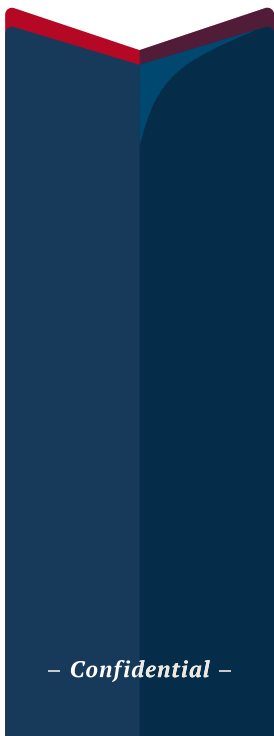




UNITED SAFETY AGENTS  
**F S V P**  
COMPLIANCE PLAN

This product/supplier's FSVP Plan is complete, currently active, and maintained by United Safety Agents in a manner that meets the requirements of Title 21 of the United States Code of Federal Regulations, §1.501 - §1.514; Part 117, Part 507, Part 112, and/or Part 111 – as appropriate.



## NOTICE of REDACTION



This FSVP Plan has been partially redacted and is intended for reference purposes only. All food safety documents are subject to change without notice, may contain non-binding recommendations, and should be considered uncontrolled.

Any documents provided by a foreign supplier are considered to be the property of that foreign supplier and may contain information which is privileged, confidential, and protected. Any reproduction, distribution or other use of these documents without the consent of the foreign supplier is prohibited.

Please contact United Safety Agents with any questions or requests.

+1 (888) 551-7403 | [info@unitedsafetyagents.com](mailto:info@unitedsafetyagents.com) | [unitedsafetyagents.com](http://unitedsafetyagents.com)

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**U.S. FOOD & DRUG ADMINISTRATION**  
**FOREIGN SUPPLIER VERIFICATION PROGRAM**

*Recertification Questionnaire Submission*

} Foreign Supplier  
} **Unity Food Co., Ltd. Factory**  
} *as of May 31, 2022*

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As required by 21 C.F.R., §1.506 (a); (a)(2); (b); (c); and elsewhere, all foreign supplier verification procedures and activities are to be conducted and/or re-conducted at a frequency appropriate to the relevant procedure/activity and the corresponding hazard profile for the relevant food. Based upon United Safety Agents' (USA) assessment of Unity Food Co., Ltd. Factory's operation, an annual recertification request for updated information and food safety documents has been sent out. The following pages contain the specifics of USA's request, along with Unity Food Co., Ltd. Factory's corresponding responses to each inquiry. *Note: Most questions can be properly interpreted, if preceded by "Within the past 400 days;"*

**START**

---

01) Has Unity Food Co., Ltd. Factory's Food Safety Plan or Program been revised in any way?

Response: **Yes**

02) Has Unity Food Co., Ltd. Factory's HACCP Plan been revised in any way?

Response: **Yes**

03) Has any change occurred to Unity Food Co., Ltd. Factory's product Ingredients?

Response: **No**

04) Has Unity Food Co., Ltd. Factory's Allergen Control Procedure been revised in any way?

Response: **Yes**

05) Has any change occurred to Unity Food Co., Ltd. Factory's product Labeling?

Response: **Yes**

06) Has Unity Food Co., Ltd. Factory's Onsite Audit report expired or been updated?

Response: **Yes**

07) Has Unity Food Co., Ltd. Factory undergone a recall, for any reason?

**U.S. FOOD & DRUG ADMINISTRATION**  
**FOREIGN SUPPLIER VERIFICATION PROGRAM**

*Recertification Questionnaire Submission*

} Foreign Supplier  
} **Unity Food Co., Ltd. Factory**  
} *as of May 31, 2022*

---

Response: **No**

08) Has Unity Food Co., Ltd. Factory been inspected by the United States Food & Drug Administration?

Response: **No**

09) Have any food items been stopped, held, or rejected by U.S. Customs, for any reason?

Response: **No**

10) Has the U.S. FDA issued Unity Food Co., Ltd. Factory a Warning Letter in relation to its facility or product(s)?

Response: **No**

11) Does Unity Food Co., Ltd. Factory perform laboratory analysis on its product(s)?

Response: **Yes**

12) Has any batch or lot tested positive for any biological or chemical hazard?

Response: **No**

13) Has Unity Food Co., Ltd. Factory's conformance with FSVP, or its appendant regulations, changed in any way?

Response: **No**

14) Are Unity Food Co., Ltd. Factory's products considered to be "Ready To Eat" when leaving its facility?

Response: **Yes**

14a) What hazard(s) remain uncontrolled?

Response:

15) Would you like to share any additional information?

Response: **No**

15a) Additional information:

Response:

**U.S. FOOD & DRUG ADMINISTRATION**  
**FOREIGN SUPPLIER VERIFICATION PROGRAM**

—  
*Recertification Questionnaire Submission*

} Foreign Supplier  
} **Unity Food Co., Ltd. Factory**  
} *as of May 31, 2022*

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**C E R T I F I C A T I O N:** By entering your name below, you certify that the information provided on and in connection with this form is true, accurate, and complete to the best of your knowledge. You understand that any false statements or deliberate omissions on this document – or any other document – that you provide to United Safety Agents may be grounds for disqualification from successful FSVP verification or, if discovered after FSVP approval takes place, could result in your product's FSVP approval status being revoked or terminated, and may result in your products or shipments being rejected from entry into the United States.

Certified by: **Mr. Supat Opamuratawongse**  
Date of Certification: **2022-05-30**  
Email Address of Respondent: **utf@unityfood.com**

—  
**END**

## Allergen Policy and Segregation

### 1. Allergen list in our factory covering all export countries (US, EU, Asia and others)

- Sodium metabisulphite (sulfur dioxide)
- FD&C #5 Tartrazine (yellow color) Not for EU
- Green color (Brilliant blue FCF FD&C Blue #1+ Tartrazine FD&C #5) Not for EU
- Coconut (Coconut is not an allergen in EU)

### 2. Special handing of material containing allergen :

#### 2.1 Ingredients

##### 1. Intake

- Sodium metabisulphite
- FD&C #5
- Green color

Store staff (Designated operator) will check details :

- Packaging must be in good condition during transport and distribution.
- Intake checks must specifically refer to the presence of allergens, and must verify that packaging is not damaged and there are no signs of any spillage.
- Goods on pallets must not be over hanging as this makes them more susceptible to damage. Checks should also be carried out to confirm that all ingredients, including allergens, are fully and clearly labeled.
- Raw materials should be clearly labeled with the allergens they contain unless this is clear and obvious from the normal pack outer labeling.
- Deliveries must be rejected if the above criteria are not met.

##### 2. Storage : Store at allergen designated area after passing quality check per specification by QC.

3. Food safety team will establish which of raw material have allergens present on site at any time, and whether ingredients pose a risk to products. Where such a risk exists, an audit of the site must be carried out to assess allergen cross contamination risks. Any improvements identified as necessary to eliminate or reduce cross contamination risks, must result in an agreed plan of action with the raw material supplier together with timescales for completion.
4. Food safety team will establish audit frequencies based on audit findings and risk assessment per audit program
5. Raw material and packaging supplier specifications will include declarations as to the presence of any allergenic products or ingredients on their sites.

## 2.2 Coconut

1. Production staff (designated operator) will check, wash and store raw material at dedicated area after passing quality check per specification by QC
2. Production control
  - All relevant utensil and equipment used for coconut product will be determined at specified relevant utensil and equipment to prevent allergen cross contamination.
  - Production process
  - There is established separation area for each process starting from receipt of raw material, cutting zone, applying icing sugar, semi-finishing room and packing area

Flow diagram of allergen layout

Step	◆ Area		✦ Utensil + Equipment
	Allergen	Non-allergen	Allergen + non-allergen
Store room (ingredients)	◆ ✦	◆ ✦	-
Raw material	◆ ✦	◆ ✦	-
Chemical steeping	◆ ✦	◆ ✦	-
Cutting	◆ ✦	◆ ✦	-
Putting material on stainless tray set before boiling	◆	◆	✦
Boiling	-	-	◆ ✦
Syrup process	-	-	◆ ✦
Putting material on tray (oven)	◆	◆	✦
Dehydration 1	-	-	◆ ✦
Applying icing sugar	◆ ✦	◆ ✦	-
Dehydration 2	-	-	◆ ✦
Putting product for storage at semi-finishing room	◆ ✦	◆ ✦	-
Semi-finishing room	◆ ✦	◆ ✦	-
Metal detector Visual inspection	-	-	◆ ✦
Sieving and packing	◆ ✦	◆ ✦	-
Carton packing	◆ ✦	◆ ✦	-
Warehouse	-	-	◆ ✦

Remark : a. Store room (ingredients), Raw material, Chemical steeping, Cutting, Applying icing, Putting product for storage at semi-finishing room, Sieving and packing and Carton packing step

- All allergen item can be stored at separate zone including utensil and equipment

b. Boiling, Syrup process, Dehydration 1, Dehydration 2, Metal detector

Visual inspection and Warehouse step

- On the other hand these step will be used the same area and facilities. However, cleaning and sanitation will be regularly done per work instruction

### 3. Training

3.1 All staff on site will be trained. This training will include :

- Explanation of anaphylaxis and common food allergens.
- The general precautions that are in place on site to prevent contamination with allergenic material.
- Specific precautions in place that relate to individual job roles.

3.2 Training will be carried out for new employees before they start work for the first time. The training program will be rolled out based on risk assessment.

3.3 Supervisory staff will be given specific responsibility for ensuring that staff teams comply with procedures they have been trained against.

3.4 Refresher training will be repeated at least every year, and if staff demonstrate lack of understanding at any time.

3.5 All training will be fully documented.

### 4. Visitors and contractors

4.1 Contractors and visitors will be made aware of the issue of anaphylaxis and that allergenic materials handled on the site are subject to controls.

4.2 Records confirming that briefing has been completed will be maintained for all visitors and contractors.

4.3 Visitors and contractors will be supervised as necessary to ensure they fully comply with company allergen policy and procedures. Where contractors are unsupervised, they will be fully briefed on the allergen control procedures.

## 5. Monitoring

Regular audits / inspections of manufacturing areas and controls will be in place to ensure that procedures are effective and working.

## 6. Verification and record keeping

Regular audits/ inspections of manufacturing areas and controls will be in place to ensure that procedures are effective and working. Internal audits records must be completed, which will include:

- a.non-conformances
- b. corrective action and preventive action
- c.responsibility
- d. date of completion
- e.management review

## 7. All addition control measure

All allergen food and non allergen food will be strictly controlled by Personnel team and Hygienist team about bringing or taking such food or above mentioned items. In our factory.

Screening and inspection. To protect all mentioned item from entering into production line, this inspection will be 100% implemented before leaving this canteen area and also before entering into production process. Random inspection will be done every month in production process by our HACCP team.

Our additional control including present control measure on allergen at canteen area and factory site.

The food will be kept at canteen locker area. Before leaving canteen (lunch time), all staff will be checked for any possible contamination and allergen food by hygienist staff. All staff entering or leaving his/her line (Including to toilet, smoking and other). Must change proper clothes as our mentioned instruction . All protective clothing for staff will be cleaned by our company laundry. Apron and working shirt at packing swab test will be implemented every month. All staff must put on prepared clothing before entering into each production line.

Working shirt will be provided at each particular place before entering into production line. These working uniform will be washed and cleaned by each staff except packing section and all aprons as mentioned earlier. Cleaning instruction will be provided and evaluated by our HACCP team.

FOR UNITY FOOD CO., LTD.

SIGN & DATE .....  


Mr. Supat Opamuratawongse

Factory manager/Quality Management Manager

30 May 2022

Document Title: Procedure (Quality Procedure)	Subject: HACCP PLAN (12 step)		
Document ID: QP-QMS-18	document : <input checked="" type="checkbox"/> Controlled	<input type="checkbox"/> Not Controlled	หน้าที : 1/5
Date of first use: 13/07/2019	Revision date: 01/02/2022	Issue 1	Time of amendment : 7

**PRODUCT : DEHYDRATED FRUIT**

**Step 8 - 12**

PRINCIPLE 1		PRINCIPLE 2	PRINCIPLE 3	PRINCIPLE 4					PRINCIPLE 5	PRINCIPLE 6	PRINCIPLE 7	
STEP / INPUT	HARZARD	CONTROL MEASURE	CCP/CQP CP/QP	CRITICAL LIMIT	MONITORING					CORRECTIVE ACTION	VERIFICATION	RECORDS
		( CODEX 6 )	( CODEX 7 )	( CODEX 8 )	WHAT	WHERE	HOW	WHEN	WHO	( CODEX 10 )	( CODEX 11 )	
		( CODEX 6 )	( CODEX 7 )	( CODEX 8 )	WHAT	WHERE	HOW	WHEN	WHO	WHAT & WHO	WHAT & WHO	( CODEX 12 )
Preparation of syrup (Only products with colorant adding)	Chemical hazard : The concentration of colorant exceeds the specification.	There are checking process on colorant level according to the specification. on Syrup preparation and Syrup soaking (as in SP7-QA-03) by using SPECTROPHOTOMETER.	CCP 1	REFER TO SP8-QMS-01	The chemical level, the amount of color (ppm)	Syrup preparation process	Color measurement using SPECTROPHOTOMETER according to the quality inspection of the raw material soaking in syrup (WI7-QCR-2-01)	Every Tank / Syrup Preparation tank og all Products lot	QA	<b>Correction :</b> 1. Adjust the color level by the production division. 2. Check the color which is adjusted into the new level by QA responsible.	1. Review on the roecord for colorant adding into the product (as in FM7-QA-41) by QA assistant division supervisor. 2. Review the calibration results of the equipment (SPECTROPHOTOMETE R) from an external laboratory by calibration division supervisor and report its results to the QC responsible at syrup area by using the form on inform the result of calibration of the equipment (FM7-CAL-41).	1. Record for checking of colorant adding into the product (FM7-QA-41) 2. Record for infform the calibration result (FM7-CAL-41).

Validate by R&D

Document Title: Procedure (Quality Procedure)	Subject: HACCP PLAN (12 step)		
Document ID: QP-QMS-18	document : <input checked="" type="checkbox"/> Controlled	<input type="checkbox"/> Not Controlled	หน้าที่ : 2/5
Date of first use: 13/07/2019	Revision date: 01/02/2022	Issue 1	Time of amendment : 7

**PRODUCT : DEHYDRATED FRUIT**

**Step 8 - 12**

PRINCIPLE 1		PRINCIPLE 2	PRINCIPLE 3	PRINCIPLE 4					PRINCIPLE 5	PRINCIPLE 6	PRINCIPLE 7	
STEP / INPUT	HARZARD	CONTROL MEASURE	CCP/CQP CP/QP	CRITICAL LIMIT	MONITORING ( CODEX 9 )					CORRECTIVE ACTION ( CODEX 10 )	VERIFICATION ( CODEX 11 )	RECORDS ( CODEX 12 )
		( CODEX 6 )	( CODEX 7 )	( CODEX 8 )	WHAT	WHERE	HOW	WHEN	WHO	WHAT & WHO	WHAT & WHO	( CODEX 12 )
Final dehydration	Microbiological hazard (Pathogens)( <i>E. coli</i> 0157:H7, <i>Staphylococcus aureus</i> , <i>Salmonella</i> spp., <i>Bacillus cereus</i> and <i>Listeria monocytogenes</i> )	Control the dehydration process by controlling the water activity value to meet the specification	CCP 2	$a_w \leq 0.80$	water activity value	Final dehydration step	Check the water activity level, prior to storage products from the oven.	Products in all ovens, before product collecting	QC	<b>Corrective action :</b> 1. Do dehydration again by production division 2. Rechecks the value by QC division  <b>Preventive action :</b> Control the temperature and time of dehydration , verified by production division	1. Review the record of chemical value of semi-Product (FM7-QCR-4-04) ,verified by QC division spupervisor/QC section supervisor. 2. Review the result of theequipment calibration (FM7-CAL-41) by using to water activity checking by calibration division supervisor.	1. Review the record of Chemical level in Semi-Product (FM7-QCR-4-04). 2. Review the calibration result record (water activity Meter) (FM7-CAL-41)

Validate by DPD

Document Title: Procedure (Quality Procedure)	Subject: HACCP PLAN (12 step)		
Document ID: QP-QMS-18	document : <input checked="" type="checkbox"/> Controlled	<input type="checkbox"/> Not Controlled	หน้าที่ : 3/5
Date of first use: 13/07/2019	Revision date: 01/02/2022	Issue 1	Time of amendment : 7

**PRODUCT : DEHYDRATED FRUIT**

**Step 8 - 12**

PRINCIPLE 1		PRINCIPLE 2	PRINCIPLE 3	PRINCIPLE 4					PRINCIPLE 5	PRINCIPLE 6	PRINCIPLE 7	
STEP / INPUT	HARZARD	CONTROL MEASURE	CCP/CQP CP/QP	CRITICAL LIMIT	MONITORING ( CODEX 9 )					CORRECTIVE ACTION ( CODEX 10 )	VERIFICATION ( CODEX 11 )	RECORDS ( CODEX 12 )
		( CODEX 6 )	( CODEX 7 )	( CODEX 8 )	WHAT	WHERE	HOW	WHEN	WHO	WHAT & WHO	WHAT & WHO	
Segregation/sorting at packing area	Physical hazard (Hard plastic, resin, wood, stone, glass)	Random inspection on product by visually according to the sampling manual (MN7-QCR-1-01)	CCP 3	0%	Physical contaminants (hard plastic, wood, resin, stone, glass)	Packing area (Segregation/sorting while packing into the bags)	Random inspection visually	Follow to sampling manual (MN7-QCR-1-01)	QC	<b>Corrective action:</b> 1. Take the product back to do sorting again by production division. 2. Provide rechecking as per those inspected lot by QC responsible.  <b>Preventive action :</b> 1. Provide training to relevevant staff on the procedure according to plan or adjust the plan to be appropriate by Production department supervisor or upper level. 2. Review and adjust the production process by HACCP TEAM	1. Review the record of the quality checking of product bag on contaminations (FM7-QCR-3-01), the record of quality checking on packed product (Retail) (FM7-QCR-3-31), verified by section supervisor / QC division supervisor.	1. Record of the quality checking on packed product for contamination (FM7-QCR-3-01), Record of the quality checking for packed product (Retail) (FM7-QCR-3-31)

Validate by DPD

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**PRODUCT : DEHYDRATED FRUIT**

**Step 8 - 12**

PRINCIPLE 1		PRINCIPLE 2	PRINCIPLE 3	PRINCIPLE 4					PRINCIPLE 5	PRINCIPLE 6	PRINCIPLE 7	
STEP / INPUT	HARZARD	CONTROL MEASURE	CCP/CQP CP/QP	CRITICAL LIMIT	MONITORING					CORRECTIVE ACTION	VERIFICATION	RECORDS
		( CODEX 6 )	( CODEX 7 )	( CODEX 8 )	( CODEX 9 )					( CODEX 10 )	( CODEX 11 )	
					WHAT	WHERE	HOW	WHEN	WHO	WHAT & WHO	WHAT & WHO	( CODEX 12 )
Metal detection	Physical hazards from metal pieces and stainless steel pieces	Inspect packed products (every bag / every batch)	CCP 4	Metal and/or stainless steel must not be found, which may be the cause of illness or hazards in products that have already passed through the metal detector , refer to SP8-QMS-01	Metal pieces and stainless steel pieces	Metal detection step	Pass through Metal Detector (Every Bag / Every Batch)	Every bag / every set - before packing into the box	Production division	<p>Immediate action:</p> <p>In the event that scrap metal is found</p> <p>1. Production Division - Take it back for sorting and rechecking.</p> <p>In the event that the device verification does not meet the requirements</p> <p>1. The QC Division issues an NC certificate for the engineering Division to fix the metal detector and the production Division brings products that have passed 30 minutes, every lot(in case of Pack Retail), every lot (in case of coconut) through the new metal detector ,according to W17-QCR-3-02, W17-QCR-3-12 ( coconut), W17-QCR-3-11 (Retail).</p>	<p>1. Check with TEST PIECE at every 30 minutes using:</p> <p>FERROUS = 2 mm. , NON FERROUS = 3 mm.,</p> <p>STAINLESS = 3 mm.,</p> <p>- Coconut TEST every set using TEST PIECE: FERROUS = 0.8 mm., NON FERROUS = 1.0 mm., STAINLESS = 1.0 mm.</p> <p>- Retail TEST every set using TEST PIECE: FERROUS = 1.0 mm., NON FERROUS = 1.5 mm., STAINLESS = 1.5 mm.,</p> <p>2. Verify the record of metal detection results per the packed products (FM7-DPD-212) by Production department supervisor.</p> <p>3. Verify inspection of the packed products that have passed through the metal detector (CCP) (FM7-DPD-213).</p> <p>4. Verify the metal detector performance checking record.</p>	<p>1. Record the metal detection results per the packed products (FM7-DPD-212)</p> <p>2. Metal Detector (CCP) per the packed products record (FM7-DPD-213)</p> <p>3. Record on the metal detector performance checking (FM7-QCR-3-02), Metal detector performance checking record (Coconut Product) (FM7-QCR-3-28), Metal detector performance checking record and randomly weight checking after seal. (FM7-QCR-3-26)</p>

