

RH Amar Product Specification

| Date Created: 25/07/2014 | | 2014 | Date revised: | | | version1 | |
|---|---------------------------------------|---------------------|--|---|-------------------|---------------------|--|
| Created by: | Nermin Koçoğlu | | Approved by: | | Gökhan Gökmenoğlu | | |
| | d Black Cherries in Syrup (6x850g) | | Brand Nam | | | Cooks&Co | |
| Product Description: | | | Canned, pitted black cherries in syrup | | | | |
| Product Ingredients: | | | | | | | |
| Ingredient (QUID - in order) | | % Country of Origin | | | E-Number | | |
| Cherries | | 52.3 | Τι | urkey | | | |
| Water Sugar | | 41.7 | Turkey Turkey | | | | |
| | | 6.0 | | | | | |
| | | | | | | | |
| | | | | | | | |
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| | | | | | | | |
| | | | | | | | |
| Breakdown any compound ing | redients abov | e. E.g. milk o | hocolate. mavon | naise. m | ustard. bri | ne. | |
| Country of Product manufac | | <u> </u> | ····, ····, ····, ··· | Tur | | | |
| Site details of Product manu | nacture. | Address | : Organize Sana | yi Bölge | si 1. Cad. | negöl/Bursa TURKEY | |
| Sensory Attributes: | | | | | | | |
| Sensory Attributes: Appearance: Cherries in syru | Jp | | | | | | |
| | qt | | | | | | |
| Appearance: Cherries in syru Colour: Dark red | qı | | | | | | |
| Appearance: Cherries in syru | | n syrup | | | | | |
| Appearance: Cherries in syru Colour: Dark red Flavour: Sweet Texture: Moderately soft ju | icy cherries ir | n syrup | | | | | |
| Appearance: Cherries in syru Colour: Dark red Flavour: Sweet Texture: Moderately soft ju Aroma: Characteristic cherry | icy cherries ir | | Frequenc | Υ | | Tolerances | |
| Appearance: Cherries in syru Colour: Dark red Flavour: Sweet Texture: Moderately soft ju Aroma: Characteristic cherry Chemical Analysis: | icy cherries ir | | Frequenc Every hou | - | | Tolerances 14-17 | |
| Appearance: Cherries in syru Colour: Dark red Flavour: Sweet Texture: Moderately soft ju Aroma: Characteristic cherry Chemical Analysis: degrees Brix | icy cherries ir | | | - | | 14-17 | |
| Appearance: Cherries in syru Colour: Dark red Flavour: Sweet Texture: Moderately soft ju Aroma: Characteristic cherry Chemical Analysis: degrees Brix Acidity | icy cherries ir | | Every hou | ır | | | |
| Appearance: Cherries in syru Colour: Dark red Flavour: Sweet Texture: Moderately soft ju Aroma: Characteristic cherry Chemical Analysis: degrees Brix Acidity pH | icy cherries ir | get | Every hou NA Every hou Every sease | ir ir on | | 14-17 | |
| Appearance: Cherries in syru Colour: Dark red Flavour: Sweet Texture: Moderately soft ju Aroma: Characteristic cherry Chemical Analysis: degrees Brix Acidity pH Pesticide residues | icy cherries ir / Targ | get | Every hou NA Every hou | ir ir on | | 14-17 | |
| Appearance: Cherries in syru Colour: Dark red Flavour: Sweet Texture: Moderately soft ju Aroma: Characteristic cherry Chemical Analysis: degrees Brix Acidity oH Pesticide residues vacuum | icy cherries ir / Targ | idue | Every hou NA Every hou Every sease Every hou | ir ir on ir | | 14-17 max. 4.20 | |
| Appearance: Cherries in syru Colour: Dark red Flavour: Sweet Texture: Moderately soft ju Aroma: Characteristic cherry Chemical Analysis: degrees Brix Acidity pH Pesticide residues vacuum Microbiological Specification | icy cherries ir / Targ | idue Tar | Every hou NA Every hou Every seas Every hou get | ır on ır Frequ | | 14-17 | |
| Appearance: Cherries in syru Colour: Dark red Flavour: Sweet Texture: Moderately soft ju Aroma: Characteristic cherry Chemical Analysis: degrees Brix Acidity pH Pesticide residues vacuum Microbiological Specification Total viable count | icy cherries ir / Targ | idue Tar | Every hou NA Every hou Every sease Every hou get | ir on ir Frequ every | batch | 14-17 max. 4.20 | |
| Appearance: Cherries in syru Colour: Dark red Flavour: Sweet Texture: Moderately soft ju Aroma: Characteristic cherry Chemical Analysis: degrees Brix Acidity pH Pesticide residues vacuum Microbiological Specification Total viable count Yeasts | icy cherries ir / Targ | idue Tar | Every hou NA Every hou Every sease Every hou get D | ir on ir Frequ every every | batch batch | 14-17 max. 4.20 | |
