



Product Specification Form

RS125

Issued on: 06/11/2024 V4

Authorised by: DB

Specification approved by

By signing this specification Sasco Sauces Ltd. agrees to all parameters and tolerances contained within.

No changes to this specification, sub ingredients or allergen declaration are permitted without the written agreement of Sasco Sauces Ltd.

| Specification version number | | | V6 / 10.01.2025 | |
|----------------------------------|-----------------|---------------|----------------------|------------|
| Department | Position | Name | Signature | Date |
| Sasco Sauces | Quality Auditor | Mary Brezeanu | <i>Mary Brezeanu</i> | 10.01.2025 |
| Customer * (where applicable) | | | | |

* Please complete the following form and return by email to issuer or by post at the following address:

Sasco Sauces Ltd.
 2 St. Michael's Close
 Aylesford
 Kent
 ME20 7BU

SITE DETAILS

| | | | |
|--------------------|--|---------------------|------------------------------|
| SITE ADDRESS | SASCO SAUCES LTD. | | |
| | 2 St. Michael's Close, Aylesford, Kent | | |
| | ME20 7BU | | |
| TEL NO. | 01622 714940 | Email | enquiries@sascosauces.co.uk |
| CONTACTS | NAME | POSITION | CONTACT information |
| TECHNICAL | Delia Baban | Technical Director | qc@sascosauces.co.uk |
| COMMERCIAL | Maria Gomes | Sales Administrator | sales@sascosauces.co.uk |
| PRODUCTION | Daren Twidell | Operations Director | production@sascosauces.co.uk |
| FINANCE | Sally Bright | Accounts Manager | finance@sascosauces.co.uk |
| EMERGENCY contact | Daren Twidell | Operations Director | 07500 874562 |
| SEDEX Reg Number | ZC405335658 | Site code | ZS405446900 |
| GFSI Certification | BRCGS | Food Safety | Score: AA |

PRODUCT

| | | | |
|---------------------|--|-------------|---|
| Name of Product | Extra Thick Mayonnaise - Sasco | | |
| General Description | Cold emulsified, oil based ambient sauce | | |
| | Packed into food grade plastic pails, bottles, and jars. | | |
| | Ready to eat | | |
| Legal description | Mayonnaise / Salad Cream / Burger Sauce / Other | | |
| Product Code(s) | G005, G006, G009, G010 | Recipe code | G |



Product Specification Form

RS125

Issued on: 06/11/2024 V4

Authorised by: DB

General Information

| Coding | | | | |
|----------------------|---|-------------------|------------------|----------------------------------|
| Batch code | Equipment made on | SA 23L5234 | | Day of the Year (Julian) |
| | | SA | 23 | L |
| | | Batch Code | L= Lot/hour Code | Year Digit- e.g. 5= 20 <u>25</u> |
| Date code | Best Before dd/mmm/yyyy | | | |
| Code location | On the lid (for pails) / Product label (for bottles and jars) | | | |
| Barcode number | 10L – 5032024000082, 5L - 5032024000099 | | | |
| Available pack sizes | 1 litre | ✓ | 2.2 litre | ✓ |
| | 10 litres | ✓ | 5 litres | ✓ |

SHELF LIFE AND STORAGE CONDITIONS

| | |
|--|---|
| Storage conditions | Ambient (10° - 20° recommended), away from direct sunlight and heat sources. We recommend storage on low level racking. |
| Delivery conditions | Ambient (10° - 20° recommended), away from direct sunlight and heat sources. |
| Recommended Storage Conditions after opening | Refrigerated and to be used within 3 weeks. |
| Total Life (from manufacturing) | 182 days |
| Total Life (from opening) | 21 days |
| Minimum Life to customers | 90 days |