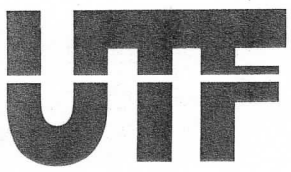
Document Title: Procedure (Quality Procedure)	Subject: HACCP PLAN (12 step)		
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**PRODUCT : DEHYDRATED FRUIT**

**Step 8 - 12**

PRINCIPLE 1		PRINCIPLE 2	PRINCIPLE 3	PRINCIPLE 4					PRINCIPLE 5	PRINCIPLE 6	PRINCIPLE 7	
STEP / INPUT	HARZARD	CONTROL MEASURE	CCP/CQP CP/QP	CRITICAL LIMIT	MONITORING ( CODEX 9 )					CORRECTIVE ACTION ( CODEX 10 )	VERIFICATION ( CODEX 11 )	RECORDS ( CODEX 12 )
		( CODEX 6 )	( CODEX 7 )	( CODEX 8 )	WHAT	WHERE	HOW	WHEN	WHO	WHAT & WHO	WHAT & WHO	
										Preventive action : 1. Plan the maintenance of the metal detector (WI7-ENG-24) (FM7-ENG-04) by the engineering division. 2. Check the operation of the machine daily according to WI7-ENG-24 by production/engineering	record (Coconut Product) (FM7-QCR-3-28), Metal detector performance checking record and randomly weight checking after seal. (FM7-QCR-3-26) by Section supervisor / QC division supvisor	

Validate by ENG



# UNITY FOOD CO., LTD.

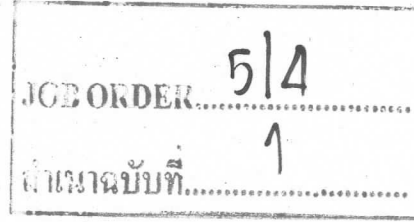
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 TEL. +662 840 0500-9 FAX. +662 840 0059-60 E-mail : utf@unityfood.com www.unityfood.com

## CERTIFICATE OF ANALYSIS

CERTIFICATE NO. : UTF2022/04-05-01

Page 1/1

<b>DATE OF CERTIFICATE</b>	: 19 MAY 2022
<b>PRODUCT NAME.</b>	: DEHYDRATED MANGO DICE 8-10 MM. NO COLOR ADDED (LOW SUGAR, NO SO <sub>2</sub> MAX 10 PPM.)
<b>LOT NO. AND QUANTITY</b>	: 2022 04 25 (750 CTNS.) 15,000 KGS., 2022 05 02 (100 CTNS.) 2,000 KGS.
<b>EXPIRY DATE</b>	: 2024 04 25, 2024 05 02
<b>CLIENTS</b>	: ZIBA NUT CORPORATION
<b>PORT OF DESTINATION</b>	: NEW YORK, USA
<b>QUANTITY</b>	: 850 CTNS. (17,000 KGS.)
<b>CONTRACT NO.</b>	: 22-UNITY-21 (3/6)
<b>INVOICE NO.</b>	: 253/2022



FDA Facility Registration Number : 15280731676

TEST ITEM(S)	METHOD OF ANALYSIS	SPECIFICATION	RESULT	UNIT
Sulphur dioxide	AOAC (2019) 990.28	Less than 10	6.40	µg/g
Moisture	AOAC (2019) 934.06	Less than 15	10.52	g/100g
Water Activity value	AOAC (2019) 978.18	Less than 0.70	0.54 at 25.0 degree C	% aw
Total Plate Count	AOAC (2019) 990.12	Less than 5x10 <sup>3</sup>	1.3x10 <sup>2</sup>	CFU per g.
Yeast and Mold	AOAC (2019) 2014.05	Less than 10 <sup>2</sup>	40	CFU per g.
Coliform Bacteria	AOAC RI Certificate No. 060702	Less than 2.5	Less than 2.5	MPN per g.
<i>Escherichia coli</i>	AOAC RI Certificate No. 080603	Less than 2.5	Less than 2.5	MPN per g.
<i>St. lococcus aureus</i>	AOAC (2019) 2003.07	Less than 10	Less than 10	CFU per g.
<i>Salmonella</i> spp.	AOAC (2019) 2016.01 and FDA BAM Online, 2016 (Chapter 5)	Not Detected	Not Detected	per 25 g.
<i>Clostridium perfringens</i>	FDA BAM Online, 2001 (Chapter 16)	Not Detected	Not Detected	per 0.1 g.
<i>Bacillus cereus</i>	FDA BAM Online, 2012; updated 2019 (Chapter 14)	Less than 100	Less than 10	CFU per g.
<i>Listeria monocytogenes</i>	AOAC (2019) 2016.08 and ISO 11290-1: 2017	Not Detected	Not Detected	per 25 g.

Approved by

(Mr. Amnart Phosri)

Quality Assurance Manager/PCQI

สำเนาถูกต้อง

Signed for and on behalf of

Unity Food Co., Ltd

(Mr. Supat Opamuratawongse)

Factory Manager

**WARNING:** Consuming this product can expose you to chemicals including lead, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.Ca.gov/food](http://www.P65Warnings.Ca.gov/food).

**DEHYDRATED CANTALOUPE SLICE WITH CANTALOUPE FLAVOR  
LOW SUGAR, WITH SO2 MAX 300 PPM.  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

	SPECIFICATION	FUNCTION	REMARK
<b>INGREDIENTS LIST</b>			
Cantaloupe	60.745%	Raw Material	
Sugar	38.00 %	Natural Sweetener	Cane sugar
Citric acid	1.20 %	Acidity Regulator	E 330
Sodium metabisulphite	0.03 %	Color Retention	(E 223 as the initial agent, detected in finished product as Sulphur dioxide (E220))
Cantaloupe flavor	0.025%	Flavoring	Artificial flavoring

**PHYSICAL INFORMATION**

APPEARANCE COLOR: Typical yellow color of cantaloupe.  
TEXTURE: Not too hard and soft, not too sticky.  
TASTE/FLAVOR: Sweet and slightly sour, with cantaloupe flavor.

	WIDTH (cm.)	LENGTH (cm.)	THICKNESS (cm.)
PRODUCT SIZE	1.4 - 3.0	<u>≥ 3.0</u>	-
OFF SIZE (SMALL, BIG)	≤ 38.5%		
CLUMP (≥ 2 Pieces that gather together)	-		
BLEMISH (> 2 mm.)	≤ 6.5%		
EXTERNEOUS FOREIGN MATTER	Absent		
REMARK : METAL DETECTOR	Fe ≥ 2 mm., Non-Fe ≥ 3 mm., STL ≥ 3 mm.		
OTHER FOREIGN MATTER	< 0.01 %		

**CHEMICAL INFORMATION (IN FINAL PRODUCT)**

Criteria	Specification	Method of analysis	Remark
TOTAL SUGAR	72 % Max	AOAC (2019) 923.09	The sugar level can be varied according to the ripeness of raw material itself
pH	3.5 - 5.5	ISO 1842 (1991)	
TOTAL ACIDITY (AS CITRIC ACID)	0.6 - 1.2 %	AOAC (2019) 942.15	E 330
MOISTURE CONTENT	15 % Max	AOAC (2019) 934.06	
WATER ACTIVITY (aw)	0.70 Max	AOAC (2019) 978.18	
SULPHURE DIOXIDE (SO <sub>2</sub> )	300 ppm.Max	AOAC (2019) 990.28	E 220
GMO STATUS	Non GMO	ISO 21569:2005 Amd 1: 2013	

**HEAVY METAL**

Mercury (Hg) (mg/kg or ppm.)	≤ 0.01
Lead (Pb) (mg/kg or ppm.)	≤ 0.05
Cadmium (Cd) (mg/kg or ppm.)	≤ 0.02

**DEHYDRATED CANTALOUPE SLICE WITH CANTALOUPE FLAVOR  
LOW SUGAR, WITH SO2 MAX 300 PPM.  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

**MICROBIOLOGICAL INFORMATION**

Criteria	Specification	Method of analysis
: Total Plate Count (CFU/g.)	Less than $5 \times 10^3$	AOAC (2019) 990.12
: Yeast and mold (CFU/g.)	Less than $10^2$	AOAC (2019) 2014.05
: Coliform Bacteria (MPN/g.)	Less than 2.5	AOAC RI Certificate No.060702
: <i>Escherichia Coli</i> (MPN/g.)	Less than 2.5	AOAC RI Certificate No.080603
: <i>Staphylococcus aureus</i> (CFU/g.)	Less than 10	AOAC (2019) 2003.07
: <i>Clostridium perfringens</i> (/0.1 g.)	Not Detected	FDA BAM <i>Online</i> ,2001 (Chapter 16)
: <i>Salmonella spp.</i> (/25 g.)	Not Detected	AOAC (2019) 2016.01 and FDA BAM <i>Online</i> ,2016 (Chapter 5)
: <i>Bacillus cereus</i> (CFU/g.)	Less than 100	FDA BAM <i>Online</i> , 2012: updated 2019 (Chapter 14)
: <i>Listeria Monocytogenes</i> (/25 g.)	Not Detected	AOAC (2019) 2016.08 and ISO 11290-1: 2017

**NUTRITION INFORMATION PER 100 g.**

Energy	355	Kcal / 100g
Total Fat	0.54	g/ 100g
- Saturated fat	0.49	g/ 100g
- Trans fatty acid	Less than 0.01	g/ 100g
Cholesterol	Less than 0.5	mg/ 100g
Sodium	264.55	mg/ 100g
Potassium	7.18	mg/ 100g
Total Carbohydrates	87.6	g/ 100g
- Dietary fiber	1.40	g/ 100g
- Sugars	71.35	g/ 100g
- Added Sugars	38	g/ 100g
Protein	Less than 0.50	g/ 100g
Vitamin A	Not detected	µg/ 100g
Vitamin C	Not detected	mg/ 100g
Vitamin D	Not detected	µg/ 100g
Calcium	148.66	mg/ 100g
Iron	0.25	mg/ 100g

**DEHYDRATED CANTALOUPE SLICE WITH CANTALOUPE FLAVOR  
LOW SUGAR, WITH SO2 MAX 300 PPM.  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

ALLERGEN INFORMATION	Present in other product		Present in same
	Present in the product? (Yes/No)	manufactured on the same line? (Yes/No)	manufacturing plant? (Yes/No)
<b>MAIN ALLERGENS</b>			
1 CEREALS CONTAINING GLUTEN AND THEIR PRODUCTS	No	No	No
2 EGG AND THEIR PRODUCTS	No	No	No
3 MILK AND THEIR PRODUCTS	No	No	No
4 PEANUT AND THEIR PRODUCTS	No	No	No
5 SHELLFISH (CRUSTACEANS & MOLLUSCS) AND THEIR PRODUCTS	No	No	No
6 FISH AND THEIR PRODUCTS	No	No	No
7 SOYBEANS AND THEIR PRODUCTS	No	No	No
8 NUT, TREE NUT AND THEIR PRODUCTS <i>(ALMONDS (AMYGDALUS COMMUNIS L.), HAZELNUTS (CORYLUS AVELLANA), WALNUTS (JUGLANS REGIA), CASHEWS (ANACARDIUM OCCIDENTALE), PECAN NUTS (CARYA ILLINOINENSIS (WANGENH.) K. KOCH), BRAZIL NUTS (BERTHOLLETTIA EXCELSA), PISTACHIO NUTS (PISTACIA VERA), MACADAMIA OR QUEENSLAND NUTS (MACADAMIA TERNIFOLIA), AND PRODUCTS THEREOF)</i>	No	No	No
9 COCONUT	No	No	Yes
10 SULPHITES (ADDED IN CONCENTRATION OF 10 mg/kg OR MORE)	Yes	Yes	Yes
11 LUPIN	No	No	No
12 SESAME , SEEDS AND THEIR PRODUCTS	No	No	No
13 CELERY AND THEIR PRODUCTS	No	No	No
14 MUSTARD AND THEIR PRODUCTS	No	No	No
<b>OTHER ALLERGENS AND INTOLERANCES</b>			
1 TARTRAZINE	No	Yes	Yes
2 APPLE	No	Yes	Yes
3 BANANA	No	Yes	Yes
4 KIWI	No	Yes	Yes
5 ORANGE	No	Yes	Yes
6 MANGO	No	Yes	Yes
7 PEACH	No	Yes	Yes
8 TOMATO	No	Yes	Yes
9 YAM	No	No	No
10 ABALONE	No	No	No
11 BEEF	No	No	No
12 CHICKEN	No	No	No
13 MACKEREL	No	No	No
14 PORK	No	No	No
15 OCTOPUS AND/OR SQUID	No	No	No
16 SALMON AND/OR SALMON ROE	No	No	No
17 MATSUTAKE MUSHROOM	No	No	No
18 GELATINE	No	No	No
19 BUCKWHEAT AND THEIR PRODUCTS	No	No	No

**DEHYDRATED CANTALOUPE SLICE WITH CANTALOUPE FLAVOR  
LOW SUGAR, WITH SO2 MAX 300 PPM.  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

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**GENERAL INFORMATION**

PACKING	5 kg/ bag, 4 bag/ carton	Polyethylene bag in corrugate carton or per customer's requirement.
SHELF LIFE	24 months from production date	
RECOMMENDED STORAGE CONDITION	Store in cool and dry place without sunlight (air humidity max. 70%), cool storage is recommended, temperatures below 0 °C and above 25 °C should be avoided	
TRANSPORT	Dry, clean	
COUNTRY OF ORIGIN	Thailand	

**QUALITY / SAFETY SYSTEM**

BRC, HACCP, ISO9001, ISO14001, HALAL, KOSHER

**CALIFORNIA PROPOSITION 65**

This product specification does not conform with the California Proposition 65.

**Approved by**

**Signed for and on behalf of**

**Unity Food Co., Ltd**

.....  
*Amnat*

**(Mr. Amnat Phosri)**

**Quality Assurance Manager/PCQI**

.....  
*Supat*

**(Mr. Supat Opamuratawongse)**

**Factory Manager**

**For Customer : Sign and Stamp.....**

**Date .....**

Plant Name :	Unity food Co., Ltd.	เอกสาร : <input checked="" type="checkbox"/> ควบคุม <input type="checkbox"/> ไม่ควบคุม	
		ฉบับที่ : 1	แก้ไขครั้งที่ : 2
Address :	63 Moo 6 Soi Bangthorad, Thonburi-Paktho Road, Bangthorad Muang, Samutsakhon Thailand	Issue Date :	2 <sup>nd</sup> June 2018
		Supersedes :	1 <sup>st</sup> September 2017

# FOOD SAFETY PLAN

## FOR DEHYDRATED FRUITS AND VEGETABLES

DEVELOPED BY:  
(PCQI)

*Amnart*

Mr. AMNART PHOSRI

*Amnart (for)*

Mr. THAWIN WILASRI

REVIEWED BY:  
(PCQI)

*[Signature]*

Mr. SUPAT OPAMURATAWONGSE

APPROVED BY:  
(MANAGING DIRECTOR)

*[Signature]*

Mr. VICHIT CHINWONGWORAKUL

<b>Plant Name :</b>	Unity food Co., Ltd.	<b>เอกสาร :</b>	<input checked="" type="checkbox"/> ควบคุม	<input type="checkbox"/> ไม่ควบคุม
		<b>ฉบับที่ :</b> 1	<b>แก้ไขครั้งที่ :</b> 2	<b>Page</b> 12 of 122
<b>Address :</b>	63 Moo 6 Soi Bangthorad, Thonburi-Paktho Road, Bangthorad Muang, Samutsakhon Thailand	<b>Issue Date :</b>	2 <sup>nd</sup> June 2018	
		<b>Supersedes :</b>	1 <sup>st</sup> September 2017	

**Product Description, Distribution, Consumers and Intended Use**

<b>Product Name(s)</b>	Dehydrated Fruits																																																																																																																																																																																																																																																																																																	
<b>Product Description, Including Important Food Safety Characteristics</b>	Osmotic dehydration method, Acidity food, Moisture 15 max, water activity 0.65 max, preserved with/without Sulphur dioxide																																																																																																																																																																																																																																																																																																	
<b>Ingredients</b>	<table border="1" style="width: 100%; border-collapse: collapse; text-align: center;"> <thead> <tr> <th style="width: 15%;">Ingredients</th> <th style="width: 5%;">Fruits</th> <th style="width: 5%;">Sugar</th> <th style="width: 5%;">Acid</th> <th style="width: 5%;">Salt</th> <th style="width: 5%;">SO<sub>2</sub></th> <th style="width: 5%;">Flavoring</th> <th style="width: 5%;">Coloring</th> <th style="width: 5%;">Seasoning</th> <th style="width: 5%;">Other</th> </tr> </thead> <tbody> <tr> <td>Kind of products</td> <td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td> </tr> <tr> <td>Dehydrated pineapple</td> <td>✓</td><td>✓</td><td>✓</td><td>-</td><td>✓</td><td>✓</td><td>✓</td><td>-</td><td>Juice</td> </tr> <tr> <td>Dehydrated pineapple core</td> <td>✓</td><td>✓</td><td>✓</td><td>-</td><td>✓</td><td>✓</td><td>✓</td><td>-</td><td>Juice</td> </tr> <tr> <td>Dehydrated papaya</td> 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skin	✓	✓	✓	-	✓	-	✓	-	-	Dehydrated orange	✓	✓	✓	-	✓	-	-	-	-	Dehydrated dragon fruit	✓	-	-	-	-	-	-	-	-	Dehydrated peach	✓	✓	✓	-	✓	✓	-	-	-	Dehydrated pear	✓	✓	✓	-	✓	✓	-	-	-	Dehydrated cherry	✓	✓	✓	-	✓	✓	✓	-	-	Dehydrated green melon	✓	✓	✓	-	✓	✓	-	-	-	Dehydrated rambutan	✓	✓	✓	-	✓	✓	-	-	-	Dehydrated water melon	✓	✓	✓	-	✓	-	-	-	-	Dehydrated tamarind	✓	✓	✓	✓	✓	-	-	-	-	Dehydrated passion fruit	✓	✓	✓	-	✓	✓	-	-	-																				
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<b>Plant Name :</b>	Unity food Co., Ltd.	<b>เอกสาร :</b> <input checked="" type="checkbox"/> ควบคุม <input type="checkbox"/> ไม่ควบคุม	
		<b>ฉบับที่ :</b> 1	<b>แก้ไขครั้งที่ :</b> 2
<b>Address :</b>	63 Moo 6 Soi Bangthorad, Thonburi-Paktho Road, Bangthorad Muang, Samutsakhon Thailand	<b>Issue Date :</b>	2 <sup>nd</sup> June 2018
		<b>Supersedes :</b>	1 <sup>st</sup> September 2017

