

<b>FIRST GRADE INTERNATIONAL LTD</b>	
<b>CONFIDENTIAL PRODUCT SPECIFICATION</b>	
<b>Product name:</b>	<b>25kg bag Medium Alkalised Cocoa Powder 20-22% PV4-21</b>
<b>Product code:</b>	346.50

<b>Supplier information:</b>	
<b>Supplier name:</b>	First Grade International Limited
<b>Supplier address:</b>	Coconut House, Tay Court, Isidore Road Bromsgrove Enterprise Park Bromsgrove Worcestershire B60 3FQ
<b>Phone number:</b>	01564 731980
<b>Fax number:</b>	01527 831904
<b>Email address:</b>	<a href="mailto:sales@fg-int.co.uk">sales@fg-int.co.uk</a>
<b>Third party accreditation held:</b>	BRC agents and brokers accredited (BRC site code: 6973442)
<b>Manufacturer/ packer name:</b>	IndcreSA
<b>Manufacturer/ packer name:</b>	C/Albert Einstein No27 Pol Ind Santa Margarita II
<b>Manufacturer/ packer address:</b>	CP 08223 Terrassa Barcelona Spain
<b>Manufacturer/ packer health mark (if applicable):</b>	Not applicable
<b>Manufacturer/ packer third party accreditation held:</b>	BRC Global Standard for Food Safety Issue 8 (BRC Site code: 1872915) ISO 22000:2005 Halal Accredited Kosher Accredited UTZ Approved – Mass Balance Fairtrade Mass Balance Accredited (FLO ID 31385)
<b>THIS PRODUCT IS ALSO AVAILABLE AS UTZ MASS BALANCE CERTIFIED</b>	

<b>Product information:</b>	
<b>Product description:</b>	Alkalised high fat cocoa powder with intense chocolate flavour and aroma. A dark brown colour with light reddish tones. Cocoa powder is obtained from grinding of sound, ripe, previously cleaned, deshelled roasted cocoa beans. Botanical name: Theobroma Cocoa.
<b>Ingredients declaration (as would appear on the product label):</b>	Cocoa Powder, Acidity Regulator (potassium carbonate).
<b>Allergen advice:</b>	Free from all substances established in the Annex II list of the Regulations (EC) No 1169/2011 and replacements.
<b>Product providence claims held:</b>	<b>None</b>
<b>Country of manufacture:</b>	Barcelona, Spain

<b>Ingredient:</b>	<b>Supplier:</b>	<b>Compound ingredients:</b>	<b>Country of origin</b>
<b>Cocoa Cake</b>	Various approved suppliers of IndcreSA	N/A	Ivory Coast, Ghana, Nigeria, Cameron, Indonesia, Ecuador, Peru, Malaysia, Dominican Republic.

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Review Date: 12.02.2020	Issued By: A. Karczmarz	Authorised by: M. Jones

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<b>Acidity Regulator Potassium Carbonate E501</b>	Various approved suppliers of IndreSA	N/A	Spain, USA, Italy, Korea
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**To purchase as UTZ Mass Balance Certified**

This product can be purchased as UTZ Mass Balance Certified.  
 If you require UTZ Mass Balance Certified product, please state this on your purchase order (example below):

‘346.50 25kg bag Medium Alkalised Cocoa Powder 20/22% - (UTZ MASS BALANCE)’

This is to ensure that our sales dispatch team process your order correctly.

As per the requirements of UTZ MB, First Grade International do not need to physically label the product as UTZ MB. All confirmation on product and volume will be confirmed electronically on the ‘Goods Inside Portal’ and on sales paperwork.

