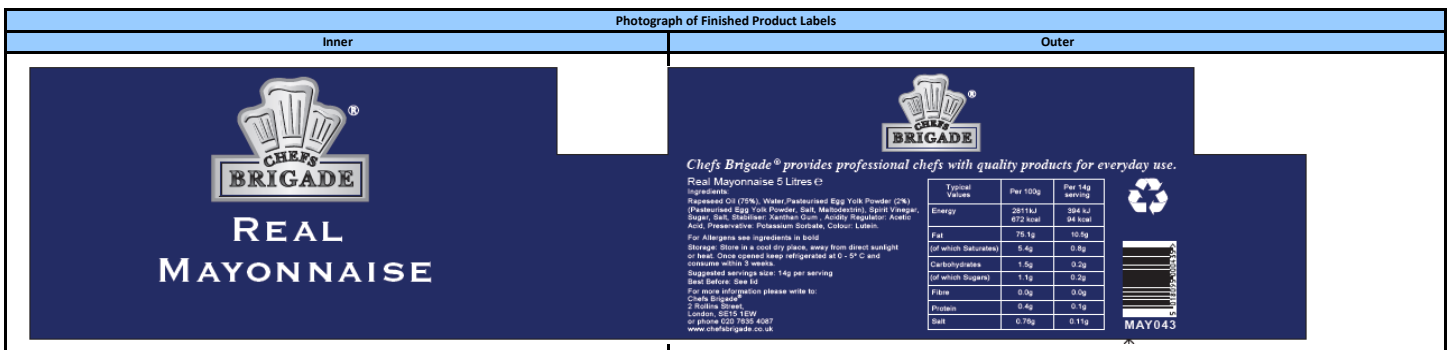
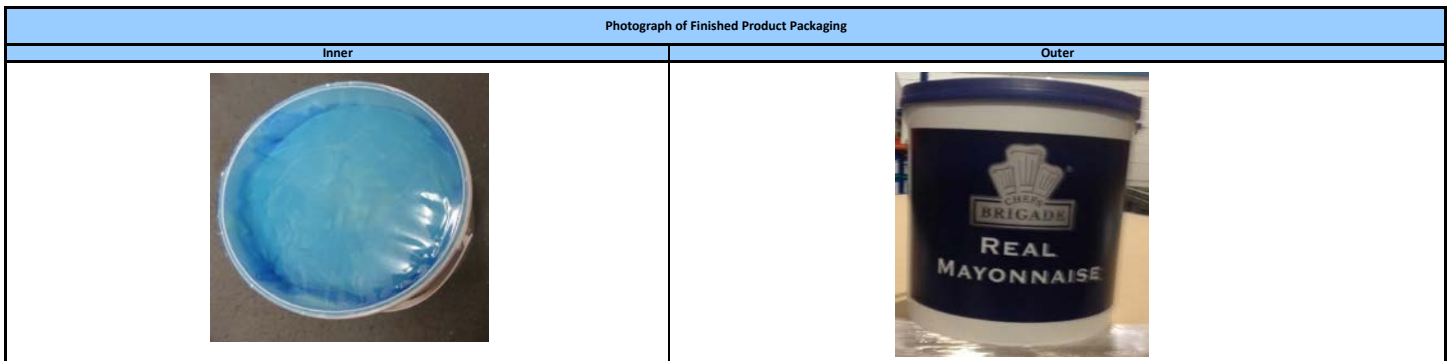
Component	Primary/ Secondary/ Tertiary	Type of Material	Description	Colour of packaging	Component Weight (g)	Recycled Content (%)	Packaging Dimensions [mm]			
							Length	Width	Height	Diameter
Pail	Primary	Polypropylene	Pre-printed 5L Pail	Blue printed on White	223				190	216
Membrane Seal	Primary	Polypropylene	Heat sealed, tamper evident seal	Blue	4			CUT TO FIT		
Cartouche	Primary	Plastic	PP Copolymer	Blue	2	250	250			
Lid	Primary	Polypropylene	Blue Lid	Blue	68				25	216
Pallet	Tertiary	Wood	chep style	Blue / wood	22 000	100	1200	1000	150	N/A

* Important: The use of PVC or PVDC is not permitted. We require an improvement plan if that is the case.

Logos and environmental claims: Packaging can be recycled - recycle symbol 5 PP on base of jar

Total Weight Primary Packaging(g)	297	Net Weight of unit (g)	4525
Total Weight Secondary Packaging (g)	0		Net Weight of Units per case in (g)
Total Weight Tertiary Packaging (g)	2,200	Total Weight of Packaging per Case (g)	
Number of units per case	1		Total Weight per case (kg)
Cases per transit case	120	Total Weight of packaging per transit case (g)	35640
Pallets/Transit cases per container	1		Total Weight per transit case (kg)
		Total cases per container	120

Component	Primary/ Secondary/ Tertiary	Gauge (µm)	Grade	Supplier	Packaging supplier accreditation	Country	Tamper evidence details	Type of sealing	Colour of sealing	Is this component suitable for recycling?
Pail	Primary		Food Grade	RPC Oakham	BRC/IOP, ISO 9001	UK	None	N/A	White	YES
Cartouche	Primary	n/a	Food	RPC Oakham	BRC.IoP	UK	N/A	Product cover	Blue	YES
Membrane Seal	Primary	85µ	Food Grade	Amcor Flexibles	BRC	Denmark	Seal	Heat sealed	Blue	YES
Lid	Secondary		Food Grade	RPC Oakham	BRC/IOP, ISO 9001	UK	None	N/A	Blue	YES
Pallet	Tertiary	N/A	N/A	N/A	N/A	N/A	N/A	N/A	Brown	YES



Weight control system	WEIGHT CONTROL									
	Min		Net	T1	Average		Drained	Catch	On pack copy	Is E mark required?
	Net	Drained			T2	Drained				
	N/A	N/A	4.528	4.76	4.68	N/A	N/A	N/A	Yes	

	7.3-REC-3A-F	Product Information : Micro-Standards	Version 12	Reason for issue: updated Technical tabs	Affected Departments : Technical all categories	Uncontrolled if printed	Product Code	MAY043	Specification status	Leathams Approved
			Date of Issue: 03/05/2012	Owned & Authorised by: A. Joshi			Product Name	Chefs Brigade Real Mayonnaise x 5 L	Revision number	5
							Supplier Code	117142	Issue Date	09/10/2017
							Supplier product code	n/a	Reason for change	Revised


Microbiological Standards

Choose the product category (drop down):

Definitions RTE: Ready to Eat
 RTC: Ready to Cook (should be equivalent to ≥ 72oC or more), includes "wash before use"
 RTRH: Ready to Re-heat