<b>Packaging Used</b>	Food grade pet tray, polyethylene bag , aluminum foil bag (for coconut and mandarin orange) and inserted in corrugated case
<b>Intended Use</b>	The product is considered ready-to-eat or As a raw material for cooking.
<b>Intended Consumers</b>	General public
<b>Shelf Life</b>	1 year from production date in ambient condition including no sugar added and coconut product 2 years from production date in recommended condition ( 15-25°C)
<b>Labeling Instructions</b>	Stored in cool and dry place without sunlight
<b>Storage and Distribution</b>	Ambient or recommended condition
<b>Approved:</b> <b>Signature:</b> ..... <b>Print name:</b> Mr.Supat Opamuratawongse	<b>Date :</b> 2 <sup>nd</sup> June 2018

<b>Plant Name :</b> Unity food Co., Ltd.	เอกสาร : <input checked="" type="checkbox"/> ควบคุม <input type="checkbox"/> ไม่ควบคุม	
	ฉบับที่ : 1	แก้ไขครั้งที่ : 2
<b>Address :</b> 63 Moo 6 Soi Bangthorad, Thonburi-Paktho Road, Bangthorad Muang, Samutsakhon Thailand	<b>Issue Date :</b> 2 <sup>nd</sup> June 2018	<b>Page 14 of 122</b>
	<b>Supersedes :</b> 1 <sup>st</sup> September 2017	

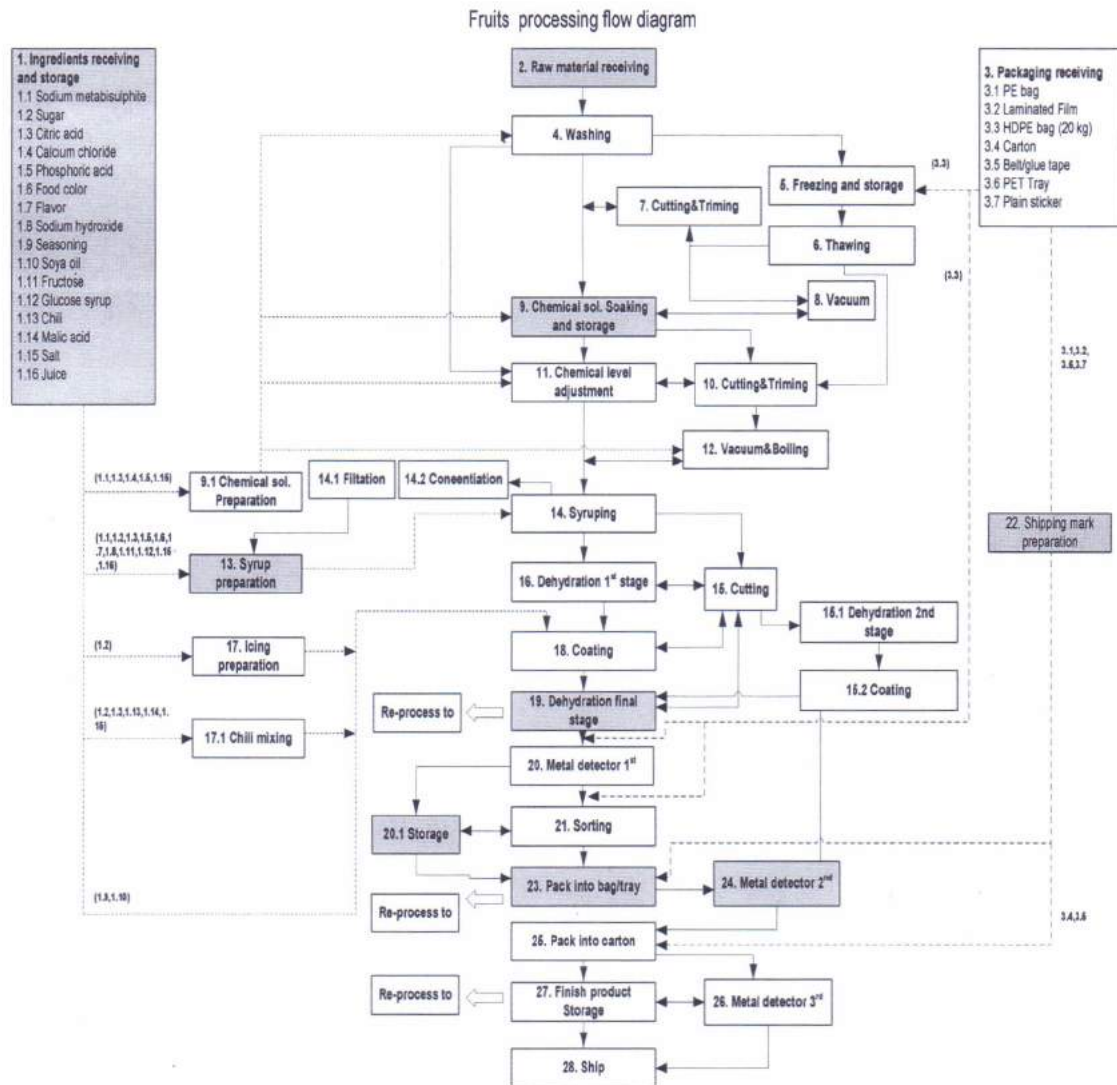
<b>Product Name(s)</b>	Dehydrated Vegetables																																																																																																				
<b>Product Description, Including Important Food Safety Characteristics</b>	Osmotic dehydration method, Acidity food, Moisture 15 max, water activity 0.65 max, preserved with/without Sulphur dioxide																																																																																																				
<b>Ingredients</b>	<table border="1" style="width: 100%; border-collapse: collapse; text-align: center;"> <thead> <tr> <th style="width: 15%;">Ingredients</th> <th style="width: 10%;">Vegetables</th> <th style="width: 10%;">Sugar</th> <th style="width: 10%;">Acid</th> <th style="width: 10%;">Salt</th> <th style="width: 10%;">SO<sub>2</sub></th> <th style="width: 10%;">Flavoring</th> <th style="width: 10%;">Coloring</th> <th style="width: 10%;">Seasoning</th> <th style="width: 10%;">Other</th> </tr> </thead> <tbody> <tr> <td>Kind of products</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td>Dehydrated aloe vera</td> <td>✓</td> <td>✓</td> <td>-</td> <td>-</td> <td>✓</td> <td>-</td> <td>-</td> <td>-</td> <td>-</td> </tr> <tr> <td>Dehydrated ginger</td> <td>✓</td> <td>✓</td> <td>-</td> <td>-</td> <td>✓</td> <td>-</td> <td>-</td> <td>-</td> <td>-</td> </tr> <tr> <td>Dehydrated tomato</td> <td>✓</td> <td>✓</td> <td>✓</td> <td>-</td> <td>✓</td> <td>-</td> <td>-</td> <td>-</td> <td>-</td> </tr> <tr> <td>Dehydrated hibiscus</td> <td>✓</td> <td>✓</td> <td>✓</td> <td>-</td> <td>✓</td> <td>-</td> <td>✓</td> <td>-</td> <td>-</td> </tr> <tr> <td>Dehydrated baby corn</td> <td>✓</td> <td>✓</td> <td>✓</td> <td>-</td> <td>✓</td> <td>-</td> <td>-</td> <td>-</td> <td>-</td> </tr> <tr> <td>Dehydrated winter melon</td> <td>✓</td> <td>✓</td> <td>✓</td> <td>-</td> <td>✓</td> <td>✓</td> <td>-</td> <td>-</td> <td>-</td> </tr> <tr> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> </tr> <tr> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> </tr> </tbody> </table>	Ingredients	Vegetables	Sugar	Acid	Salt	SO <sub>2</sub>	Flavoring	Coloring	Seasoning	Other	Kind of products										Dehydrated aloe vera	✓	✓	-	-	✓	-	-	-	-	Dehydrated ginger	✓	✓	-	-	✓	-	-	-	-	Dehydrated tomato	✓	✓	✓	-	✓	-	-	-	-	Dehydrated hibiscus	✓	✓	✓	-	✓	-	✓	-	-	Dehydrated baby corn	✓	✓	✓	-	✓	-	-	-	-	Dehydrated winter melon	✓	✓	✓	-	✓	✓	-	-	-																				
Ingredients	Vegetables	Sugar	Acid	Salt	SO <sub>2</sub>	Flavoring	Coloring	Seasoning	Other																																																																																												
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Dehydrated aloe vera	✓	✓	-	-	✓	-	-	-	-																																																																																												
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Dehydrated tomato	✓	✓	✓	-	✓	-	-	-	-																																																																																												
Dehydrated hibiscus	✓	✓	✓	-	✓	-	✓	-	-																																																																																												
Dehydrated baby corn	✓	✓	✓	-	✓	-	-	-	-																																																																																												
Dehydrated winter melon	✓	✓	✓	-	✓	✓	-	-	-																																																																																												
<b>Packaging Used</b>	Food grade pet tray, polyethylene bag , aluminum foil bag (for coconut and mandarin orange) and inserted in corrugated case																																																																																																				
<b>Intended Use</b>	The product is considered ready-to-eat or As a raw material for cooking.																																																																																																				
<b>Intended Consumers</b>	General public																																																																																																				
<b>Shelf Life</b>	1 year from production date in ambient condition including no sugar added and coconut product 2 years from production date in recommended condition ( 15-25°C)																																																																																																				
<b>Labeling Instructions</b>	Stored in cool and dry place without sunlight																																																																																																				
<b>Storage and Distribution</b>	Ambient or recommended condition																																																																																																				
<b>Approved:</b> <b>Signature:</b> ..... <b>Print name:</b> Mr.Supat Opamuratawongse	<b>Date :</b> 2 <sup>nd</sup> June 2018																																																																																																				

<b>Plant Name :</b> Unity food Co., Ltd.	<b>เอกสาร :</b> <input checked="" type="checkbox"/> ควบคุม <input type="checkbox"/> ไม่ควบคุม	
	<b>ฉบับที่ :</b> 1	<b>แก้ไขครั้งที่ :</b> 2
<b>Address :</b> 63 Moo 6 Soi Bangthorad, Thonburi-Paktho Road, Bangthorad Muang, Samutsakhon Thailand	<b>Issue Date :</b> 2 <sup>nd</sup> June 2018	
	<b>Supersedes :</b> 1 <sup>st</sup> September 2017	

### Dehydrated Fruits Flowchart

**Criteria for determining the process.**

1. When changing shape and physical properties.
2. When contacted with raw materials or goods or packaging in such processes, such as gas, liquid and solid.
3. When ingredients are mixed in raw materials or products.
4. When moving Packing and storage of raw materials, goods and packaging

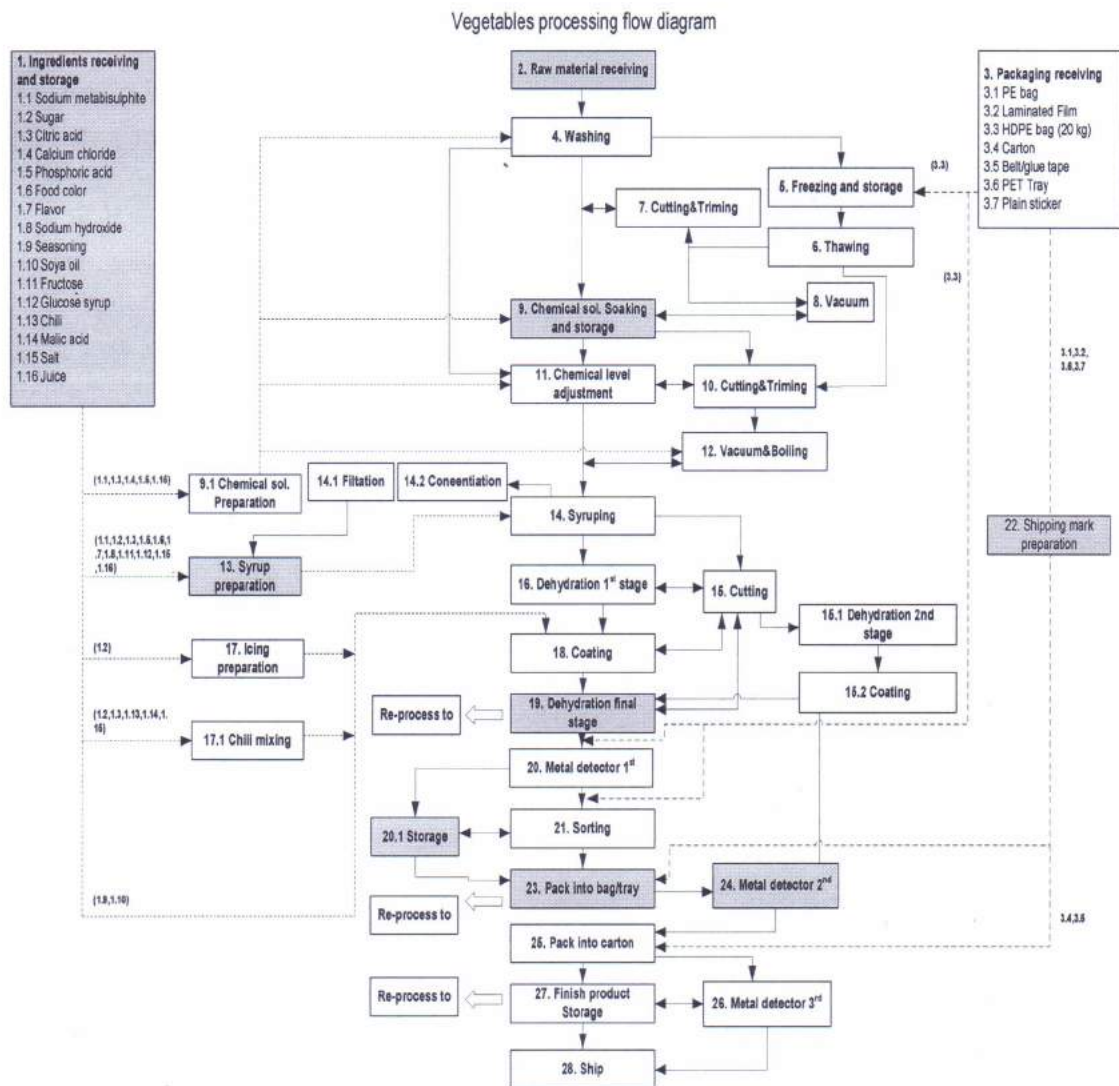


<b>Plant Name :</b>	Unity food Co., Ltd.	เอกสาร : <input checked="" type="checkbox"/> ควบคุม <input type="checkbox"/> ไม่ควบคุม	
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		<b>Supersedes :</b>	1 <sup>st</sup> September 2017

### Dehydrated Vegetables Flowchart

**Criteria for determining the process.**

1. When changing shape and physical properties.
2. When contacted with raw materials or goods or packaging in such processes, such as gas, liquid and solid.
3. When ingredients are mixed in raw materials or products.
4. When moving Packing and storage of raw materials, goods and packaging



<b>Plant Name :</b>	Unity food Co., Ltd.	เอกสาร : <input checked="" type="checkbox"/> ควบคุม <input type="checkbox"/> ไม่ควบคุม		
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		<b>Supersedes :</b>		1 <sup>st</sup> September 2017

### Hazard analysis Food Safety Plan : Fruits

Hazard identification (column 2) considers known or reasonably foreseeable hazards (i.e., potential hazards) that may be present in the food because the hazard occurs naturally, the hazard may be unintentionally introduced, or the hazard may be intentionally introduced for economic gain.

B = Biological hazards including bacteria, viruses, parasites, and environmental pathogens

C = Chemical hazards, including radiological hazards, food allergens, substances such as pesticides and drug residues, natural toxins, decomposition, and unapproved food or color additives

P = Physical hazards include potentially harmful extraneous matter that may cause choking, injury or other adverse health effects

(1) Ingredient/ Processing Step	(2) Identify potential food safety hazards introduced, controlled or enhanced at this step	(3) Do any potential food safety hazards require a preventive control?		(4) Justify your decision for column 3	(5) What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard?  Process including CCPs Allergen, Sanitation, Supply-chain, Other preventive control	(6) Is the preventive control applied at this step?	
		Yes	No			Yes	No
1. Ingredient receiving and storage	B	None					
	C	FD&C#5	x		FD&C#5 could effect to sensitiveness consumer must be labeled to inform consumers.	Allergen control – shipping mark preparation at other step	x
	C	Na <sub>2</sub> S <sub>2</sub> O <sub>3</sub>	x		Na <sub>2</sub> S <sub>2</sub> O <sub>3</sub> is an allergen that must be labeled to inform consumers if greater than 10ppm in finished product.	Allergen control – shipping mark preparation at other step	x
	P	None					
2. Raw material receiving	B	Vegetative pathogens such as <i>E.coli</i> , <i>S.aureus</i> , <i>Salmonella</i> spp. <i>B.</i> <i>cereus</i> and <i>L.</i> <i>monocytogenes</i>	x		Contamination may occur if supplier's sanitation controls are not in place. Refer to USFDA guidance for industry microbiological in dry fruit. <a href="https://www.fda.gov/downloads/Food/GuidanceRegulation/FSMA/UCM517402.pdf">https://www.fda.gov/downloads/Food/GuidanceRegulation/FSMA/UCM517402.pdf</a>	Process control – water activity control after drying at other step.	x

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		Supersedes :	1 <sup>st</sup> September 2017

(1) Ingredient/ Processing Step	(2) Identify potential food safety hazards introduced, controlled or enhanced at this step	(3) Do any potential food safety hazards require a preventive control?		(4) Justify your decision for column 3	(5) What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard?  Process including CCPs Allergen, Sanitation, Supply-chain, Other preventive control	(6) Is the preventive control applied at this step?	
		Yes	No			Yes	No
2. Raw material receiving	C Chemical residue; Pesticides	x		Fruits and vegetable have a history of using pesticides, including naturally occurring.	Supply chain control – approved supplier and supplier audit by our qualified auditor.	x	
	C Allergen-Coconut	x		Coconut is considered as allergen	Allergen control – allergen labeling at other steps		x
	P None						
3. Packaging receiving	B None						
	C None			Received plain packaging			
	P None						
4. Washing (raw material)	B None						
	C None						
	P None						
5. Freezing and storage (depend on raw material is required)	B Vegetative pathogens such as <i>E.coli</i> , <i>S.aureus</i> , <i>Salmonella</i> spp. <i>B.</i> <i>cereus</i> and <i>L.</i> <i>monocytogenes</i>		x	Pathogen growth to the levels that render to the dry step ineffective is not likely to occur.			
	C None						
	P None						
6. Thawing (if stored in freezing condition)	B Vegetative pathogens such as <i>E.coli</i> , <i>S.aureus</i> , <i>Salmonella</i> spp. <i>B.</i> <i>cereus</i> and <i>L.</i> <i>monocytogenes</i>		x	Pathogen growth to the levels that render to the dry step ineffective is not likely to occur because thawing step proceed in chemical solution.			
	C None						
	P None						

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		Supersedes :	1 <sup>st</sup> September 2017

(1) Ingredient/ Processing Step	(2) Identify potential food safety hazards introduced, controlled or enhanced at this step	(3) Do any potential food safety hazards require a preventive control?		(4) Justify your decision for column 3	(5) What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard?  Process including CCPs Allergen, Sanitation, Supply-chain, Other preventive control	(6) Is the preventive control applied at this step?		
		Yes	No			Yes	No	
7. Cutting Trimming (Fresh)	B	Contamination of pathogens such as <i>E.coli, S.aureus,</i> <i>Salmonella spp. B.</i> <i>cereus and L.</i> <i>monocytogenes.</i>	x		Contamination may occur if sanitation controls are not in place.	Process control – water activity control after drying at other step.		x
	C	None						
	P	Metal	x		Metal equipment and machine in line may introduce metal fragment.	Process control – metal detector at other step.		x
8. Vacuum (Fresh)	B	None						
	C	None						
	P	None						
9. Chemical solution soaking and storage	B	Vegetative pathogens such as <i>E.coli, S.aureus,</i> <i>Salmonella spp. B.</i> <i>cereus and L.</i> <i>monocytogenes</i>		x	Pathogen growth to the levels that render to the dry step ineffective is not likely to occur.			
	C	None						
	P	None						
10. Cutting & Trimming (after soaking)	B	Contamination of pathogens such as <i>E.coli, S.aureus,</i> <i>Salmonella spp. B.</i> <i>cereus and L.</i> <i>monocytogenes</i>	x		Contamination may occur if sanitation controls are not in place.	Process control – water activity control after drying at other step.		x
	C	None						
	P	Metal	x		Metal equipment and machine in line may introduce metal fragment.	Process control – metal detector at other step.		x

