	7.3-REC-3A-F	Product Information : Ingredients	Version 15.13	Reason For Issue: Changed Costing sheet format	Affected Departments : Technical all categories	Uncontrolled If Printed	Product Code	PSY104	Specification status	Leathams Approved	
			Date Of Issue: 06-06-16	Owned & Authorised by A. Harrison			Product Name	Filo Pastry Sheets Frozen x 400g	Revision number		0
							Supplier Code	105155	Issue Date		29/11/2017
							Supplier product code		Reason for change		New format spec
Ingredients										Validation	

Ingredient (IF VEGETAL ORIGIN, specify plant variety)	g	%	Manufacturing site	Compound ingredients (IF VEGETAL ORIGIN, specify plant variety)	Country Of Origin	Declare ingredient	'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 5°C	Microbiological positive release	Washing controls (dwell time & free chlorine)	'Other' e.g alcohol content (%) / residual nitrite / lactic acid	Status of manufacturing area
Filo Pastry	400	100	St James	No	UK	n/a	Solid	18 months	Frozen	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	Low Risk
Wheat Flour	270.8	67.7	Confidential	No	UK	Yes	Powder	24 months	Ambient	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	Low Risk
Water	115.2	28.8	Local Water	No	UK	Yes	Liquid	n/a	Ambient	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	Low Risk
Maize starch	Traces	Traces	Cargill	No	UK	Yes	Powder	24 months	Ambient	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	Low Risk
Sunflower oil	11.2	2.8	Confidential	No	UK	Yes	Liquid	18 months	Ambient	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	Low Risk
Salt	2.8	0.7	Confidential	No	UK	Yes	Powder	4 years	Ambient	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	Low Risk


INGREDIENT DECLARATION (as it appears on packaging)
Wheat flour, water, sunflower oil, salt

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

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/Conce ntrates	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	Xantum 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	Maize starch
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.	Yes	

	7.3-REC-3A-F	Product Information: TACCP	Version 15.13	Reason For Issue: Changed Costing sheet format	Affected Departments: Technical all categories	Uncontrolled If Printed	Product Code	PSY104	Specification status	Leatham's Approved		
			Date Of Issue: 06-06-16	Owned & Authorised by A. Harrison			Product Name	Filo Pastry Sheets Frozen	Revision number	0		
							Supplier Code	105155	Issue Date	29/11/2017		
							Supplier product code		Reason for change	New format spec		

Threats and Vulnerability

Validation

Finished Product	Filo Pastry
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Ingredient/Component	Country Of Origin	Is The Supplier Risk Assessed And Approved (GMP / HACCP / Quality etc.)	What measures are in place to reduce the risk of adulteration, substitution, contamination etc?	Is this product vulnerable to significant price or availability fluctuation (for example, seasonal shortage or poor harvest) which might increase risk of potential food fraud?	Are there any historical fraud incidents/issues/threats relating to the product? If yes, please provide details below	Do you carry out testing for food fraud or weakness in supply chain and product? If yes, please provide details below
Wheat Flour	UK, USA, Germany, Canada	Yes	Visual inspection of every single delivery; Certificates of Conformity for every single delivery; Sieving.	No	No	No
Water	UK	Yes	Microbiological tests	n/a	No	No
Maize starch	Holland, Frnce, Spain	Yes	Visual inspection of every single delivery; Agreed specifications: Certificate of Conformity; Sieving.	No	No	No
Sunflower oil	France, Holland	Yes	Visual inspection of every single delivery; Agreed specifications/Filtering.	No	No	No
Salt	UK	Yes	Visual inspection of every single delivery; Certificates of Conformity for every single delivery; Agreed specifications/ Sieving.	No	No	No


Packaging	Country Of Origin	Is The Supplier Risk Assessed And Approved (GMP / HACCP / Quality etc.)	What measures are in place to reduce the risk of adulteration, substitution, contamination etc?	Is this product vulnerable to significant price or availability fluctuation (for example, seasonal shortage or poor harvest) which might increase risk of potential food fraud?
Flow wrap film	UK	Yes	Visual inspection of every single delivery;	No
Carton	UK	Yes	Visual inspection of every single delivery;	No
Cardboard outers	UK	Yes	Visual inspection of every single delivery;	No