Test	Application	Target	Reject	Method	Frequency
TVC	all products, at start of life	<5,000 cfu/g	>30,000 cfu/g	ESGM/M/300	According to schedule / 1 sample per production run
E Coli	all products, at start of life	<10 cfu/g	>10 cfu/g	ESGM/M/303	According to schedule / 1 sample per production run
Staph Aureus	all products, at start of life	<20 cfu/g	>100 cfu/g	ESGM/M/302	According to schedule / 1 sample per production run
Salmonella Spp	all products, at start of life	Absent/25g	Present/25g	ESGM/M/516	According to schedule / 1 sample per production run
Listeria Spp	all products, at start of life	Absent/25g	Present/25g	ESGM/M/524	According to schedule / 1 sample per production run
Lactobacillus	all products, at start of life	<100 cfu/g	>15,000 cfu/g	ESGM/M/300	According to schedule / 1 sample per production run
Yeasts	all products, at start of life	<10 cfu/g	>500 cfu/g	ESGM/M/309	According to schedule / 1 sample per production run
Moulds	all products, at start of life	<10 cfu/g	>100 cfu/g	ESGM/M/309	According to schedule / 1 sample per production run

Laboratory used	ALS Food and Pharmaceutical
Laboratory accreditation	UKAS
Shelf life validation data obtained and approved?	Yes
Is the product positively released on microbiological testing?	No

	7.3-REC-3A-F	Product Information: Misc. Label Claims	Version 12	Reason for issue: updated Technical tabs	Affected Departments : Technical all categories	Uncontrolled if printed	Product Code	MAY043	Specification status	Leathams Approved
			Date of Issue: 03/05/2012	Owned & Authorised by: A. Joshi			Product Name	Chefs Brigade Real Mayonnaise x 5 L	Revision number	5
							Supplier Code	117142	Issue Date	09/10/2017
							Supplier product code	n/a	Reason for change	Revised

Labelling Information

Pack traceability

Durability date type:	Best Before
Durability date format:	dd/mmm/yy
Location of durability date:	top of the lid
Pack coding used:	Batch Code
Lot / batch code format:	SAXxLYzzz (xx=batch number; y=year symbol [6 for 2016]; zzz=Julian day code)
Inner barcode number:	5018095000435
Barcode type:	EAN13
Outer barcode number:	N/A
Barcode type:	N/A
Shelf life:	6 months

Usage Instructions


Storage instructions:	Store in a cool dry place, away from direct sunlight or heat. Once opened, keep refrigerated at 0-5°C and consume within 3 weeks.
Cooking instructions if applicable:	N/A
Is the product suitable for freezing:	N/A
Instructions for defrosting: temp / time:	N/A
Shelf life after defrost:	N/A
Shelf life once opened:	3 weeks, refrigerated

Country of origin:	UK
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Health Mark:	N/A
Health Mark Shape:	

Label claims:


Label claim 1:	N/A
Label claim 2:	N/A
Label claim 3:	N/A
Label claim 4:	N/A

	7.3-REC-3A-F	Product Information: CCP1	Version 12	Reason for issue: updated Technical tabs	Affected Departments : Technical all categories	Uncontrolled if printed	Product Code	MAY043	Specification status
			Date of Issue: 03/05/2012	Owned & Authorised by: A. Joshi			Product Name	Chefs Brigade Real Mayonnaise x 5 L	Revision number
							Supplier Code	117142	Issue Date
							Supplier product code	n/a	Reason for change

Process Flow & HACCP

Please list process steps in the table below. Please list **one** process step per line. If you have more than one control check list it twice.

Process Number	Process Step	Level of Control	Control Measures	Limits	Monitoring Procedures	Action (when out of control)
1	Raw material receipt	None				
2	Storage	None				
3	Ingredient weigh-up	None				
4	Filter	CCP	Sieve	4mm aperture	Filter integrity checked before start of each batch	Product put on hold from the last successful batch.
5	Mixing (Koruma)	CCP	pH	<3.9	pH verified for each batch.	Rejected
6	Holding tank	None				
7	Filing	None				
8	Metal detection	CCP	Metal detector	2.0mm Fe 3.0mm non-Fe 4.5mm S/S	Start-up & end of each shift & at hourly intervals throughout	Product put on hold from the last metal detector test.
9	Sealing	None				
10	Weight checks	QCP			Weight of vessel; ten checks per batch.	
11	Lidding	None				
12	Batch labelling	None				
13	Packing	None				
14	Positive Release	QCP	Organoleptic evaluation	To defined standard	Every batch	Reject
15	Ambient Storage	None				
16	Transport	None				
17	Packing	None				
18	Ambient Storage	None				
19	Transport	None				
20	Delivery	None				

	7.3-REC-3A-F	Product Information: CCP2	Version 12	Reason for issue: updated Technical tabs	Affected Departments: Technical all categories	Uncontrolled if printed	Product Code	MAY043	Specification status
			Date of Issue: 03/05/2012	Owned & Authorised by: A. Joshi			Product Name	Chefs Brigade Real Mayonnaise x 5 L	Revision number
							Supplier Code	117142	Issue Date
							Supplier product code	n/a	Reason for change

CCP2

Please answer the questions relevant to the product you are supplying to Leathams

[Chilled - Fruit and Vegetables](#)
[Chilled - Soups and Sauces](#)
[Frozen - Fruit and Vegetables](#)
[Grocery - Bakery](#)
[Grocery - Canned Fruit and Vegetables](#)
[Grocery - Cereals Rices](#)
[Grocery - Confectionery](#)
[Grocery - Drinks](#)
[Grocery - Fruit and Vegetables](#)
[Grocery - Herbs and Spices](#)
[Grocery - Oils](#)
[Grocery - Sauces](#)
[Grocery - Vinegars](#)
[Chilled - Cooked Meats](#)
[Chilled - Dairy Low Risk](#)
[Chilled - Dairy High Risk](#)
[Chilled - Fish](#)
[Chilled - Meat Raw](#)
[Frozen Meat](#)
[MFD- Ambient](#)
[MFD - Stocks](#)
[MFD - Fermented Meat Products](#)
[MFD - Cured / Smoked Meat Products](#)

Chilled - Fruit and Vegetables


Does the principle material come from the same farm/location?	
Is the farm(s) that produce the principle ingredient accredited to any farm insurance schemes, if yes, please specify.	
Other than Chemical and/or Thermal processing are there any other factors being used to reduce the microbial levels? If Yes, please provide details	
Where product is dipped or washed, please state the chemical solution, concentration and dwell time for each dip/wash in the process	
In total how many dips/ washes are applied to the product	
What reduction in microbial load is achieved by the dip /wash process outlined above? N.B. please give results in log reductions	
What are the residue levels after washing with the above solution?	
Please state the worst case core temperatures and times for thermal decontamination processes.	
Please state the worst case cooling times and temperatures following each thermal process.	
Controlling factors for psychrotrophic <i>clostridium botulinum</i> . If your product is vacuum packed (VP) or modified atmosphere (MAP) and has a shelf life of greater than 10 days the product must achieve at least one of the following factors throughout the food:- a) heat treatment of 90oC for 10 minutes or equivalent, b) aqueous salt level of $\geq 3.5\%$, c) water activity of <0.97 or d) pH activity of <5.0 or e) any combination of heat and preservative factors which has been shown to prevent the growth of and toxin production of <i>c.botulinum</i> . Please detail what controls you have in place.	
If product is subsequently frozen, please state times, temperatures and whether this is an IQF process.	


