Raw Material Number	
Product Name	Fresh Peeled Garlic
Fresh or IQF	fresh
Pack Weight	1kg
Specification Issue Date	JUNE 1st,2018
Review Date	02 Jan 2024

Supplier Business Name	Qingdao Xintianfeng Foods Co. Ltd					
Supplier Business Address	Jiaolai Town Industrial Zone, Jiaozhou, Shandong, China					
Grower Name & Farm Address	Lanling Fine Garlic Planting Professional Cooperative					
	No. 383 Qianwutan village, Luzuo Town, Lanling County, Lingyi City,					
	Shandong, China					
Manufacturer/ Pack house	Qingdao Xintianfeng Foods Co. Ltd.					
Name & Address	Economic and Development Zone, Lanling County, Linyi City, Shandong					
	Province, China					
Technical Contact	Bai Wenxuan					
	+86-13608988694					

METHOD OF MANUFACTURE	EXAMPLES	SUPPLIER RESPONSE
Time: Crop harvest transfer from field to production facility?	Example: 8 hours	2 hours to 4 hours
Storage: temperature & time product stored before processing	Enter temperature/time	-3℃
Washing: detail washing process	Example: Chlorine/200-	200-220ppm chlorinated
chemical/strength/duration	300ppm/10 minutes	water, keep 8-10
		minutes for disinfection
Time: start of processing to start of freezing process	Example 4 hours	20 hours of pre-cooling
Freezing: temperature and time taken	Example -35C/20 minutes	-1C / 20 hours
Time: From freezing process to packed product storage	Example 1 hour	1 hour
Cutting: is the product whole, pureed or cut? Size of cut?	Example half/rings/diced 5mm/ Pureed	No cutting
Storage temperature	Example <-18C	-1°C to – 2 °C
Time: Total time from start of processing to fully frozen	Example: start to finish 6	No Freezing process
packed product.	hours.	required.

RAW MATERIAL (include breakdown if more than one ingredient)

Day Material		· · · · · · · · · · · · · · · · · · ·	Day Material Country of Origin
Raw Material	Percentage	Variety	Raw Material Country of Origin
	of total		
Fresh Garlic	100%	Mixed	China

ORGANOLEPTIC STANDARDS

ONOANOEEL HO OTANDANDO	
Criteria	Description
Size / Dimensions	Normal size of garlic cloves - 220-270 pieces per kg
Visual Appearance	The clove should be cleaned, no mould, no rot, and free from foreign matters. Regular shape of the typical garlic clove.
Colour	Creamy white pearl color
Aroma / Flavour	Pungent garlic aroma; free from foreign or other 'off' flavours.

PHOTO STANDARDS











PHYSICAL & CHEMICAL PARAMETERS

FILL SICAL & CITE	MICAL FAILANT I LILO		
Tests	Specification	Frequency	Method
Metal Detection	Fe: ∮ 2. 5mm Non Fe: ∮ 3. 5mm SUS: ∮ 3. 5mm	Before start production, hourly, and end of production.	CIQ
Heavy Metals	Compliant with CIQ	Every container	CIQ
Pesticide	Compliant with CIQ	Every container	CIQ

MICROBIOLOGICAL STANDARDS

MICROBIOLOGICAL ST	ANDARDS			
Name of lab used for Mi	crobiological Testing	Internal Lab		
Is the lab CNAS accredited	N/A	Accreditation Certificate Number	N/A	
Test	Target Level	Reject Level	Frequency of Testing	
1) Total Coliforms	<10 ⁵ CFU/g	>10 ⁵ CFU/g	Every Delivery	
2) Listeria	Negative /25g	Positive/25g	Upon request (Independent lab)	
3) Yeasts / g	<10 ⁶ CFU/g	>10 ⁶ CFU/g	Upon request (independent lab)	
4) Moulds / g	<10 ⁵ CFU/g	>10 ⁵ CFU/g	Upon request (Independent lab)	
5) E coli / g	<10 ² CFU/g	>10 ² CFU/g	Every Delivery	
6) Salmonella / 25g	Negative / 25g	Positive / 25g	Upon request (independent lab)	

NUTRITION – (g / 100g)