Historical Fraud Incidents / Issues / Threats

Ingredient	Details

Testing Carried Out For Food Fraud Or Weakness In Supply Chain And Product

	Details

	7.3-REC-3A-F	Product Information : Allergens	Version 15.13	Reason For Issue: Changed Costing sheet format	Affected Departments : Technical all categories	Uncontrolled if printed	Product Code	PSY104	Specification status	Leathams Approved
			Date Of Issue: 06-06-16	Owned & Authorised by A. Harrison			Product Name	710 Pastry Sheets Frozen 2 200g	Revision number	0
							Supplier Code	105155	Issue Date	29/11/2017
							Supplier product code		Reason for change	New format spec

STEP 6. Confirm the allergen declaration on the label

Following this risk assessment, confirm the allergen declaration on the labels


Contains:	Wheat (gluten)
May contain:	n/a
Free from (if applicable)	n/a

Other declarations (nuts are handled, etc.):

n/a

For guidance: see attached EU-Vital.



	7.3-REC-3A-F	Product Information : An. & Nutr.	Version 15.13	Reason For Issue: Changed Costing sheet format	Affected Departments : Technical all categories	Uncontrolled if printed	Product Code	PSY104	Specification status	Leathams Approved		
			Date Of Issue: 06-06-16	Owned & Authorised by A. Harrison			Product Name	Filo Pastry Sheets Frozen	Revision number	0		
							Supplier Code	105155	Issue Date	29/11/2017		
							Supplier product code		Reason for change	New format spec		

Analytical Validation

Please enter serving size (g/ml):		100	Food Products		% of RI per serving		% of RI per 100g	
Nutrition Information			Per Serving	Frequency	% Reference Intake (Adults)	Label claims	Method (Calculation / Analysis)	% Reference Intake (Adults)
Energy	kj:		1226		15		Analysis	15
	kcal:		289		14		Analysis	14
Fat	2.0		2.0		3	Low fat,	Analysis	3
of which saturates (g)	0.3		0.3		1	Low saturates,	Analysis	1
Carbohydrate (g)	60.3		60.3		23		Analysis	23
(of which sugars) (g)	2.6		2.6		3	Virtually sugar free,	Analysis	3
Fibre (g)			0.0					
Protein (g)	8.5		8.5		17		Analysis	17
Sodium (g)	0.55		0.55				Analysis	
Equivalent as salt (g)	1.38		1.38		23		Analysis	23
Moisture (g)			0.0					
Ash (g)			0.0					
Total	72.21		72.2				Analysis	


For nutritional information calculated by analysis

Name of the laboratory used:	ALS
Lab accreditation:	UKAS ISO 17025
Date of certificate:	12/10/2016

Label claims declaration:	Virtually sugar free, Low fat, Low saturates,
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Physical standards

Test	Target	Reject	Method	Frequency

	7.3-REC-3A-F	Product Information : Packaging	Version 15.13	Reason For Issue: Changed Costing sheet format	Affected Departments : Technical all categories	Uncontrolled if printed	Product Code	PSY104	Specification status	Leathams Approved
			Date Of Issue: 06-06-16	Owned & Authorised by A. Harrison			Product Name	Filo Pastry Sheets Frozen x 400g	Revision number	0
							Supplier Code	105155	Issue Date	29/11/2017
							Supplier product code		Reason for change	New format spec

Packaging & Weight Control

Validation



Component	Primary/ Secondary/ Transit	Type of Material	Description	Colour of Packaging	Component Weight (g) Per Unit	Recycled Content (%)	Packaging Dimensions [mm]			
							Length	Width	Height	Diameter
Flow wrap film	Primary	polypropylene	Flow wrap film	Clear	3	100%	n/a	n/a	n/a	n/a
Carton	Secondary	cardboard	Printed Retail carton	Red and White	38	100%	350	67	38	n/a
Cardboard outers	Secondary	Cardboard	Single wall cardboard outer case	Red print on brown outer	155	100%	360	200	150	n/a
Pallet	Tertiary									
Logos and environmental claims:		n/a								



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

Total Weight Primary Packaging(g)	30
Total Weight Secondary Packaging (g)	380
Total Weight Transit Packaging (g)	0
Number of PRIMARY units per Case/Outer	10
Cases per transit case	1
Pallets/Transit cases per container	n/a


Net Weight of unit (g)	400		
Net Weight of Units per case in (g)	4000		
Total Weight of Packaging per Case (g)	565	Total Weight per case (kg)	4.565
Total Weight of packaging per transit case (g)	565	Total Weight per transit case Kg)	4.565
Total cases per container	#VALUE!		