Formulation

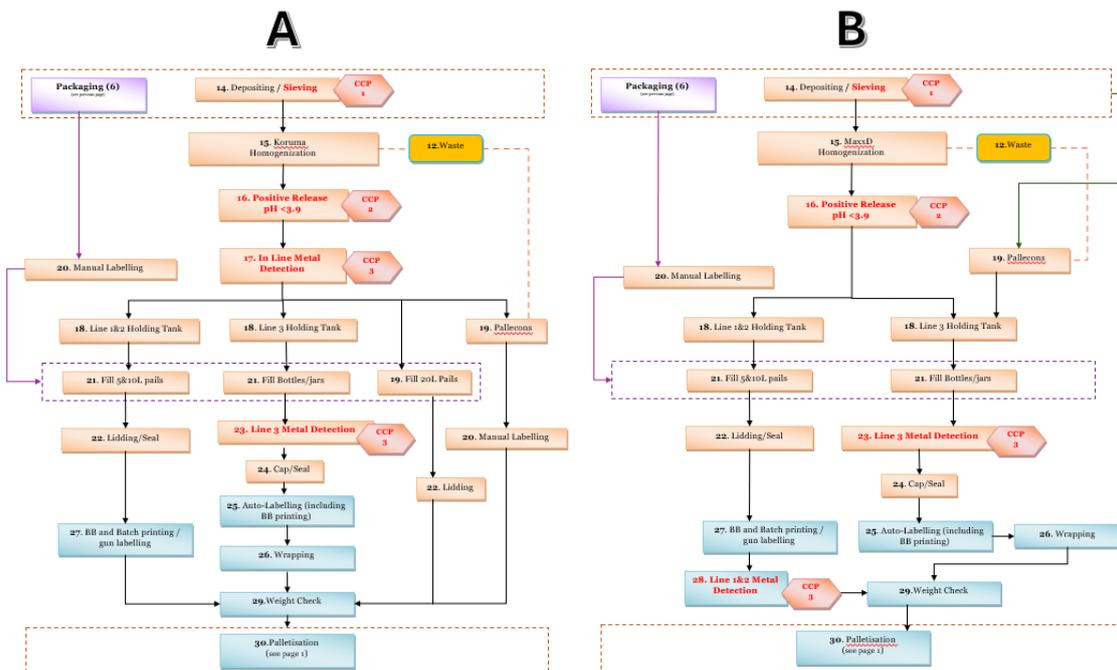
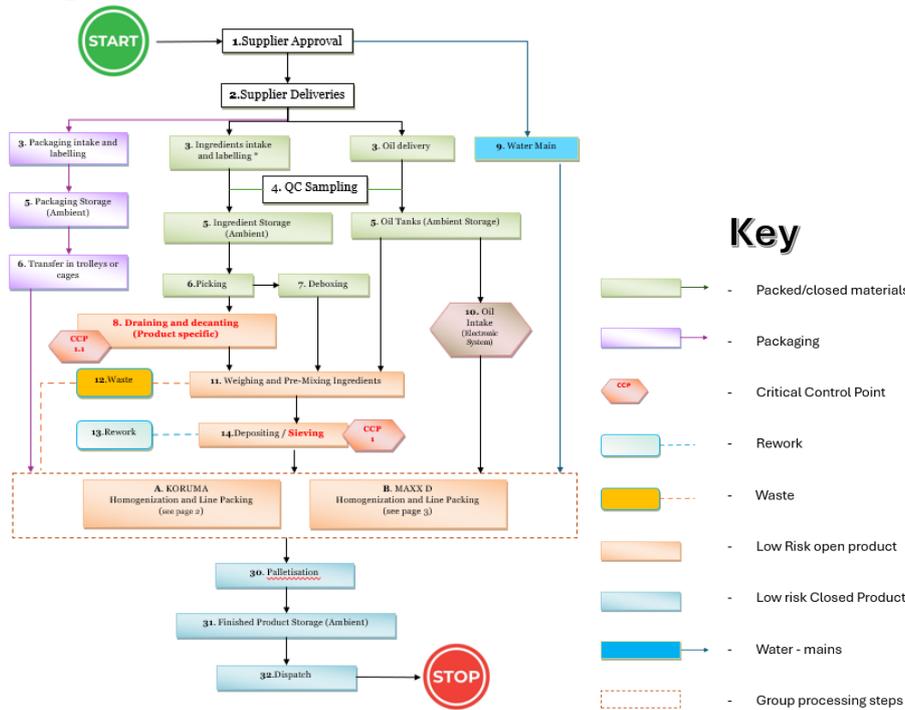
| Ingredient (Allergens are marked in bold) | Varieties | Origin(s) | % (in finished product) |
|---|----------------|---|----------------------------|
| Rapeseed oil | | UK | 50-70% |
| Water | Potable - main | UK | 20-30% |
| Sugar | | UK/ France/ Germany/ The Netherlands | 0-5% |
| Modified Maize Starch | | Germany, France, UK, USA | 0-5% |
| Acetic acid | 80% | UK, France | <3% |
| Egg Yolk Powder (Pasteurised Egg Yolk Powder, Salt, Maltodextrin) | Pasteurised | Denmark, Sweden, The Netherlands, Germany | 0-5% |
| Xanthan Gum | LD | China | <3% |
| Salt | PDV | UK | <3% |
| Potassium Sorbate | | China | <1% |

