

PRODUCT SPECIFICATION



Product specification

1. Product Code:	Funnybones	6708
	Supplier	6708

2. Product Name (As appears on packaging):	Aged Cheddar Cheese Sauce
--	---------------------------

3. Brand Name:	Rio Pacific
----------------	-------------

4. Country of origin:	USA
-----------------------	-----

5. Factory Approval Code:	2123263
---------------------------	---------

6. Product Description and Intended consumers:

*Note: Provide descriptive product name and important characteristics of final product which are intended to affect product safety (eg. Water activity, pH, salt content etc.) and nominate scope of consumers for which the product is intended for*

Cheddar cheese sauce sold in 2.72 KG pails is intended for consumption by the general population in the Food Service applications in restaurants, theaters, etc. as a condiment on chips, hot dogs, hamburgers, etc.  
To ensure the food safety of the product, it is pasteurized @ at minimum of 165°F for 30 seconds to eliminate vegetation microbial growth and is formulated with a balance of moisture, salt and pH to prevent the growth of clostridium botulinum.

7. Packaging

7.A) Quantity per case:	6 pails
-------------------------	---------

7.B) Inner unit packaging:	Material	Weight (g)
	Cardboard / Paper	N/A
	Plastic	85 75 G
	Steel	N/A
	Glass	N/A
Other: .....		N/A

7.C) Outer unit packaging:	Material	Weight (g)
	Cardboard / Paper	395G
	Plastic	N/A
	Steel	N/A
	Glass	N/A
Other: .....		N/A

PRODUCT SPECIFICATION

7.D) Packaging Information:

Packaging Type (primary, secondary..) <i>Note: Primary Packaging- The Packaging within which the product is contained, Secondary Packaging-Identify the packaging (if applicable) that contains the (Primary) packed product.</i>	Description (e.g. bottle, closure..)	Material (glass, plastic, paper..)	Dimensions (mm)	Weight (g)	Supplier (name)
2.72 kg Pail	Plastic sealed pail w/ lid	Polypropylene	125mm Dia x 195mm H	85.75g	confidential

7.E) Packaging Requirement (Food Contact Materials)

Do you have a proper packaging material Traceability in place?

Yes  No

Does the packaging conform to relevant UK & EU packaging material legislations

Yes  No

Does the packaging material conform to relevant UK & EU packaging Migration and heavy metals legislations *Note: Packaging must not transfer its constituents into food to the detriment of the food's safety & quality*

Yes  No

If Modified Atmospheric Packaging used then indicate the composition of packaging gases used if applicable.

Not applicable

Is material Recyclable?

Yes  No

8. Declared Product weight/ Volume :

*Note: Weight/capacity marking shall be in metric gram (g/kg) or litre (ML/L)*

Gross Weight (g/kg)	2.81 kg
Net weight (g/kg) <sup>*if liquid product please fill in &amp; C)</sup>	2.72 kg
Net Volume (ML/L) <sup>*only fill in if liquid product</sup>	N/A
Drained weight (g/kg) (if applicable)	N/A

9. Ingredient declaration:

*Note: Ensure a complete list of ingredients is provided in descending order by weight. Where compound ingredients are used, these must be broken down to provide details of each individual ingredient. <sup>\*\*</sup> Source of the ingredient / i.e. Animal, vegetable, mineral, natural and synthetic*

Ingredient	Additives yes/no	% Breakdown <i>Note: Ranges will be accepted</i>	Supplier Name	Country of Origin	**Source of Ingredient
Water	No	confidential	confidential	USA	Natural
Soya Bean Oil	No			USA	Vegetable
Whey	No			USA	Animal
Cheese (pasteurized milk, cheese cultures, salt, enzymes)	No			USA	Animal
Modified Corn Starch	No			USA	Vegetable
Sodium Phosphate	Yes			China	Mineral
Salt	No			USA	Mineral
Lactic Acid	Yes			USA	Vegetable
Natural flavor (Cheddar cheese enzyme)	Yes			USA	Animal
Xanthan Gum	Yes			China	Vegetable
Sorbic Acid	Yes			China	Mineral
Paprika Color	Yes			USA	Vegetable

**PRODUCT SPECIFICATION**

**10. Additives:**

*Note: List out all additives and processing aids used in the product (colours, preservatives, flavours, Stabilizers, Sweeteners, Antioxidants, Acidity regulators etc.)*

