

Logo purchasing company		<b>QM – Manual</b> Chapter 05 – Control and Intervention Measures  <i>Specification of raw materials</i>	Document: KPF 50732
Address purchasing company			Page: 1 of 6
Distribution	QM, Purchasing		

### 1. GENERAL INFORMATION

*product name*

*item number of supplier*

*trade name*

*certificate of origin*       EU Agriculture  
 Non-EU Agriculture  
*status*                               producer                               supplier  
if supplier only, please state the producer:

*company name*

*address of supplier*

*contact name*                      name:                              function:  
   phone.:                              fax:  
   mail:                              24-hour emergency hotline.:

*date of issue*

### 2. PRODUCT CHARACTERISTICS

*appearance/color*

*smell*

*taste*

*technological characteristics*

*(e.g. hygroscopic)*

*information about production process*

*dimensions*                      length:                              width:                              height:  
   shape:

*piece weight*

*percentage of breakage [%]*

*degree of purity [%]*

	<u>type of contamination</u>	<u>percentage</u>
<i>possible contamination</i>	stones	
	pits	
	mouldy fruits	
	damaged fruits	
	clusters (<              pieces sticking together)	
	living or dead insects	
	unripe fruits	
	sand	
	glass	
	metall	
	plastic	
	wood	

### 3. PRODUCT COMPOSITION ACCORDING TO VO (EG) NO.1169/2011

Ingredients entirely broken down in % (total of all ingredients = 100 %) in top-down order of their individual weight including additives. For all food additives, please list class-name and E-Number.

<u>%</u>	<u>ingredient</u>	<u>E-number/classname</u>	<u>source of raw material/ country of origin</u>
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vorheriger Stand:	-	erstellt:	MS	geprüft:	KN	freigegeben:	MS
Urspr. Erstelldatum:	30.03.2015	Revisionsgrund:	Neuerstellung				

4. NUTRITIONAL VALUE PER 100g / 100 ml	
energy	kJ
	kcal
fat	g
<i>of which saturates</i>	g
carbohydrate	g
<i>of which sugars</i>	g
fibres	g
protein	g
salt	g
<b>other data</b>	
sodium	g
	g
	g
Determination of nutritional values	<input type="checkbox"/> by chemical analysis <input type="checkbox"/> by literature database, like

5. VITAMINS / MINERALS / TRACE ELEMENTS AND OTHERS PER 100 g / 100 ml	
	g
	g
	g

6. CHEMICAL - PHYSICAL PROPERTIES				
<u>parameter</u>	<u>specified value</u>	<u>tolerance</u>	<u>unit</u>	<u>method</u>
water content				
dry matter				
grain size distribution				
bulk weight / density				
pH-value				
a <sub>w</sub> -value				
acidity				
ash				

7. RESIDUE ANALYSIS	
	<u>limit value</u>
	<u>according regulation</u>
pesticides	
mycotoxins	
heavy metals	
<input type="checkbox"/> Analysis reports can be provided to sample company.	

## 8. DECLARATION OF ALLERGENS ACCORDING TO VO (EG) NO. 1169/2011

	mark if included in formula	mark if contamination is probable	cause of contamination
cereals containing gluten and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	
crustaceans and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	
eggs and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	
fish and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	
peanuts and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	
soybeans and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	
milk and products thereof (incl. Lactose)	<input type="checkbox"/>	<input type="checkbox"/>	
nuts and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	
almonds	<input type="checkbox"/>	<input type="checkbox"/>	
hazelnuts	<input type="checkbox"/>	<input type="checkbox"/>	
walnuts	<input type="checkbox"/>	<input type="checkbox"/>	
cashews	<input type="checkbox"/>	<input type="checkbox"/>	
pecan nuts	<input type="checkbox"/>	<input type="checkbox"/>	
brazil nuts	<input type="checkbox"/>	<input type="checkbox"/>	
pistachio nuts	<input type="checkbox"/>	<input type="checkbox"/>	
macadamia or queensland nuts	<input type="checkbox"/>	<input type="checkbox"/>	
celery and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	
mustard and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	
sesame and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	
sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/l in terms of the total SO <sub>2</sub>	<input type="checkbox"/>	<input type="checkbox"/>	
lupine and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	
molluscs and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	