| Appearance: Cherries in syru Colour: Dark red Flavour: Sweet Texture: Moderately soft ju Aroma: Characteristic cherry Chemical Analysis: degrees Brix Acidity pH Pesticide residues vacuum Microbiological Specification Total viable count Yeasts Moulds | icy cherries ir / Targ | idue Tar | Every hou NA Every hou Every sease Every hou get | ir on ir Frequ every | batch batch | 14-17 max. 4.20 | |
| Appearance: Cherries in syru Colour: Dark red Flavour: Sweet Texture: Moderately soft ju Aroma: Characteristic cherry Chemical Analysis: degrees Brix Acidity pH Pesticide residues vacuum Microbiological Specification Total viable count Yeasts | icy cherries ir / Targ | idue Tar | Every hou NA Every hou Every sease Every hou get D | ir on ir Frequ every every | batch batch | 14-17 max. 4.20 | |

| ColiformsImage: Clostridium perfringesClostridium botulinumImage: Clostridium botulinumListeria sp.Allergen Information (Contains - yes / no)Allergen Information (Contains - yes / no)ColorCereals Containing Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) (excl. wheat glucose syrup)ColorMilk (Cow, Goat, Sheep, Buffalo, inc. Lactose)ColorEggs (inc. Lecithin if from Egg Source)Nuts (excl. Pine Nuts, Chestnuts, Nutmeg, Coconut)PeanutsSoya (Soya beans, Soya Derivatives, inc. Lecithin's)Fish (exc isinglass – fining agent in beer)MolluscsCrustaceansCCelery (Inc. Celeriac)MustardSesame SeedsSulphur Dioxide (<10mg/Kg, inc. | ontains (intentional No No No | ly added - | Contains t | trace (throu | ıgh cross- |
|---|--|------------|------------|--------------|------------|
| Clostridium perfringesClostridium botulinumListeria sp.Allergen Information (Contains - yes / no)Cereals Containing Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) (excl. wheat glucose syrup)Milk (Cow, Goat, Sheep, Buffalo, inc. Lactose)Eggs (inc. Lecithin if from Egg Source)Nuts (excl. Pine Nuts, Chestnuts, Nutmeg, Coconut)PeanutsSoya (Soya beans, Soya Derivatives, inc. Lecithin's)Fish (exc isinglass – fining agent in beer)MolluscsCrustaceansCelery (Inc. Celeriac)MustardSesame Seeds | No | ly added - | Contains t | trace (throu | ıgh cross- |
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| Listeria sp.Image: Constant of Constant o | No | ly added - | Contains t | trace (throu | igh cross- |
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| Cereals Containing Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) (excl. wheat glucose syrup)Milk (Cow, Goat, Sheep, Buffalo, inc. Lactose)Eggs (inc. Lecithin if from Egg Source)Nuts (excl. Pine Nuts, Chestnuts, Nutmeg, Coconut)PeanutsSoya (Soya beans, Soya Derivatives, inc. Lecithin's)Fish (exc isinglass – fining agent in beer)MolluscsCrustaceansCelery (Inc. Celeriac)MustardSesame Seeds | No | | | (| 0 |
| Barley, Oats, Spelt, Kamut)(excl.wheat glucose syrup)Milk (Cow, Goat, Sheep, Buffalo, inc.Lactose)Eggs (inc. Lecithin if from Egg Source)Nuts (excl. Pine Nuts, Chestnuts, Nutmeg, Coconut)Nutmeg, Coconut)PeanutsSoya (Soya beans, Soya Derivatives, inc.Lecithin's)Fish (exc isinglass – fining agent in beer)MolluscsCrustaceansCelery (Inc. Celeriac)MustardSesame SeedsI | No | | | | |
| Lactose)Eggs (inc. Lecithin if from Egg Source)Nuts (excl. Pine Nuts, Chestnuts, Nutmeg, Coconut)PeanutsSoya (Soya beans, Soya Derivatives, inc. Lecithin's)Fish (exc isinglass – fining agent in beer)MolluscsCrustaceansCelery (Inc. Celeriac)MustardSesame Seeds | | | No | | |
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| Nutmeg, Coconut)PeanutsSoya (Soya beans, Soya Derivatives, inc. Lecithin's)Fish (exc isinglass – fining agent in beer)MolluscsCrustaceansCelery (Inc. Celeriac)MustardSesame Seeds | | No | | No | |
| Soya (Soya beans, Soya Derivatives, inc. Lecithin's) Fish (exc isinglass – fining agent in beer) Molluscs Crustaceans Celery (Inc. Celeriac) Mustard Sesame Seeds | No | | No | | |
| Lecithin's)Fish (exc isinglass – fining agent in beer)MolluscsCrustaceansCelery (Inc. Celeriac)MustardSesame Seeds | No | | No | | |