Name	E Number	Function	Source(Veg/Animal/Artificial)	Quantity(% ,ppm, µg mg, g etc.)
Sodium Phosphate	E339	Emulsifier	Mineral	1.5% - 2.0%
Lactic Acid	E270	Acidity Regulator	Vegetable	1.0% - 1.5%
Xanthan Gum	E415	Thickener	Vegetable	0.20% - 0.30%
Sorbic Acid	E200	Preservative	Mineral	0.20% - 0.22%
Paprika color	E160c	Colour	Vegetable	0.05% - 0.10%

**11. Details of Genetically Modified Materials**

11.A) Does the product/ingredient\* contain genetically modified material? If Yes, please give details of the GMO materials used and if No please give details conforming if IP, PCR negative in the box below

Yes       No

11.B) Has the product/ingredient\* been significantly changed by the use of genetically modified material? If Yes, please give details in the box below

Yes       No

Not applicable

11.C) Can you guarantee that all raw materials are traceable back to source, including GM verification, of all suspect raw materials including animal feed?

Yes       No

*Note: If Yes, please give details of the traceability level in the box below*

Non-GMO Certificate by all suppliers required

**12. Microbiological Standards**

Test	Specification		Frequency of Testing
	Upper Limit	Unacceptable	
Total Plate count (/g)	N/A		
Yeasts (/g)	N/A		
Moulds (/g)	N/A		
Coliforms (/g)	< 3 MPN	> 3 MPN	Periodic
E.coli (/g)	< 3 MPN	> 3 MPN	Periodic
Salmonella ( / 25g)	Negative	Positive	Periodic
Staph.aureus (/g)	< 10 CFU	> 10 CFU	Periodic
Bacillus Cereus (/g)	N/A		
Listeria Monocytogenes	Negative	Positive	Periodic

**PRODUCT SPECIFICATION**

**13. Nutritional Information**

*Please give all mandatory listings*

Typical values	Per 100g / 100ml	Per serving g/ml	Values based on Analytical / Calculated
Energy kJ / kcal	1130KJ / 270kcal		Calculated using Genesis program
Protein (g)	5g		
Carbohydrate (g)	15g		
Of which: Sugars (g)	12g		
Polyols (g)			
Starch (g)			
Fat (g)	21g		
Of which: saturates (g)	5g		
Mono-unsaturates (g)			
Poly-unsaturates (g)			
Trans-Fatty Acids(g)			
Fibre (g)			
Sodium (g)			
Equivalent as Salt (g)	3.5g		
Ash (g)			
Special Claims (e.g. Vitamins & minerals)	1)		
	2)		
	3)		
	4)		
	5)		
	6)		

**14. Quality Attributes**

(Physical and chemical tolerances applied)	Target	Tolerance allowed
pH	5.4 Max	5.2 - 5.53
Acidity		
Preservatives	.20% Min	.20% - .25%
Moisture	56% Max	54% - 55.9%
Viscosity	14 Bostwick	13 - 15 Bostwick
Drained Weight(if applicable)		
Total Salt	4.0% Min	4.0 - 4.2%
Organoleptic Properties	Target	Reject
Appearance	Medium firm	Loose or too thick
Texture	Smooth & creamy	Lumpy or runny
Taste	Cheesy	Off flavors
Aroma/Odour	Cheesy	Off aromas
Colour	Yellow-orange	Too orange or too yellow
Other.....		
Physical properties	Target	Tolerance
Piece Size (if applicable)		
Product dimensions (if applicable) (Length, Weight, Height)		
Weight per unit	2.72 kg	+/- 0.1 kg

**PRODUCT SPECIFICATION**

**15. Product Shelf Life**

15.A) Total Product life from the date of manufacturing *Note: in days*

18 months from date of manufacture if stored under the proper storage condition as listed below.

15.B) Shelf life after opening *Note: in days*

*Note: in days*

Refrigerate after opening, consume within 30 days.