Legal ingredient declaration (as stated on product label)

Rapeseed Oil, Water, Sugar, Stabiliser: Modified Maize Starch, Preservative: Acetic Acid, **Egg** Yolk (Pasteurised **Egg** Yolk, Salt, Maltodextrin), Stabiliser: Xanthan Gum, Salt, Preservative: Potassium Sorbate

Process Information

HACCP Process Flow diagram:



CCP list

- CCP 1.1 - DRAINING and DECANTING Sieve (Recipe specific) = 2.5mm aperture
- CCP 1 - SIEVING = 4mm aperture limit
- CCP 2 - MIXING = pH ≤ 3.9
- CCP 3 - METAL DETECTION
 - Bottles and jars = 2.0mm Fe, 3.0mm non-Fe, 5.0mm SS
 - Pails = 2.0mm Fe, 2.5mm non-Fe, 3.5mm SS



Product Specification Form

RS125

Issued on: 06/11/2024 V4

Authorised by: DB

Finished Product Testing

Chemical & Physical

| Standard | Maximum | Interval | Target | Frequency | Method |
|--|---|-------------|----------|-------------------|-------------------|
| pH (CCP2) | 3.9 | 3.6 – 3.8 | 3.7 | Every batch | Positive release |
| Viscosity | n/a | 102K – 200K | 140K | Trial/As required | Recipe launch |
| Weight checks | See Packaging and Product Weight information section | | | Hourly | Average weight |
| Foreign bodies | Test size | | | Frequency | Method |
| Sieving (CCP1) | 4mm aperture sieves | | | Every batch | Visual inspection |
| Decanting sieve (CCP1.1) - recipe specific | 2.5mm aperture sieves | | | Every batch | Visual inspection |
| Metal detection (CCP3) | 2.0mm Fe | 3.0mm N-Fe | 5.0mm SS | Every hour | Bottles and jars |
| | 2.0mm Fe | 2.5mm N-Fe | 3.5mm SS | Every batch | Pails |

Microbiological Standards

| Standard | Maximum | Minimum | Target | Frequency | Method |
|------------------------------|---------|---------|--------|-------------|---------------|
| TVC (cfu/g) | 30.000 | <10 | <5000 | Weekly | External lab. |
| Moulds (cfu/g) | 100 | <10 | <10 | Weekly | External lab. |
| Yeasts (cfu/g) | 500 | <10 | <10 | Weekly | External lab. |
| E. coli (cfu/g) | 100 | <10 | <10 | Weekly | External lab. |
| Staph. Aureus (cfu/g) | 100 | <20 | <20 | Fortnightly | External lab. |
| Salmonella spp (cfu/25g) | Absent | Absent | Absent | Monthly | External lab. |
| Listeria spp. (cfu/25g) | Absent | Absent | Absent | Monthly | External lab. |
| Lactic acid bacteria (cfu/g) | 15.000 | <10 | <100 | Fortnightly | External lab. |

Mycotoxins and Heavy Metals

| Standard | Target | Rejection if | Frequency | Method |
|-----------------------------------|--------|--------------|------------|---------------|
| Aflatoxins B1, B2, G1, G2 (µg/kg) | <10 | >10 | On request | External lab. |
| Aflatoxin B1 (µg/kg) | <5 | >5 | On request | External lab. |
| Lead (mg/kg) | <0.2 | >0.2 | On request | External lab. |
| Arsenic (mg/kg) | <0.1 | >0.1 | On request | External lab. |
| Iron (mg/kg) | <0.3 | >0.3 | On request | External lab. |
| Copper (mg/kg) | <0.1 | >0.1 | On request | External lab. |

