




Product Name, net weight and format:	Sliced Pepperoni, net weight 1 kg, 9 x 1 kg.
Product supplier code ID:	16845xxx
Unit Photos:	
Unit format information	Plastic tray thermosealed with plastic foil - 25 x 19 x 6 cm
Ingredients declaration	Pork meat, pork fat, salt, dextrose, paprika, beetroot, acerola, garlic, rosemary, oregano, paprika extract, pepper, onion, coriander.
Yield of meat for 100g of finished product	125 g pork per 100g finished product
Secondary Pack photos (unit): front and rear	
Secondary packaging information	58 x 25 x 18 cm, 9 x 1 kg per box
Photos (closed and opened please show the units inside):	
Tertiary Packaging or pallet stacking	8 cases per layer, 10 layers per pallet, netto 720 kg
DISCLAIMER	The product is intended to be consumed by the average wholesome consumer and it is NOT specifically designed for feeding vulnerable consumers such as: infants, pregnant women, people with week immune system or anyone subjected to particular dietary conditions etc..

Genetic Modification

Does the product and/or its ingredient consist of any of raw materials listed below? If so please place an "Y" in the cell. If any of the raw material listed below is held in the same site where the product is made, is there a cross contamination? If so please place an "C" on the right cell, if not put a "N"

Ascorbic Acid (and Ascorbates)☐	N	Fructose☐	N	Maize Gluten☐	N	Modified Maize Starch☐	N
Aspartame☐	N	Glucose	N	Maize Gluten☐	N	Modified Maize Starch☐	N
Bean Curd☐	N	Glucose Syrup (corn syrup) and derivatives (eg. Caramel & caramel colours)☐	N	Maize Grits☐	N	Monosodium Glutamate☐	N
Canola / Rape (Canada, USA)☐	N	Glycerides☐	N	Maize Meal☐	N	Polenta☐	N
Citric acid (and citrates)☐	N	Hydrolysed Vegetable protein☐	N	Maize Protein☐	N	Polyols & Glycerides☐	N
Corn oil (Maize oil)☐	N	Maize Bran☐	N	Maize Starch☐	N	Potato (Canada)☐	N
Corn Syrup solids☐	N	Maize fibre☐	N	Maltodextrins☐	N	Sodium and Trisodium Ascorbate	N
Corn syrup☐	N	Maize Flakes☐	N	Maltose☐	N	Sodium Citrate	N
Dextrins☐	N	Maize Flour☐	N	Masa Flour☐	N	Sorbitol & Soya Curds	M
Dextrose	Y	Maize Germ☐	N	Modified Maize Starch	N	Soy Sauce	N
				Mannitol	N		

If "Y" please provide details: Ascorbic acid and dextrose in the product, but not GM

GENETICALLY MODIFIED ORGANISMS

1	(a)	Does the product or any of its ingredients contain any genetically modified Material (whether or not it is GM)?
	(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 produced from animal which are fed with GM animal products?
	(b)	Identify such ingredients:
3	(a)	Is the product or any of its ingredients produced from, but not containing, any genetically modified organisms?
	(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 product?

	(b)	Identify any such processing aids:
5	(a)	Have genetically modified organisms been used to produce processing aids or additives bu
	(b)	Identify any such processing aid or additive:
6	(a)	If there is a possibility of contamination, what controls are in place?

on the right cell
amination risk?

Soya Beans ²	N	Soya oil	N
Soya Curd	N	Soya Protein Isolate or Concentrates ²	N
Soya Fibre ²	N	Soya Proteins	N
Soya Flakes ²	N	Squash (Canada) ²	N
Soya flour ²	N	Sugar Beet (Canada) ²	N
Soya Grits ²	N	Sweetcorn ²	N
Soya Isoflavones ²	N	Textured soya protein ²	N
Soya Lecithin ²	N	Tofu	N
Soya Meal ²	N	Waxy Maize ²	N
Soya Milk ²	N	Xantum Gum ²	N

her active or not)?	NO
al food?	NO
modified material?	NO
with the production of the food or any of it's	NO

t where such genetically modified organisms are not	NO



Allergens

Table 1 - List of all allergens handled on site in what products

Product and line of production	Peanut	Tree Nut	Sesame	Fish	Crustacean
<i>other salamis</i>					

If orange please give details of allergen cross contamination p
Pasta products produced segregated in time and cleaning afte
day.