Component	Primary/ Secondary/ Transit	Gauge (µm)	Grade	Supplier	Packaging supplier accreditation	Country	Tamper evidence details	Type of sealing	Colour of sealing	Is this component suitable for recycling?
Flow wrap film	Primary	30		Soratrec	BRC	UK	Broken seal	Heat seal	Clear	Yes
Carton	Secondary			Okhan Printers	BRC	UK	n/a	Tuck-in-flap	Clear	Yes
Cardboard outers	Secondary			Connect Packaging	BRC	UK	Broken/cut seal	Tape sealed	Clear tape	Yes

Photograph of Finished Product Packaging	
Inner	Outer
	

Photograph of Finished Product Labels	
Inner	Outer
	

WEIGHT CONTROL										
Weight Control System	Minimum Weight			Average Weight				Catch	On pack copy	Is E mark required?
	Net	Drained		Net	TNE	T1	T2			
	400 g	N/A		400g	1%	#VALUE!	#VALUE!	N/A	N/A	NO

	7.3-REC-3A-F	Product Information : Micro. Standards	Version 15.13	Reason For Issue: Changed Costing sheet format	Affected Departments : Technical all categories	Uncontrolled if printed	Product Code	PSY104	Specification status	Leathams Approved
			Date Of Issue: 06-06-16	Owned & Authorised by A. Harrison			Product Name	Filo Pastry Sheets Frozen x 400g	Revision number	0
							Supplier Code	105155	Issue Date	29/11/2017
							Supplier product code		Reason for change	New format spec

Microbiological Standards

[Validation](#)

Choose the product category (drop down):

Chilled/Frozen RTE and RTRH (non or partially heat treated)


Definitions RTE: Ready to Eat

RTC: Ready to Cook (should be equivalent to $\geq 72^{\circ}\text{C}$ or more), includes "wash before use"

RTRH: Ready to Re-heat

Test	Application	Target	Reject	Method	Frequency
TVC cfu/g	n/a	<10000	> 10 000	ESGM-M300	Once a year
Coliforms cfu/g	n/a	<10	> 1000	ESGM-M302	Once a year
E. coli cfu/g	if contains pre-cut fruits/vegetables or unpasteurised fruit or vegetable juices	<10	> 100	ESGM/304	Once a year
Bacillus Cereus cfu/g	if contains cooked cereals e.g. rice, pasta	100	> 10000	ESGM-M307	Once a year
Coagulase positive staphylococci cfu/g	if contains only cheeses from unpasteurised milk	<20	> 1000	ESGM-M319	Once a year
Yeasts	if pH<4.5	<100	> 10000	ESGM-M308	Once a year
Moulds		<10	> 1000	ESGM-M308	Once a year

Laboratory used	ALS
Laboratory accreditation	ISO 17025
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 15.13	Reason For Issue: Changed Costing sheet format	Affected Departments : Technical all categories	Uncontrolled if printed	Product Code	PSY104	Specification status	Leathams Approved
			Date Of Issue: 06-06-16	Owned & Authorised by A. Harrison			Product Name	Filo Pastry Sheets Frozen x 400g	Revision number	0
							Supplier Code	105155	Issue Date	29/11/2017
							Supplier product code		Reason for change	New format spec

Labelling Information

[Validation](#)



Pack Traceability



Durability date type:	Best Before
Durability date format:	dd/mm/yyyy
Location of durability date:	opposite to the bar code; same side
Pack coding used:	Batch Code
Lot / batch code format:	year/month/date
Inner barcode number:	5017522000017
Barcode type:	EAN-13
Outer barcode number:	05017522000024
Barcode type:	EAN-13
Shelf life (From Manufacture):	18 MONTHS


Usage Instructions

Patry must reach ambient temperature prior use.