Organoleptic

| Characteristic/ Dimension | Target / Description | Rejection if | Method/ Standard | Frequency |
|---------------------------|----------------------|-----------------------------------|----------------------|-------------|
| Viscosity | Uniform, smooth | Not uniform, too thin / too thick | Visual / Spoon check | Every batch |

| Characteristic/ Dimension | Target / Description | Rejection if | Method/ Standard | Frequency |
|--------------------------------|-----------------------|---------------------|------------------|-------------|
| Appearance - recipe specific | Pale emulsion | Not uniform | Visual | Every batch |
| Texture | Smooth | Curdled, with lumps | Visual | Every batch |
| Organoleptic - recipe specific | Rich, slightly acidic | Foreign taste/odour | Taste/Smell | Every batch |

| Example | Pass | Fail | |
|---|--|--|---|
| Indicative Product Appearance and Texture |  Smooth, with no lumps visible |  Curdly, or shows signs of separation |  Too thin/runny/ Wrong texture |

Nutritional

| | Per 100g/100ml | Method/Source |
|------------------------|----------------|------------------------------|
| Energy (kJ/kcal) | 2566/624 | Analytical / Nutri Calc XF3+ |
| Fat (g) | 68.0 | Analytical / Nutri Calc XF3+ |
| Of which saturates (g) | 4.6 | Analytical / Nutri Calc XF3+ |
| Carbohydrates (g) | 1.8 | Analytical / Nutri Calc XF3+ |
| Of which sugars | 1.0 | Analytical / Nutri Calc XF3+ |
| Protein (g) | 0.3 | Analytical / Nutri Calc XF3+ |
| Salt (g) | 0.5 | Analytical / Nutri Calc XF3+ |
| Fibre (g) | 0.4 | Analytical / Nutri Calc XF3+ |
| Sodium (mg) | 0.3 | Analytical / Nutri Calc XF3+ |

Genetic Modification

| CONTROLS for GMO: | YES | NO |
|--|------------|-----------|
| We guarantee that there are no by-products from corn or soya in the delivered product as well as in its component (including carry-overs). | ✓ | |
| We confirm there are no GMO or GMO derivatives in the concerned raw material (e.g. rapeseed) whatever the quantity. | ✓ | |
| In case of fortuitous pollution, we guarantee a contamination level lower than 0.9% for authorized GMO in EU. | ✓ | |

Physical Contamination

Foreign Matter: Free from foreign material. (e.g. Wood, metal, glass, plastic)

It is a fundamental requirement that all Sasco Sauces products are free from foreign material. It is required that our supplier also have all appropriate prevention and control measures in place. E.g. audits, metal detection, filtration, X-rays, sieving.



Product Specification Form

RS125

Issued on: 06/11/2024 V4

Authorised by: DB

INFESTATION and PEST CONTROL

Sasco Sauces has a contract with a pest control service provider which is reviewed annually.

Frequency of contractor visits

**8 technician visits
4 field biologist inspections**

Installed equipment against infestation

**EFKs
Rodent baits
Traps (when required)**

Suitability Data

| Is the product | YES | NO | Comments |
|---|-----|----|------------------------|
| Suitable for Vegetarians? | ✓ | | |
| Suitable for Ovo Lacto Vegetarians? | ✓ | | |
| Suitable for Vegans? | | ✓ | Egg Yolk Powder |
| Suitable for Diabetics? | ✓ | | |
| Suitable for Coeliacs? | ✓ | | |
| Suitable for Lactose Intolerance? | ✓ | | |
| Suitable for Nut allergy sufferers? | ✓ | | |
| Free from genetically modified material? | ✓ | | |
| Free from products or enzymes of gene technology? | ✓ | | |
| Manufacturing site free from GM ingredients? | ✓ | | |
| Kosher certified? | | ✓ | Not certified site |
| Halal certified? | | ✓ | Not Certified site |

Allergens (marked in bold) and Other Chemicals

| IS THE PRODUCT FREE FROM? | YES | NO | Comments |
|---|-----|----|--|
| Wheat / Wheat Derivatives | ✓ | | |
| Oats / Oat Derivatives | ✓ | | |
| Barley / Barley Derivatives | ✓ | | |
| Gluten | ✓ | | |
| Maize (Corn) or Maize Derivatives** | | ✓ | See additives table for more information |
| Soya / Soya Derivatives | ✓ | | |
| Peanut / Peanut Derivatives / Oils | ✓ | | |
| Nuts / Nut Derivatives / Oils | ✓ | | |
| Coconut & products thereof | ✓ | | |
| Pine Nuts / Pine Kernels | ✓ | | |
| Seed & Derivatives | | ✓ | Rapeseed oil |
| Sesame Seeds / oils | ✓ | | |