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Chilled - Soups and Sauces

For non heat treated mixes containing fresh vegetables, spices or herbs with a product shelf life of greater than 14 days, the fresh product needs to be acidified to a pH below 4. Please confirm if this is the case.	
If cheeses are being used, please provide details of: a. The slow vat procedure for the cheese; b. The final pH of the cheese; c. And aw and moisture content of the cheese.	
Please provide details of <i>Salmonella</i> and <i>Bacillus cereus</i> control on any spices used?	
Please provide all times and temperatures during each stage of processing. These should include all pasteurisation/heating times and temperatures, and cooling times and temperatures. State the time taken to reach the core temperature and how long the product is held for at that core temperature.	
What are the conditions of storage during processing?	
If the sauce is classed as "hot fill", minimum product temperature at the point of fill must be 85°C with the exception of products of pH< 3.7 where >70 °C is required.	
For chilled, non heat treated sauces, what <i>Salmonella</i> controls are in place?	
Please, give details about <i>C. botulinum</i> controls on raw materials.	
For pH controlled mixes, please provide pH profile of the product through all stages of the manufacturing process.	
Controlling factors for psychrotrophic <i>clostridium botulinum</i> . If your product is vacuum packed (VP) or modified atmosphere (MAP) and has a shelf life of greater than 10 days the product must achieve at least one of the following factors throughout the food:- a) heat treatment of 90oC for 10 minutes or equivalent, b) aqueous salt level of $\geq 3.5\%$, c) water activity of <0.97 or d) pH activity of <5.0 or e) any combination of heat and preservative factors which has been shown to prevent the growth of and toxin production of <i>c.botulinum</i> . Please detail what controls you have in place.	
Please state the final pH, water activity and salt levels within the finished product.	

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	7.3-REC-3A-F	Product Information: CCP2	Version 12	Reason for issue: updated Technical tabs	Affected Departments: Technical all categories	Uncontrolled if printed	Product Code	MAY043	Specification status
			Date of Issue: 03/05/2012	Owned & Authorised by: A. Joshi			Product Name	Chefs Brigade Real Mayonnaise x 5 L	Revision number
							Supplier Code	117142	Issue Date
							Supplier product code	n/a	Reason for change

	7.3-REC-3A-F	Product Information: CCP2	Version 12	Reason for issue: updated Technical tabs	Affected Departments: Technical all categories	Uncontrolled if printed	Product Code	MAY043	Specification status
			Date of issue: 03/05/2012	Owned & Authorised by: A. Joshi			Product Name	Chefs Brigade Real Mayonnaise x 5 L	Revision number
							Supplier Code	117142	Issue Date
							Supplier product code	n/a	Reason for change

Frozen - Fruit and Vegetables

Does the principle material come from the same farm/location?	
Is the farm(s) that produce the principle ingredient accredited to any farm insurance schemes, if yes, please specify.	
Other than Chemical and/or Thermal processing are there any other factors being used to reduce the microbial levels? If Yes, please provide details	
Where product is dipped or washed, please state the chemical solution, concentration and dwell time for each dip/wash in the process In total how many dips/ washes are applied to the product	
What reduction in microbial load is achieved by the dip /wash process outlined above? N.B. please give results in log reductions	
What are the residue levels after washing with the above solution?	
Please state the worst case core temperatures and times for thermal decontamination processes.	
Please state the worst case cooling times and temperatures following each thermal process.	
Controlling factors for psychrotrophic <i>clostridium botulinum</i> . If your product is vacuum packed (VP) or modified atmosphere (MAP) and has a shelf life of greater than 10 days the product must achieve at least one of the following factors throughout the food:- a) heat treatment of 90oC for 10 minutes or equivalent, b) aqueous salt level of ≥ 3.5%, c) water activity of <0.97 or d) pH activity of <5.0 or e) any combination of heat and preservative factors which has been shown to prevent the growth of and toxin production of <i>c.botulinum</i> . Please detail what controls you have in place.	
If product is subsequently frozen, please state times, temperatures and whether this is an IQF process.	

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Grocery-Bakery

Describe your storage conditions for all raw materials.	
What mycotoxins controls do you use for raw materials derived from grain? For flour, what methods of moisture level control do you use?	
Is the flour positively released? If yes, on what factors?	
What controls are in place for stored product insects in storage and handling areas? Please give fermentation times and temperatures.	
What is the temperature during the mixing of the dough?	
What is the proving time, temperature and relative humidity?	
What is the pH of the dough before and after proving?	
What are the baking times and temperatures?	
What are the cooling times and temperatures?	
What, if any, are the freezing times and temperatures?	

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Grocery - Canned Fruit and Vegetables

Is the process continuous or a batch process?	
What are the times and temperatures of sterilisation? What is the Fo Value?	
What is the pH profile of the product during the full processing cycle? How is <i>Listeria</i> controlled and monitored following sterilisation?	
Where materials are canned in brine, please state the salt concentration What measures are being taken to avoid post sterilisation contamination? Please give cooling times and temperatures.	
Please give records of tests of levels of vacuum maintained in the cans.	
Is the product positively released? If yes, after how many days and on what conditions?	

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Grocery - Cereals Rices

Grocery - Confectionery

Grocery - Drinks


Grocery - Fruit and Vegetables

Grocery - Herbs and Spices

Does the raw material come from the same field? What are the conditions of storage?	
Is it a continuous or a batch process?	
What are the time and the temperature of the heat treatments? Are there any additives / processing aids used?	
If so please state what additives are used and the function What aids are used to reduce the microbiological levels?	
Specifically what are the <i>Salmonella</i> and <i>Bacillus cereus</i> controls. Please provide a COSHH date sheet for this material if applicable.	
What are your foreign body controls and what tolerances are applied to these controls? If sieving is performed on the material, what mesh size is used and at what point in the process is this applied?	
How does the packaging used in the distribution and packing of the material ensure that there is no ingress of moisture?	