Sales paperwork will state the following on an additional line:

**‘UTZ (mass balance) Member ID: UTZ\_CO1000007827’**

Full example below:

**‘345.50 – PV4-21 Alkalised Cocoa Powder 20-22%  
 UTZ (mass balance) Member ID: UTZ\_CO1000007827’**

<b>Organoleptic standards:</b>		
<b>Criteria:</b>	<b>Target:</b>	<b>Reject:</b>
<b>Appearance:</b>	A free flowing dark brown cocoa powder with light reddish tones.	Not to target.
<b>Colour:</b>	Dark brown with light reddish tones in colour.	Not to target.
<b>Odour:</b>	Mild fruity chocolate aroma.	Not to target.
<b>Flavour:</b>	Mild fruity chocolate flavour.	Not to target.
<b>Texture:</b>	Free flowing fine powder	Not to target.



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<b>Physical standards:</b>				
<b>Criteria:</b>	<b>Target &amp; Max</b>	<b>Method:</b>	<b>Frequency:</b>	<b>Positive release</b>
<b>Fineness through &lt;75um sieve</b>	99.5% minimum	Based on ICA 38/1990 Determination of cocoa powder fineness through 75 micron sieve.	Every batch number.	YES

<b>Chemical standards:</b>					
<b>Criteria:</b>	<b>Target &amp; Max</b>	<b>Method:</b>	<b>Number of samples:</b>	<b>Frequency:</b>	<b>Positive release</b>
<b>Fat content</b>	20-22%	Internal Rapid Method (determination by Refractometer) verified with ICA 14/1972 Determination of total fat in cocoa products (HC Hydrolysis Method)	One sample composite.	Every batch number.	YES
<b>Ash content</b>	11.0 ± 1%	Based on ICA 16/1973 determination of ash in cocoa and chocolate products.	One sample composite.	One test per week.	NO
<b>pH</b>	7.9 ± 0.3	ICA Analytical Method 15-1972 Electrometric pH – Determination of cocoa and chocolate products former IOCCC Method 9-1972.	One sample composite.	Every batch number	YES
<b>Moisture</b>	5% maximum	Analysis by official method ICA 1/1952	One sample composite	Every batch number.	YES
<b>Polycyclic Aromatic Hydrocarbons</b>	Benzo(a)pyrene <=5.0 pAH's 4<= 30.0 Reg CE 1881/06	The determination of pAHs4, if performed is referred to the sum of the following Polycyclic Aromatic Hydrocarbons: Benzo(a)pyrene, Benz(a)anthracene, Benzo(b)fluoranthene and Chrysene.	<b>IndcreSA</b> Minimum of 6 samples per year with the type in accordance to the criteria from Quality Control.	<b>IndcreSA</b> Minimum of 6 samples per year with the type in accordance to the criteria from Quality Control.	NO
			<b>FGI</b> One sample composite.	<b>FGI</b> Annually as per due diligence.	

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<b>Mycotoxins Standards:</b>					
<b>Criteria:</b>	<b>Target &amp; Max</b>	<b>Method:</b>	<b>Number of samples:</b>	<b>Frequency:</b>	<b>Positive release</b>
<b>Aflatoxins</b>	Aflatoxin B1: 5ppb maximum Aflatoxin: 10ppb maximum	HPLC/FD	<b>IndreSA</b> Minimum of 12 samples per year with the type in accordance to the criteria from Quality Control.	<b>IndreSA</b> Minimum of 12 samples per year with the type in accordance to the criteria from Quality Control.	NO
			<b>FGI</b> One sample composite.	<b>FGI</b> Twice per year.	
<b>Ochratoxins</b>	Ochratoxin A: 5ppb maximum	HPLC/FD	<b>IndreSA</b> Minimum of 12 samples per year with the type in accordance to the criteria from Quality Control.	<b>IndreSA</b> Minimum of 12 samples per year with the type in accordance to the criteria from Quality Control.	NO
			<b>FGI</b> One sample composite.	<b>FGI</b> Twice per year.	