| Molluscs Crustaceans Celery (Inc. Celeriac) Mustard Sesame Seeds | No | | No | | |
| Crustaceans Celery (Inc. Celeriac) Mustard Sesame Seeds | No | | No | | |
| Celery (Inc. Celeriac) Mustard Sesame Seeds | No | | No | | |
| Mustard Sesame Seeds | No | | No | | |
| Sesame Seeds | No | | No | | |
| | No | | No | | |
| Sulphur Dioxide (<10mg/Kg, inc. | No | | No | | |
| Sulphites) | No | | No | | |
| Lupin | No | | No | | |
| Genetically Modified Materials (assess maize & soya) | No | | No | | |
| Engineered Nanomaterial | No | | No | | |
| Vegetable Oils (please specify individual types) | No | | No | | |
| Transfat material (excluding naturally occurring Trans fats) | No | | No | | |
| Caffeine | No | | No | | |
| Pesticide Residues | No | | No | | |
| Irradiated material | No | | No | | |
| Added colours | No | | No | | |
| Added preservatives | No | | No | | |
| Antioxidants | No | | No | | |
| Azo & Coal tar dyes , BHA/BHT, Benzoates | No | | No | | |
| MSG / Glutamates | No | | No | | |
| Hydrogenated Vegetable Protein / Textured Vegetable Protein | No | | No | | |
| Nutritional Declarations (per 100g / 100ml) | | | 1 | | |
| Energy (kJ) | Calculated | Yes / No | Analy | | Yes / No |

| weightsBreakdown of secondary packaging with weightstray =Breakdown of tertiary packaging with weightsCases per layerLayers per palletProduct Shelf life (min at delivery)After Product shelf life overall | Serving /Port | tion No Yes No ase descri | | ecycled Carc I = 3,1 g | · · · · · · · · · · · · · · · · · · · | | |
|--|--|---------------------------------------|--|--|---------------------------------------|--|--|
| of which Mono- unsaturate Image: Second and the secon | Serving /Port | tion No Yes No ase descri | 15.2 g 11.6 g 0.7 g trace | B B B B C C C C C C C C C C C C C C C C | Yes Yes Yes Yes No No | | |
| PolyunsaturatedImage: Carbohydrate startCarbohydratesugarImage: Carbohydrate startof whichpolyolsImage: Carbohydrate startpolyolsstarchImage: Carbohydrate startFibreImage: Carbohydrate startImage: Carbohydrate startFordetinSaltImage: Carbohydrate startSaltImage: Carbohydrate startImage: Carbohydrate startAdd vitamins & minerals on a separate start and attaceHas product been previously frozen? Yes / NoEU health mark (milk & meat base products)Pack sizePack sizeImage: Carbohydrate startOrgarBRC / IFSYesKosheISO 21999NoFree RaISO 21999NoFree RaOther:Image: Carbohydrate startImage: Carbohydrate startPackaging Detail:Unit description:Labelled Time double pigmer insideBreakdown of primary packaging with weightsImage: Carbohydrate startImage: Carbohydrate startBreakdown of tertiary packaging with weightsImage: Carbohydrate startImage: Carbohydrate startCases per layerImage: Carbohydrate startImage: Carbohydrate startImage: Carbohydrate startProduct Shelf life (min at delivery)After | Serving /Port | tion No Yes No ase descri | 0.7 g 0.7 g trace Freedom F Halal Protect | Foods ed ecycled Carc | Yes Yes Yes Yes No No | | |
| Carbohydrate sugar sugar of which polyols starch Fibre | Serving /Port | tion No Yes No ase descri | 0.7 g 0.7 g trace Freedom F Halal Protect | Foods ed ecycled Carc | Yes Yes Yes No No | | |
| Carbohydrate sugar sugar of which polyols starch Fibre | Serving /Port | tion No Yes No ase descri | 0.7 g 0.7 g trace Freedom F Halal Protect | Foods ed ecycled Carc | Yes Yes Yes No No | | |
| sugar polyols polyols starch Fibre Protein Salt Add vitamins & minerals on a separate sheet and attact Has product been previously frozen? Yes / No EU health mark (milk & meat base products) Pack size Pack size Recognised Accreditations Orgar BRC / IFS Yes Koshe ISO 21999 No Free Ra Other: Image: Starch Packaging Unit description: Labelled Timedouble pigmerer Detail: Unit description: tabelled Timedouble pigmerer Breakdown of primary packaging with weights tray = Breakdown of secondary packaging with weights tray = Breakdown of tertiary packaging with weights tray = Breakdown of tertiary packaging with weights tray = Product Shelf life (min at delivery) After Product shelf life overall Image: Starch | Serving /Port | tion No Yes No ase descri | 0.7 g 0.7 g trace Freedom F Halal Protect | Foods ed ecycled Carc | Yes Yes No No dboard Tray | | |