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Grocery - Oils

	7.3-REC-3A-F	Product Information: CCP2	Version 12	Reason for issue: updated Technical tabs	Affected Departments: Technical all categories	Uncontrolled if printed	Product Code	MAY043	Specification status
			Date of issue: 03/05/2012	Owned & Authorised by: A. Joshi			Product Name	Chefs Brigade Real Mayonnaise x 5 L	Revision number
							Supplier Code	117142	Issue Date
							Supplier product code	n/a	Reason for change

Grocery - Sauces


For non heat treated mixes containing fresh vegetables, spices or herbs with a product shelf life of greater than 14 days, the fresh product needs to be acidified to a pH below 4. Please confirm if this is the case.	pH 3.9
If cheeses are being used, please provide details of: a. The slow vat procedure for the cheese; b. The final pH of the cheese; c. And aw and moisture content of the cheese.	N/A
Please provide details of <i>Salmonella</i> and <i>Bacillus cereus</i> control on any spices used?	No spices used.
Please provide all times and temperatures during each stage of processing. These should include all pasteurisation/heating times and temperatures, and cooling times and temperatures. State the time taken to reach the core temperature and how long the product is held for at that core temperature.	N/A
What are the conditions of storage during processing?	Ambient
If the sauce is classed as "hot fill", minimum product temperature at the point of fill must be 85°C with the exception of products of pH< 3.7 where >70°C is required.	N/A
For chilled, non heat treated sauces, what <i>Salmonella</i> controls are in place?	N/A
Please, give details about <i>C. botulinum</i> controls on raw materials.	N/A
For pH controlled mixes, please provide pH profile of the product through all stages of the manufacturing process.	<3.9
Please state the final pH, water activity and salt levels within the finished product.	3.8

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Grocery - Vinegars

Chilled - Cooked Meats


Please ensure that your product conforms to the definition of meat as per EC Directive 2001/101 implemented by the Food Labelling (Amendment) Regulations 2003 and Meat Product Regulations 2003. All meat declarations must be verified using a validated / approved calculation method such as the Law Labs / BMMA calculator (web address: www.meatcontent.com).	
Note: If suppliers own analytical data for fat and connective tissue is used in the calculation, rather than published data for the meat type, then this must be an average of historical data collected over a significant time period. Data based on 1 or 2 results is not acceptable.	
Please state which country(s) the animals are sourced from.	
Are the source farms accredited to any farm insurance schemes or Welfare standards? If yes, please specify.	
Do you seek details of your meat suppliers animal welfare standards when auditing your supply base. If so please provide details	
What is the meat content of the product?	
Please state the meat content calculation method used and provide a copy of the calculation?	
What is the temperature of the meat at intake?	
If frozen, please provide worst case time/ temperature details for the defrosting process. In addition please confirm the temperature of the area in which material is defrosted	
If the product is vacuum packed, please give the max residual oxygen allowed.	
Please confirm that the supplier Health Mark will be clearly visible on the product as it is delivered in. Please also state the issuing authority:	
If Marinades are applied to the product: · Please confirm whether this is applied as a dry powder or liquid. · If made into a liquid, please confirm the maximum holding time and temperature from make up to use. · Please confirm the sauce marinade is added before cooking (Y/N). If no please give details of Salmonella and Listeria controls for the sauce marinade (e.g. cooking time and temperature, microbiological positive release etc)	
What is the concentration and volume of the brine solution? Does the product contain added water greater than 5% of the weight of the product?	
What is the temperature before and after the syringing process, and the time taken for this process?	
What are the times and temperatures for cooking the product? Please include core times and temperatures and how long it takes to reach the core temperature.	
Please provide a typical Cook / Cool profile for the product	
Is the product smoked? If so how is it smoked? Please provide times and temperatures for the smoking process.	
If one particular type of smoke is used e.g. "oak", please indicate what type of wood is used and how the smoking process is controlled to ensure that only the nominated smoke is used during production	
Please detail all cooling times and temperatures.	
Is the product handled post cooking, if how is the risk of microbial contamination controlled?	
Please describe your stability controls, i.e. pH, water activity and moisture content of the product. Please provide profiles for these parameters at each stage of the process.	

	7.3-REC-3A-F	Product Information: CCP2	Version 12	Reason for issue: updated Technical tabs	Affected Departments: Technical all categories	Uncontrolled if printed	Product Code	MAY043	Specification status
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Controlling factors for psychrotrophic *clostridium botulinum*. If your product is vacuum packed (VP) or modified atmosphere (MAP) and has a shelf life of greater than 10 days the product must achieve at least one of the following factors throughout the food:- a) heat treatment of 90oC for 10 minutes or equivalent, b) aqueous salt level of $\geq 3.5\%$, c) water activity of <0.97 or d) pH activity of <5.0 or e) any combination of heat and preservative factors which has been shown to prevent the growth of and toxin production of *c.botulinum*. Please detail what controls you have in place.

Has this product been subjected to Challenge Testing to ensure that the product is safe?

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	7.3-REC-3A-F	Product Information: CCP2	Version 12	Reason for issue: updated Technical tabs	Affected Departments: Technical all categories	Uncontrolled if printed	Product Code	MAY043	Specification status
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							Supplier product code	n/a	Reason for change

Chilled - Dairy Low Risk


Does the milk or egg come from farms accredited to any farm insurance schemes? If yes, please specify.	
What are the microbial controls for the intake of raw milk or eggs?	
Is the product pasteurised? If so please give details of time and temperature:	
What is the water activity, pH, and salt concentration of the product?	
Please confirm that the supplier Health Mark will be clearly visible on the product as it is delivered in:	
For soft cheeses:	
Is the pH of milk / cream adjusted before or after the pasteurisation, if so, to	
For soft cheeses: What is the fat content of milk/cream used?	
For soft cheeses: Is there an addition of rennet or culture? If yes, please specify the type of rennet used:	
For soft cheeses: Please provide all times and temperatures during each stage of processing.	
For soft cheeses: Please indicate whether there is a slow vat procedure in place.	
For soft cheeses: What is the concentration of brine solution (if used)? Please specify at what stage the salt or brine is added.	
For soft cheeses: Please attach a detailed pH profile of the product that is required through out the manufacturing procedure.	
For soft cheeses: Please detail the filling conditions of the cheese: Is it Hot filled / cold filled / shrouded / under positive pressure?	
For hard cheeses: Please state what controls have been put in place to prevent the contamination and growth of Listeria?	
For hard cheeses: Is the pH of milk adjusted before or after the pasteurisation, and if so, to what value?	
For hard cheeses: What type of rennet is used, i.e. animal or vegetarian?	
For hard cheeses: Please give details of the slow vat procedure.	
For hard cheeses: What actions are taken if the pH doesn't reach the target during the slow vat procedure?	
For hard cheeses: Please provide all times and temperatures during each stage of processing.	
For hard cheeses: Please attach a detailed pH profile of the product throughout the manufacturing process.	
For hard cheeses: What are the times and temperatures for the maturation of the product?	
For hard cheeses: What is the a _w and pH before and after the maturation?	