<b>Microbiological standards:</b>					
<b>Product commercially sterile</b>					No
<b>Criteria:</b>	<b>Target &amp; Max</b>	<b>Method:</b>	<b>Number of samples:</b>	<b>Frequency:</b>	<b>Positive release</b>
<b>Total Aerobic Colony Count</b>	<5,000 cfu/g	ICA 39/1990	One sample composite.	Every batch number.	YES
<b>Coliforms</b>	<3 cfu/g	ICA 39/1990	One sample composite.	Every batch number.	YES
<b>Moulds</b>	<50 cfu/g	ICA 39/1990	One sample composite.	Every batch number.	YES
<b>Yeasts</b>	<50 cfu/g	ICA 39/1990	One sample composite.	Every batch number.	YES
<b>Enterobacteriaceae (in 1g)</b>	Not detected	Internal Method (Violet red bile glucose)	One sample composite.	Every batch number.	YES
<b>E.Coli (in 1g)</b>	Not detected	ICA 39/1990	One sample composite.	Every batch number.	YES
<b>Salmonella in 750g</b>	Not detected	PCR (External Method)	One sample composite.	Every batch number.	YES
<b>Laboratory used:</b>	Internal and External Laboratory is used (Silliker)				
<b>Laboratory accreditation?</b>	Internal: No accreditation.				

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	External Accreditation: ISO17025				
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<b>Heavy metals:</b>					
<b>Criteria:</b>	<b>Target &amp; Max</b>	<b>Method:</b>	<b>Number of samples:</b>	<b>Frequency:</b>	<b>Positive release</b>
<b>Arsenic</b>	0.5ppm	ICP-MS	<b>IndcreSA</b> Minimum of 6 samples per year with the type in accordance to the criteria from Quality Control.	<b>IndcreSA</b> Minimum of 6 samples per year with the type in accordance to the criteria from Quality Control.	NO
<b>Lead</b>	1ppm	ICP-MS			
<b>Mercury</b>	0.05ppm	ICP-MS			
<b>Copper</b>	Not routinely tested	Not routinely tested	<b>FGI</b> One sample composite.	<b>FGI</b> Once Annually.	
<b>Zinc</b>	Not routinely tested	Not routinely tested			
<b>Cadmium</b>	0.6ppm	ICP-MS			
<b>Laboratory used:</b>	<b>IndcreSA</b> Silliker Laboratories				
	<b>FGI</b> Campden BRI				
<b>Laboratory accreditation?</b>	<b>IndcreSA</b> UKAS Accredited				
	<b>FGI</b> UKAS Accredited				

<b>Agrochemicals – Pesticides</b>		
<b>Criteria:</b>	<b>Frequency</b>	<b>Target &amp; Max</b>
Multi-screen analysis	Annually	Confirms to EU/ UK regulations
<b>Laboratory used:</b>	ALS	
<b>Laboratory accreditation?</b>	UKAS Accredited.	

<b>Nutritional standards:</b>			
<b>Criteria:</b>	<b>Typical value (per 100g):</b>	<b>Method:</b>	<b>Frequency:</b>
<b>Energy (kJ)</b>	1628	Analytical	Tested every 3 years by IndcreSA.
<b>Energy (kcal)</b>	394	Analytical	
<b>Fat (g)</b>	21	Analytical	
<b>- Of which saturates (g)</b>	13.4	Analytical	
<b>-monounsaturates (g)</b>	7.1	Analytical	
<b>-polyunsaturates (g)</b>	0.6	Analytical	
<b>Total Carbohydrates (g)</b>	15.2	Analytical	
<b>Total dietary fibre (g)</b>	27.9	Analytical	
<b>– Of which sugars (g)</b>	0.9	Analytical	
<b>Crude Protein (g)</b>	21.7	Analytical	
<b>Total sodium (g)</b>	0.1	Analytical	
<b>Ash (g)</b>	9.8	Analytical	
<b>Moisture (g)</b>	4	Analytical	

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<b>Source of theoretical data:</b>	Not applicable		
<b>Laboratory used for analytical data:</b>	Silliker Laboratories		
<b>Laboratory accreditation?</b>	UKAS Accredited		

<b>Metal detection / Product protection:</b>	
<b>Metal detection used:</b>	YES
<b>Position:</b>	Positioned after bagging of the product.
<b>Metal detector rejection mechanism type:</b>	Airt controlled arm push.
<b>Metal detector sensitivity:</b>	Fe; 3.5mm Non Fe: 5mm SS:4mm
<b>Metal detector check frequency:</b>	Twice per shift.