Storage instructions:	Frozen (-18C)
Cooking instructions if applicable:	
	Recipe dependent
If delivered chilled or ambient, is product suitable for freezing?	Yes
Instructions for defrosting: temp / time:	To defrosts leave the product for 24 hours in the fridge
Shelf life after defrost:	7 days
Shelf life once opened:	5 days chilled if kept wrapped
Country of origin:	UK
Health Mark:	n/a
Health Mark Shape:	n/a

	7.3-REC-3A-F	Product Information: QAS	Version 15.13	Reason For Issue: Changed Costing sheet format	Affected Departments : Technical all categories
			Date Of Issue: 06-06-16	Owned & Authorised by A. Harrison	Uncontrolled if printed
Validation					
Product Code	PSY104	Specification status	Leathams Approved	QAS Check Date	
Product Name	Filo Pastry Sheets Frozen x 400g	Revision number	0	QAS Check Completed by	
Supplier Code	105155	Issue Date	29/11/2017	Expiry Date of Batch(es) checked	
Supplier product code		Reason for change	New Format spec	Batch(es) checked	
Quality Attribute Sheet					
General Information					
Product Code	PSY104				
Product Name	Filo Pastry Sheets Frozen x 400g				
Label of unit (paste in label (5cmx5cm))					
	Red	Amber	Green		
Shelf life					
Minimum Shelf life into Leathams (state whether days, months, years)	Other than 12 months	N/A	12 months		
Vehicle temperature (°C)	Other than Collection	N/A	Collection		
Product temperature (°C)	Other than Frozen	N/A	Frozen		
Packaging type – primary	Other than Flow wrap	N/A	Flow wrap		
Packaging type – Secondary	Other than Carton	N/A	Carton		
Pallet type	Other than Cardboard outers	N/A	Cardboard outers		
Micro (CFU/g)					
TVC cfu/g	> 10 000	N/A	<10000		
Coliforms cfu/g	> 1000	N/A	<10		
E. coli cfu/g	> 100	N/A	<10		
Listeria monocytogenes	Present	N/A	Absent in 25g		
Listeria spp.	Present	N/A	Absent in 25g		
Salmonella spp	Present	N/A	Absent in 25g		
Bacillus Cereus cfu/g	> 10000	N/A	100		
Coagulase positive staphylococci cfu/g	> 1000	N/A	<20		
Yeasts	> 10000	N/A	<100		
Moulds	> 1000	N/A	<10		
Chemical Tests					
Water activity		N/A	0.93		
pH		N/A	6.6		
Packaging + Declarations					
Net weight (Average)	Other than 400g	N/A	400g		
Net weight (Min)	Other than 400 g	N/A	400 g		
Net Drained Weight (Min)	N/A	N/A	N/A		
Pack Photo (5cmx5cm) Photo of the unit in its packaging	n/a	N/A			
Barcode - Inner	Other than 5017522000017	N/A	5017522000017		
Barcode - Outer	Other than 050175220000024	N/A	050175220000024		


	7.3-REC-3A-F	Product Information: QAS	Version 15.13	Reason For Issue: Changed Costing sheet format	Affected Departments : Technical all categories
			Date Of Issue: 06-06-16	Owned & Authorised by A. Harrison	Uncontrolled if printed
				Validation	
Product Code	PSY104	Specification status	Leathams Approved	QAS Check Date	
Product Name	Filo Pastry Sheets Frozen x 400g	Revision number	0	QAS Check Completed by	
Supplier Code	105155	Issue Date	29/11/2017	Expiry Date of Batch(es) checked	
Supplier product code		Reason for change	New format spec	Batch(es) checked	
Quality Attribute Sheet					
General Information					
Product Code	PSY104				
Product Name	Filo Pastry Sheets Frozen x 400g				
Label of unit (paste in label [5cmx5cm])					
	Red	Amber	Green		
Supply Chain Information					
Case/outer unit label	n/a	N/A			
Units per case	Other than 10	N/A	10		
Layers per pallet	Other than 11	N/A	11		
Cases per layer	Other than 165	N/A	165		
Cases per pallet	Other than CHEP	N/A	CHEP		
Pallet height [m]	Other than 1800	N/A	1800		
Finished Product QCPs					
Photo of Product (product without any packaging)	n/a	N/A			
Visual and Organoleptic Characteristics					
Appearance	Off taste like bread	N/A	Near white with maize starch dusting between sheet		
Aroma	Yeasty	N/A	Typical of pastry		
Taste	Layers unreasonably breaking, and reasonably sticking	N/A	Light pastry taste, similar to light bread		
Texture	Mouldy	N/A	Uniformly smooth finished with maize starch on surface		
Other					
Risk Categories - A= most risk E = lowest risk					