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Chilled - Dairy High Risk

Does the milk or egg come from farms accredited to any farm insurance schemes? If yes, please specify.	
What are the microbial controls for the intake of raw milk or eggs?	
Is the product pasteurised? If so please give details of time and temperature:	
What is the water activity, pH, and salt concentration of the product?	
Please confirm that the supplier Health Mark will be clearly visible on the product as it is delivered in:	
For soft cheeses:	
Is the pH of milk / cream adjusted before or after the pasteurisation, if so, to	
For soft cheeses: What is the fat content of milk/cream used?	
For soft cheeses: Is there an addition of rennet or culture? If yes, please specify the type of rennet used:	
For soft cheeses: Please provide all times and temperatures during each stage of processing.	
For soft cheeses: Please indicate whether there is a slow vat procedure in place.	
For soft cheeses: What is the concentration of brine solution (if used)? Please specify at what stage the salt or brine is added.	
For soft cheeses: Please attach a detailed pH profile of the product that is required through out the manufacturing procedure.	
For soft cheeses: Please detail the filling conditions of the cheese: Is it Hot filled / cold filled / shrouded / under positive pressure?	
For hard cheeses: Please state what controls have been put in place to prevent the contamination and growth of Listeria?	
For hard cheeses: Is the pH of milk adjusted before or after the pasteurisation, and if so, to what value?	
For hard cheeses: What type of rennet is used, i.e. animal or vegetarian?	
For hard cheeses: Please give details of the slow vat procedure.	
For hard cheeses: What actions are taken if the pH doesn't reach the target during the slow vat procedure?	
For hard cheeses: Please provide all times and temperatures during each stage of processing.	
For hard cheeses: Please attach a detailed pH profile of the product throughout the manufacturing process.	
For hard cheeses: What are the times and temperatures for the maturation of the product?	
For hard cheeses: What is the a _w and pH before and after the maturation?	

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	7.3-REC-3A-F	Product Information: CCP2	Version 12	Reason for issue: updated Technical tabs	Affected Departments: Technical all categories	Uncontrolled if printed	Product Code	MAY043	Specification status
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							Supplier product code	n/a	Reason for change


Chilled - Fish

<p>Please ensure that your product conforms to the definition of fish as per EC Directive 2001/2065 implemented by the Food Standard Agency (Amendment) Regulations 2003 and Fish Product Regulations March 2003. All fish declarations must be verified using a validated / approved calculation method. Note: If suppliers own analytical data for fat and connective tissue is used in the calculation, rather than published data for the fish type, then this must be an average of historical data collected over a significant time period. Data based on 1 or 2 results is not acceptable.</p>	
Please provide evidence of the product's traceability to the farm of origin.	
Is the farm accredited to any farm insurance schemes? If yes, please specify.	
<p>What is the fish content of the product?</p> <p>Do you seek details of your fish suppliers welfare and sustainability standards when auditing your supply base. If so please provide details</p>	
Please state the fish content calculation method used and provide a copy of the calculation.	
<p>What is the temperature of the fish at intake?</p> <p>If frozen, please provide worst case time/ temperature details for the defrosting process. In addition please confirm the temperature of the area in which material is defrosted.</p>	
If the product is vacuum packed, please give the max residual oxygen allowed.	
<p>Please confirm that the supplier Health Mark will be clearly visible on the product as it is delivered in.</p> <p>Please also state the issuing authority:</p>	
For cured / salted fish only: Please provide a pH, water activity and salt level profile of the product –these parameters should be tested for at each stage of the process.	
For cured / salted fish only: Please state the final pH, water activity and salt levels within the finished product.	
For cured / salted fish only: Has this product been subjected to Challenge Testing to ensure that the product is safe?	
For cured / salted fish only: What is the concentration and volume of the brine solution? Does the product contain added water greater than 5% of the weight of the product?	
For cured / salted fish only: What is the temperature before and after the syringing process, and the time taken for this process?	
For cured / salted fish only: What are the times and temperatures for cooking the product? Please include core times and temperatures and how long it takes to reach the core temperature.	
For cured / salted fish only: Please provide a typical Cook / Cool profile for the product	
For cured / salted fish only: Is the product smoked? If so how is it smoked? Please provide times and temperatures for the smoking process.	
For cured / salted fish only: If one particular type of smoke is used e.g. "oak", please indicate what type of wood is used and how the smoking process is controlled to ensure that only the nominated smoke is used during production	
<p>For cured / salted fish only: Please detail all cooling times and temperatures.</p> <p>Controlling factors for psychrotrophic <i>clostridium botulinum</i>. If your product is vacuum packed (VP) or modified atmosphere (MAP) and has a shelf life of greater than 10 days the product must achieve at least one of the following factors throughout the food:- a) heat treatment of 90oC for 10 minutes or equivalent, b) aqueous salt level of ≥ 3.5%, c) water activity of <0.97 or d) pH activity of <5.0 or e) any combination of heat and preservative factors which has been shown to prevent the growth of and toxin production of <i>c.botulinum</i>. Please detail what controls you have in place.</p>	
For cured / salted fish only: Is the product handled post cooking, if so is it further pasteurised after handling? If so, please provide times and temperatures including cooling of this process step	
For cured / salted fish only: Please describe your stability controls, i.e. pH, water activity and moisture content of the product. Please provide profiles for these parameters at each stage of the process.	
For cured / salted fish only: In the case of unpasteurised Cured Fish, does the product conform to the American Fish Institute Guidelines? If so please provide the documentation to demonstrate this.	
For cured / salted fish only: Has this product been subjected to Challenge Testing to ensure that the product is safe?	
For cured / salted fish only: What is the method of freezing used, i.e. blast frozen or IQF. Give times and temperatures of freezing, and the final temperature of the product after freezing.	