<b>Magnet:</b>	
<b>Magnet used: (Yes/ No)</b>	Yes
<b>Position:</b>	Located in several positions of production.
<b>Minimum pull strength:</b>	Please refer to HACCP.
<b>Magnet check frequency:</b>	Twice per shift.

<b>Sieving:</b>	
<b>Sieving used:</b>	Yes
<b>Position:</b>	Positioned before bagging of product.
<b>Mesh size:</b>	1mm
<b>Sieve integrity check frequency:</b>	Sieves are checked every 24 hours.
<b>Sieve finds check frequency:</b>	Sieves are checked every 24 hours.

<b>Filtration:</b>	
<b>Filtration used: (Yes/ No)</b>	No
<b>Position:</b>	Not applicable to this product.
<b>Mesh/ pore size:</b>	Not applicable to this product
<b>Filter integrity check frequency:</b>	Not applicable to this product.

<b>Packaging information:</b>	
<b>Primary packaging type:</b>	Pre printed 3 ply paper bag
<b>Primary packaging colour:</b>	Brown paper bag with blue polythene liner
<b>Primary packaging dimensions:</b>	59cm x 60cm x 22cm
<b>Primary packaging gauge:</b>	-
<b>Primary packaging weight:</b>	200g
<b>Primary packaging closure method:</b>	Bag is machine heat sealed.
<b>Primary packaging supplier name:</b>	Tornell SAC
<b>Primary packaging supplier third party accreditation held:</b>	FSSC22000 Accredited
<b>Primary packaging suitable for recycling:</b>	Yes – paper section only.
<b>Primary packaging material food grade:</b>	Yes
<b>Secondary packaging type:</b>	Not applicable for this product.
<b>Secondary packaging colour:</b>	Not applicable for this product.
<b>Secondary packaging dimensions:</b>	Not applicable for this product.
<b>Secondary packaging weight:</b>	Not applicable for this product.

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<b>Secondary packaging closure method:</b>	Not applicable for this product.					
<b>Secondary packaging suitable for recycling:</b>	Not applicable for this product.					
<b>Secondary packaging supplier name:</b>	Not applicable for this product.					
<b>Secondary packaging supplier third party accreditation held:</b>	Not applicable for this product.					
<b>Quantity per unit:</b>	1					
<b>Declared minimum net weight:</b>	25kg					
<b>Average weight:</b>	<b>Target weight:</b>	N/A	<b>T1:</b>		<b>T2:</b>	

<b>Product label information (if applicable):</b>	
<b>Primary packaging label information:</b>	Name and code of product, fat content, lot number, production date, best before date.
<b>Label location:</b>	White adhesive label is applied to the largest face of the bag.
<b>Secondary packaging label information:</b>	Not applicable to this product.
<b>Label location:</b>	Not applicable to this product.
<b>Preparation instructions as would appear on the product label (if applicable):</b>	
N/A	
<b>Warnings as would appear on the product label (if applicable):</b>	
N/A	

<b>Packaging and labels photographic standards:</b>	
<b>Target:</b>	
	

<b>Pallet information:</b>	
<b>Pallet type:</b>	Wooden 4 way entry pallet 1200 x 1000
<b>Units per layer:</b>	4
<b>Layers per pallet:</b>	10
<b>Units per pallet:</b>	40
<b>Pallet closure method:</b>	Top and bottom sheet and shrink wrap.
<b>Label information:</b>	Product description, lot code details and best before date.