Product Specification Form

RS125

Issued on: 06/11/2024 V4

Authorised by: DB

| | | | |
|--|---|---|--|
| Celery and products thereof (celeriac & seeds) | ✓ | | |
| Mustard and products thereof* | ✓ | | Used in other recipes** |
| Yeast | ✓ | | |
| Additives** | | ✓ | See additives table for more information |
| Preservatives** | | ✓ | See additives table for more information |
| Sweeteners | ✓ | | |
| Added Salt | | ✓ | 0.4g/100g |
| Added Sugar | | ✓ | 1.0g/100g |
| Colours or Flavours: Natural | ✓ | | See additives table for more information |
| Colours or Flavours: Artificial | ✓ | | |
| Colours or Flavours: Nature identical | ✓ | | |
| HVP / TVP | ✓ | | |
| Milk & products thereof | ✓ | | |
| Egg & products thereof* | | ✓ | Egg Yolk Powder |
| Crustaceans & products thereof | ✓ | | |
| Fish & products thereof | ✓ | | |
| Animal Products: Other than egg | ✓ | | |
| Molluscs | ✓ | | |
| Lupin | ✓ | | |
| Glutamate | ✓ | | |
| SO₂ or Sulphites (>10 mg/kg as SO ₂) | ✓ | | |
| BHT / BHA | ✓ | | |
| Benzoates | ✓ | | |
| Extraction solvents | ✓ | | |
| Monosodium glutamate (MSG) | ✓ | | |
| Histamine sources | ✓ | | |
| Phenylalanine sources | ✓ | | |

* Allergens marked in yellow are used on site. Allergen management is in place – production cycles, wet allergen cleaning, allergen swabbing.

** The quantities used in selected recipes are too low to pose a risk of contamination on recipes which are not using these ingredients. Cross contamination is also not possible due to design of equipment/ process or nature of allergenic material.

Label Details

| | |
|---|---|
| Required Information on outer packaging (as delivered to customer) | Name of Manufacturer / Customer |
| | Product Legal Name |
| | Production Code (Traceability Batch Code) |
| | Production Site / Customer Site |
| | Net Weight of Unit |
| | Ingredient declaration |
| | Nutritional information |
| | Best before date |
| | Allergen information (always in bold) |
| Storage Conditions | |



Product Specification Form

RS125

Issued on: 06/11/2024 V4

Authorised by: DB

Additives and Preservatives Information

| Material | E number | Source | Function | Other comments |
|-----------------------|----------|-----------|-------------------|--|
| Modified Maize Starch | 1422 | Vegetable | Emulsifier | Please refer to the list of ingredients to confirm which one of these are present in your product. |
| Acetic Acid | 260 | Synthetic | Acidity regulator | |
| Lactic Acid | 270 | Synthetic | Acidity regulator | |
| Xanthan Gum | 415 | Mineral | Stabiliser | |
| Guar Gum | 412 | Vegetable | Stabiliser | |
| Potassium Sorbate | 202 | Synthetic | Preservative | |
| Lutein | 161b | Vegetable | Colouring agent | |

Artwork and packaging colours available

| Packaging type | Artwork design | Colour | Label printing |
|--------------------|----------------|--------------------------------|------------------------|
| Pails (5L & 10L) | Pre-printed | White, black, yellow | No |
| Pails (5L & 10L) | On label | White, blue | Pre-printed / in-house |
| Lids (all pails) | None | White, blue, green, red, black | BB and batch coding |
| Bottles (1L) | On label | Opaque | Pre-printed |
| Caps (1L) | None | White | None |
| Jars (2.2L) | On label | Opaque | Pre-printed |
| Lids / caps (2.2L) | None | White | None |