	7.3-REC-3A-F	Product Information: Supply Chain	Version 15.13	Reason For Issue: Changed Costing sheet format	Affected Departments : Technical all categories	Uncontrolled if printed	Product Code	PSY104	Specification status	Leathams Approved		
			Date Of Issue: 06-06-16	Owned & Authorised by A. Harrison			Product Name	Filo Pastry Sheets Frozen x 400g	Revision number	0		
							Supplier Code	105155	Issue Date	29/11/2017		
							Supplier product code		Reason for change	New format spec		

Supply Chain

[Validation](#)

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)	Yes		
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	4		
Case details			
Number of units per case		10	
Case Height (mm)		150	
Case Width (mm)		200	
Case Length (mm)		360	
Weight of case - Maximum weight of a case is 15kg	4.565	Weight per Transport case (kg)	4.565
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	No		
Pallet Details			
Type of Pallet (i.e. CHEP-1000x1200mm, EURO-800x1200mm or other please specify)	Arriving from Supplier	Going to Customer	
	CHEP		
Cases per layer	165		
Layers per pallet	11		
Cases per pallet	1815		
Pallet Height (mm)	1800		
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	Yes		
Transporters shall be audited as to their suitability	Yes		
Transporter Details			
Transport Temperature	Frozen IQF < -18°C		
Life From Production	18		Months
Lead time (order to delivery)	10		Days
Guaranteed minimum life into Leathams depot:	12		Months
% of life on delivery			
If red OR amber must be approved by the supply chain mgr @leathams			

	7.3-REC-3A-F	Product Information: Warranty	Version 15.13	Reason For Issue: Changed Costing sheet format	Affected Departments : Technical all categories	Uncontrolled if printed	Product Code	PSY104	Specification status	Leathams Approved			
			Date Of Issue: 06- 06-16	Owned & Authorised by A. Harrison			Product Name	Filo Pastry Sheets Frozen x 400g	Revision number		0		
							Supplier Code	105155	Issue Date		29/11/2017		
							Supplier product code		Reason for change		New format spec		
Validation													

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

Signing Specifications & Delivery Method	
<p>When the specification is completed and agreed by both parties, an authorised person on behalf of the supplier is to sign the specification by typing in their Name, Position and Date at the bottom of 'The Supplier Warrants' section. The supplier can also add a scanned signature, but this is not mandatory. Then the file is emailed to Leathams Ltd. The specification becomes contractually binding on the supplier once received by email. The specification will be countersigned by Leathams Ltd, then converted to PDF and a copy emailed back to the supplier for their files.</p> <p>For subsequent minor changes to an approved specification, once the changes have been made to the Excel file, the supplier signs the appropriate 'Specification Amendments' box by typing in their Name and Date, then emails to Leathams Ltd. Again, the specification will be countersigned by Leathams Ltd, converted to PDF and a copy emailed back to the supplier for their files.</p> <p><i>For a full specification review, the 'The Supplier Warrants' section will be reviewed, as above</i></p>	
<p>The Supplier Warrants:</p> <p>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.</p> <p>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.</p> <p>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.</p> <p>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.</p> <p>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.</p>	
<p>Signed on Behalf of Supplier as a declared authorised signatory.</p> <p>Name: <u>Roxana Hosu</u></p> <p>Position: <u>Technical Manager</u></p> <p>Date: <u>20 August 2017</u></p>	
<p>Leathams Ltd Warrants:</p> <p>To be responsible for the content of the final artwork having received reasonable advise for the supplier.</p> <p>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.</p> <p>To advise of specific Leathams Ltd requirements in terms of the end user.</p>	
<p>Signed on Behalf of Leathams Ltd:</p> <p>Name: <u>Alessandra Gangemi</u></p> <p>Position: <u>QC Technologist - compliance</u></p> <p>Date: <u>29 November 2017</u></p>	

Revision Number	Amendments	Authorised By			
		For & On Behalf Of The Supplier	Date	For & On Behalf Of Leathams Ltd	Date
1					
2					
3					
4					
5					
6					