<b>Plant Name :</b>	Unity food Co., Ltd.	เอกสาร : <input checked="" type="checkbox"/> ควบคุม <input type="checkbox"/> ไม่ควบคุม	
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(1) Ingredient/ Processing Step	(2) Identify potential food safety hazards introduced, controlled or enhanced at this step	(3) Do any potential food safety hazards require a preventive control?		(4) Justify your decision for column 3	(5) What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard?  Process including CCPs Allergen, Sanitation, Supply-chain, Other preventive control	(6) Is the preventive control applied at this step?	
		Yes	No			Yes	No
11. Chemical level adjustment	B Vegetative pathogens such as <i>E.coli</i> , <i>S.aureus</i> , <i>Salmonella</i> spp. <i>B.</i> <i>cereus</i> and <i>L.</i> <i>monocytogenes</i>	x		The growth of the pathogen can occur if the chemical level is low and duration is long.	Process control – water activity control after drying at other step.		x
	C None						
	P None						
12. Vacuum & boiling (if needed)	B None						
	C None						
	P None						
13. Syrup preparation	B None						
	C None						
	P None						
14. Soaking into syrup	B None						
	C None						
	P None						
15. Cutting (after soaking into syrup)	B Contamination of pathogens such as <i>E.coli</i> , <i>S.aureus</i> , <i>Salmonella</i> spp. <i>B.</i> <i>cereus</i> and <i>L.</i> <i>monocytogenes</i>	x		Contamination may occur if sanitation controls are not in place.	Process control – water activity control after drying at other step.		x
	C None						
	P Metal	x		Metal equipment and machine in line may introduce metal fragment.	Process control – metal detector at other step.		x
15.1 Dehydration 2 <sup>nd</sup> stage	B None						
	C None						

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		<b>ฉบับที่ :</b> 1	<b>แก้ไขครั้งที่ :</b> 2	<b>Page</b> 25 of 122
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		<b>Supersedes :</b>		1 <sup>st</sup> September 2017

(1) Ingredient/ Processing Step	(2) Identify potential food safety hazards introduced, controlled or enhanced at this step	(3) Do any potential food safety hazards require a preventive control?		(4) Justify your decision for column 3	(5) What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard?  Process including CCPs Allergen, Sanitation, Supply-chain, Other preventive control	(6) Is the preventive control applied at this step?	
		Yes	No			Yes	No
	P None						
15.2 Coating	B None						
	C None						
	P Metal	x		Metal equipment and machine in line may introduce metal fragment.	Process control – metal detector at other step.		x
16. Dehydration 1 <sup>st</sup> stage	B None						
	C None						
	P None						
17. Icing sugar preparation	B None						
	C None						
	P Metal	x		Metal equipment and machine in line may introduce metal fragment.	Process control – metal detector at other step.		x
17.1 Chili mixing (only chili added recipe)	B None						
	C None						
	P Metal	x		Metal equipment and machine in line may introduce metal fragment.	Process control – metal detector at other step.		x
18. Coating	B None						
	C None						
	P Metal	x		Metal equipment and machine in line may introduce metal fragment.	Process control – metal detector at other step.		x

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(1) Ingredient/ Processing Step	(2) Identify potential food safety hazards introduced, controlled or enhanced at this step	(3) Do any potential food safety hazards require a preventive control?		(4) Justify your decision for column 3	(5) What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard?  Process including CCPs Allergen, Sanitation, Supply-chain, Other preventive control	(6) Is the preventive control applied at this step?	
		Yes	No			Yes	No
19. Dehydration final stage	<b>B</b> Pathogens survival such as <i>E.coli, S.aureus,</i> <i>Salmonella spp. B.</i> <i>cereus and L.</i> <i>monocytogenes</i>	x		Pathogens survival may occur if process controls specification are not met	Process control – water activity control	x	
	<b>C</b> None						
	<b>P</b> None						
20. Metal detector 1"	<b>B</b> None						
	<b>C</b> None						
	<b>P</b> Metal	x		Metal equipment and machine in line may introduce metal fragment.	Process control – metal detector 2" <sup>nd</sup> at other step.		x
20.1 Storage	<b>B</b> None						
	<b>C</b> None						
	<b>P</b> None						
21. Sorting	<b>B</b> None						
	<b>C</b> None						
	<b>P</b> None						
22. Shipping mark preparation	<b>B</b> None						
	<b>C</b> Undeclared Allergen	x		Shipping mark must be declared allergens present in a product and print errors have occurred.	Allergen control – shipping mark review for allergen information	x	
	<b>P</b> None						

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(1) Ingredient/ Processing Step	(2) Identify potential food safety hazards introduced, controlled or enhanced at this step	(3) Do any potential food safety hazards require a preventive control?		(4) Justify your decision for column 3	(5) What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard?  Process including CCPs Allergen, Sanitation, Supply-chain, Other preventive control	(6) Is the preventive control applied at this step?	
		Yes	No			Yes	No
23. Pack into bag/tray	B <i>Introduction of environmental pathogens such as E.coli, S.aureus, Salmonella spp. B. cereus and L. monocytogenes</i>	x		<i>Recontamination may occur if sanitation controls are not in place.</i>	<i>Sanitation control – prevent recontamination</i>	x	
	C None						
	P Metal	x		<i>Metal equipment and machine in line may introduce metal fragment.</i>	<i>Process control – metal detector 2<sup>nd</sup> at other step.</i>		x
	P <i>Hazardous foreign matter such as stone, hard plastic, wood, glass.</i>	x		<i>Foreign matter may be found from other steps which cause illness or injury if sorting not completely be segregated.</i>	<i>Process control – operator will be trained and suitable awareness before started working.</i>	x	
24. Metal detector 2 <sup>nd</sup>	B None						
	C None						
	P Metal	x		<i>Metal equipment and machine in line may introduce metal fragment.</i>	<i>Process control – metal detection</i>	x	
25. Pack into carton	B None						
	C None						
	P None						
26. Metal detector 3 <sup>rd</sup>	B None						
	C None						
	P None						
27. Finish product storage	B None						
	C None						
	P None						

<b>Plant Name :</b>	Unity food Co., Ltd.	เอกสาร : <input checked="" type="checkbox"/> ควบคุม	<input type="checkbox"/> ไม่ควบคุม
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(1) Ingredient/ Processing Step	(2) Identify potential food safety hazards introduced, controlled or enhanced at this step	(3) Do any potential food safety hazards require a preventive control?		(4) Justify your decision for column 3	(5) What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard?  Process including CCPs Allergen, Sanitation, Supply-chain, Other preventive control	(6) Is the preventive control applied at this step?	
		Yes	No			Yes	No
28. Ship	B None						
	C None						
	P None						

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### Hazard analysis Food Safety Plan : Vegetables

Hazard identification (column 2) considers known or reasonably foreseeable hazards (i.e., potential hazards) that may be present in the food because the hazard occurs naturally, the hazard may be unintentionally introduced, or the hazard may be intentionally introduced for economic gain.

B = Biological hazards including bacteria, viruses, parasites, and environmental pathogens

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P = Physical hazards include potentially harmful extraneous matter that may cause choking, injury or other adverse health effects

(1) Ingredient/ Processing Step	(2) Identify potential food safety hazards introduced, controlled or enhanced at this step	(3) Do any potential food safety hazards require a preventive control?		(4) Justify your decision for column 3	(5) What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard?  Process including CCPs Allergen, Sanitation, Supply-chain, Other preventive control	(6) Is the preventive control applied at this step?	
		Yes	No			Yes	No
1. Ingredient receiving and storage	B None						
	C FD&C#5	x		FD&C#5 could effect to sensitiveness consumer must be labeled to inform consumers.	Allergen control – shipping mark preparation at other step		x
	C Na <sub>2</sub> S <sub>2</sub> O <sub>5</sub>	x		Na <sub>2</sub> S <sub>2</sub> O <sub>5</sub> is an allergen that must be labeled to inform consumers if greater than 10ppm in finished product.	Allergen control – shipping mark preparation at other step		x
	P None						
2. Raw material receiving	B Vegetative pathogens such as <i>E.coli</i> , <i>S.aureus</i> , <i>Salmonella</i> spp. <i>B.</i> <i>cereus</i> and <i>L.</i> <i>monocytogenes</i>	x		Contamination may occur if supplier's sanitation controls are not in place. Refer to USFDA guidance for industry microbiological in dry fruit. <a href="https://www.fda.gov/downloads/Food/GuidanceRegulation/FSMA/UCM517402.pdf">https://www.fda.gov/downloads/Food/GuidanceRegulation/FSMA/UCM517402.pdf</a>	Process control – water activity control after drying at other step.		x

<b>Plant Name :</b>	Unity food Co., Ltd.	<b>เอกสาร :</b> <input checked="" type="checkbox"/> ควบคุม <input type="checkbox"/> ไม่ควบคุม		
		<b>ฉบับที่ :</b> 1	<b>แก้ไขครั้งที่ :</b> 2	<b>Page</b> 30 of 122
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		<b>Supersedes :</b>		1 <sup>st</sup> September 2017

(1) Ingredient/ Processing Step	(2) Identify potential food safety hazards introduced, controlled or enhanced at this step	(3) Do any potential food safety hazards require a preventive control?		(4) Justify your decision for column 3	(5) What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard? Process including CCPs Allergen, Sanitation, Supply-chain, Other preventive control	(6) Is the preventive control applied at this step?	
		Yes	No			Yes	No
2. Raw material receiving	C Chemical residue; Pesticides	x		Fruits and vegetable have a history of using pesticides, including naturally occurring.	Supply chain control – approved supplier and supplier audit by our qualified auditor.	x	
	C Allergen-Coconut	x		Coconut is considered as allergen	Allergen control – allergen labeling at other steps		x
	P None						
3. Packaging receiving	B None						
	C None			Received plain packaging			
	P None						
4. Washing (raw material)	B None						
	C None						
	P None						
5. Freezing and storage (depend on raw material is required)	B Vegetative pathogens such as <i>E.coli</i> , <i>S.aureus</i> , <i>Salmonella</i> spp. <i>B.</i> <i>cereus</i> and <i>L.</i> <i>monocytogenes</i>		x	Pathogen growth to the levels that render to the dry step ineffective is not likely to occur.			
	C None						
	P None						
6. Thawing (if stored in freezing condition)	B Vegetative pathogens such as <i>E.coli</i> , <i>S.aureus</i> , <i>Salmonella</i> spp. <i>B.</i> <i>cereus</i> and <i>L.</i> <i>monocytogenes</i>		x	Pathogen growth to the levels that render to the dry step ineffective is not likely to occur because thawing step proceed in chemical solution.			
	C None						
	P None						

<b>Plant Name :</b> Unity food Co., Ltd.	<b>เอกสาร :</b> <input checked="" type="checkbox"/> ควบคุม <input type="checkbox"/> ไม่ควบคุม		
	<b>ฉบับที่ :</b> 1	<b>แก้ไขครั้งที่ :</b> 2	<b>Page 31 of 122</b>
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	<b>Supersedes :</b> 1 <sup>st</sup> September 2017		

(1) Ingredient/ Processing Step	(2) Identify potential food safety hazards introduced, controlled or enhanced at this step	(3) Do any potential food safety hazards require a preventive control?		(4) Justify your decision for column 3	(5) What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard?  Process including CCPs Allergen, Sanitation, Supply-chain, Other preventive control	(6) Is the preventive control applied at this step?	
		Yes	No			Yes	No
7. Cutting Trimming (Fresh)	B Contamination of pathogens such as <i>E.coli, S.aureus,</i> <i>Salmonella spp. B.</i> <i>cereus and L.</i> <i>monocytogenes.</i>	x		Contamination may occur if sanitation controls are not in place.	Process control – water activity control after drying at other step.		x
	C None						
	P Metal	x		Metal equipment and machine in line may introduce metal fragment.	Process control – metal detector at other step.		x
8. Vacuum (Fresh)	B None						
	C None						
	P None						
9. Chemical solution soaking and storage	B Vegetative pathogens such as <i>E.coli, S.aureus,</i> <i>Salmonella spp. B.</i> <i>cereus and L.</i> <i>monocytogenes</i>		x	Pathogen growth to the levels that render to the dry step ineffective is not likely to occur.			
	C None						
	P None						
10. Cutting & Trimming (after soaking)	B Contamination of pathogens such as <i>E.coli, S.aureus,</i> <i>Salmonella spp. B.</i> <i>cereus and L.</i> <i>monocytogenes</i>	x		Contamination may occur if sanitation controls are not in place.	Process control – water activity control after drying at other step.		x
	C None						
	P Metal	x		Metal equipment and machine in line may introduce metal fragment.	Process control – metal detector at other step.		x

<b>Plant Name :</b> Unity food Co., Ltd.	<b>เอกสาร :</b> <input checked="" type="checkbox"/> ควบคุม <input type="checkbox"/> ไม่ควบคุม		
	<b>ฉบับที่ :</b> 1	<b>แก้ไขครั้งที่ :</b> 2	<b>Page</b> 32 of 122
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	<b>Supersedes :</b> 1 <sup>st</sup> September 2017		

(1) Ingredient/ Processing Step	(2) Identify potential food safety hazards introduced, controlled or enhanced at this step	(3) Do any potential food safety hazards require a preventive control?		(4) Justify your decision for column 3	(5) What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard?  Process including CCPs Allergen, Sanitation, Supply-chain, Other preventive control	(6) Is the preventive control applied at this step?	
		Yes	No			Yes	No
11. Chemical level adjustment	B Vegetative pathogens such as <i>E.coli, S.aureus,</i> <i>Salmonella spp. B.</i> <i>cereus and L.</i> <i>monocytogenes</i>	x		The growth of the pathogen can occur if the chemical level is low and duration is long.	Process control – water activity control after drying at other step.		x
	C None						
	P None						
12. Vacuum & boiling (if needed)	B None						
	C None						
	P None						
13. Syrup preparation	B None						
	C None						
	P None						
14. Soaking into syrup	B None						
	C None						
	P None						
15. Cutting (after soaking into syrup)	B Contamination of pathogens such as <i>E.coli, S.aureus,</i> <i>Salmonella spp. B.</i> <i>cereus and L.</i> <i>monocytogenes</i>	x		Contamination may occur if sanitation controls are not in place.	Process control – water activity control after drying at other step.		x
	C None						
	P Metal	x		Metal equipment and machine in line may introduce metal fragment.	Process control – metal detector at other step.		x
15.1 Dehydration 2 <sup>nd</sup> stage	B None						
	C None						

<b>Plant Name :</b>	Unity food Co., Ltd.	เอกสาร : <input checked="" type="checkbox"/> ควบคุม <input type="checkbox"/> ไม่ควบคุม		Page 33 of 122
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		<b>Supersedes :</b>		1 <sup>st</sup> September 2017

(1) Ingredient/ Processing Step	(2) Identify potential food safety hazards introduced, controlled or enhanced at this step	(3) Do any potential food safety hazards require a preventive control?		(4) Justify your decision for column 3	(5) What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard?  Process including CCPs Allergen, Sanitation, Supply-chain, Other preventive control	(6) Is the preventive control applied at this step?	
		Yes	No			Yes	No
15.2 Coating	P None						
	B None						
	C None						
16. Dehydration 1 <sup>st</sup> stage	P Metal	x		Metal equipment and machine in line may introduce metal fragment.	Process control – metal detector at other step.		x
	B None						
	C None						
17. Icing sugar preparation	P Metal	x		Metal equipment and machine in line may introduce metal fragment.	Process control – metal detector at other step.		x
	B None						
	C None						
17.1 Chili mixing (only chili added recipe)	P Metal	x		Metal equipment and machine in line may introduce metal fragment.	Process control – metal detector at other step.		x
	B None						
	C None						
18. Coating	P Metal	x		Metal equipment and machine in line may introduce metal fragment.	Process control – metal detector at other step.		x
	B None						
	C None						

<b>Plant Name :</b> Unity food Co., Ltd.	<b>เอกสาร :</b> <input checked="" type="checkbox"/> ควบคุม <input type="checkbox"/> ไม่ควบคุม		
	<b>ฉบับที่ :</b> 1	<b>แก้ไขครั้งที่ :</b> 2	<b>Page</b> 34 of 122
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	<b>Supersedes :</b> 1 <sup>st</sup> September 2017		

(1) Ingredient/ Processing Step	(2) Identify potential food safety hazards introduced, controlled or enhanced at this step	(3) Do any potential food safety hazards require a preventive control?		(4) Justify your decision for column 3	(5) What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard?  Process including CCPs Allergen, Sanitation, Supply-chain, Other preventive control	(6) Is the preventive control applied at this step?	
		Yes	No			Yes	No
19. Dehydration final stage	B Pathogens <i>survival such as E.coli, S.aureus, Salmonella spp. B. cereus and L. monocytogenes</i>	x		Pathogens survival may occur if process controls specification are not met	Process control – water activity control	x	
	C None						
	P None						
20. Metal detector 1 <sup>st</sup>	B None						
	C None						
	P Metal	x		Metal equipment and machine in line may introduce metal fragment.	Process control – metal detector 2 <sup>nd</sup> at other step.		x
20.1 Storage	B None						
	C None						
	P None						
21. Sorting	B None						
	C None						
	P None						
22. Shipping mark preparation	B None						
	C Undeclared Allergen	x		Shipping mark must be declared allergens present in a product and print errors have occurred.	Allergen control – shipping mark review for allergen information	x	
	P None						

<b>Plant Name :</b>	Unity food Co., Ltd.	เอกสาร : <input checked="" type="checkbox"/> ควบคุม <input type="checkbox"/> ไม่ควบคุม	
		ฉบับที่ : 1	แก้ไขครั้งที่ : 2
<b>Address :</b>	63 Moo 6 Soi Bangthorad, Thonburi-Paktho Road, Bangthorad Muang, Samutsakhon Thailand	Issue Date :	2 <sup>nd</sup> June 2018
		Supersedes :	1 <sup>st</sup> September 2017

(1) Ingredient/ Processing Step	(2) Identify potential food safety hazards introduced, controlled or enhanced at this step	(3) Do any potential food safety hazards require a preventive control?		(4) Justify your decision for column 3	(5) What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard?  Process including CCPs Allergen, Sanitation, Supply-chain, Other preventive control	(6) Is the preventive control applied at this step?	
		Yes	No			Yes	No
23. Pack into bag/tray	B <i>Introduction of environmental pathogens such as E.coli, S.aureus, Salmonella spp. B. cereus and L. monocytogenes</i>	x		<i>Recontamination may occur if sanitation controls are not in place.</i>	<i>Sanitation control – prevent recontamination</i>	x	
	C None						
	P Metal	x		<i>Metal equipment and machine in line may introduce metal fragment.</i>	<i>Process control – metal detector 2<sup>nd</sup> at other step.</i>		x
	P <i>Hazardous foreign matter such as stone, hard plastic, wood, glass.</i>	x		<i>Foreign matter may be found from other steps which cause illness or injury if sorting not completely be segregated.</i>	<i>Process control – operator will be trained and suitable awareness before started working.</i>	x	
24. Metal detector 2 <sup>nd</sup>	B None						
	C None						
	P Metal	x		<i>Metal equipment and machine in line may introduce metal fragment.</i>	<i>Process control – metal detection</i>	x	
25. Pack into carton	B None						
	C None						
	P None						
26. Metal detector 3 <sup>rd</sup>	B None						
	C None						
	P None						
27. Finish product storage	B None						
	C None						
	P None						

<b>Plant Name :</b>	Unity food Co., Ltd.	<b>เอกสาร :</b>	<input checked="" type="checkbox"/> <b>ควบคุม</b>	<input type="checkbox"/> <b>ไม่ควบคุม</b>	
		<b>ฉบับที่ : 1</b>	<b>แก้ไขครั้งที่ : 2</b>	<b>Page 36 of 122</b>	
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		<b>Supersedes :</b>	1 <sup>st</sup> September 2017		