<b>Storage conditions and shelf-life information (ambient)</b>	
<b>Storage conditions (unopened):</b>	Store in an ambient condition away from direct sunlight odours and taints.
<b>Storage conditions (opened):</b>	RESEAL and store in an ambient condition away from direct sunlight, odours and taints.
<b>Maximum shelf-life (unopened):</b>	Production date + 24 months
<b>Maximum shelf-life (opened):</b>	Unaffected if stored as per instructions.

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<b>Minimum life into customer:</b>	12 months
<b>Suitable for freezing:</b>	IndcreSA and FGI do not recommend freezing this product.
<b>Storage temperature:</b>	Store this product in ambient conditions.

<b>Meat species information:</b>				
<b>Criteria:</b>	<b>Product free from?</b>	<b>Factory free from?</b>	<b>Production line free form?</b>	<b>Comments:</b>
<b>Beef and products their of</b>	Yes	Yes	Yes	
<b>Lamb and products their of</b>	Yes	Yes	Yes	
<b>Pork and products their of</b>	Yes	Yes	Yes	
<b>Chicken and products their of</b>	Yes	Yes	Yes	
<b>Horse and products their of</b>	Yes	Yes	Yes	

<b>Allergen information:</b>				
<b>Criteria:</b>	<b>Product free from?</b>	<b>Factory free from?</b>	<b>Production line free form?</b>	<b>Comments:</b>
<b>Cereals containing gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) and products thereof</b>	Yes	Yes	Yes	
<b>Eggs and products thereof</b>	Yes	Yes	Yes	
<b>Fish and products thereof</b>	Yes	Yes	Yes	
<b>Crustaceans and products thereof</b>	Yes	Yes	Yes	
<b>Peanuts and products thereof</b>	Yes	Yes	Yes	
<b>Nuts (Almond, Hazelnut, Walnut, Cashew, Pecan, Macadamia, Queensland) and products thereof.</b>	Yes	Yes	Yes	
<b>Soya beans and products thereof</b>	Yes	No	No	The only substance present at IndcreSA is Soya Lecithin. There are measures in place to prevent the risk of cross contamination. The effectiveness of these measures are tested by analysis periodically.
<b>Milk and products thereof (including Lactose)</b>	Yes	Yes	Yes	
<b>Molluscs and products thereof</b>	Yes	Yes	Yes	
<b>Lupin and products thereof</b>	Yes	Yes	Yes	
<b>Celery and products thereof</b>	Yes	Yes	Yes	
<b>Mustard and products thereof</b>	Yes	Yes	Yes	
<b>Sesame seeds and products thereof</b>	Yes	Yes	Yes	
<b>Sulphur dioxide and sulphite (&gt;10ppm)</b>	Yes	Yes	Yes	

<b>Dietary information:</b>		
<b>Criteria:</b>	<b>Product suitable for?</b>	<b>Comments:</b>

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<b>Vegetarians</b>	Yes	No meat species contained in product
<b>Lacto-ovo vegetarians</b>	Yes	No meat species contained in product
<b>Vegans</b>	Yes	No milk or related residues are handled on site
<b>Nut allergy suffers</b>	Yes	No nuts/ nut oils or related residues are handled on site
<b>Coeliac</b>	Yes	No wheat-gluten are handled on site
<b>Halal</b>	Yes	Halal certified
<b>Kosher</b>	Yes	Kosher certified

<b>Ionising radiation (irradiation) information:</b>		
<b>Criteria:</b>	<b>Yes/ No</b>	<b>Comments if applicable:</b>
<b>Product or ingredients are subjected to ionising radiation.</b>	No	N/A

<b>Fumigation information:</b>		
<b>Criteria:</b>	<b>Yes/ No</b>	<b>Details of fumigation</b>
<b>Product subjected to fumigation.</b>	No	

<b>Palm oil information:</b>		
<b>Criteria:</b>	<b>Yes/ No</b>	<b>Comments:</b>
<b>Product and any of its ingredients contain palm oil and products thereof</b>	No	
<b>RSPO certification</b>	N/A	Details of certification