Packaging and Product Weight information

| Size | | Diameter, cm | Height, cm | Packaging Weight, g | Material* | Sealing type | Units per layer | Units per pallet |
|----------------|-------------------|-------------------------|------------|---------------------|--------------|-------------------------|-----------------|------------------|
| Type** | 1 L | 8.2 | 23 | 15 | HDPE | Cap + foil/heat | 25x6 | 750 |
| | 2.2 L | 14.2 | 23.4 | 34 | PP copolymer | Cap + foil/heat | 30 / 41 | 270 / 205 |
| | 5 L/Kg | 22.5 | 19 | 66 | PP copolymer | Tamper/pail | 25 | 125 / 150 |
| | 10 L/Kg | 26.5 | 26 | 117 | PP copolymer | Tamper/pail | 16 | 32/64/80 |
| Product Weight | Unit selling type | Net weight per unit, kg | Target*** | T1*** | T2*** | Gross weight per pallet | | |
| 1 L | Bottle | 0.93 | 0.97 | 0.96 | 0.94 | 760kg | | |
| 2.2 L | Jar | 2.05 | 2.16 | 2.13 | 2.09 | 615/475kg | | |
| 5 L | Pail | 4.67 | 4.86 | 4.78 | 4.71 | 617/761kg | | |
| 5 Kg | Pail | 5.00 | 5.19 | 5.12 | 5.04 | 657/820kg | | |
| 10 L | Pail | 9.33 | 9.72 | 9.57 | 9.42 | 341/652/808 | | |
| 10 Kg | Pail | 10.00 | 10.39 | 10.24 | 10.09 | 362/695/862 | | |

* Where plastic liners or bags are used, they must be of coloured (usually blue) and robust strength.
 ** All food contact packaging must be food grade, without staples, fibres, or transparent tapes. Glass is not used.
 *** This includes packaging.



Product Specification Form

RS125

Issued on: 06/11/2024 V4

Authorised by: DB

Safety Information

RISK ASSESSMENT OF HAZARDOUS CHEMICALS

Product identification:

Sasco Sauces manufactures a range of cold emulsions with mayonnaises being the main product. The raw materials for the finished products include oil, egg yolk powder, water and acetic acid or vinegar with salt. The raw materials vary according to the recipe and the required shelf life and organoleptic characteristics.

Use:

The selection of mayonnaises produced have a range of uses. These include as a condiment or for use in sandwiches and sandwich fillings and in salads.

The Burger Sauce and Salad Cream will major on being used as a condiment.

Composition and Information about Ingredients:

Sasco Sauces Ltd, to the best of our knowledge, does not purchase any raw materials for the manufacture of our Mayonnaise, Sauces and Dressings that contain Genetically Modified Organisms (G.M.O.).

Identification of Risks:

The nature of the business, mayonnaise and cold emulsified sauce production, necessitates the allergen egg as a key raw material. Despite this allergen being included in majority of the recipes (except from Vegan recipes) care is taken to acknowledge those raw materials that are allergenic, and those that are not in order to prevent cross contamination.

A limited number of recipes use mustard.

Toxicological Information:

This product is not classified as a toxic substance.

Exposure Controls:

Storage conditions:

Ambient (ideally 10°C – 20°C). Keep away from direct sunlight and heat.

Once opened, keep refrigerated and use within three to four weeks.

Transport conditions:

Carry in dry, clean means of transport at ambient temperature (ideally 10 – 20°C).

Keep out of sunlight or direct means of heat.

First Aid Measures:

Administered when there is contact with eyes. Rinse eyes with cold to lukewarm water.

This food product does not threaten health.

The presence of allergens must always be acknowledged.

Fire / Explosion Measures:

There are no special requirements for this food product. Standard fire procedures should be followed.

Accidental Release Measures:

There are no particular risk factors for people or the environment as this is a food product.

The presence of allergens must always be acknowledged.

Waste procedures:

Dispose of in an environmentally friendly way if possible.

If handling product in bulk, consider the use of recycling waste mayonnaise and cold emulsions for biofuel.



Product Specification Form

| |
|--------------------------|
| RS125 |
| Issued on: 06/11/2024 V4 |
| Authorised by: DB |

APENDIX 1 - GENERAL REQUIREMENTS FOR ALL FOOD PRODUCTS MANUFACTURED BY SASCO SAUCES LTD.

1. LEGAL

The product meets all requirements of all relevant UK and European, and updates. The following are a list of legislation that are met. Please note that this list is by no means exhaustive.

| EU Legislation |
|---|
| EC General Food Law Regulation 178/2002 |
| Regulation (EC) No. 852/2004 on the hygiene of foodstuffs and updates |
| Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers |
| Regulation (EC) 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed and updates |
| Regulation (EC) 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms" and updates |
| Directive 2011/91/EU of the European Parliament and of the Council of 13 December 2011 on indications or marks identifying the lot to which a foodstuff belongs |
| Regulation (EC) No. 1935/2004 of the European parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and updates |
| Regulation (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs and updates |
| Regulation (EC) No 396/2005 of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and updates |
| Regulation (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives and updates |

2. GOOD MANUFACTURING PRACTICE

The product is prepared under strictly sanitary conditions in accordance with Good Manufacturing Practice to reduce the possibility of contamination during manufacture. Storage is in clean warehouses free from pest infestation and away from strong odours and sunlight.