| of which polyols starch in a s | Serving /Port | tion No Yes No ase descri | Freedom F Halal Protect | Foods ed ecycled Carc I = 3,1 g | Yes No No No | | |
| Fibre Image: state sta | Serving /Port | tion No Yes No ase descri | Freedom F Halal Protect | Foods ed ecycled Carc I = 3,1 g | Yes No No No | | |
| Protein Salt Salt Add vitamins & minerals on a separate sheet and attact Has product been previously frozen? Yes / No EU health mark (milk & meat base products) Pack size Pack size Recognised Accreditations Organ BRC / IFS Yes Koshe ISO 21999 No Free Ra Other: Image: Secondary packaging with weights Packaging Detail: Unit description: Labelled Tin double pigmen inside Breakdown of primary packaging with weights tray = Breakdown of secondary packaging with weights tray = Breakdown of tertiary packaging with weights tray = Product Shelf life (min at delivery) After Product Shelf life overall | Serving /Port | tion No Yes No ase descri | Freedom F Halal Protect | Foods ed ecycled Carc I = 3,1 g | Yes No No No | | |
| Salt Add vitamins & minerals on a separate sheet and attact Has product been previously frozen? Yes / No EU health mark (milk & meat base products) Pack size Pack size Recognised Accreditations Organ BRC / IFS Yes ISO 21999 No Packaging Detail: Unit description: Detail: Unit description: Breakdown of primary packaging with weights tray = Breakdown of secondary packaging with weights tray = Breakdown of tertiary packaging with weights tray = Product Shelf life (min at delivery) After Product shelf life overall Unit delivery | Serving /Port | tion No Yes No ase descri | Freedom F Halal Protect | Foods ed ecycled Carc I = 3,1 g | Yes No No No | | |
| Add vitamins & minerals on a separate sheet and attact Has product been previously frozen? Yes / No EU health mark (milk & meat base products) Pack size Recognised Accreditations Organ BRC / IFS Yes Koshe ISO 21999 No Packaging Unit description: Datail: Unit description: Breakdown of primary packaging with weights t Breakdown of secondary packaging with weights tray = Breakdown of tertiary packaging with weights tray = Breakdown of tertiary packaging with weights Atray = Product Shelf life (min at delivery) After Product shelf life overall Atray | Serving /Port | tion No Yes No ase descri | Freedom F Halal Protect | Foods ed ecycled Carc I = 3,1 g | No No No dboard Tray | | |
| Has product been previously frozen? Yes / No EU health mark (milk & meat base products) Pack size Recognised Accreditations Organ BRC / IFS Yes Koshe ISO 21999 No Free Ra Other: Labelled Tin double pigmer inside Breakdown of primary packaging with weights C tray = Breakdown of tertiary packaging with weights C ases per layer Layers per pallet Product Shelf life (min at delivery) After Product shelf life overall | Serving /Port | tion No Yes No ase descri | Halal Protect | ed ecycled Carc I = 3,1 g | No No dboard Tray | | |
| EU health mark (milk & meat base products) Pack size Recognised Accreditations Organ BRC / IFS Yes Koshe ISO 21999 No Free Ra Other: Other: Image: Secondary packaging with weights Labelled Time double pigmer inside Packaging Detail: Unit description: Labelled Time double pigmer inside Breakdown of primary packaging with weights t Breakdown of secondary packaging with weights tray = Breakdown of tertiary packaging with weights tray = Product Shelf life (min at delivery) After Product shelf life overall | ric I er Y nge I Can with nt coating Ca | No Yes No ase descri | Halal Protect | ed ecycled Carc I = 3,1 g | No No dboard Tray | | |
| Pack size Organ Recognised Accreditations Organ BRC / IFS Yes Koshe ISO 21999 No Free Ra Other: Image: State St | ric I er Y nge I Can with nt coating Ca | No Yes No ase descri | Halal Protect | ed ecycled Carc I = 3,1 g | No No dboard Tray | | |