<b>Acrylamide information:</b>		
Acrylamide is a chemical substance formed when starchy foods, such as potatoes and bread, are cooked at high temperatures (above 120°C).		
<b>Criteria:</b>	<b>Yes/ No?</b>	<b>Details of testing</b>
<b>Is the product susceptible and tested to monitor levels of acrylamide?</b>	No	

<b>Genetically modified material information:</b>		
<b>The following materials are at risk of being derived from or containing genetically modified material:</b>		
<ul style="list-style-type: none"> <li>Soya flour; Soya milk; Tofu; Soybean curds; Soya grits; Soya fibre; Soya protein isolate; Soya lecithin (E322); Soybean oil; Soy sauce; Black beans; Black bean sauce; Yellow beans; Yellow bean sauce / paste</li> <li>Textured vegetable protein; Hydrolysed vegetable protein</li> </ul>		

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- Maize flour / maize starch (cornflour); Modified maize starch; Maize starch glycerides; Maize (corn) oil; Maize grits; Corn syrup; Corn syrup solids; Sweetcorn
- Maltodextrin; Glucose syrup; Glucose / dextrose; Fructose; Fructose syrup; Glucose-fructose syrup; Invert sugar syrup; Xanthan gum (E415); Citric acid (E330); Sodium, potassium & calcium citrate (E331, E332, E333); ascorbic acid (E300); Sodium & calcium ascorbate (E301, E302); Fatty acid esters of ascorbic acid (E304); Plain caramel (E150a) / caustic sulphite caramel (E150b) / ammonia caramel (E150c) / sulphite ammonia caramel (E150d); Caramelised sugar syrup; Glutamic acid (E620) / monosodium, monopotassium & monoammonium glutamate (E621, E622, E624) / calcium & magnesium diglutamate (E623, E625)

<b>Genetically modified material information:</b>		
<b>Criteria:</b>	<b>Yes/ No?</b>	<b>Comments:</b>
Is the product and any of its ingredients free from genetically modified material?	Yes	
Is the product or any of its ingredients free from any changes as a result of genetic modification?	Yes	
Is the product and any of its ingredients free from products or ingredients produced from genetically modified material?	Yes	
Is the product or any of its ingredients free from processing aids, additives or flavourings that have been subjected to genetic modification?	Yes	
Is the product or any of its ingredients free from processing aids, additives or flavourings that themselves have been subjected to genetic modification but are declared in the ingredients declaration?	Yes	
If the product is of animal origin or contains ingredients of animal origin, had the animals been fed on feed free from genetically modified materials?	N/A	
Is the product or any of its ingredients free from material made using genetically modified derived enzymes and cultures approved in the UK for food use?	Yes	
Is the product tested to verify the absence of/ free from genetically modified material?	No	If yes please give details below and provide supporting evidence confirming the absence of/ free from genetically modified material in the product:

<b>Illegal food dyes and non-permitted food colours information:</b>		
<ul style="list-style-type: none"> <li>• Chilli powder; Cayene pepper; Crushed dried chillies; Curry powder; Paprika and Turmeric cannot 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; Toluidine red and Sudan Red G</li> <li>• Spices cannot contain the following non-permitted food colours: Annatto; Bixin and Norbixin</li> </ul>		
<b>Criteria:</b>	<b>Yes/ No?</b>	<b>Comments:</b>