For palletised goods, protective shrouding includes top & sides as well as a protective cardboard liner between pallet and goods. The Protective packaging provide adequate protection during the transportation, storage and handling of the ingredient. Suitable packaging prevents both physical damage and microbial contamination of the item.

3. HACCP

All suppliers are required to have a Hazard Analysis System in place which complies with Codex HACCP principles.

Any changes to allergens, HACCP, food safety or any other product changes are to be communicated to Sasco Sauces Ltd prior to sending any product.

HACCP System is fully implemented within Sasco Sauces manufacturing site.

4. PESTICIDES AND POST HARVEST TREATMENT AGENTS

No consignment, which has or has had a residue level in excess of current EC or Codex & UK maximum pesticide residue level, is used in the manufacture of any product for Sasco Sauces Ltd. The mixing of satisfactory and unsatisfactory consignments to reduce pesticide residue levels is not permitted.

Suppliers must exercise all reasonable precautions to ensure that product is not contaminated above maximum residue levels. This includes assessment of risks and monitoring by analysis if appropriate. Written records must be kept of assessments.

5. AUTHENTICITY

All ingredients supplied must be authentic with regard to Country of origin, composition or type or variety of ingredient used. The use of undeclared ingredients to "extend" the product is strictly forbidden.



Product Specification Form

RS125

Issued on: 06/11/2024 V4

Authorised by: DB

Our suppliers must carry out a "risk assessment" on the authenticity of ingredients used in their product. Monitoring by effective analysis must be undertaken if there is a significant risk.

If the Country of Origin, type or variety of an ingredient is specified this may not be varied without the prior written consent of Sasco Sauces Ltd.

Confirmation should be given that the necessary verification checks are carried out and records maintained.

6. **MICROBIOLOGICAL STANDARDS**

Methods of analysis are to be Sasco Sauces standard methods or current Health Protection Agency (HPA) RTE Foods Micro Limits or current Bacteriological Analytical Manual (BAM) methodology for Ready to Eat (RTE) Category II foods.

The product does not contain pathogenic micro-organisms and/or their toxins at levels that could affect the health of the consumer.

7. **CONFIDENTIAL REPORTING**

Confidential Reporting of any significant Public Health adverse findings must be conveyed to Sasco Sauces Ltd. immediately, to ensure a joint assessment and decision on any corrective action can be made as quickly as possible.

8. **IRRADIATION**

Any ingredient or component which has been subjected to an Irradiation process using gamma or ionising radiation for preservation purposes must be labelled as such on the specifications & packaging. Prior written agreement with Sasco Sauces Ltd. must be obtained prior to labelling.

9. **COUNTRY OF ORIGIN**

Please specify Country of Origin as accurately as possible for all components, within the compositional table. Any changes should be agreed first with Sasco Sauces purchasing and technical.

10. **STANDARD REQUIRED FOR THE LABELLING OF OUTER PACKAGING**

All labels on outer packaging are clearly printed and include the following:

- a) The manufacturer's identification – site of manufacturer.
- b) Batch number.
- c) Appropriate description.
- d) The weight of unit.

The above information is necessary to enable complete traceability through the manufacturing process.

11. **TRANSPORT & DELIVERY CONDITIONS**

All materials must be transported in clean and dry conditions in vehicles suitable for the purpose.

12. **GENETIC ENGINEERING**

It is our policy not to use ingredients or derivatives which are derived from GM crops e.g. soya or maize. If any of the raw material used in your ingredients or manufacturing process could potentially be obtained from genetically modified crops, we require confirmation in the specification that those materials are derived from non-GM sources.

13. **VENDOR AUDITS**

In some instances, a formal audit is required of the ingredient manufacturing premises. This is based on a formal risk assessment and will be arranged for a mutually convenient time.

The manufacturing location of the ingredient must not be changed before consultation with Sasco Sauces.