If red, justify the reason why is not possible to guarantee the

Intolerances

Table 2 - List a number of intolerance risk food product contained in the product and handled

Other Allergens	if yes state source	Is the product present in the factory site?
Legumes	no	no
Caffeine	no	no
Chocolate	no	no
Kiwi	no	no
Banana, blackberry, peach, tomato	no	no
Buckwheat	no	no
Barley	no	no
Rye	no	no
Yeast & derivatives	no	no
Maize & derivatives	yes	derivates from maize in dextrose
Aspartame	no	no

Fruit, vegetables and their derivatives	yes	, beetroot, acerola, onion, coriander
Beef	no	yes
Pork	yes	Pork Meat
Lamb / mutton	no	no
Poultry	no	yes
Chestnuts	no	no
Potassium Chloride	no	no
Phenylalaline	no	no
Garlic	yes	yes
Cow's Milk	no	no
Goat's Milk	no	no
Buffalo's Milk	no	no
Ewe's Milk	no	no

Table 3 - List the free from additive profile of the product

Propyl Gallate	E310	N
Octyl Gallate	E311	N
Dodecyl Gallate	E312	N
Butylated Hydroxyanisole	E320	N
Butylated Hydroxtoluene	E321	N
FREE FROM ALL ILLEGAL DYES (ILLEGAL DYE CONTROLS)		
permitted to contain the following illegal food dyes; Sudan I – IV, Butter Yellow,		N
confirm the ingredients are free from illegal food dyes and non permitted food		N
confirm the absence of illegal food dyes?		N
configuration)		
Amaranth	E123	N
Black PN	E151	N
Brown FK	E154	N
Chocolate Brown HT	E155	N
Carmoisine	E122	N
Indigo Carmine	E132	N
Pigment Rubine	E180	N
Ponceau 4R	E124	N
Red 2G	E128	N
Sunset Yellow FCF	E110	N
Tartrazine	E102	N
Quinoline Yellow	E104	N
Erythrosine	E127	N
Patent Blue V	E131	N
Brilliant Blue FCF	E133	N
Sulphite Ammonia Caramel	E150d	N
Allura Red	E129	N

Green S	E142	N
Aluminium	E173	N
Caustic Sulphite Caramel	E150b	N
Vegetable Carbon	E153	N
Cochineal	E120	N
Ammonia caramel	E150c	N
more than 0.2% arising from other ingredients in the form of:		
L-glutamic acid	E620	N
Sodium hydrogen L-glutamate (Mono Sodium glutamate or MSG)	E621	N
Potassium hydrogen L-glutamate (Mono Potassium glutamate)	E622	N
Calcium dihydrogen di-L-glutamate (Calcium glutamate)	E623	N
Di-Sodium Inosinate	E631	N
Di- Sodium Guanylate	E627	N
Di- Sodium Ribonucleotide	E635	N
FREE FROM BENZOATES / SULPHITES		
Benzoic acid	E210	N
Sodium benzoate	E211	N
Potassium benzoate	E212	N
Calcium benzoate	E213	N
Ethyl p-hydroxybenzoate	E214	N
Sodium Ethyl p-hydroxybenzoate	E215	N
Propyl p-hydroxybenzoate	E216	N
Sodium Propyl p-hydroxybenzoate	E217	N
Methyl p-hydroxybenzoate	E218	N
Sodium Sulphite	E221	N
Calcium Sulphite	E226	N
Sodium Hydrogen Sulphite	E222	N
Calcium Hydrogen Sulphite	E227	N
Sodium Methyl p-hydroxybenzoate	E219	N
FREE FROM NITRITES / NITRATES / ACETATES / PROPIONATES / BORATES		
Sodium Nitrite	E250	N
Sodium Nitrate	E251	N
Potassium Nitrite	E249	N
Potassium Nitrate	E252	N
Potassium Acetate	E261	N
Sodium Acetates	E262	N
Sodium Acetate	E262(i)	N
Sodium Diacetate	E262(ii)	N
Calcium Acetate	E263	N
Sodium Propionate	E281	N
Calcium Propionate	E282	N
Potassium Propionate	E283	N
Boric Acid	E284	N
Sodium Tetraborate / Borax	E285	N
Carbon Dioxide	E290	N
FREE FROM EMULSIFIERS, STABILISERS AND OTHERS		
Sodium Calcium Edenate	E385	N
Carrageenan	E407	N
Polyphosphates	E450	N

PESTICIDES	
FREE FROM BANNED PESTICIDES	
	Free f
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.	YE
MAXIMUM RESIDUE LEVELS	
	Comply with
Please confirm that you comply with the Maximum Residue Levels stated in EC Regulation 396/2005 . Click on hyperlink to see UK MRLs database.	YE