## 9. SPECIAL NUTRITIONS

	<u>YES</u>	<u>NO</u>
suitable for <b>gluten-free</b> nutrition	<input type="checkbox"/>	<input type="checkbox"/>
suitable for <b>lactose-free</b> nutrition	<input type="checkbox"/>	<input type="checkbox"/>
suitable for <b>vegetarische</b> nutrition	<input type="checkbox"/>	<input type="checkbox"/>
suitable for <b>vegane</b> nutrition	<input type="checkbox"/>	<input type="checkbox"/>
suitable for <b>muslim</b> nutrition	<input type="checkbox"/>	<input type="checkbox"/>
suitable for <b>jewish</b> nutrition	<input type="checkbox"/>	<input type="checkbox"/>

## 10. MICROBIOLOGICAL LIMITS

**Minimum requirement according to DGHM!**

	guide value [TVC/g]	limit value [TVC/g]
<b>Total Viable Aerobic Count</b>		
<b>Enterobacteriaceae</b>		
Coliforme Bacteria		
<b>Escherichia Coli</b>		
<b>Salmonella</b>		
<b>Mould</b>		
<b>Yeasts</b>		
<b>presumptive Bacillus cereus</b>		
<b>Spores of sulfite-reducing Clostridia</b>		
Staphylococcus aureus		
Listeria monocytogenes		
Coagulase-positive Staphylococci		

Analysis reports can be provided to sampla company

## 11. DISPATCH / STORAGE / LABELLING

*type of packaging (e.g. box, big bag, bucket)*

*pack size/sales unit*

*packaging material*

*dispatch unit (du)*

du per palette

du per layer

*type of pallet / pallet size*

*pallet height*

(max 2.0 m)

*storage conditions*

storage temperature:

°C

relative humidity:

%

*minimum shelf life*

*remaining shelf life (from delivery)*

*labelling*

- product name incl. „organic“
- Item number
- batch number
- producer/supplier with address
- net weight
- organic-Controll-Code
- country of origin
- EAN
- others

*coding of minimum shlef life and batch number*

*customs tariff number*

*comodity code*

*EAN*

## 12. QUALITY MANAGEMENT

HACCP-Concept  YES  NO

quantity and description of CCP's

The product is running through:

- |   |                          |                            |   |
|---|--------------------------|----------------------------|---|
| - metal detector ferrous metals             | <input type="checkbox"/> | - stone separator          | <input type="checkbox"/>  |
| - metal detector non-ferrous metals         | <input type="checkbox"/> | - optical sorters          | <input type="checkbox"/>  |
| - x-ray                                     | <input type="checkbox"/> | - control Sieves           | <input type="checkbox"/> mesh size                              |
| - sensory incoming goods inspection         | <input type="checkbox"/> | - pressurised desinfection | <input type="checkbox"/> with protocol <input type="checkbox"/> |
| - microbiological incoming goods inspection | <input type="checkbox"/> | - air separator            | <input type="checkbox"/>  |
| - other controls                            |                          |                            |   |

## 13. CERTIFICATES

	<u>YES</u>	<u>date of issue</u>
IFS - International Food Standard	<input type="checkbox"/>	
ISO _____	<input type="checkbox"/>	
BRC - British Retail Consortium	<input type="checkbox"/>	
FSSC 22000	<input type="checkbox"/>	
GMP - Good Manufacturing Practice	<input type="checkbox"/>	
ORGANIC-Certificate (Controll-Code: _____)	<input type="checkbox"/>	
HALAL-Certificate	<input type="checkbox"/>	
Kosher-Certificate	<input type="checkbox"/>	

## 14. NON-GMO DECLARATION

We confirm, that the product

- is not, does not contain or consist of GMO.
- is not produced from GMO or does not contain ingredients, additives, aroma, or carrier substances produced from GMO although they do no longer contain those and are no longer detectable.
- complies with the rules of the following regulations:
  - EU: **Regulation (EG) no. 1829/2003** on genetically modified food and feed
  - EU: **Regulation (EG) no. 1830/2003** concerning the traceability and labelling of GMO and the traceability of food and feed products produced from GMO
  - EU: **Regulation (EG) no. 834/2007**

YES

## 15. CONFORMITY DECLARATION OF PACKAGING MATERIAL

The packaging material complies with the requirements of the Foods, Consumer Goods and Feedstuffs Code (LFGB) and with the guidelines of regulation (EG) 1935/2004 and 2023/2006. The packaging material has no negative impact on the products taste and odour nor other effects.  YES

Conformity declaration and specification of packaging material can be provided to sample company upon request.

1. This specification sheet is part of the procurement contract.
2. We engage to give immediately notice of product modifications.
3. We confirm that we filled in the specification form truthfully and within the current knowledge.
4. We agree, that we can be audited by both an employee of sample company and an external representative.
5. This specification can be sent electronically and is also valid with an electronic signature.

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place, date

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signature supplier