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Chilled - Meat Raw

<p>Please ensure that your product conforms to the definition of meat as per EC Directive 2001/101 implemented by the Food Labelling (Amendment) Regulations 2003 and Meat Product Regulations 2003. All meat declarations must be verified using a validated / approved calculation method such as the Law Labs / BMMA calculator (web address: www.meatcontent.com).</p>	
<p>Note: If suppliers own analytical data for fat and connective tissue is used in the calculation, rather than published data for the meat type, then this must be an average of historical data collected over a significant time period. Data based on 1 or 2 results is not acceptable.</p>	
Please state which country(s) the animals are sourced from.	
Are the source farms accredited to any farm insurance schemes or Welfare standards? If yes, please specify.	
What is the meat content of the product?	
Please state the meat content calculation method used and provide a copy of the calculation?	

	7.3-REC-3A-F	Product Information: CCP2	Version 12	Reason for issue: updated Technical tabs	Affected Departments: Technical all categories	Uncontrolled if printed	Product Code	MAY043	Specification status
			Date of Issue: 03/05/2012	Owned & Authorised by: A. Joshi			Product Name	Chefs Brigade Real Mayonnaise x 5 L	Revision number
							Supplier Code	117142	Issue Date
							Supplier product code	n/a	Reason for change

What is the temperature of the meat at intake?	
If frozen, please provide worst case time/ temperature details for the defrosting process. In addition please confirm the temperature of the area in which material is defrosted	
If the product is vacuum packed, please give the max residual oxygen allowed.	
Please confirm that the supplier Health Mark will be clearly visible on the product as it is delivered in. Please also state the issuing authority:	
Controlling factors for psychrotrophic <i>clostridium botulinum</i> . If your product is vacuum packed (VP) or modified atmosphere (MAP) and has a shelf life of greater than 10 days the product must achieve at least one of the following factors throughout the food:- a) heat treatment of 90oC for 10 minutes or equivalent, b) aqueous salt level of ≥ 3.5%, c) water activity of <0.97 or d) pH activity of <5.0 or e) any combination of heat and preservative factors which has been shown to prevent the growth of and toxin production of <i>c.botulinum</i> . Please detail what controls you have in place.	
Do you seek details of your meat suppliers animal welfare standards when auditing your supply base. If so please provide details	

	7.3-REC-3A-F	Product Information: CCP2	Version 12	Reason for issue: updated Technical tabs	Affected Departments: Technical all categories	Uncontrolled if printed	Product Code	MAY043	Specification status
			Date of Issue: 03/05/2012	Owned & Authorised by: A. Joshi			Product Name	Chefs Brigade Real Mayonnaise x 5 L	Revision number
							Supplier Code	117142	Issue Date
							Supplier product code	n/a	Reason for change

<p>If Marinades are applied to the product:</p> <ul style="list-style-type: none"> Please confirm whether this is applied as a dry powder or liquid. If made into a liquid, please confirm the maximum holding time and temperature from make up to use. Please confirm the sauce marinade is added before cooking (Y/N). If no please give details of Salmonella and Listeria controls for the sauce marinade (e.g. cooking time and temperature, microbiological positive release etc) 	
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Frozen Meat

Confirm maximum life from kill to cook of raw meat, maximum storage temperature and nature of packaging e.g. vacuum packed, MAP (specify gas mix)	
If meat is stored above 3°C confirm life is restricted to no more than 14 days	
If frozen raw meat is used, please confirm defrosting occurs to ensure product temperature remains at 5°C or less, and that the total life under chilled (not frozen) conditions is 14 days or less.	
Please provide all times and temperatures during each processing stage. For example, in the case of the product being cooked please provide times and temperature for cooking. How long is it held for at that temperature? Also please provide the cooling times and temperatures.	
What core temperature does the product reach? How long is the product held at that temperature? (minimum of 72°C for 2 minutes or equivalent)	
Is the product supplied chilled? If so detail the cooling times and temperatures (note perishable cooked items must be cooled to <8°C within a maximum of 4 hours)	
Is the product supplied frozen? If so what is the method of freezing used, i.e. blast frozen or IQF? Give times and temperatures of freezing, and the final temperature of the product after freezing.	
Controlling factors for psychrotrophic <i>clostridium botulinum</i> . If your product is vacuum packed (VP) or modified atmosphere (MAP) and has a shelf life of greater than 10 days the product must achieve at least one of the following factors throughout the food:- a) heat treatment of 90oC for 10 minutes or equivalent, b) aqueous salt level of ≥ 3.5%, c) water activity of <0.97 or d) pH activity of <5.0 or e) any combination of heat and preservative factors which has been shown to prevent the growth of and toxin production of <i>c.botulinum</i> . Please detail what controls you have in place.	
Do you seek details of your meat suppliers animal welfare standards when auditing your supply base. If so please provide details	
Please Confirm total shelf life from day of main cook (excluding deep chill) is no greater than cook plus 40 days (cured) or cook plus 20 days (uncured).	
Please confirm that storage temperature of cooked product on site (excluding deep chill) and at despatch is no greater than 5°C.	

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MFD- Ambient

MFD - Stocks

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MFD - Fermented Meat Products

If fresh meat is used please confirm the maximum life from kill to use (starter addition or start of fermentation stage).	
Please confirm what microbiological monitoring is conducted on raw meat. Specify which organisms are tested for and at what frequency.	
Confirm maximum and target E.coli levels detected on the raw meat.	
Confirm overall incidence of Salmonella on raw meat entering the site (by meat type)	
Is a starter culture added or is the product naturally fermented? If a starter culture is used please state the type(s).	
Confirm checks are carried out (or certificate of analysis received) on each batch of starter culture used for Salmonella, Listeria and E.coli.	
What is the concentration and volume of the brine solution (if used)? Does the product contain added water greater than 5% of the weight of the product?	
Please state times and temperatures during the processing, i.e. <ul style="list-style-type: none"> a. During mixing/grinding stage. b. During the drying stage. c. During the fermentation or maturation stage. (Also please provide the relative humidity during this stage). d. During pasteurisation. 	
Confirm all perishable cooked ingredients are cooled to 5°C within 4 hours (6 hours maximum). If no please specify the ingredient name, cooling time and temperature.	
Please provide a pH, water activity and salt level profile of the product –these parameters should be tested for at each stage of the process.	
Please state the final pH water activity and salt levels within the finished product.	