PRODUCT IS SUITABLE FOR	Suitable for?
Vegetarians (Non-Vegan)	NO
Vegans	NO
Coeliacs	YES
People who are lactose intolerant	YES
People with a nut / seed allergy	YES
PRODUCT IS CERTIFIED	Yes/No
Kosher	NO
Halal	NO

Celery	Sulphite	Lupin	<i>Colour coding</i>
			Allergen not used on site
			Allergenic ingredient used in this product as an intentional ingredient
			Allergen used on site but not used in this product as an intentional ingredient - not used in the same line
			Allergen used on site but not used in this product as an intentional ingredient - used in the same line, but full allergen cleaning procedure in place
			Allergen used on site but not used in this product as an intentional ingredient - it is not possible to guarantee

Nutrition Information	Quantity per 100g/100ml		Method (Calculation / Analysis)	Frequency
Energy	kj:	1795	calculation	
	kcal:	434	calculation	
Fat	43g		analysis	at every batch
of which saturates (g)	19g		calculation	
Carbohydrate (g)	0.5g		calculation	
(of which sugars) (g)	0.5g		calculation	
Fibre (g)				
Protein (g)	20g		analysis	at every batch
Sodium (g)				
Equivalent as salt (g)	4.0g		analysis	at every batch
Moisture (g)	32.5g		analysis	at every batch
Ash (g)				
Total	100g			

Name of the laboratory used: Synlab

Lab accreditation: Swedac 1006

Chemical tests (finished product and/or raw material: please specify)

Test (with unit of measurement)	Target	Reject	Method	Frequency
pH	<5,0	>5,0	pH measurer	every batch
aw	<0,92	>0,92	Analysis	every batch

Microbiological test

The product comply with the COMMISSION REGULATION (EC) No 2073/2005

y/n

YES

Test (with unit of measurement)	Target	Reject (valid until end of life or customer arrival, please specify)	Method	Frequency
E.coli	<10	> 10	NMKL 125	every batch
Salmonella	absent in 25g	present	VIDAS	every batch
Listeria monocytogenes	absent in 25g	present	VIDAS	every batch
Staphylococcus aureus	<100	>100	NMKL 66	every batch

Physical Tests (finished product and/or raw material: please specify)

Test (with unit of measurement)	Target	Reject	Method	Frequency
Caliber	45 mm ± 2mm	< 42mm or > 48mm	measurement	every batch

Packaging used

Component	Primary (eg. Unit)/ Secondary (eg. Box)/ Tertiary (eg. Pallet)
tray	Primary
box	Secondary

Weighing system	average
Weight of the product NET:	1000g
Weight of the product TOT:	
Average weight	yes
Minimum weight	no
Catch Weight	no
<u>Pack traceability</u>	
Durability date type (eg. BBE, use by):	Best before
Durability date format (eg. DD/MM/YYYY, MM/YY):	DD/MM/YYYY
Durability date print location:	on label
Method of printing codes:	ink ject
Lot / batch code format:	packing date
Unit barcode number:	501694408819 1
Barcode type (eg. EAN, ITF-14) :	EAN13
Inner Barcode Verified and Documented	when creating label
Outer barcode number :	501694458819 6
Barcode type (eg. EAN, ITF-14):	EAN 128
Outer Barcode Verified and Documented	when creating label
Shelf life (From Manufacture):	90 days
	shelf life analysis performed for similar product
Shelf Life Validation Data Held On File	
Minimum shelf life guaranteed on delivery to UK	68 Days
Usage Instructions	Ready to eat
Storage instructions:	min. +5°C

Cooking instructions if applicable:	N/A
Is the product suitable for freezing:	No
Instructions for defrosting: temp / time:	n/a
Shelf life after defrost:	n/a
Shelf life once opened:	n/a
Country of origin:	Denmark
Health Mark:	DK-4658
Label claims (suitable for vegetarian, less fat etc.):	N/A

Type of Material	Description	Colour of packaging	Component Weight (g)	Recycled Content (%)	Gauge (micron)
plastic	plastic tray	transparent	40	0%	50μ
cardboard	cardboard box	brown	362 g	0%	-



To consider	Risk	Mitigation actions
historical evidence of substitution or adulteration	See attached VACCP plan	
economic factors which may make adulteration or substitution more attractive	See attached VACCP plan	
ease of access to product through the supply chain	See attached VACCP plan	
sophistication of routine testing to identify adulterants	See attached VACCP plan	
nature of the raw materials.	See attached VACCP plan	
others		