Source of Data	USDA-SR21
Nutrient	Value per 100 grams
Energy kcal	149 kcal
Protein	6.36g
Carbohydrate, by difference	33.06g
Sugars, total	1.00g
Water	58.58g
Total Lipid (Fat)	0.50g
Saturated Fats	0.349
Fibre, total dietary	2.1g
Sodium, Na	17mg
Potassium, k	401mg
Calcium, Ca	181mg

ADDITIVES / CARRIERS / FLAVOURINGS (including natural)

	YES / NO		YES / NO		YES / NO		YES / NO
Gelling Agent	NO	Flavour Enhancers	NO	BHA / BHT	NO	Natural Colours	NO
Anti-Caking Agent	NO	Artificial Colour	NO	Animal Fats /derivatives	NO	Stabilisers	NO
Flowing Agent	NO	Natural Flavours	NO	Meat / Meat derivatives	NO	Sucrose	NO
Emulsifiers	NO	AZO / Benzoic	NO	Other Additives	NO	Preservatives	NO

ALLERGEN INFORMATION

Allergen	Contains	Used on Same Line	Present on Site
Barley	<u>NO</u>	NO NO	<u>NO</u>
Celery	<u>NO</u>	NO NO	<u>NO</u>
Celery derivative - EFSA exempt	<u>NO</u>	NO NO	<u>NO</u>
Egg	<u>NO</u>	NO NO	<u>NO</u>
Egg derivative - EFSA exempt	<u>NO</u>	NO NO	<u>NO</u>
Fish	<u>NO</u>	<u>NO</u>	<u>NO</u>
Fish Derivative - EFSA exempt	<u>NO</u>	NO NO	<u>NO</u>
Fish Oil	<u>NO</u>	NO NO	<u>NO</u>
Gluten	<u>NO</u>	NO NO	<u>NO</u>
Lupin	<u>NO</u>	NO NO	<u>NO</u>
Maize	<u>NO</u>	NO NO	<u>NO</u>
Milk / Milk Derivatives	<u>NO</u>	<u>NO</u>	<u>NO</u>
Molluscs	<u>NO</u>	<u>NO</u>	<u>NO</u>
Mustard	<u>NO</u>	NO NO	<u>NO</u>
Mustard derivative - EFSA exempt	<u>NO</u>	NO NO	<u>NO</u>
Nut Oil (Refined)	<u>NO</u>	NO NO	<u>NO</u>
Nut Oil (unrefined)	<u>NO</u>	NO NO	<u>NO</u>
Nuts (not peanuts)	<u>NO</u>	<u>NO</u>	<u>NO</u>
Oats	<u>NO</u>	<u>NO</u>	<u>NO</u>
Peanut derivative - EFSA exempt	<u>NO</u>	<u>NO</u>	<u>NO</u>
Peanut Oil	<u>NO</u>	<u>NO</u>	<u>NO</u>

Peanut Oil (Refined to SCOPA)	NO	NO	NO
Peanuts (excl. oil)	NO	NO	NO
Phenylalanine	NO	NO	NO
Rye	NO	NO	NO
Rye derivative - EFSA exempt	<u>NO</u>	<u>NO</u>	<u>NO</u>
Rye Gluten	<u>NO</u>	<u>NO</u>	<u>NO</u>
Sesame and Sesame Derivatives	<u>NO</u>	<u>NO</u>	<u>NO</u>
Shellfish and Shellfish Derivatives	<u>NO</u>	<u>NO</u>	<u>NO</u>
Soya	<u>NO</u>	<u>NO</u>	<u>NO</u>
Soya derivative - EFSA exempt	<u>NO</u>	<u>NO</u>	<u>NO</u>
Sulphites	<u>NO</u>	<u>NO</u>	<u>NO</u>
Sulphur Dioxide (SO2) E220	<u>NO</u>	<u>NO</u>	<u>NO</u>
Wheat	<u>NO</u>	<u>NO</u>	<u>NO</u>
Wheat derivative - EFSA exempt	<u>NO</u>	<u>NO</u>	<u>NO</u>
Wheat Gluten	<u>NO</u>	NO NO	<u>NO</u>
Yeast	<u>NO</u>	<u>NO</u>	<u>NO</u>

PRODUCT SUITABLE FOR:

	YES/NO	Certified
VEGETARIANS / OVO-LACTO VEGETARIANS: Free from all animal products and animal by-products e.g. animal rennet in cheese, with the exception of eggs, milk and milk products and honey. Also free from all products or by-products of the fishing industry and from vegetable matter which has been modified by genes of animal origin genes where present in the final product.	YES	N/A
VEGANS: Free from all animal products and by-products including eggs, milk and milk products and honey. Also free from all products of the fishing industry and from vegetable matter which has been modified by genes of animal origin where present in the final product.	YES	N/A
COELIACS: Free from all gluten products including wheat, barley, and rye	YES	N/A
PEOPLE WHO ARE LACTOSE INTOLERANT	YES	N/A
PEOPLE WITH NUT / SEED ALLERGY	YES	N/A
KOSHER	YES	NO
HALAL	YES	NO
ORGANIC	NO	NO
DIABETICS	YES	N/A

GENETICALLY MODIFIED STATUS

Does the product contain any GMO Ingredients	NO	
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IRRADIATION

Has the product been irradiated	NO
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FOREIGN BODY CONTROLS

Are Sieves Used	Yes
If Yes What Size?	5mm
What glass controls are in place?	During washing process, drying process (blowing), and selection
	process.
How often are they audited?	Everytimes before production
Is there any magnets used?	YES
If Yes please give details of strengths and	$Fe \Phi \leq 2.5 mm$, $SUS \Phi \leq 3.5 mm$
frequency of checks	Before shift, after shift and every hour during production
How is wood controlled within the site?	During washing process using sieves and worker manually pick up/collect with netting all the floating foreign matters including wood.

PEST CONTROL

What controls are in place for rodents and flying	Insects light traps for flying pests; and stainless steel plate (40cm
pests?	height) at the entrance to block rats from entering, and set rat traps.

STORAGE CONDITIONS / SHELF LIFE

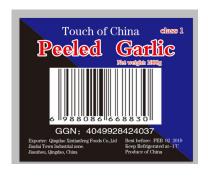
Storage Temperature(°C)	-2℃ - 1℃
Storage conditions	Cold storage must be dried ; humidity 60%

Total Shelf Life from date of production	90 days when stored unopened at -2 °C 1°C
Minimum Life on Delivery	30 days

PACKAGING / LABELLING

PACKAGING / LABELLIN	<u> </u>				
	Food	Contact Packaging (ir	n contact with food)		
Type of packaging	Food grade	Food grade Clear Plastic bag			
Material Description	Plastic bag				
Colour	clear		Gauge/ Thickness	90mu	
Dimensions	360x220mr	• •	Weight in grams	13 gram	
Method of closure		The bag is vacuumed	d by machine and then hot sealing		
Tamper evidence details			of vacuumed		
Is all the packaging Food	Grade safe?	yes			
	Se	econdary Packaging (c	outer packaging)		
Type of packaging	Carton				
Material Description	Paper carto	Paper carton/cardboard case			
Colour	Blue		Gauge/ Thickness	7mm	
Dimensions	400x275x2	05mm	Weight in grams	600gram	
Method of closure		Tape			
Tamper evidence details		If tape is broken.			
Does the supplier of the packaging hold		Yes			
current third party accreditation for					
packaging materials?					
		Labelling Inform			
Position of label		At the centre of the plastic bag			
Is the following included on the label					
Product Name		Yes			
Batch Code		Nil			
Production Date		Nil			
Use By Date		Yes			
Country of Origin		Yes			
Pack Weight		Yes			
Allergen Information (if applicable)		Nil			
Organic Status (if applicable)		N/A			

Please insert a picture of a sample of your label below:



Please ensure a digital temperature logger is placed in all containers that is easily accessible on arrival-example of a type of data logger below.



Checklist of Docume	
Document	Attached Yes / No / NA
HACCP Plan / Process flow to include CCP's	no
Kosher Certificate	no
Halal Certificate	<u>no</u>
Organic Cert	<u>no</u>
Valid iT cert (GMO accreditation)	no
Micro Test Result	yes
Pesticide Test result	yes
Heavy Metal Test result	yes
Other Tests as applicable	
Any other supporting documents?	
Any other supporting documents:	

Please also include with every shipment the following:

- 1. Bill of Lading
- 2. Form A
- 3. Packing List
- 4. Phyto document
- 5. Invoice

Name	Tan Lee Kim		
Position Held	Marketing Manager		
Signature	lot.		
Date	19 Jan 2024		