	7.3-REC-3A-F	Product Information: CCP2	Version 12	Reason for issue: updated Technical tabs	Affected Departments: Technical all categories	Uncontrolled if printed	Product Code	MAY043	Specification status
			Date of Issue: 03/05/2012	Owned & Authorised by: A. Joshi			Product Name	Chefs Brigade Real Mayonnaise x 5 L	Revision number
							Supplier Code	117142	Issue Date
							Supplier product code	n/a	Reason for change




Does this product conform to the American Meat Institute guidelines? – Please provide the documentation to demonstrate this.	
Confirm work has been conducted to demonstrate the effectiveness of the fermentation and or drying stage in destroying microorganisms. Work must be submitted showing changes in the product (moisture, weight loss, pH, Aw etc) and how these affect the microorganisms present. Any challenge test work for pathogens should also be submitted.	
Controlling factors for psychrotrophic <i>clostridium botulinum</i> . If your product is vacuum packed (VP) or modified atmosphere (MAP) and has a shelf life of greater than 10 days the product must achieve at least one of the following factors throughout the food:- a) heat treatment of 90oC for 10 minutes or equivalent, b) aqueous salt level of ≥ 3.5%, c) water activity of <0.97 or d) pH activity of <5.0 or e) any combination of heat and preservative factors which has been shown to prevent the growth of and toxin production of <i>c.botulinum</i> . Please detail what controls you have in place.	
Do you seek details of your meat suppliers animal welfare standards when auditing your supply base. If so please provide details	
Confirm the procedure you have in place to monitor acid development and product moisture loss, and what action is taken for non conforming batches.	




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MFD - Cured / Smoked Meat Products

What is the concentration and volume of the brine solution? Does the product contain added water greater than 5% of the weight of the product?	
What is the temperature before and after the syringing process, and the time taken for this process?	
What are the times and temperatures for cooking the product? Please include core times and temperatures and how long it takes to reach the core temperature.	
Please provide a typical Cook / Cool profile for the product	
Is the product smoked? If so how is it smoked? Please provide times and temperatures for the smoking process.	
If one particular type of smoke is used e.g. "oak", please indicate what type of wood is used and how the smoking process is controlled to ensure that only the nominated smoke is used during production	
Please detail all cooling times and temperatures.	
Is the product handled post cooking, if how is the risk of microbial contamination controlled?	
Please describe your stability controls, i.e. pH, water activity and moisture content of the product. Please provide profiles for these parameters at each stage of the process.	
If the product is not pasteurised, does the product conform to the American Meat Institute Guidelines? If so please provide the documentation to demonstrate this.	
Controlling factors for psychrotrophic <i>clostridium botulinum</i> . If your product is vacuum packed (VP) or modified atmosphere (MAP) and has a shelf life of greater than 10 days the product must achieve at least one of the following factors throughout the food:- a) heat treatment of 90oC for 10 minutes or equivalent, b) aqueous salt level of ≥ 3.5%, c) water activity of <0.97 or d) pH activity of <5.0 or e) any combination of heat and preservative factors which has been shown to prevent the growth of and toxin production of <i>c.botulinum</i> . Please detail what controls you have in place.	
Do you seek details of your meat suppliers animal welfare standards when auditing your supply base. If so please provide details	
Has this product been subjected to Challenge Testing to ensure that the product is safe?	

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Leathoms	7.3-REC-3A-F	Product Information: QAS	Version 12		Reason for issue: updated Technical tabs	Affected Departments : Technical all categories
			Date of Issue: 09/09/2012			
Product Code	MAY043	Specification status	Leathoms Approved		QAS Check Date	
Product Name	Chefs Brigade Real Mayonnaise x 5 L	Revision number	5		QAS Check Completed by	
Supplier Code	117142	Issue Date	09/10/2017		Expiry Date of Batch(es) checked	
Supplier product code	n/a	Reason for change	Revised		Batch(es) checked	
Quality Attribute Sheet				QAS Check Report		
General Information				Check Results	Comments/ Pictures/ Results	
Product Code	MAY043			Select from list		
Product Name	Chefs Brigade Real Mayonnaise x 5 L			Select from list		
Label of unit (paste in label (5cmx5cm))				Select from list		
	Red	Amber	Green	Additional Comments on General Information		
Shelf life				Check Results	Comments/ Pictures/ Results	
Minimum Shelf life into Leathoms (state whether days, months, years)	< 4 months	N/A	140 days	Select from list		
Vehicle temperature (°C)	Other than Ambient	N/A	Ambient	Select from list		
Product temperature (°C)	Other than Ambient	N/A	Ambient	Select from list		
Packaging type – primary	Other than Plastic	N/A	Plastic	Select from list		
Pallet type	Other than Wood	N/A	Wood	Select from list		
Micro (CFU/g)				Check Results	Comments/ Pictures/ Results	
TVC	>30,000 cfu/g	N/A	<5,000 cfu/g	Select from list		
Lactobacillus	> 5000	N/A	< 100	Select from list		
Staph Aureus	>100 cfu/g	N/A	<20 cfu/g	Select from list		
S Aureus	> 100	N/A	< 10	Select from list		
Salmonella Spp	Present/25g	N/A	Absent/25g	Select from list		
Listeria Spp	Present/25g	N/A	Absent/25g	Select from list		
Lactobacillus	>15,000 cfu/g	N/A	<100 cfu/g	Select from list		
Yeasts	>500 cfu/g	N/A	<10 cfu/g	Select from list		
Moulds	>100 cfu/g	N/A	<10 cfu/g	Select from list		
Physical Tests				Check Results	Comments/ Pictures/ Results	
#REF!	#REF!	N/A	#REF!	Select from list		
#REF!	#REF!	N/A	#REF!	Select from list		
Packaging + Declarations				Check Results	Comments/ Pictures/ Results	
Net weight (Average)	Other than 4.528	N/A	4.528	Select from list		
Net weight (Min)	N/A	N/A	N/A	Select from list		
Net Drained Weight (Min)	N/A	N/A	N/A	Select from list		
Pack Photo (5cmx5cm) Photo of the unit in its packaging			N/A			
Barcode - Inner	Other than 5018095000435	N/A	5018095000435	Select from list		
Barcode - Outer	N/A	N/A	N/A	Select from list		