| Recognised Accreditations Organ BRC / IFS Yes Koshe ISO 21999 No Free Ra Other: Image: Comparison of the secondary packaging with weights Labelled Time double pigmer inside Packaging Detail: Unit description: Labelled Time double pigmer inside Breakdown of primary packaging with weights t Breakdown of secondary packaging with weights tray = Breakdown of tertiary packaging with weights tray = Cases per layer Image: Cases per layer Layers per pallet Product Shelf life (min at delivery) Product shelf life overall After | ric I er Y nge I Can with nt coating Ca | No Yes No ase descri | Halal Protect | ed ecycled Carc I = 3,1 g | No No dboard Tray | | |
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| BRC / IFS Yes Koshe ISO 21999 No Free Ra Other: Image: state stat | er Y nge I Can with nt coating Ca | No ase descri | Protect | ed ecycled Carc I = 3,1 g | No | | |
| Other: Image: Constraint of the second and the sec | Can with ht coating Ca | ase descri | ption: R | ecycled Carc | dboard Tray | | |
| Packaging Detail: Unit description: Labelled Tin double pigment inside Breakdown of primary packaging with weights t Breakdown of secondary packaging with weights tray = Breakdown of tertiary packaging with weights tray = Breakdown of tertiary packaging with weights tray = Cases per layer 2 Layers per pallet 9 Product Shelf life (min at delivery) After Product shelf life overall 1 | nt coating Ca | | | l = 3,1 g | · · · · · · · · · · · · · · · · · · · | | |
| Packaging Detail: Unit description: double pigmentinside Breakdown of primary packaging with weights t Breakdown of secondary packaging with weights tray = Breakdown of tertiary packaging with weights tray = Cases per layer 2 Layers per pallet 4 Product Shelf life (min at delivery) After | nt coating Ca | | | l = 3,1 g | · · · · · · · · · · · · · · · · · · · | | |
| weightstBreakdown of secondary packaging with weightstray =Breakdown of tertiary packaging with weightsCases per layerLayers per palletProduct Shelf life (min at delivery)After Product shelf life overall | in can = 80 g | , can lid = | 20g,labe | | 2 g | | |
| weightstray =Breakdown of tertiary packaging with weightsCases per layerLayers per palletProduct Shelf life (min at delivery)After Product shelf life overall | tin can = 80 g , can lid = 20 g , label = 3,1 g | | | | | | |
| weights Cases per layer Layers per pallet Product Shelf life (min at delivery) Afte Product shelf life overall | tray =59,4 g , shrink wrap = 18 g , case label = 1,2 g | | | | | | |
| Layers per palletProduct Shelf life (min at delivery)AfterProduct shelf life overall | No pallet is used | | | | | | |
| Layers per palletProduct Shelf life (min at delivery)AfterProduct shelf life overall | N | o pallet is | used | | | | |
| Product Shelf life (min at delivery)AfterProduct shelf life overall | | o pallet is | | | | | |
| Product shelf life overall | er 2 weeks of ir | | | or dispatch | h | | |
| | | 2 year | | | | | |
| | Best before Best before end Use by | | | | | | |
| | Eg: FPNC 113 195-1 FP: Frigo Pak NC: Napolyon Cherries | | | | | | |
| (explanation of coding) 1: Shift No | | | | | | | |
| Storage Conditions - please specify: Once opened | Once opened transfer to a non metallic container and consume within 7 days | | | | | | |
| Storage before opening: | Till the best before date | | | | | | |
| Storage after opening: | 7 days | | | | | | |
| | oeliac | | | 'es / No | | | |
| Vegan Yes / No La | Lactose Intolerant Yes / | | 'es / No | | | | |
| Sulfability | Halal Yes / No | | | | | | |
| Kosher Yes / No | Yes / No | | | | | | |
| Ethical Trading (please include evidence of the below p | oints) | | | | | | |
| Does your company have an Ethical Sourcing & Trading Policy | No | | | | | | |
| Is your company audited by an ETI or SMETA audit body? | | | | Yes | | | |

| Does your company pay market/industry related wages (at least - government minimum living wage) | Yes |
|--|---|
| Is your business prepared to complete an Ethical Self Audit issued by RH Amar? | Yes |
| Do you have someone in your business that is responsible for Health& Safety and the Environment? | Yes |
| Do you have a HSE Policy (please attach) | Yes |
| Site Contact details | RH Amar |
| Main Technical Contact | Markus Endt / Sylvain Hotolean 079888 18285 / 07794 307799 |
| Main Commercial Contact | ТВС |
| 24 hours Emergency contact | as above |