**16. Shelf Life Validation**

Attach a document to support the shelf life given to the product (Copy of shelf life test on Microbiological, Chemical physical & Organoleptic parameters need to be provided) (Attachment 1)

**17. Batch marking applied for traceability**

17.A) Format of Coding System used (batch code/date code):

*Note: describe coding system used to mark batch and durability date on products for complete traceability*

Lot code and Best By date ink jet printed on the side of each container using following format:

BBE DD MMM YYYY ### (batch number) Lot# YY-### (Sales assigned lot number) M (plant ID) B (product ID) YY (make year) JJJ (Julian date of manufacture) (on one single line)

17.B) Location and format on inner unit:

Lot code and Best By date ink jet printed on the side of each container, just below lid

**18. Describe Storage Conditions:**

18.A) Product Storage Conditions

Product is shelf stable; stored and handled at ambient temperatures; do not freeze; minimize storage at temperatures > 85°F (29.5°C)  
Do not store in direct sunlight and in a clean, dry environment

18.B) Storage instructions including durability once opened

Refrigeration after opening  
Use product within 30 days after opening

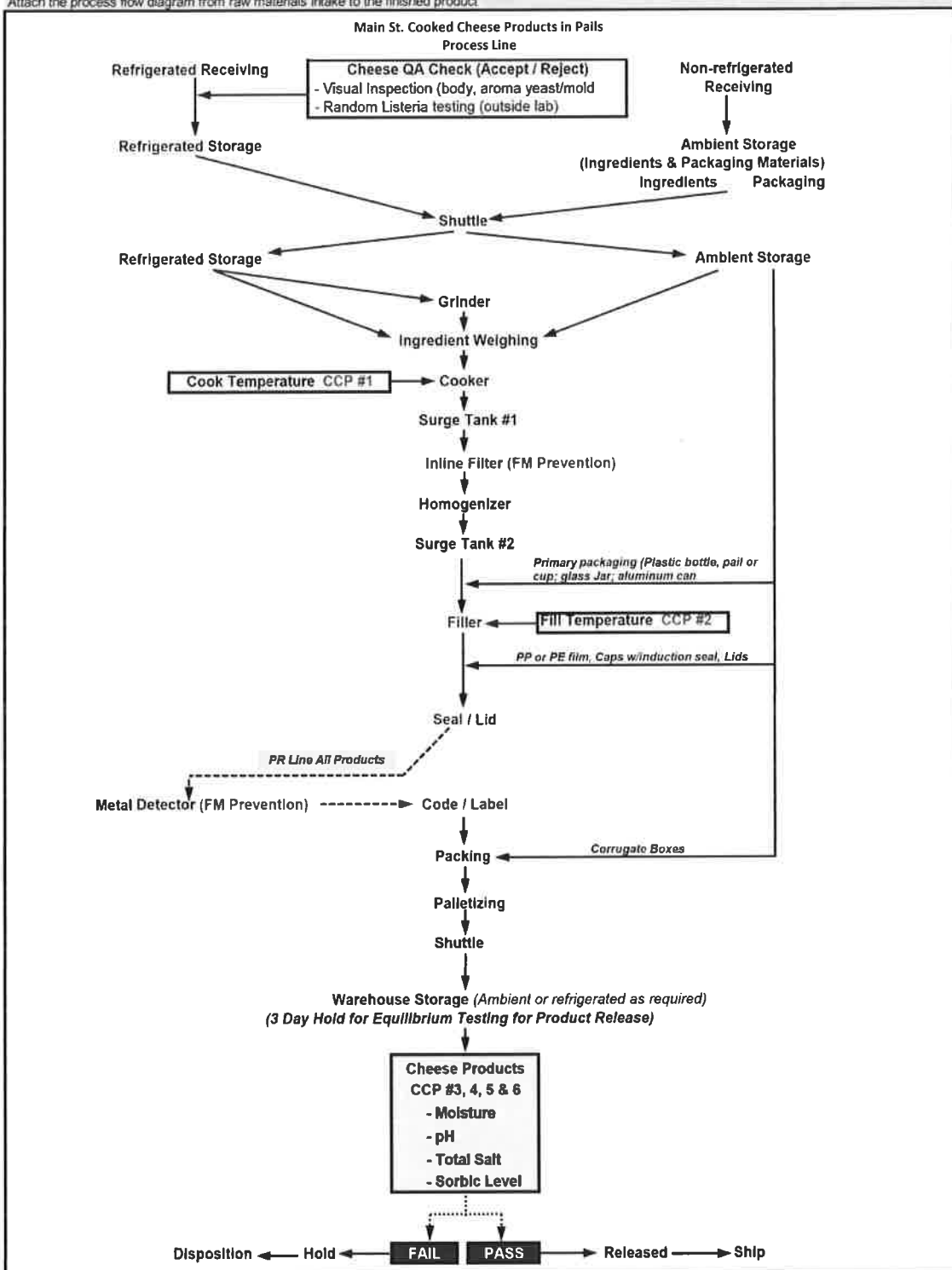
**19. Delivery Temperatures**

<input checked="" type="checkbox"/> Ambient	<input type="checkbox"/> Chilled	<input type="checkbox"/> Frozen
Target Temperature °C	Minimum Temperature °C	Maximum Temperature °C
21°C	Do not freeze	< 29.5°C