(1) Ingredient/ Processing Step	(2) Identify potential food safety hazards introduced, controlled or enhanced at this step		(3) Do any potential food safety hazards require a preventive control?		(4) Justify your decision for column 3	(5) What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard?  Process including CCPs Allergen, Sanitation, Supply-chain, Other preventive control	(6) Is the preventive control applied at this step?	
			Yes	No			Yes	No
28. Ship	B	None						
	C	None						
	P	None						

**DEHYDRATED CRYSTALLIZED GINGER SLICE**  
**LOW SUGAR, NO SO2 (LESS THAN 10 PPM.)**  
**SPECIFICATION**

**CUSTOMER : ZIBA NUT**

	SPECIFICATION	FUNCTION	REMARK
<b>INGREDIENTS LIST</b>			
Ginger	58.00%	Raw Material	
Sugar	42.00%	Natural Sweetener	Cane sugar
<b>PHYSICAL INFORMATION</b>			
APPEARANCE	COLOR: Typical dark yellow to brown color of ginger. TEXTURE: Not too hard and soft, not too sticky. TASTE/FLAVOR: Sweet, free from off-odour.		
PRODUCT SIZE	WIDTH (cm.)	LENGTH (cm.)	THICKNESS (cm.)
	1.0 - 4.0	3.0 - 8.0	0.2 - 0.6
OFF SIZE (SMALL, BIG)	≤ 17.5%		
CLUMP (≥ 2 Pieces that gather together)	≤ 13%		
BLEMISH (> 2 mm.)	≤ 2%		
EXTERNEOUS FOREIGN MATTER	Absent		
REMARK : METAL DETECTOR	Fe ≥ 2 mm., Non-Fe ≥ 3 mm., STL ≥ 3 mm.		
OTHER FOREIGN MATTER	< 0.01 %		

**CHEMICAL INFORMATION (IN FINAL PRODUCT)**

Criteria	Specification	Method of analysis	Remark
TOTAL SUGAR	72 % Max	AOAC (2019) 923.09	The sugar level can be varied according to the ripeness of raw material itself
pH	3.5 - 5.5	ISO 1842 (1991)	
MOISTURE CONTENT	15 % Max	AOAC (2019) 934.06	
WATER ACTIVITY (aw)	0.70 Max	AOAC (2019) 978.18	
SULPHURE DIOXIDE ( SO2)	Less than 10 ppm.	AOAC (2019) 990.28	E 220
GMO STATUS	Non GMO	ISO 21569:2005 Amd 1: 2013	

**HEAVY METAL**

Mercury (Hg) (mg/kg or ppm.)	≤ 0.03
Lead (Pb) (mg/kg or ppm.)	≤ 0.1
Cadmium (Cd) (mg/kg or ppm.)	≤ 0.05

**DEHYDRATED CRYSTALLIZED GINGER SLICE**  
**LOW SUGAR, NO SO2 (LESS THAN 10 PPM.)**  
**SPECIFICATION**

**CUSTOMER : ZIBA NUT**

**MICROBIOLOGICAL INFORMATION**

Criteria	Specification	Method of analysis
: Total Plate Count (CFU/g.)	Less than $5 \times 10^3$	AOAC (2019) 990.12
: Yeast and mold (CFU/g.)	Less than $10^2$	AOAC (2019) 2014.05
: Coliform Bacteria (MPN/g.)	Less than 2.5	AOAC RI Certificate No.060702
: <i>Escherichia Coli</i> (MPN/g.)	Less than 2.5	AOAC RI Certificate No.080603
: <i>Staphylococcus aureus</i> (CFU/g.)	Less than 10	AOAC (2019) 2003.07
: <i>Clostridium perfringens</i> (/0.1 g.)	Not Detected	FDA BAM Online,2001 (Chapter 16)
: <i>Salmonella spp.</i> (/25 g.)	Not Detected	AOAC (2019) 2016.01 and FDA BAM Online,2016 (Chapter 5)
: <i>Bacillus cereus</i> (CFU/g.)	Less than 100	FDA BAM Online, 2012: updated 2019 (Chapter 14)
: <i>Listeria Monocytogenes</i> (/25 g.)	Not Detected	AOAC (2019) 2016.08 and ISO 11290-1: 2017

**NUTRITION INFORMATION PER 100 g.**

Energy	360	Kcal / 100 g
Total Fat	Not detected	g/ 100g
- Saturated fat	Less than 0.01	g/ 100g
- Trans fatty acid	Less than 0.01	g/ 100g
Cholesterol	Less than 0.5	mg/ 100g
Sodium	59.26	mg/ 100g
Potassium	6.08	mg/ 100g
Total Carbohydrates	89.7	g/ 100g
- Dietary fiber	2.43	g/ 100g
- Sugars	69.71	g/ 100g
- Added Sugars	42	g/ 100g
Protein	Not detected	g/ 100g
Vitamin A	Not detected	μg/ 100g
Vitamin C	Not detected	mg/ 100g
Vitamin D	Not detected	μg/ 100g
Calcium	97.82	mg/ 100g
Iron	0.78	mg/ 100g

**DEHYDRATED CRYSTALLIZED GINGER SLICE**  
**LOW SUGAR, NO SO2 (LESS THAN 10 PPM.)**  
**SPECIFICATION**

**CUSTOMER : ZIBA NUT**

ALLERGEN INFORMATION	Present in other product		Present in same
	Present in the product? (Yes/No)	manufactured on the same line? (Yes/No)	manufacturing plant? (Yes/No)
<b>MAIN ALLERGENS</b>			
1 CEREALS CONTAINING GLUTEN AND THEIR PRODUCTS	No	No	No
2 EGG AND THEIR PRODUCTS	No	No	No
3 MILK AND THEIR PRODUCTS	No	No	No
4 PEANUT AND THEIR PRODUCTS	No	No	No
5 SHELLFISH (CRUSTACEANS & MOLLUSCS) AND THEIR PRODUCTS	No	No	No
6 FISH AND THEIR PRODUCTS	No	No	No
7 SOYBEANS AND THEIR PRODUCTS	No	No	No
8 NUT, TREE NUT AND THEIR PRODUCTS	No	No	No
<i>(ALMONDS (AMYGDALUS COMMUNIS L.),</i>			
<i>HAZELNUTS (CORYLUS AVELLANA), WALNUTS</i>			
<i>(JUGLANS REGIA), CASHEWS (ANACARDIUM OCCIDENTALE),</i>			
<i>PECAN NUTS (CARYA ILLINOINENSIS (WANGENH.) K. KOCH),</i>			
<i>BRAZIL NUTS (BERTHOLLETTIA EXCELSA), PISTACHIO NUTS</i>			
<i>(PISTACIA VERA), MACADAMIA OR QUEENSLAND NUTS</i>			
<i>(MACADAMIA TERNIFOLIA), AND PRODUCTS THEREOF)</i>			
9 COCONUT	No	No	Yes
10 SULPHITES (ADDED IN CONCENTRATION OF 10 mg/kg OR MORE)	No	Yes	Yes
11 LUPIN	No	No	No
12 SESAME , SEEDS AND THEIR PRODUCTS	No	No	No
13 CELERY AND THEIR PRODUCTS	No	No	No
14 MUSTARD AND THEIR PRODUCTS	No	No	No
<b>OTHER ALLERGENS AND INTOLERANCES</b>			
1 TARTRAZINE	No	Yes	Yes
2 APPLE	No	Yes	Yes
3 BANANA	No	Yes	Yes
4 KIWI	No	Yes	Yes
5 ORANGE	No	Yes	Yes
6 MANGO	No	Yes	Yes
7 PEACH	No	Yes	Yes
8 TOMATO	No	Yes	Yes
9 YAM	No	No	No
10 ABALONE	No	No	No
11 BEEF	No	No	No
12 CHICKEN	No	No	No
13 MACKEREL	No	No	No
14 PORK	No	No	No
15 OCTOPUS AND/OR SQUID	No	No	No
16 SALMON AND/OR SALMON ROE	No	No	No
17 MATSUTAKE MUSHROOM	No	No	No
18 GELATINE	No	No	No
19 BUCKWHEAT AND THEIR PRODUCTS	No	No	No

**DEHYDRATED CRYSTALLIZED GINGER SLICE**  
**LOW SUGAR, NO SO2 (LESS THAN 10 PPM.)**  
**SPECIFICATION**

**CUSTOMER : ZIBA NUT**

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**GENERAL INFORMATION**

PACKING	5 kg/ bag, 4 bag/ carton Polyethylene bag in corrugate carton or per customer's requirement.
SHELF LIFE	24 months from production date
RECOMMENDED STORAGE CONDITION	Store in cool and dry place without sunlight (air humidity max. 70%), cool storage is recommended, temperatures below 0 °C and above 25 °C should be avoided
TRANSPORT	Dry, clean
COUNTRY OF ORIGIN	Thailand

**QUALITY / SAFETY SYSTEM**

BRC, HACCP, ISO9001, ISO14001, HALAL, KOSHER

**CALIFORNIA PROPOSITION 65**

This product specification does not conform with the California Proposition 65.

**Approved by**

**Signed for and on behalf of**

**Unity Food Co., Ltd**

.....  
*Amnat.*

**(Mr. Amnat Phosri)**

**Quality Assurance Manager/PCQI**

.....  
*Supat*

**(Mr. Supat Opamuratawongse)**

**Factory Manager**

**For Customer : Sign and Stamp.....**

**Date .....**

**DEHYDRATED CRYSTALLIZED GINGER SLICE  
REGULAR SUGAR, WITH SO2 MAX 300 PPM.  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

	SPECIFICATION	FUNCTION	REMARK
<b>INGREDIENTS LIST</b>			
Ginger	50.97 %	Raw Material	
Sugar	49.00 %	Natural Sweetener	Cane sugar
Sodium metabisulphite	0.03 %	Colour Retention	(E 223 as the initial agent, detected in finished product as Sulphur dioxide (E220))

**PHYSICAL INFORMATION**

**APPEARANCE**

COLOR: Typical yellow to light brown color of ginger.

TEXTURE: Not too hard and soft, not too sticky.

TASTE/FLAVOR: Sweet, free from off-odour.

	WIDTH (cm.)	LENGTH (cm.)	THICKNESS (cm.)
<b>PRODUCT SIZE</b>	1.0 - 4.0	3.0 - 8.0	0.2 - 0.6
OFF SIZE (SMALL, BIG)	≤ 17.5%		
CLUMP (≥ 2 Pieces that gather together)	≤ 13%		
BLEMISH (> 2 mm.)	≤ 2%		
<b>EXTERNEOUS FOREIGN MATTER</b>	Absent		
REMARK : METAL DETECTOR	Fe ≥ 2 mm., Non-Fe ≥ 3 mm., STL ≥ 3 mm.		
<b>OTHER FOREIGN MATTER</b>	< 0.01 %		

**CHEMICAL INFORMATION (IN FINAL PRODUCT)**

Criteria	Specification	Method of analysis	Remark
TOTAL SUGAR	78 % Max	AOAC (2019) 923.09	The sugar level can be varied according to the ripeness of raw material itself
pH	3.5 - 5.5	ISO 1842 (1991)	
MOISTURE CONTENT	15 % Max	AOAC (2019) 934.06	
WATER ACTIVITY (aw)	0.70 Max	AOAC (2019) 978.18	
SULPHURE DIOXIDE (SO <sub>2</sub> )	300 ppm.Max	AOAC (2019) 990.28	E 220
GMO STATUS	Non GMO	ISO 21569:2005 Amd 1: 2013	

**HEAVY METAL**

Mercury (Hg) (mg/kg or ppm.)	≤ 0.03
Lead (Pb) (mg/kg or ppm.)	≤ 0.1
Cadmium (Cd) (mg/kg or ppm.)	≤ 0.05

**DEHYDRATED CRYSTALLIZED GINGER SLICE  
REGULAR SUGAR, WITH SO2 MAX 300 PPM.  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

**MICROBIOLOGICAL INFORMATION**

Criteria	Specification	Method of analysis
: Total Plate Count (CFU/g.)	Less than $5 \times 10^3$	AOAC (2019) 990.12
: Yeast and mold (CFU/g.)	Less than $10^2$	AOAC (2019) 2014.05
: Coliform Bacteria (MPN/g.)	Less than 2.5	AOAC RI Certificate No.060702
: <i>Escherichia Coli</i> (MPN/g.)	Less than 2.5	AOAC RI Certificate No.080603
: <i>Staphylococcus aureus</i> (CFU/g.)	Less than 10	AOAC (2019) 2003.07
: <i>Clostridium perfringens</i> (/0.1 g.)	Not Detected	FDA BAM <i>Online</i> ,2001 (Chapter 16)
: <i>Salmonella spp.</i> (/25 g.)	Not Detected	AOAC (2019) 2016.01 and FDA BAM <i>Online</i> ,2016 (Chapter 5)
: <i>Bacillus cereus</i> (CFU/g.)	Less than 100	FDA BAM <i>Online</i> , 2012: updated 2019 (Chapter 14)
: <i>Listeria Monocytogenes</i> (/25 g.)	Not Detected	AOAC (2019) 2016.08 and ISO 11290-1: 2017

**NUTRITION INFORMATION PER 100 g.**

Energy	355	Kcal / 100 g
Total Fat	0.14	g/ 100g
- Saturated fat	0.05	g/ 100g
- Trans fatty acid	Less than 0.01	g/ 100g
Cholesterol	Not detected	mg/ 100g
Sodium	47.19	mg/ 100g
Potassium	Less than 5.00	mg/ 100g
Total Carbohydrates	88.2	g/ 100g
- Dietary fiber	2.86	g/ 100g
- Sugars	77.21	g/ 100g
- Added Sugars	49	g/ 100g
Protein	0.21	g/ 100g
Vitamin A	Not detected	μg/ 100g
Vitamin C	Not detected	mg/ 100g
Vitamin D	Not detected	μg/ 100g
Calcium	127.21	mg/ 100g
Iron	0.96	mg/ 100g

**DEHYDRATED CRYSTALLIZED GINGER SLICE  
REGULAR SUGAR, WITH SO2 MAX 300 PPM.  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

ALLERGEN INFORMATION	Present in other product		Present in same
	Present in the product? (Yes/No)	manufactured on the same line? (Yes/No)	manufacturing plant? (Yes/No)
<b>MAIN ALLERGENS</b>			
1 CEREALS CONTAINING GLUTEN AND THEIR PRODUCTS	No	No	No
2 EGG AND THEIR PRODUCTS	No	No	No
3 MILK AND THEIR PRODUCTS	No	No	No
4 PEANUT AND THEIR PRODUCTS	No	No	No
5 SHELLFISH (CRUSTACEANS & MOLLUSCS) AND THEIR PRODUCTS	No	No	No
6 FISH AND THEIR PRODUCTS	No	No	No
7 SOYBEANS AND THEIR PRODUCTS	No	No	No
8 NUT, TREE NUT AND THEIR PRODUCTS	No	No	No
<i>(ALMONDS (AMYGDALUS COMMUNIS L.), HAZELNUTS (CORYLUS AVELLANA), WALNUTS (JUGLANS REGIA), CASHEWS (ANACARDIUM OCCIDENTALE), PECAN NUTS (CARYA ILLINOINENSIS (WANGENH.) K. KOCH), BRAZIL NUTS (BERTHOLLETTIA EXCELSA), PISTACHIO NUTS (PISTACIA VERA), MACADAMIA OR QUEENSLAND NUTS (MACADAMIA TERNIFOLIA), AND PRODUCTS THEREOF)</i>			
9 COCONUT	No	No	Yes
10 SULPHITES (ADDED IN CONCENTRATION OF 10 mg/kg OR MORE)	Yes	Yes	Yes
11 LUPIN	No	No	No
12 SESAME , SEEDS AND THEIR PRODUCTS	No	No	No
13 CELERY AND THEIR PRODUCTS	No	No	No
14 MUSTARD AND THEIR PRODUCTS	No	No	No
<b>OTHER ALLERGENS AND INTOLERANCES</b>			
1 TARTRAZINE	No	Yes	Yes
2 APPLE	No	Yes	Yes
3 BANANA	No	Yes	Yes
4 KIWI	No	Yes	Yes
5 ORANGE	No	Yes	Yes
6 MANGO	No	Yes	Yes
7 PEACH	No	Yes	Yes
8 TOMATO	No	Yes	Yes
9 YAM	No	No	No
10 ABALONE	No	No	No
11 BEEF	No	No	No
12 CHICKEN	No	No	No
13 MACKEREL	No	No	No
14 PORK	No	No	No
15 OCTOPUS AND/OR SQUID	No	No	No
16 SALMON AND/OR SALMON ROE	No	No	No
17 MATSUTAKE MUSHROOM	No	No	No
18 GELATINE	No	No	No
19 BUCKWHEAT AND THEIR PRODUCTS	No	No	No

**DEHYDRATED CRYSTALLIZED GINGER SLICE  
REGULAR SUGAR, WITH SO2 MAX 300 PPM.  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

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**GENERAL INFORMATION**

PACKING	5 kg/ bag, 4 bag/ carton or per customer's requirement.	Polyethylene bag in corrugate carton
SHELF LIFE	24 months from production date	
RECOMMENDED STORAGE CONDITION	Store in cool and dry place without sunlight (air humidity max. 70%), cool storage is recommended, temperatures below 0 °C and above 25 °C should be avoided	
TRANSPORT	Dry, clean	
COUNTRY OF ORIGIN	Thailand	

**QUALITY / SAFETY SYSTEM**

BRC, HACCP, ISO9001, ISO14001, HALAL, KOSHER

**CALIFORNIA PROPOSITION 65**

This product specification does not conform with the California Proposition 65.

**Approved by**

**Signed for and on behalf of  
Unity Food Co., Ltd**

  
.....

**(Mr. Amnart Phosri)**

**Quality Assurance Manager/PCQI**

  
.....

**(Mr. Supat Opamuratawongse)**

**Factory Manager**

**For Customer : Sign and Stamp.....**

**Date .....**

**DEHYDRATED KIWI SLICE FD&C YELLOW NO.5, FD&C BLUE NO.1 COLOR ADDED  
LOW SUGAR, WITH SO2 MAX 300 PPM.  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

	SPECIFICATION	FUNCTION	REMARK
<b>INGREDIENTS LIST</b>			
Kiwi	56.54%	Raw Material	
Sugar	42.00 %	Natural Sweetener	Cane sugar
Citric acid	1.40%	Acidity Regulator	E 330
Sodium metabisulphite	0.03 %	Color Retention	(E 223 as the initial agent, detected in finished product as Sulphur dioxide (E220))
Color (FD&C Yellow#5 (Yellow FCF)(item number 19140)) (FD&C Blue#1 (Blue FCF)(item number 42090))	0.03 %	Coloring	E 102 + E133

**PHYSICAL INFORMATION**

APPEARANCE

COLOR: Green color.

TEXTURE: Not too hard and soft, not too sticky.

TASTE/FLAVOR: Sweet and slightly sour, free from off-odour.