Leathams	7.3-REC-3A-F	Product Information: QAS	Version 12		Reason for issue: updated Technical tabs	Affected Departments : Technical all categories
			Date of Issue: 09/09/2012			
Product Code	MAY043	Specification status	Leathams Approved		QAS Check Date	
Product Name	Chefs Brigade Real Mayonnaise x 5 L	Revision number	5		QAS Check Completed by	
Supplier Code	117142	Issue Date	09/10/2017		Expiry Date of Batch(es) checked	
Supplier product code	n/a	Reason for change	Revised		Batch(es) checked	
Quality Attribute Sheet				QAS Check Report		
General Information				Check Results	Comments/ Pictures/ Results	
Product Code	MAY043			Select from list		
Product Name	Chefs Brigade Real Mayonnaise x 5 L			Select from list		
Label of unit (paste in label (Scmx5cm))				Select from list		
	Red	Amber	Green	Additional Comments on General Information		
Supply Chain Information				Check Results	Comments/ Pictures/ Results	
Case/outer unit label	N/A	N/A	N/A	Select from list		
Units per case	Other than 1	N/A	1	Select from list		
Layers per pallet	Other than 6	N/A	6	Select from list		
Cases per layer	Other than 20	N/A	20	Select from list		
Cases per pallet	Other than 120	N/A	120	Select from list		
Pallet height (m)	Other than 1.48	N/A	1.48	Select from list		
Physical Product QCPs				Check Results	Comments/ Pictures/ Results	
Photo of Product (product without any packaging)		N/A		Select from list		
Visual and Organoleptic Characteristics				Check Results	Comments/ Pictures/ Results	
Taste	Off taste	N/A	Rich, slightly acidic	Select from list		
Odour	Highly or not acidic, off smell	N/A	Slightly acidic	Select from list		
Texture	Thin, not smooth	N/A	Smooth	Select from list		
Colour	Not pale cream, white or dark cream	N/A	Cream colour	Select from list		
Other				Select from list		
N/A	N/A	N/A	N/A	Select from list		
Risk Categories - A= most risk E = lowest risk						

	7.3-REC-3A-F	Product Information: Supply Chain	Version 12	Reason for issue: updated Technical tabs	Affected Departments : Technical all categories
			Date of Issue: 03/05/2012	Owned & Authorised by: A. Joshi	

Supply Chain


Outer Case Standards			
Standard required	Comply (Y/N)	If No, when can you comply?	If No, accepted by Leathams?
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		
Weight of case - Maximum weight of a case is 15kg	Yes		
Case details			
Number of units per case		1	
Case Height (mm)		190	
Case Width (mm)		216mm (diameter)	
Case Length (mm)		N/A	
Weight of case - Maximum weight of a case is 15kg	4.822	Weight per Transport case (kg)	578.64
Container or Pallet delivery		Pallet	
Pallet Stds			
Standard required	Comply (Y/N)	If No, when can you comply?	If No, accepted by Leathams?
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		
Pallet Details			
	Arriving from Supplier	Going to Customer	
Type of pallet (i.e. CHEP-1000x1200mm, EURO-800x1200mm or other please specify)	CHEP	CHEP	
Cases per layer	20	Depend on order	
Layers per pallet	6	Depend on order	
Case per pallet	120	Depend on order	
Pallet Height mm	1180	Depend on order	
Transporter Std			
Standard required	Comply (Y/N)	If No when can you comply	Accepted by Leathams
The vehicle shall be delivered by a vehicle which is of a food grade and which is 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		
Transporters shall be audited as to their suitability	Yes		
Transporter Details			
Transport Temperature	Ambient 8-40°C		
Stock Rotation- ensure you use the same units for time i.e years months days etc			
Life From Production	6	Months	
Lead time (order to delivery)	1	Weeks	
Guaranteed minimum life into Leathams depot:	140	Days	
% of life on delivery	2333		
If red OR amber must be approved by the supply chain mgr @leathams	Yes		

	7.3-REC-3A-F	Product Information: Warranty	Version 12	Reason for issue: updated Technical tabs	Affected Departments : Technical all categories	Uncontrolled if printed
			Date of Issue: 03/05/2012	Owned & Authorised by: A. Joshi		

The Specification is valid for 36 months from the date of issue. After 36 months Leathams Ltd cannot guarantee that a customer has the most up to date specification

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 to this effect in the case of Merchant Gourmet/Leathams or Chefs Brigade "Leathams brands". Leathams products' specifications are confidential and should not be sent to a Third Party by the Supplier without Leathams Ltd 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 Ltd of this in advance of shipping the goods.
The supplier warrants that any documents relating to the goods that are delivered to Leathams Ltd, a Third party Warehouse or Directly to a customer on behalf of Leathams Ltd 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 Ltd, 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.
Signed on Behalf of Supplier as a declared authorised signatory. Name: Jane Bennett Position: Technical Manager Date: 20.01.14
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 Ltd requirements in terms of the end user.
Signed on Behalf of Leathams plc Name: Stacey Morgan Position: Technical Manager Date: 11/12/2013

Revision Number	Date Made	Amendments	Supplier Agreed	Leathams Ltd agreed.
1	25/10/2010	new format	yes	yes
2	10/01/2013	Spec converted to V12	yes	yes
3	11/12/2013	Ingredients declaration and Artwork update	Yes	Yes
4	19/12/2016	Revised	yes	
5	09/10/2017	Revised	yes	yes

	7.3-REC-3A-F	Product Information: Pack Copy	Version 13.7	Reason for issue: updated to new FIR	Affected Departments : Technical all categories
			Date Of Issue: 26/11/2013	Owned & Authorised by A. Beckett	
Pack Copy					
Product name	Real Mayonnaise				
Product Brand	Chefs Brigade®				
Catchphrase	Chefs Brigade® provides professional chefs with quality products for everyday use				
Inner Barcode	5018095000435				
Product code	MAY043				
Legal product description	Real Mayonnaise				
Ingredients	Rapeseed Oil (75%), Water, Pasteurised Egg Yolk Powder (2%)(Pasteurised Egg Yolk Powder, Salt, Maltodextrin), Spirit Vinegar, Sugar, Salt, Stabiliser: Xanthan Gum , Acidity Regulator: Acetic Acid, Preservative: Potassium Sorbate, Colour: Lutein.				
Suggested serving size	14g per serving				
Nutritional information average values per 100g (compulsory)	Energy kJ: 2811 , kcal: 672, Fat: 75.1g, of which Saturates: 5.4g, Carbohydrates: 1.5g, of which Sugars: 1.1g, Fibre: 0.0g, Protein: 0.4g, Salt: 0.76g				
Nutritional information average values per serving (as above)	Energy kJ: 394 , kcal: 94, Fat: 10.5g, of which Saturates: 0.8g, Carbohydrates: 0.2g, of which Sugars: 0.2g, Fibre: 0.0g, Protein: 0.1g, Salt: 0.11g				
Allergens	For Allergens see ingredients in bold				
Free from/ Suitable for/Origin/Organic logos	n/a				
Recycling logo required?	Consider including the recycling symbol as pails and lids are recyclable.				
Date code	DD MMM YY				
Use by / Best before / Best before end	Best Before: See lid				
Location	Below address				
Net weight	5 litres e				
Address & Contact details	<p>For more information please write to: Chefs Brigade®, 2 Rollins Street, London, SE15 1EW or phone 020 7635 4087 www.chefsbrigade.co.uk</p>				
Storage instructions	Store in a cool, dry place. Once opened refrigerate and use within 3 weeks				