PRODUCT SPECIFICATION

20. Process Description (Process Flow Diagram)

Attach the process flow diagram from raw materials intake to the finished product



21. HACCP Control Chart		PRODUCT SPECIFICATION				
<i>Note: Describe critical control points in the process</i>						
Process Stage	CCP no.	Hazard	Preventive Measure	Monitoring Procedure	Monitoring Frequency	
Cook	#1	B-Pathogens <i>Listeria monocytogenes</i> , <i>Salmonella</i> , <i>C. botulinum</i>	Cook to proper temp (165°F minimum) and hold time per process authority (30 seconds).	Temperature probe & chart recorder used to document. Device calibrated quarterly	Continually through entire production run	
Fill	#2	B-Pathogens <i>Listeria monocytogenes</i> , <i>Salmonella</i> , <i>C. botulinum</i>	Fill at proper temp (165°F minimum) and hold time per process authority (30 seconds).	Temperature probe & chart recorder used to document. Device calibrated quarterly	Continually through entire production run	
Finished product testing after 3 day hold for equilibrium:  Moisture	#3	B-Pathogens: <i>Clostridium botulinum</i> toxin production	Formulas are followed and ingredient addition documented. In-process batch measurements are taken for pre-assessment of product specifications. Products are allowed to equilibrate prior to final analysis and shipment. Lab SOP's are followed according to Good Laboratory practices.	All batches of finished product are tested for finished moisture level per formulation & Process Authority requirements using a CEM Moisture Analyzer.	All batches of finished product produced for each production run	
Finished product testing after 3 day hold for equilibrium:  pH	#4			All batches of finished product are tested for finished pH level per formulation & Process Authority requirements using an Orion 3 Star pH probe & meter.		
Finished product testing after 3 day hold for equilibrium:  Total Salt	#5			All batches of finished product are tested for finished salt level using 926 Chloride Analyzer and results added to DSP usage per batch to determine total salt level per formulation & Process Authority requirements.		
Finished product testing after 3 day hold for equilibrium:  Sorbic Acid Level	#6			Sorbic acid level is calculated based on the usage per batch to determine Sorbic Acid level per formulation & Process Authority requirements.		

**22. Quality control**

*Note: Describe quality control checks that are undertaken and their frequency in the process*

**22.A) Raw materials**

Each lot of cheese received for EU products usage is checked for:  
 Listeria  
 Color and appearance  
 Aroma  
 Taste  
 load of Whey is checked for:  
 and appearance

Each  
Color

**22.B) Processing**

Each batch is checked during production run for in-process:  
 Moisture  
 pH  
 Sorbic acid level  
 Color (using a Optical Colorimeter)  
 Texture (using a Bostwick measuring device)  
 Taste  
 The 1<sup>st</sup> and then every 5<sup>th</sup> batch there after is checked during production run for in-process:  
 Chloride (salt) level

**PRODUCT SPECIFICATION**

**22.C) Finished Product** *Note-*  
*Please indicate the products are metal detected and describe the sensitivity*

All product produced passes through a Metal Detector prior placed in a box. Sensitivity: 5.0MM Stainless Steel, 5.0MM Ferrous, 5.0MM Non-Ferrous

Each batch of finished product produced is checked after a 3-day hold period to assure product reaches equilibrium:

- Moisture
- pH
- Total salt (% chloride added to DSP formulation usage)
- Sorbic acid level (% calculated per formulation usage)

**22.D) Weight Checks**

Minimum (g)	Average (g)
2720g	2740g

**23. Barcodes**

EAN (Inner unit):	5 028615 520015
ITF (Outer unit):	0 5028615 670826

**24. Pallet details**

Units per layer:	8
Units per pallet:	56
Approximate GROSS pallet weight (kg):	976.21 kg