	WIDTH (cm.)	LENGTH (cm.)	THICKNESS (cm.)
PRODUCT SIZE	≥ 3	-	0.5 - 1.0
OFF SIZE (SMALL, BIG)	≤ 20.5%		
CLUMP (≥ 2 Pieces that gather together)	-		
BLEMISH (> 2 mm.)	≤ 9%		
EXTERNEOUS FOREIGN MATTER	Absent		
REMARK : METAL DETECTOR	Fe ≥ 2 mm., Non-Fe ≥ 3 mm., STL ≥ 3 mm.		
OTHER FOREIGN MATTER	< 0.01 %		

**CHEMICAL INFORMATION (IN FINAL PRODUCT)**

Criteria	Specification	Method of analysis	Remark
TOTAL SUGAR	72 % Max	AOAC (2019) 923.09	The sugar level can be varied according to the ripeness of raw material itself
pH	3.5 - 5.5	ISO 1842 (1991)	
TOTAL ACIDITY (AS CITRIC ACID)	0.9 - 1.4 %	AOAC (2019) 942.15	E 330
MOISTURE CONTENT	15 % Max	AOAC (2019) 934.06	
WATER ACTIVITY (aw)	0.70 Max	AOAC (2019) 978.18	
SULPHURE DIOXIDE ( SO2)	300 ppm. Max	AOAC (2019) 990.28	E 220
GMO STATUS	Non GMO	ISO 21569:2005 Amd 1: 2013	

**HEAVY METAL**

Mercury (Hg) (mg/kg or ppm.)	≤ 0.03
Lead (Pb) (mg/kg or ppm.)	≤ 0.1
Cadmium (Cd) (mg/kg or ppm.)	≤ 0.02

**DEHYDRATED KIWI SLICE FD&C YELLOW NO.5, FD&C BLUE NO.1 COLOR ADDED  
 LOW SUGAR, WITH SO2 MAX 300 PPM.  
 SPECIFICATION**

**CUSTOMER : ZIBA NUT**

**MICROBIOLOGICAL INFORMATION**

Criteria	Specification	Method of analysis
: Total Plate Count (CFU/g.)	Less than $5 \times 10^3$	AOAC (2019) 990.12
: Yeast and mold (CFU/g.)	Less than $10^2$	AOAC (2019) 2014.05
: Coliform Bacteria (MPN/g.)	Less than 2.5	AOAC RI Certificate No.060702
: <i>Escherichia Coli</i> (MPN/g.)	Less than 2.5	AOAC RI Certificate No.080603
: <i>Staphylococcus aureus</i> (CFU/g.)	Less than 10	AOAC (2019) 2003.07
: <i>Clostridium perfringens</i> (/0.1 g.)	Not Detected	FDA BAM <i>Online</i> ,2001 (Chapter 16)
: <i>Salmonella spp.</i> (/25 g.)	Not Detected	AOAC (2019) 2016.01 and FDA BAM <i>Online</i> ,2016 (Chapter 5)
: <i>Bacillus cereus</i> (CFU/g.)	Less than 100	FDA BAM <i>Online</i> , 2012: updated 2019 (Chapter 14)
: <i>Listeria Monocytogenes</i> (/25 g.)	Not Detected	AOAC (2019) 2016.08 and ISO 11290-1: 2017

**NUTRITION INFORMATION PER 100 g.**

Energy	370	Kcal / 100 g
Total Fat	Not detected	g/ 100g
- Saturated fat	Less than 0.01	g/ 100g
- Trans fatty acid	Less than 0.01	g/ 100g
Cholesterol	Less than 0.5	mg/ 100g
Sodium	243.73	mg/ 100g
Potassium	45.06	mg/ 100g
Total Carbohydrates	91.7	g/ 100g
- Dietary fiber	1.42	g/ 100g
- Sugars	66.779	g/ 100g
- Added Sugars	42	g/ 100g
Protein	0.83	g/ 100g
Vitamin A	Not detected	μg/ 100g
Vitamin C	Not detected	mg/ 100g
Vitamin D	Not detected	μg/ 100g
Calcium	98.75	mg/ 100g
Iron	1.11	mg/ 100g

**DEHYDRATED KIWI SLICE FD&C YELLOW NO.5, FD&C BLUE NO.1 COLOR ADDED  
LOW SUGAR, WITH SO2 MAX 300 PPM.  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

ALLERGEN INFORMATION	Present in other product		Present in same
	Present in the product? (Yes/No)	manufactured on the same line? (Yes/No)	manufacturing plant? (Yes/No)
<b>MAIN ALLERGENS</b>			
1 CEREALS CONTAINING GLUTEN AND THEIR PRODUCTS	No	No	No
2 EGG AND THEIR PRODUCTS	No	No	No
3 MILK AND THEIR PRODUCTS	No	No	No
4 PEANUT AND THEIR PRODUCTS	No	No	No
5 SHELLFISH (CRUSTACEANS & MOLLUSCS) AND THEIR PRODUCTS	No	No	No
6 FISH AND THEIR PRODUCTS	No	No	No
7 SOYBEANS AND THEIR PRODUCTS	No	No	No
8 NUT, TREE NUT AND THEIR PRODUCTS (ALMONDS (AMYGDALUS COMMUNIS L.), HAZELNUTS (CORYLUS AVELLANA), WALNUTS (JUGLANS REGIA), CASHEWS (ANACARDIUM OCCIDENTALE), PECAN NUTS (CARYA ILLINOINENSIS (WANGENH.) K. KOCH), BRAZIL NUTS (BERTHOLLETIA EXCELSA), PISTACHIO NUTS (PISTACIA VERA), MACADAMIA OR QUEENSLAND NUTS (MACADAMIA TERNIFOLLA), AND PRODUCTS THEREOF)	No	No	No
9 COCONUT	No	No	Yes
10 SULPHITES (ADDED IN CONCENTRATION OF 10 mg/kg OR MORE)	Yes	Yes	Yes
11 LUPIN	No	No	No
12 SESAME , SEEDS AND THEIR PRODUCTS	No	No	No
13 CELERY AND THEIR PRODUCTS	No	No	No
14 MUSTARD AND THEIR PRODUCTS	No	No	No
<b>OTHER ALLERGENS AND INTOLERANCES</b>			
1 TARTRAZINE	Yes	Yes	Yes
2 APPLE	No	Yes	Yes
3 BANANA	No	Yes	Yes
4 KIWI	Yes	Yes	Yes
5 ORANGE	No	Yes	Yes
6 MANGO	No	Yes	Yes
7 PEACH	No	Yes	Yes
8 TOMATO	No	Yes	Yes
9 YAM	No	No	No
10 ABALONE	No	No	No
11 BEEF	No	No	No
12 CHICKEN	No	No	No
13 MACKEREL	No	No	No
14 PORK	No	No	No
15 OCTOPUS AND/OR SQUID	No	No	No
16 SALMON AND/OR SALMON ROE	No	No	No
17 MATSUTAKE MUSHROOM	No	No	No
18 GELATINE	No	No	No
19 BUCKWHEAT AND THEIR PRODUCTS	No	No	No

**DEHYDRATED KIWI SLICE FD&C YELLOW NO.5, FD&C BLUE NO.1 COLOR ADDED  
LOW SUGAR, WITH SO2 MAX 300 PPM.  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

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**GENERAL INFORMATION**

PACKING	5 kg/ bag, 4 bag/ carton	Polyethylene bag in corrugate carton or per customer's requirement.
SHELF LIFE	24 months from production date	
RECOMMENDED STORAGE CONDITION	Store in cool and dry place without sunlight (air humidity max. 70%), cool storage is recommended, temperatures below 0 °C and above 25 °C should be avoided	
TRANSPORT	Dry, clean	
COUNTRY OF ORIGIN	Thailand	

**QUALITY / SAFETY SYSTEM**

BRC, HACCP, ISO9001, ISO14001, HALAL, KOSHER

**CALIFORNIA PROPOSITION 65**

This product specification does not conform with the California Proposition 65.

**Approved by**

*Amnat.*

**(Mr. Amnat Phosri)**

**Quality Assurance Manager/PCQI**

**Signed for and on behalf of**

**Unity Food Co., Ltd**

*Supat*

**(Mr. Supat Opamuratawongse)**

**Factory Manager**

**For Customer : Sign and Stamp.....**

**Date .....**

**DEHYDRATED MANGO DICE 8-10 MM. NO COLOR ADDED**  
**LOW SUGAR, NO SO2 (LESS THAN 10 PPM.)**  
**SPECIFICATION**

**CUSTOMER : ZIBA NUT**

	SPECIFICATION	FUNCTION	REMARK
<b>INGREDIENTS LIST</b>			
Mango	71.80 %	Raw Material	
Sugar	27.00 %	Natural Sweetener	Cane sugar
Citric acid	1.2 %	Acidity Regulator	E 330

**PHYSICAL INFORMATION**

APPEARANCE	COLOR: Typical yellow color of mango. TEXTURE: Not too hard and soft, not too sticky. TASTE/FLAVOR: Sweet and slightly sour, free from off-odour.		
PRODUCT SIZE (CM.)	0.8 - 1.25		
THROUGH SIEVING 8 MM. (Under size)	≤ 12%		
ON SIEVING 12.5 MM. (Over size)	≤ 5%		
CLUMP (≥ 2 Pieces that gather together)	≤ 20.5%		
BLEMISH (> 2 mm.)	≤ 4%		
EXTERNEOUS FOREIGN MATTER	Absent		
REMARK : METAL DETECTOR	Fe ≥ 2 mm., Non-Fe ≥ 3 mm., STL ≥ 3 mm.		
OTHER FOREIGN MATTER	< 0.01 %		

**CHEMICAL INFORMATION (IN FINAL PRODUCT)**

Criteria	Specification	Method of analysis	Remark
TOTAL SUGAR	72 % Max	AOAC (2019) 923.09	The sugar level can be varied according to the ripeness of raw material itself
pH	3.0 - 4.2	ISO 1842 (1991)	
TOTAL ACIDITY (AS CITRIC ACID)	0.6 - 1.2 %	AOAC (2019) 942.15	E 330
MOISTURE CONTENT	15 % Max	AOAC (2019) 934.06	
WATER ACTIVITY (aw)	0.70 Max	AOAC (2019) 978.18	
SULPHURE DIOXIDE ( SO2)	Less than 10 ppm.	AOAC (2019) 990.28	E 220
GMO STATUS	Non GMO	ISO 21569:2005 Amd 1: 2013	

**HEAVY METAL**

Mercury (Hg) (mg/kg or ppm.)	≤ 0.03
Lead (Pb) (mg/kg or ppm.)	≤ 0.1
Cadmium (Cd) (mg/kg or ppm.)	≤ 0.02

**DEHYDRATED MANGO DICE 8-10 MM. NO COLOR ADDED**  
**LOW SUGAR, NO SO2 (LESS THAN 10 PPM.)**  
**SPECIFICATION**

**CUSTOMER : ZIBA NUT**

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**MICROBIOLOGICAL INFORMATION**

<b>Criteria</b>	<b>Specification</b>	<b>Method of analysis</b>
: Total Plate Count (CFU/g.)	Less than $5 \times 10^3$	AOAC (2019) 990.12
: Yeast and mold (CFU/g.)	Less than $10^2$	AOAC (2019) 2014.05
: Coliform Bacteria (MPN/g.)	Less than 2.5	AOAC RI Certificate No.060702
: <i>Escherichia Coli</i> (MPN/g.)	Less than 2.5	AOAC RI Certificate No.080603
: <i>Staphylococcus aureus</i> (CFU/g.)	Less than 10	AOAC (2019) 2003.07
: <i>Clostridium perfringens</i> (/0.1 g.)	Not Detected	FDA BAM <i>Online</i> ,2001 (Chapter 16)
: <i>Salmonella spp.</i> (/25 g.)	Not Detected	AOAC (2019) 2016.01 and FDA BAM <i>Online</i> ,2016 (Chapter 5)
: <i>Bacillus cereus</i> (CFU/g.)	Less than 100	FDA BAM <i>Online</i> , 2012: updated 2019 (Chapter 14)
: <i>Listeria Monocytogenes</i> (/25 g.)	Not Detected	AOAC (2019) 2016.08 and ISO 11290-1: 2017

**NUTRITION INFORMATION PER 100 g.**

Energy	343	Kcal / 100 g
Total Fat	0.19	g/ 100g
- Saturated fat	0.05	g/ 100g
- Trans fatty acid	Less than 0.01	g/ 100g
Cholesterol	Not detected	mg/ 100g
Sodium	133	mg/ 100g
Potassium	Less than 5.00	mg/ 100g
Total Carbohydrates	85.1	g/ 100g
- Dietary fiber	1.53	g/ 100g
- Sugars	67.77	g/ 100g
- Added Sugars	27	g/ 100g
Protein	0.29	g/ 100g
Vitamin A	123.79	µg/ 100g
Vitamin C	Not detected	mg/ 100g
Vitamin D	Not detected	µg/ 100g
Calcium	58	mg/ 100g
Iron	0.35	mg/ 100g

**DEHYDRATED MANGO DICE 8-10 MM. NO COLOR ADDED**  
**LOW SUGAR, NO SO2 (LESS THAN 10 PPM.)**  
**SPECIFICATION**

**CUSTOMER : ZIBA NUT**

ALLERGEN INFORMATION	Present in other product		Present in same
	Present in the product? (Yes/No)	manufactured on the same line? (Yes/No)	manufacturing plant? (Yes/No)
<b>MAIN ALLERGENS</b>			
1 CEREALS CONTAINING GLUTEN AND THEIR PRODUCTS	No	No	No
2 EGG AND THEIR PRODUCTS	No	No	No
3 MILK AND THEIR PRODUCTS	No	No	No
4 PEANUT AND THEIR PRODUCTS	No	No	No
5 SHELLFISH (CRUSTACEANS & MOLLUSCS) AND THEIR PRODUCTS	No	No	No
6 FISH AND THEIR PRODUCTS	No	No	No
7 SOYBEANS AND THEIR PRODUCTS	No	No	No
8 NUT, TREE NUT AND THEIR PRODUCTS	No	No	No
<i>(ALMONDS (AMYGDALUS COMMUNIS L.),</i> <i>HAZELNUTS (CORYLUS AVELLANA), WALNUTS</i> <i>(JUGLANS REGIA), CASHEWS (ANACARDIUM OCCIDENTALE),</i> <i>PECAN NUTS (CARYA ILLINOINENSIS (WANGENH.) K. KOCH),</i> <i>BRAZIL NUTS (BERTHOLLETTIA EXCELSA), PISTACHIO NUTS</i> <i>(PISTACIA VERA), MACADAMIA OR QUEENSLAND NUTS</i> <i>(MACADAMIA TERNIFOLIA), AND PRODUCTS THEREOF)</i>			
9 COCONUT	No	No	Yes
10 SULPHITES (ADDED IN CONCENTRATION OF 10 mg/kg OR MORE)	No	Yes	Yes
11 LUPIN	No	No	No
12 SESAME , SEEDS AND THEIR PRODUCTS	No	No	No
13 CELERY AND THEIR PRODUCTS	No	No	No
14 MUSTARD AND THEIR PRODUCTS	No	No	No
<b>OTHER ALLERGENS AND INTOLERANCES</b>			
1 TARTRAZINE	No	Yes	Yes
2 APPLE	No	Yes	Yes
3 BANANA	No	Yes	Yes
4 KIWI	No	Yes	Yes
5 ORANGE	No	Yes	Yes
6 MANGO	Yes	Yes	Yes
7 PEACH	No	Yes	Yes
8 TOMATO	No	Yes	Yes
9 YAM	No	No	No
10 ABALONE	No	No	No
11 BEEF	No	No	No
12 CHICKEN	No	No	No
13 MACKEREL	No	No	No
14 PORK	No	No	No
15 OCTOPUS AND/OR SQUID	No	No	No
16 SALMON AND/OR SALMON ROE	No	No	No
17 MATSUTAKE MUSHROOM	No	No	No
18 GELATINE	No	No	No
19 BUCKWHEAT AND THEIR PRODUCTS	No	No	No

**DEHYDRATED MANGO DICE 8-10 MM. NO COLOR ADDED  
LOW SUGAR, NO SO2 (LESS THAN 10 PPM.)  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

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**GENERAL INFORMATION**

PACKING	5 kg/ bag, 4 bag/ carton    Polyethylene bag in corrugate carton or per customer's requirement.
SHELF LIFE	24 months from production date
RECOMMENDED STORAGE CONDITION	Store in cool and dry place without sunlight (air humidity max. 70%), cool storage is recommended, temperatures below 0 °C and above 25 °C should be avoided
TRANSPORT	Dry, clean
COUNTRY OF ORIGIN	Thailand

**QUALITY / SAFETY SYSTEM**

BRC, HACCP, ISO9001, ISO14001, HALAL, KOSHER

**CALIFORNIA PROPOSITION 65**

This product specification does not conform with the California Proposition 65.

**Approved by**

**Signed for and on behalf of  
Unity Food Co., Ltd**

*Amnat.*  
.....

**(Mr. Amnat Phosri)**

**Quality Assurance Manager/PCQI**

*Supat*  
.....

**(Mr. Supat Opamuratawongse)**

**Factory Manager**

**For Customer : Sign and Stamp.....**

**Date .....**

**DEHYDRATED MANGO DICE 8-10 MM. FD&C YELLOW NO.6 COLOR ADDED**

**LOW SUGAR, WITH SO2 MAX 300 PPM.**

**SPECIFICATION**

**CUSTOMER : ZIBA NUT**

	SPECIFICATION	FUNCTION	REMARK
<b>INGREDIENTS LIST</b>			
Mango	71.74 %	Raw Material	
Sugar	27.00 %	Natural Sweetener	Cane sugar
Citric acid	1.20 %	Acidity Regulator	E 330
Sodium metabisulphite	0.03 %	Color Retention	(E 223 as the initial agent, detected in finished product as Sulphur dioxide (E220))
Color (FD&C Yellow#6 (Sunset Yellow FCF)(item number 15985))	0.03 %	Coloring	E 110

**PHYSICAL INFORMATION**

APPEARANCE	COLOR: Orange color. TEXTURE: Not too hard and soft, not too sticky. TASTE/FLAVOR: Sweet and slightly sour, free from off-odour.
PRODUCT SIZE (CM.)	0.8 - 1.25
THROUGH SIEVING 8 MM. (Under size)	≤ 12%
ON SIEVING 12.5 MM. (Over size)	≤ 5%
CLUMP (≥ 2 Pieces that gather together)	≤ 20.5%
BLEMISH (> 2 mm.)	≤ 4%
EXTERNEOUS FOREIGN MATTER	Absent
REMARK : METAL DETECTOR	Fe ≥ 2 mm., Non-Fe ≥ 3 mm., STL ≥ 3 mm.
OTHER FOREIGN MATTER	< 0.01 %

**CHEMICAL INFORMATION (IN FINAL PRODUCT)**

Criteria	Specification	Method of analysis	Remark
TOTAL SUGAR	72 % Max	AOAC (2019) 923.09	The sugar level can be varied according to the ripeness of raw material itself
pH	3.0 - 4.2	ISO 1842 (1991)	
TOTAL ACIDITY (AS CITRIC ACID)	0.6 - 1.2 %	AOAC (2019) 942.15	E 330
MOISTURE CONTENT	15 % Max	AOAC (2019) 934.06	
WATER ACTIVITY (aw)	0.70 Max	AOAC (2019) 978.18	
SULPHURE DIOXIDE ( SO2)	300 ppm. Max	AOAC (2019) 990.28	E 220
GMO STATUS	Non GMO	ISO 21569:2005 Amd 1: 2013	

**HEAVY METAL**

Mercury (Hg) (mg/kg or ppm.)	≤ 0.03
Lead (Pb) (mg/kg or ppm.)	≤ 0.1
Cadmium (Cd) (mg/kg or ppm.)	≤ 0.02

**DEHYDRATED MANGO DICE 8-10 MM. FD&C YELLOW NO.6 COLOR ADDED**

**LOW SUGAR, WITH SO2 MAX 300 PPM.**

**SPECIFICATION**

**CUSTOMER : ZIBA NUT**

**MICROBIOLOGICAL INFORMATION**

Criteria	Specification	Method of analysis
: Total Plate Count (CFU/g.)	Less than $5 \times 10^3$	AOAC (2019) 990.12
: Yeast and mold (CFU/g.)	Less than $10^2$	AOAC (2019) 2014.05
: Coliform Bacteria (MPN/g.)	Less than 2.5	AOAC RI Certificate No.060702
: <i>Escherichia Coli</i> (MPN/g.)	Less than 2.5	AOAC RI Certificate No.080603
: <i>Staphylococcus aureus</i> (CFU/g.)	Less than 10	AOAC (2019) 2003.07
: <i>Clostridium perfringens</i> (/0.1 g.)	Not Detected	FDA BAM <i>Online</i> ,2001 (Chapter 16)
: <i>Salmonella spp.</i> (/25 g.)	Not Detected	AOAC (2019) 2016.01 and FDA BAM <i>Online</i> ,2016 (Chapter 5)
: <i>Bacillus cereus</i> (CFU/g.)	Less than 100	FDA BAM <i>Online</i> , 2012: updated 2019 (Chapter 14)
: <i>Listeria Monocytogenes</i> (/25 g.)	Not Detected	AOAC (2019) 2016.08 and ISO 11290-1: 2017