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<b>Product or ingredients contain chilli powder, chilli mixes; curry powder; paprika and turmeric?</b>	No	
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<b>Food intolerance data:</b>		
<b>Ingredients:</b>	<b>Product free from?</b>	<b>Comments:</b>
Beef and products their of	Yes	
Lamb and products their of	Yes	
Pork and products their of	Yes	
Chicken and products their of	Yes	
Mechanically recovered meat	Yes	
Preservatives	Yes	
Antioxidants	Yes	
Colours	Yes	
Flavours	Yes	
Genetically modified materials	Yes	
Yeast	Yes	
Vegetable oil	Yes	
Corn and products their of	Yes	
Maize and products their of	Yes	
Soya and products there of	Yes	
Milk and products their of	Yes	
Nut oil and products their of	Yes	
Peanut oil and products their of	Yes	
Salt and salt replacers	Yes	
Sugar	Yes	
Benzoates	Yes	
Butylated hydroxyanisole	Yes	
Butylated hydroxytoluene	Yes	
Caffeine	Yes	
Caramel	Yes	
Cinnamon	Yes	
Cocoa and products their of	No	Product is made using cocoa beans.
Coconut and products their of	Yes	
Coriander	Yes	
Fruit and products their of	Yes	
Garlic	Yes	
Gelatine	Yes	
Histamine	Yes	

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<b>FIRST GRADE INTERNATIONAL LTD</b>	
<b>CONFIDENTIAL PRODUCT SPECIFICATION</b>	
<b>Product name:</b>	<b>25kg bag Medium Alkalised Cocoa Powder 20-22% PV4-21</b>
<b>Product code:</b>	<b>346.50</b>


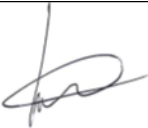
Hydrolysed vegetable protein	Yes	
Hydrolysed vegetable oil	Yes	
Legumes and pulses	Yes	
Monochloropropanols	Yes	
Monosodium glutamate and products their of	Yes	
Phenylalanine	Yes	
Polyols (including sorbitol)	Yes	
Seed oil	Yes	
Sunflower or cotton seeds	Yes	
Chilli powder	Yes	
Cayene pepper	Yes	
Crushed dried chillies	Yes	
Cayenne	Yes	
Curry powder	Yes	
Paprika	Yes	
Turmeric	Yes	

**Health and safety information: see Health and safety data sheet**

<b>Warranty statement:</b>	
<p>First Grade International Limited warrants that the product, the manufacturing premises and distribution facilities will comply in every respect with the provisions of existing legislation and statutes, of either the United Kingdom or EC origin, and all regulations, statutory instruments, directives, orders, decisions or any other requirements made thereunder, which relate to, or control the nature, substance, quantity, quality, fitness for purpose, packaging, packing, labelling, sale, offering for sale, use, marking, traceability, constitution, importation, exportation, transportation, possession, dealing, make-up or trade description of such goods.</p>	
<p>First Grade International Limited is responsible for informing the customer of any proposed changes in the specification (e.g. formulation, manufacturing procedures or packaging materials etc.).</p>	
<p>First Grade International Limited is responsible for ensuring that all products, as far as is reasonably possible, are manufactured in accordance with the specification, where there is a deviation that they inform the customer of this in advance of shipping the goods.</p>	
<p>The product shall be manufactured at all times to the best practice reasonably available in the industry, and where this cannot be achieved this should be highlighted to the customer, and in this respect is responsible with keeping up-to- date with all regulations in force in Europe as it relates to the specific product and in general.</p>	
<b>Signed on behalf of the supplier:</b>	First Grade International Limited
<b>Print name:</b>	Victoria Smith
<b>Position:</b>	Raw Materials and Cocoa Technologist
<b>Sign:</b>	
<b>Date:</b>	14.07.2020
<b>Print name:</b>	Melanie Jones
<b>Position:</b>	Senior Department Manager - Technical

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<b>Sign:</b>	
<b>Date:</b>	14.07.2020
<b>Print name:</b>	Leo Withers
<b>Position:</b>	Senior Commercial Manager – Bulk Ingredients.
<b>Sign:</b>	
<b>Date:</b>	14.07.2020

<b>Specification amendment history:</b>		
<b>New version:</b>	<b>Date:</b>	<b>Reason(s) for amendment:</b>
1	31.05.2017	New product specification
2	14.07.2020	3 year review. New format specification. Adding of Pesticide and Heavy Metal parameters to the specification along with pAH testing. Update of details to include that this product can be purchased as UTZ MB

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