**25. Case details**

Length:	18.25"
Height:	8.0"
Width:	12.25"
GROSS Weight(kg):	17.23 kg
NET Weight(kg):	16.32 kg

**26. Dietary Intolerance**

This Product contains:	Present in Product		Present within same production environment		Handle within processing establishment	
	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Irradiated ingredients	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Crustaceans and its products	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Molluscs/crustaceans	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Egg / Egg products	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Fish / Fish Products	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Peanuts / Peanut products	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Lupin/Lupin derivatives	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Soya / Soya Products (Soybean Oil)	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Dairy / Dairy Products (Cheese, Whey)	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Celery	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Additives	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> No
Muslard	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Sesame Seed / Products	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Sulphur dioxide >10mg/kg	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Antioxidants	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No



Artificial sweeteners	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Artificial preservatives (Sorbic acid)	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Flavour Enhancers (Cheese enzymes)	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Maize and Maize derivatives (Modified Corn Starch)	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Animal Products (Non-dairy)	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Added natural colour	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Colour – artificial	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Preservatives	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Benzoates	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Glutamates (e.g. MSG)	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Hydrolysed Vegetable Protein	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Hydrogenated Fats and Oils	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Irradiated ingredients	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Gluten from: Wheat / Rye / Barley / Oats	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Fish/ Crustaceans/ Molluscs & their derivatives	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Beef & Beef Derivatives (e.g. stocks, beef extract, beef gelatine, beef fat etc)	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Pork and pork derivatives (e.g. stocks, pork extract, pork gelatine, pork fat etc.)	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Nut and nut products (e.g. tree nuts, walnuts, brazil nuts, hazelnuts, almonds, cashews, pine nuts, etc)	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No

### 27. Product suitability

<b>The product is suitable for:</b>		
Halal Diets (It is suitable; however, not certified)	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Kosher Diets (It is suitable; however, not certified)	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Coeliacs (Free from gluten)	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Lactose Intolerants (Free from lactose)	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Vegan diets (Free from all animal products and products of living animals)	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Vegetarians [Ovo-lacto] (May contain products of living animals (e.g. milk, eggs, honey etc and their derivatives)	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No

### 28. Illegal Dye Control

Note: Chili 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, Tokudine 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)

28.A) If the product contains chili powder, chili mixes, curry powder and paprika, turmeric, confirm the ingredients are free from illegal food dyes and non permitted food colours?

<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Frequency of testing:	

28.B) Please confirm that a certificate of analysis can be provided for all batches which confirm the absence of illegal food dyes?

<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
------------------------------	--

**29. Describe the measures in place to prevent the potential risk of any cross contamination with allergens?**

**PRODUCT SPECIFICATION**

applicable on this line. All products produced on this line contain cheese (milk) and / or whey (milk) and / or soybean oil.  
production line (cook & fill) are in separate rooms.  
On other lines, products containing allergens are scheduled at the end of the production run or the only product produced on that day (peanut).  
Post-sanitation allergen verification process is in place.

Not  
Each

**30. Supplier Obligation**

*The supplier must comply with all relevant United Kingdom and European Community Legislation and all relevant legal and food safety criteria. The supplier must agree to comply with Funnybones Food Services Ltd Conditions of Supply. The supplier is responsible for ensuring that all the relevant analytical, quality and food safety and process control records are held and maintained for a minimum of three years from date of supply to Funnybones Food Services Ltd. These records must be made available to representatives of Funnybones Food Services Ltd upon request. All the products delivered to us shall comply with the relevant product specification. The supplier is responsible for informing Funnybones Food Services Ltd in writing in advance of any proposed change of formulation, manufacturing process or packaging materials cess of any materials used to produce the product to be supplied to Funnybones Food Services Ltd. No change is to be made without the prior knowledge and prior written agreement of Funnybones Food Services Ltd. Supplier is required to accept responsibility for the accuracy, legality & relevance of the information supplied within this specification.*

Please indicate the current Version of your product spec.  
(Revision/Issue number)

Version 4.0

Note: Please do not change the document reference details in the header and the footer of this document

Note: make sure (Attachment 1) is attached before sending

Authorised by supplier/manufacturer (Name):

Date:

  
Friday, March 30, 2018

On behalf of Funnybones Foodservice Ltd

(Name):

Date:

Rosalie Proctor  
05/04/2018