**NUTRITION INFORMATION PER 100 g.**

Energy	343	Kcal / 100 g
Total Fat	0.19	g/ 100g
- Saturated fat	0.05	g/ 100g
- Trans fatty acid	Less than 0.01	g/ 100g
Cholesterol	Not detected	mg/ 100g
Sodium	133	mg/ 100g
Potassium	Less than 5.00	mg/ 100g
Total Carbohydrates	85.1	g/ 100g
- Dietary fiber	1.53	g/ 100g
- Sugars	67.77	g/ 100g
- Added Sugars	27	g/ 100g
Protein	0.29	g/ 100g
Vitamin A	123.79	µg/ 100g
Vitamin C	Not detected	mg/ 100g
Vitamin D	Not detected	µg/ 100g
Calcium	58	mg/ 100g
Iron	0.35	mg/ 100g

**DEHYDRATED MANGO DICE 8-10 MM. FD&C YELLOW NO.6 COLOR ADDED**

**LOW SUGAR, WITH SO2 MAX 300 PPM.**

**SPECIFICATION**

**CUSTOMER : ZIBA NUT**

ALLERGEN INFORMATION	Present in other product		Present in same
	Present in the product? (Yes/No)	manufactured on the same line? (Yes/No)	manufacturing plant? (Yes/No)
<b>MAIN ALLERGENS</b>			
1 CEREALS CONTAINING GLUTEN AND THEIR PRODUCTS	No	No	No
2 EGG AND THEIR PRODUCTS	No	No	No
3 MILK AND THEIR PRODUCTS	No	No	No
4 PEANUT AND THEIR PRODUCTS	No	No	No
5 SHELLFISH (CRUSTACEANS & MOLLUSCS) AND THEIR PRODUCTS	No	No	No
6 FISH AND THEIR PRODUCTS	No	No	No
7 SOYBEANS AND THEIR PRODUCTS	No	No	No
8 NUT, TREE NUT AND THEIR PRODUCTS (ALMONDS (AMYGDALUS COMMUNIS L.), HAZELNUTS (CORYLUS AVELLANA), WALNUTS (JUGLANS REGIA), CASHEWS (ANACARDIUM OCCIDENTALE), PECAN NUTS (CARYA ILLINOINENSIS (WANGENH.) K. KOCH), BRAZIL NUTS (BERTHOLLETTIA EXCELSA), PISTACHIO NUTS (PISTACIA VERA), MACADAMIA OR QUEENSLAND NUTS (MACADAMIA TERNIFOLLA), AND PRODUCTS THEREOF)	No	No	No
9 COCONUT	No	No	Yes
10 SULPHITES (ADDED IN CONCENTRATION OF 10 mg/kg OR MORE)	Yes	Yes	Yes
11 LUPIN	No	No	No
12 SESAME , SEEDS AND THEIR PRODUCTS	No	No	No
13 CELERY AND THEIR PRODUCTS	No	No	No
14 MUSTARD AND THEIR PRODUCTS	No	No	No
<b>OTHER ALLERGENS AND INTOLERANCES</b>			
1 TARTRAZINE	No	Yes	Yes
2 APPLE	No	Yes	Yes
3 BANANA	No	Yes	Yes
4 KIWI	No	Yes	Yes
5 ORANGE	No	Yes	Yes
6 MANGO	Yes	Yes	Yes
7 PEACH	No	Yes	Yes
8 TOMATO	No	Yes	Yes
9 YAM	No	No	No
10 ABALONE	No	No	No
11 BEEF	No	No	No
12 CHICKEN	No	No	No
13 MACKEREL	No	No	No
14 PORK	No	No	No
15 OCTOPUS AND/OR SQUID	No	No	No
16 SALMON AND/OR SALMON ROE	No	No	No
17 MATSUTAKE MUSHROOM	No	No	No
18 GELATINE	No	No	No
19 BUCKWHEAT AND THEIR PRODUCTS	No	No	No

**DEHYDRATED MANGO DICE 8-10 MM. FD&C YELLOW NO.6 COLOR ADDED**

**LOW SUGAR, WITH SO2 MAX 300 PPM.**

**SPECIFICATION**

**CUSTOMER : ZIBA NUT**

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**GENERAL INFORMATION**

PACKING	5 kg/ bag, 4 bag/ carton	Polyethylene bag in corrugate carton or per customer's requirement.
SHELF LIFE	24 months from production date	
RECOMMENDED STORAGE CONDITION	Store in cool and dry place without sunlight (air humidity max. 70%), cool storage is recommended, temperatures below 0 °C and above 25 °C should be avoided	
TRANSPORT	Dry, clean	
COUNTRY OF ORIGIN	Thailand	

**QUALITY / SAFETY SYSTEM**

BRC, HACCP, ISO9001, ISO14001, HALAL, KOSHER

**CALIFORNIA PROPOSITION 65**

This product specification does not conform with the California Proposition 65.

**Approved by**

**Signed for and on behalf of**

**Unity Food Co., Ltd**

.....  
*Amnat.*

**(Mr. Amnat Phosri)**

**Quality Assurance Manager/PCQI**

.....  
*Supat*

**(Mr. Supat Opamuratawongse)**

**Factory Manager**

**For Customer : Sign and Stamp.....**

**Date .....**

**DEHYDRATED MANGO SLICE NO COLOR ADDED  
LOW SUGAR, NO SO2 (LESS THAN 10 PPM.)  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

	SPECIFICATION	FUNCTION	REMARK
<b>INGREDIENTS LIST</b>			
Mango	71.80 %	Raw Material	
Sugar	27.00 %	Natural Sweetener	Cane sugar
Citric acid	1.2 %	Acidity Regulator	E 330

**PHYSICAL INFORMATION**

APPEARANCE

COLOR: Typical yellow color of mango.

TEXTURE: Not too hard and soft, not too sticky.

TASTE/FLAVOR: Sweet and slightly sour, free from off odour.

	WIDTH (cm.)	LENGTH (cm.)	THICKNESS (cm.)
PRODUCT SIZE	2.0 - 4.0	≥ 5	0.5 - 1.2
OFF SIZE (SMALL, BIG)	≤ 17%		
CLUMP (≥ 2 Pieces that gather together)	≤ 8%		
BLEMISH (> 2 mm.)	≤ 4%		
EXTERNEOUS FOREIGN MATTER	Absent		
REMARK : METAL DETECTOR	Fe ≥ 2 mm., Non-Fe ≥ 3 mm., STL ≥ 3 mm.		
OTHER FOREIGN MATTER	< 0.01 %		

**CHEMICAL INFORMATION (IN FINAL PRODUCT)**

Criteria	Specification	Method of analysis	Remark
TOTAL SUGAR	72 % Max	AOAC (2019) 923.09	The sugar level can be varied according to the ripeness of raw material itself
pH	3.0 - 4.2	ISO 1842 (1991)	
TOTAL ACIDITY (AS CITRIC ACID)	0.6 - 1.2%	AOAC (2019) 942.15	E 330
MOISTURE CONTENT	15 % Max	AOAC (2019) 934.06	
WATER ACTIVITY (aw)	0.70 Max	AOAC (2019) 978.18	
SULPHURE DIOXIDE ( SO2)	Less than 10 ppm.	AOAC (2019) 990.28	E 220
GMO STATUS	Non GMO	ISO 21569:2005 Amd 1: 2013	

**HEAVY METAL**

Mercury (Hg) (mg/kg or ppm.)	≤ 0.03
Lead (Pb) (mg/kg or ppm.)	≤ 0.1
Cadmium (Cd) (mg/kg or ppm.)	≤ 0.02

**DEHYDRATED MANGO SLICE NO COLOR ADDED  
LOW SUGAR, NO SO2 (LESS THAN 10 PPM.)  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

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**MICROBIOLOGICAL INFORMATION**

Criteria	Specification	Method of analysis
: Total Plate Count (CFU/g.)	Less than $5 \times 10^3$	AOAC (2019) 990.12
: Yeast and mold (CFU/g.)	Less than $10^2$	AOAC (2019) 2014.05
: Coliform Bacteria (MPN/g.)	Less than 2.5	AOAC RI Certificate No.060702
: <i>Escherichia Coli</i> (MPN/g.)	Less than 2.5	AOAC RI Certificate No.080603
: <i>Staphylococcus aureus</i> (CFU/g.)	Less than 10	AOAC (2019) 2003.07
: <i>Clostridium perfringens</i> (/0.1 g.)	Not Detected	FDA BAM <i>Online</i> ,2001 (Chapter 16)
: <i>Salmonella spp.</i> (/25 g.)	Not Detected	AOAC (2019) 2016.01 and FDA BAM <i>Online</i> ,2016 (Chapter 5)
: <i>Bacillus cereus</i> (CFU/g.)	Less than 100	FDA BAM <i>Online</i> , 2012: updated 2019 (Chapter 14)
: <i>Listeria Monocytogenes</i> (/25 g.)	Not Detected	AOAC (2019) 2016.08 and ISO 11290-1: 2017

**NUTRITION INFORMATION PER 100 g.**

Energy	343	Kcal / 100g
Total Fat	0.19	g/ 100g
- Saturated fat	0.05	g/ 100g
- Trans fatty acid	Less than 0.01	g/ 100g
Cholesterol	Not Detected	mg/ 100g
Sodium	133	mg/ 100g
Potassium	Less than 5.00	mg/ 100g
Total Carbohydrates	85.1	g/ 100g
- Dietary fiber	1.53	g/ 100g
- Sugars	67.77	g/ 100g
- Added Sugars	27	g/ 100g
Protein	0.29	g/ 100g
Vitamin A	123.79	µg/ 100g
Vitamin C	Not Detected	mg/ 100g
Vitamin D	Not Detected	µg/ 100g
Calcium	58	mg/ 100g
Iron	0.35	mg/ 100g

**DEHYDRATED MANGO SLICE NO COLOR ADDED  
LOW SUGAR, NO SO2 (LESS THAN 10 PPM.)  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

ALLERGEN INFORMATION	Present in other product		Present in same
	Present in the product? (Yes/No)	manufactured on the same line? (Yes/No)	manufacturing plant? (Yes/No)
<b>MAIN ALLERGENS</b>			
1 CEREALS CONTAINING GLUTEN AND THEIR PRODUCTS	No	No	No
2 EGG AND THEIR PRODUCTS	No	No	No
3 MILK AND THEIR PRODUCTS	No	No	No
4 PEANUT AND THEIR PRODUCTS	No	No	No
5 SHELLFISH (CRUSTACEANS & MOLLUSCS) AND THEIR PRODUCTS	No	No	No
6 FISH AND THEIR PRODUCTS	No	No	No
7 SOYBEANS AND THEIR PRODUCTS	No	No	No
8 NUT, TREE NUT AND THEIR PRODUCTS <i>(ALMONDS (AMYGDALUS COMMUNIS L.), HAZELNUTS (CORYLUS AVELLANA), WALNUTS (JUGLANS REGIA), CASHEWS (ANACARDIUM OCCIDENTALE), PECAN NUTS (CARYA ILLINOINENSIS (IWANGENH.) K. KOCH), BRAZIL NUTS (BERTHOLLETTIA EXCELSA), PISTACHIO NUTS (PISTACIA VERA), MACADAMIA OR QUEENSLAND NUTS (MACADAMIA TERNIFOLIA), AND PRODUCTS THEREOF)</i>	No	No	No
9 COCONUT	No	No	Yes
10 SULPHITES (ADDED IN CONCENTRATION OF 10 mg/kg OR MORE)	No	Yes	Yes
11 LUPIN	No	No	No
12 SESAME , SEEDS AND THEIR PRODUCTS	No	No	No
13 CELERY AND THEIR PRODUCTS	No	No	No
14 MUSTARD AND THEIR PRODUCTS	No	No	No
<b>OTHER ALLERGENS AND INTOLERANCES</b>			
1 TARTRAZINE	No	Yes	Yes
2 APPLE	No	Yes	Yes
3 BANANA	No	Yes	Yes
4 KIWI	No	Yes	Yes
5 ORANGE	No	Yes	Yes
6 MANGO	Yes	Yes	Yes
7 PEACH	No	Yes	Yes
8 TOMATO	No	Yes	Yes
9 YAM	No	No	No
10 ABALONE	No	No	No
11 BEEF	No	No	No
12 CHICKEN	No	No	No
13 MACKEREL	No	No	No
14 PORK	No	No	No
15 OCTOPUS AND/OR SQUID	No	No	No
16 SALMON AND/OR SALMON ROE	No	No	No
17 MATSUTAKE MUSHROOM	No	No	No
18 GELATINE	No	No	No
19 BUCKWHEAT AND THEIR PRODUCTS	No	No	No

**DEHYDRATED MANGO SLICE NO COLOR ADDED  
LOW SUGAR, NO SO2 (LESS THAN 10 PPM.)  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

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**GENERAL INFORMATION**

PACKING	5 kg/ bag, 4 bag/ carton	Polyethylene bag in corrugate carton or per customer's requirement.
SHELF LIFE	24 months from production date	
RECOMMENDED STORAGE CONDITION	Store in cool and dry place without sunlight (air humidity max. 70%), cool storage is recommended, temperatures below 0 °C and above 25 °C should be avoided	
TRANSPORT	Dry, clean	
COUNTRY OF ORIGIN	Thailand	

**QUALITY / SAFETY SYSTEM**

BRC, HACCP, ISO9001, ISO14001, HALAL, KOSHER

**CALIFORNIA PROPOSITION 65**

This product specification does not conform with the California Proposition 65.

**Approved by**

  
.....

**(Mr. Amnart Phosri)**

**Quality Assurance Manager/PCQI**

**Signed for and on behalf of**

**Unity Food Co., Ltd**

  
.....

**(Mr. Supat Opamuratawongse)**

**Factory Manager**

**For Customer : Sign and Stamp.....**

**Date .....**

**DEHYDRATED CRYSTALLIZED MANGO SLICE FD&C YELLOW NO.6 COLOR ADDED  
WITH CHILI ADDED (LOW SUGAR, WITH SO2 MAX 300 PPM.)  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

	SPECIFICATION	FUNCTION	REMARK
<b>INGREDIENTS LIST</b>			
Mango	70.14%	Raw Material	
Sugar	27.00 %	Natural Sweetener	Cane sugar
Citric acid	1.25%	Acidity Regulator	E 330
Salt	1.15 %	Natural Flavor Enhancer	
Chili	0.4 %	Spice	
Sodium metabisulphite	0.03%	Color Retention	(E 223 as the initial agent, detected in finished product as Sulphur dioxide (E220))
Color (FD&C Yellow#6 (Sunset Yellow FCF)(item number 15985))	0.03%	Coloring	E 110

**PHYSICAL INFORMATION**

APPEARANCE	COLOR: Orange color.		
	TEXTURE: Not too hard and soft, not too sticky.		
	TASTE/FLAVOR: Sweet and slightly sour, slightly spicy, free from off-odour.		
	WIDTH (cm.)	LENGTH (cm.)	THICKNESS (cm.)
PRODUCT SIZE	2.0 - 4.0	≥ 5	0.5 - 1.2
OFF SIZE (SMALL, BIG)	≤ 17%		
CLUMP (≥ 2 Pieces that gather together)	≤ 8%		
BLEMISH (> 2 mm.)	≤ 4%		
EXTERNEOUS FOREIGN MATTER	Absent		
REMARK : METAL DETECTOR	Fe ≥ 2 mm., Non-Fe ≥ 3 mm., STL ≥ 3 mm.		
OTHER FOREIGN MATTER	< 0.01 %		

**CHEMICAL INFORMATION (IN FINAL PRODUCT)**

Criteria	Specification	Method of analysis	Remark
TOTAL SUGAR	72 % Max	AOAC (2019) 923.09	The sugar level can be varied according to the ripeness of raw material itself
pH	3.0 - 4.2	ISO 1842 (1991)	
TOTAL ACIDITY (AS CITRIC ACID)	0.75 - 1.25 %	AOAC (2019) 942.15	E 330
MOISTURE CONTENT	15 % Max	AOAC (2019) 934.06	
WATER ACTIVITY (aw)	0.70 Max	AOAC (2019) 978.18	
SULPHURE DIOXIDE ( SO2)	300 ppm. Max	AOAC (2019) 990.28	E 220
GMO STATUS	Non GMO	ISO 21569:2005 Amd 1: 2013	

**HEAVY METAL**

Mercury (Hg) (mg/kg or ppm.)	≤ 0.01
Lead (Pb) (mg/kg or ppm.)	≤ 0.05
Cadmium (Cd) (mg/kg or ppm.)	≤ 0.02

**DEHYDRATED CRYSTALLIZED MANGO SLICE FD&C YELLOW NO.6 COLOR ADDED  
WITH CHILI ADDED (LOW SUGAR, WITH SO2 MAX 300 PPM.)  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

**MICROBIOLOGICAL INFORMATION**

Criteria	Specification	Method of analysis
: Total Plate Count (CFU/g.)	Less than $5 \times 10^3$	AOAC (2019) 990.12
: Yeast and mold (CFU/g.)	Less than $10^2$	AOAC (2019) 2014.05
: Coliform Bacteria (MPN/g.)	Less than 2.5	AOAC RI Certificate No.060702
: <i>Escherichia Coli</i> (MPN/g.)	Less than 2.5	AOAC RI Certificate No.080603
: <i>Staphylococcus aureus</i> (CFU/g.)	Less than 10	AOAC (2019) 2003.07
: <i>Clostridium perfringens</i> (/0.1 g.)	Not Detected	FDA BAM <i>Online</i> ,2001 (Chapter 16)
: <i>Salmonella spp.</i> (/25 g.)	Not Detected	AOAC (2019) 2016.01 and FDA BAM <i>Online</i> ,2016 (Chapter 5)
: <i>Bacillus cereus</i> (CFU/g.)	Less than 100	FDA BAM <i>Online</i> , 2012: updated 2019 (Chapter 14)
: <i>Listeria Monocytogenes</i> (/25 g.)	Not Detected	AOAC (2019) 2016.08 and ISO 11290-1: 2017

**NUTRITION INFORMATION PER 100 g.**

Energy	343	Kcal / 100 g
Total Fat	0.19	g/ 100g
- Saturated fat	0.05	g/ 100g
- Trans fatty acid	Less than 0.01	g/ 100g
Cholesterol	Not detected	mg/ 100g
Sodium	133	mg/ 100g
Potassium	Less than 5.00	mg/ 100g
Total Carbohydrates	85.1	g/ 100g
- Dietary fiber	1.53	g/ 100g
- Sugars	67.77	g/ 100g
- Added Sugars	27	g/ 100g
Protein	0.29	g/ 100g
Vitamin A	123.79	µg/ 100g
Vitamin C	Not detected	mg/ 100g
Vitamin D	Not detected	µg/ 100g
Calcium	58	mg/ 100g
Iron	0.35	mg/ 100g

**DEHYDRATED CRYSTALLIZED MANGO SLICE FD&C YELLOW NO.6 COLOR ADDED  
WITH CHILI ADDED (LOW SUGAR, WITH SO2 MAX 300 PPM.)  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

ALLERGEN INFORMATION	Present in other product		Present in same
	Present in the product? (Yes/No)	manufactured on the same line? (Yes/No)	manufacturing plant? (Yes/No)
<b>MAIN ALLERGENS</b>			
1 CEREALS CONTAINING GLUTEN AND THEIR PRODUCTS	No	No	No
2 EGG AND THEIR PRODUCTS	No	No	No
3 MILK AND THEIR PRODUCTS	No	No	No
4 PEANUT AND THEIR PRODUCTS	No	No	No
5 SHELLFISH (CRUSTACEANS & MOLLUSCS) AND THEIR PRODUCTS	No	No	No
6 FISH AND THEIR PRODUCTS	No	No	No
7 SOYBEANS AND THEIR PRODUCTS	No	No	No
8 NUT, TREE NUT AND THEIR PRODUCTS (ALMONDS (AMYGDALUS COMMUNIS L.), HAZELNUTS (CORYLUS AVELLANA), WALNUTS (JUGLANS REGIA), CASHEWS (ANACARDIUM OCCIDENTALE), PECAN NUTS (CARYA ILLINOINENSIS (WANGENH.) K. KOCH), BRAZIL NUTS (BERTHOLLETIA EXCELSA), PISTACHIO NUTS (PISTACIA VERA), MACADAMIA OR QUEENSLAND NUTS (MACADAMIA TERNIFOLLA), AND PRODUCTS THEREOF)	No	No	No
9 COCONUT	No	No	Yes
10 SULPHITES (ADDED IN CONCENTRATION OF 10 mg/kg OR MORE)	Yes	Yes	Yes
11 LUPIN	No	No	No
12 SESAME , SEEDS AND THEIR PRODUCTS	No	No	No
13 CELERY AND THEIR PRODUCTS	No	No	No
14 MUSTARD AND THEIR PRODUCTS	No	No	No
<b>OTHER ALLERGENS AND RECOMMENDED ALLERGENS</b>			
1 TARTRAZINE	No	Yes	Yes
2 APPLE	No	Yes	Yes
3 BANANA	No	Yes	Yes
4 KIWI	No	Yes	Yes
5 ORANGE	No	Yes	Yes
6 MANGO	Yes	Yes	Yes
7 PEACH	No	Yes	Yes
8 TOMATO	No	Yes	Yes
9 YAM	No	No	No
10 ABALONE	No	No	No
11 BEEF	No	No	No
12 CHICKEN	No	No	No
13 MACKEREL	No	No	No
14 PORK	No	No	No
15 OCTOPUS AND/OR SQUID	No	No	No
16 SALMON AND/OR SALMON ROE	No	No	No
17 MATSUTAKE MUSHROOM	No	No	No
18 GELATINE	No	No	No
19 BUCKWHEAT AND THEIR PRODUCTS	No	No	No

**DEHYDRATED CRYSTALLIZED MANGO SLICE FD&C YELLOW NO.6 COLOR ADDED  
WITH CHILI ADDED (LOW SUGAR, WITH SO2 MAX 300 PPM.)  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

**GENERAL INFORMATION**

PACKING	5 kg/ bag, 4 bag/ carton	Polyethylene bag in corrugate carton or per customer's requirement.
SHELF LIFE	24 months from production date	
RECOMMENDED STORAGE CONDITION	Store in cool and dry place without sunlight (air humidity max. 70%), cool storage is recommended, temperatures below 0 °C and above 25 °C should be avoided	
TRANSPORT	Dry, clean	
COUNTRY OF ORIGIN	Thailand	

**QUALITY / SAFETY SYSTEM**

BRC, HACCP, ISO9001, ISO14001, HALAL, KOSHER

**CALIFORNIA PROPOSITION 65**

This product specification does not conform with the California Proposition 65.

**Approved by**

  
.....

**(Mr. Amnart Phosri)**

**Quality Assurance Manager/PCQI**

**Signed for and on behalf of**

**Unity Food Co., Ltd**

  
.....

**(Mr. Supat Opamuratawongse)**

**Factory Manager**

**For Customer : Sign and Stamp.....**

**Date .....**



**DEHYDRATED MANGO SLICE FD&C YELLOW NO.6 COLOR ADDED  
LOW SUGAR, WITH SO2 MAX 300 PPM.  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

**MICROBIOLOGICAL INFORMATION**

Criteria	Specification	Method of analysis
: Total Plate Count (CFU/g.)	Less than $5 \times 10^3$	AOAC (2019) 990.12
: Yeast and mold (CFU/g.)	Less than $10^2$	AOAC (2019) 2014.05
: Coliform Bacteria (MPN/g.)	Less than 2.5	AOAC RI Certificate No.060702
: <i>Escherichia Coli</i> (MPN/g.)	Less than 2.5	AOAC RI Certificate No.080603
: <i>Staphylococcus aureus</i> (CFU/g.)	Less than 10	AOAC (2019) 2003.07
: <i>Clostridium perfringens</i> (/0.1 g.)	Not Detected	FDA BAM <i>Online</i> ,2001 (Chapter 16)
: <i>Salmonella spp.</i> (/25 g.)	Not Detected	AOAC (2019) 2016.01 and FDA BAM <i>Online</i> ,2016 (Chapter 5)
: <i>Bacillus cereus</i> (CFU/g.)	Less than 100	FDA BAM <i>Online</i> , 2012: updated 2019 (Chapter 14)
: <i>Listeria Monocytogenes</i> (/25 g.)	Not Detected	AOAC (2019) 2016.08 and ISO 11290-1: 2017

**NUTRITION INFORMATION PER 100 g.**

Energy	343	Kcal / 100 g
Total Fat	0.19	g/ 100g
- Saturated fat	0.05	g/ 100g
- Trans fatty acid	Less than 0.01	g/ 100g
Cholesterol	Not detected	mg/ 100g
Sodium	133	mg/ 100g
Potassium	Less than 5.00	mg/ 100g
Total Carbohydrates	85.1	g/ 100g
- Dietary fiber	1.53	g/ 100g
- Sugars	67.77	g/ 100g
- Added Sugars	27	g/ 100g
Protein	0.29	g/ 100g
Vitamin A	123.79	µg/ 100g
Vitamin C	Not detected	mg/ 100g
Vitamin D	Not detected	µg/ 100g
Calcium	58	mg/ 100g
Iron	0.35	mg/ 100g

**DEHYDRATED MANGO SLICE FD&C YELLOW NO.6 COLOR ADDED  
LOW SUGAR, WITH SO2 MAX 300 PPM.  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

ALLERGEN INFORMATION	Present in other product		Present in same
	Present in the product? (Yes/No)	manufactured on the same line? (Yes/No)	manufacturing plant? (Yes/No)
<b>MAIN ALLERGENS</b>			
1 CEREALS CONTAINING GLUTEN AND THEIR PRODUCTS	No	No	No
2 EGG AND THEIR PRODUCTS	No	No	No
3 MILK AND THEIR PRODUCTS	No	No	No
4 PEANUT AND THEIR PRODUCTS	No	No	No
5 SHELLFISH (CRUSTACEANS & MOLLUSCS) AND THEIR PRODUCTS	No	No	No
6 FISH AND THEIR PRODUCTS	No	No	No
7 SOYBEANS AND THEIR PRODUCTS	No	No	No
8 NUT, TREE NUT AND THEIR PRODUCTS	No	No	No
<i>(ALMONDS (AMYGDALUS COMMUNIS L.), HAZELNUTS (CORYLUS AVELLANA), WALNUTS (JUGLANS REGIA), CASHEWS (ANACARDIUM OCCIDENTALE), PECAN NUTS (CARYA ILLINOINENSIS (WANGENH.) K. KOCH), BRAZIL NUTS (BERTHOLLETTIA EXCELSA), PISTACHIO NUTS (PISTACIA VERA), MACADAMIA OR QUEENSLAND NUTS (MACADAMIA TERNIFOLIA), AND PRODUCTS THEREOF)</i>			
9 COCONUT	No	No	<b>Yes</b>
10 SULPHITES (ADDED IN CONCENTRATION OF 10 mg/kg OR MORE)	<b>Yes</b>	<b>Yes</b>	<b>Yes</b>
11 LUPIN	No	No	No
12 SESAME , SEEDS AND THEIR PRODUCTS	No	No	No
13 CELERY AND THEIR PRODUCTS	No	No	No
14 MUSTARD AND THEIR PRODUCTS	No	No	No
<b>OTHER ALLERGENS AND INTOLERANCES</b>			
1 TARTRAZINE	No	<b>Yes</b>	<b>Yes</b>
2 APPLE	No	<b>Yes</b>	<b>Yes</b>
3 BANANA	No	<b>Yes</b>	<b>Yes</b>
4 KIWI	No	<b>Yes</b>	<b>Yes</b>
5 ORANGE	No	<b>Yes</b>	<b>Yes</b>
6 MANGO	<b>Yes</b>	<b>Yes</b>	<b>Yes</b>
7 PEACH	No	<b>Yes</b>	<b>Yes</b>
8 TOMATO	No	<b>Yes</b>	<b>Yes</b>
9 YAM	No	No	No
10 ABALONE	No	No	No
11 BEEF	No	No	No
12 CHICKEN	No	No	No
13 MACKEREL	No	No	No
14 PORK	No	No	No
15 OCTOPUS AND/OR SQUID	No	No	No
16 SALMON AND/OR SALMON ROE	No	No	No
17 MATSUTAKE MUSHROOM	No	No	No
18 GELATINE	No	No	No
19 BUCKWHEAT AND THEIR PRODUCTS	No	No	No

**DEHYDRATED MANGO SLICE FD&C YELLOW NO.6 COLOR ADDED  
LOW SUGAR, WITH SO2 MAX 300 PPM.  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

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**GENERAL INFORMATION**

PACKING	5 kg/ bag, 4 bag/ carton	Polyethylene bag in corrugate carton or per customer's requirement.
SHELF LIFE	24 months from production date	
RECOMMENDED STORAGE CONDITION	Store in cool and dry place without sunlight (air humidity max. 70%), cool storage is recommended, temperatures below 0 °C and above 25 °C should be avoided	
TRANSPORT	Dry, clean	
COUNTRY OF ORIGIN	Thailand	

**QUALITY / SAFETY SYSTEM**

BRC, HACCP, ISO9001, ISO14001, HALAL, KOSHER

**CALIFORNIA PROPOSITION 65**

This product specification does not conform with the California Proposition 65.

**Approved by**

  
.....

**(Mr. Amnart Phosri)**

**Quality Assurance Manager/PCQI**

**Signed for and on behalf of**

**Unity Food Co., Ltd**

  
.....

**(Mr. Supat Opamuratawongse)**

**Factory Manager**

**For Customer : Sign and Stamp.....**

**Date .....**

**DEHYDRATED PINEAPPLE CORE DICE 8-10 MM.**  
**REGULAR SUGAR, WITH SO2 MAX 300 PPM.**  
**SPECIFICATION**

**CUSTOMER : ZIBA NUT**

	SPECIFICATION	FUNCTION	REMARK
<b>INGREDIENTS LIST</b>			
Pineapple core	50.97 %	Raw Material	
Sugar	48.00 %	Natural Sweetener	Cane sugar
Citric acid	1.00%	Acidity Regulator	E 330
Sodium metabisulphite	0.03 %	Color Retention	(E 223 as the initial agent, detected in finished product as Sulphur dioxide (E220))

**PHYSICAL INFORMATION**

APPEARANCE	COLOR: Typical yellow color of pineapple core. TEXTURE: Not too hard and soft, not too sticky. TASTE/FLAVOR: Sweet and slightly sour, free from off-odour.
PRODUCT SIZE (CM.)	0.8 - 1.25
THROUGH SIEVING 8 MM. (Under size)	≤ 9%
ON SIEVING 12.5 MM. (Over size)	≤ 13%
CLUMP (≥ 2 Pieces that gather together)	≤ 12%
BLEMISH (> 2 mm.)	≤ 2%
EXTERNEOUS FOREIGN MATTER	Absent
REMARK : METAL DETECTOR	Fe ≥ 2 mm., Non-Fe ≥ 3 mm., STL ≥ 3 mm.
OTHER FOREIGN MATTER	< 0.01 %

**CHEMICAL INFORMATION (IN FINAL PRODUCT)**

Criteria	Specification	Method of analysis	Remark
TOTAL SUGAR	78 % Max	AOAC (2019) 923.09	The sugar level can be varied according to the ripeness of raw material itself
pH	3.5 - 5.5	ISO 1842 (1991)	
TOTAL ACIDITY (AS CITRIC ACID)	0.6 - 1.0 %	AOAC (2019) 942.15	E 330
MOISTURE CONTENT	15 % Max	AOAC (2019) 934.06	
WATER ACTIVITY (aw)	0.70 Max	AOAC (2019) 978.18	
SULPHURE DIOXIDE ( SO2)	300 ppm. Max	AOAC (2019) 990.28	E 220
GMO STATUS	Non GMO	ISO 21569:2005 Amd 1: 2013	

**HEAVY METAL**

Mercury (Hg) (mg/kg or ppm.)	≤ 0.03
Lead (Pb) (mg/kg or ppm.)	≤ 0.1
Cadmium (Cd) (mg/kg or ppm.)	≤ 0.02

**DEHYDRATED PINEAPPLE CORE DICE 8-10 MM.**  
**REGULAR SUGAR, WITH SO2 MAX 300 PPM.**  
**SPECIFICATION**

**CUSTOMER : ZIBA NUT**

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**MICROBIOLOGICAL INFORMATION**

Criteria	Specification	Method of analysis
: Total Plate Count (CFU/g.)	Less than $5 \times 10^3$	AOAC (2019) 990.12
: Yeast and mold (CFU/g.)	Less than $10^2$	AOAC (2019) 2014.05
: Coliform Bacteria (MPN/g.)	Less than 2.5	AOAC RI Certificate No.060702
: <i>Escherichia Coli</i> (MPN/g.)	Less than 2.5	AOAC RI Certificate No.080603
: <i>Staphylococcus aureus</i> (CFU/g.)	Less than 10	AOAC (2019) 2003.07
: <i>Clostridium perfringens</i> (/0.1 g.)	Not Detected	FDA BAM <i>Online</i> ,2001 (Chapter 16)
: <i>Salmonella spp.</i> (/25 g.)	Not Detected	AOAC (2019) 2016.01 and FDA BAM <i>Online</i> ,2016 (Chapter 5)
: <i>Bacillus cereus</i> (CFU/g.)	Less than 100	FDA BAM <i>Online</i> , 2012: updated 2019 (Chapter 14)
: <i>Listeria Monocytogenes</i> (/25 g.)	Not Detected	AOAC (2019) 2016.08 and ISO 11290-1: 2017

**NUTRITION INFORMATION PER 100 g.**

Energy	360	Kcal / 100 g
Total Fat	Less than 0.10	g/ 100g
- Saturated fat	0.02	g/ 100g
- Trans fatty acid	Less than 0.01	g/ 100g
Cholesterol	Not detected	mg/ 100g
Sodium	214	mg/ 100g
Potassium	Less than 5.00	mg/ 100g
Total Carbohydrates	90	g/ 100g
- Dietary fiber	2.7	g/ 100g
- Sugars	74.41	g/ 100g
- Added Sugars	48	g/ 100g
Protein	Not detected	g/ 100g
Vitamin A	Not detected	$\mu$ g/ 100g
Vitamin C	Not detected	mg/ 100g
Vitamin D	Not detected	$\mu$ g/ 100g
Calcium	17	mg/ 100g
Iron	0.24	mg/ 100g

**DEHYDRATED PINEAPPLE CORE DICE 8-10 MM.**  
**REGULAR SUGAR, WITH SO2 MAX 300 PPM.**  
**SPECIFICATION**

**CUSTOMER : ZIBA NUT**

ALLERGEN INFORMATION	Present in other product		
	Present in the product? (Yes/No)	manufactured on the same line? (Yes/No)	Present in same manufacturing plant? (Yes/No)
<b>MAIN ALLERGENS</b>			
1 CEREALS CONTAINING GLUTEN AND THEIR PRODUCTS	No	No	No
2 EGG AND THEIR PRODUCTS	No	No	No
3 MILK AND THEIR PRODUCTS	No	No	No
4 PEANUT AND THEIR PRODUCTS	No	No	No
5 SHELLFISH (CRUSTACEANS & MOLLUSCS) AND THEIR PRODUCTS	No	No	No
6 FISH AND THEIR PRODUCTS	No	No	No
7 SOYBEANS AND THEIR PRODUCTS	No	No	No
8 NUT, TREE NUT AND THEIR PRODUCTS	No	No	No
<i>(ALMONDS (AMYGDALUS COMMUNIS L.), HAZELNUTS (CORYLUS AVELLANA), WALNUTS (JUGLANS REGIA), CASHEWS (ANACARDIUM OCCIDENTALE), PECAN NUTS (CARYA ILLINOINENSIS (WANGENH.) K. KOCH), BRAZIL NUTS (BERTHOLLETIA EXCELSA), PISTACHIO NUTS (PISTACIA VERA), MACADAMIA OR QUEENSLAND NUTS (MACADAMIA TERNIFOLIA), AND PRODUCTS THEREOF)</i>			
9 COCONUT	No	No	Yes
10 SULPHITES (ADDED IN CONCENTRATION OF 10 mg/kg OR MORE)	Yes	Yes	Yes
11 LUPIN	No	No	No
12 SESAME , SEEDS AND THEIR PRODUCTS	No	No	No
13 CELERY AND THEIR PRODUCTS	No	No	No
14 MUSTARD AND THEIR PRODUCTS	No	No	No
<b>OTHER ALLERGENS AND INTOLERANCES</b>			
1 TARTRAZINE	No	Yes	Yes
2 APPLE	No	Yes	Yes
3 BANANA	No	Yes	Yes
4 KIWI	No	Yes	Yes
5 ORANGE	No	Yes	Yes
6 MANGO	No	Yes	Yes
7 PEACH	No	Yes	Yes
8 TOMATO	No	Yes	Yes
9 YAM	No	No	No
10 ABALONE	No	No	No
11 BEEF	No	No	No
12 CHICKEN	No	No	No
13 MACKEREL	No	No	No
14 PORK	No	No	No
15 OCTOPUS AND/OR SQUID	No	No	No
16 SALMON AND/OR SALMON ROE	No	No	No
17 MATSUTAKE MUSHROOM	No	No	No
18 GELATINE	No	No	No
19 BUCKWHEAT AND THEIR PRODUCTS	No	No	No

**DEHYDRATED PINEAPPLE CORE DICE 8-10 MM.  
REGULAR SUGAR, WITH SO2 MAX 300 PPM.  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

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**GENERAL INFORMATION**

PACKING	5 kg/ bag, 4 bag/ carton	Polyethylene bag in corrugate carton
		or per customer's requirement.
SHELF LIFE	24 months from production date	
RECOMMENDED STORAGE CONDITION	Store in cool and dry place without sunlight (air humidity max. 70%), cool storage is recommended, temperatures below 0 °C and above 25 °C should be avoided	
TRANSPORT	Dry, clean	
COUNTRY OF ORIGIN	Thailand	

**QUALITY / SAFETY SYSTEM**

BRC, HACCP, ISO9001, ISO14001, HALAL, KOSHER

**CALIFORNIA PROPOSITION 65**

This product specification does not conform with the California Proposition 65.

**Approved by**

**Signed for and on behalf of  
Unity Food Co., Ltd**

.....  
*Amnat.*

**(Mr. Amnart Phosri)**

**Quality Assurance Manager/PCQI**

.....  
*Supat*

**(Mr. Supat Opamuratawongse)**

**Factory Manager**

**For Customer : Sign and Stamp.....**

**Date .....**

## PCQI CONTACT INFORMATION AND HAZARD ANALYSIS AND PREVENTIVE CONTROL

### PCQI CONTACT INFORMATION

Name: \_\_\_ Mr. Supat Opamuratawongse \_\_\_\_\_  
Title: \_\_\_ PCQI Leader / Quality Management Manager \_\_\_  
Contact Number: \_\_\_ (662)-8400503-9 \_\_\_\_\_  
Email: \_\_\_ utf@unityfood.com \_\_\_\_\_  
Certificate No. # 3df713c9

Name: \_\_\_ Mr. Amnart Phosri \_\_\_\_\_  
Title: \_\_\_ PCQI / R&D Manager Assistant \_\_\_  
Contact Number: \_\_\_ (662)-8400503-9 \_\_\_\_\_  
Email: \_\_\_ utf@unityfood.com \_\_\_\_\_  
Certificate No. # 45baf134

Name: \_\_\_ Mr. Thawin Wilasri \_\_\_\_\_  
Title: \_\_\_ PCQI / Production Manager Assistant \_\_\_  
Contact Number: \_\_\_ (662)-8400503-9 \_\_\_\_\_  
Email: \_\_\_ utf@unityfood.com \_\_\_\_\_  
Certificate No. # 7a196835

For Unity Food Co., Ltd

Sign and Stamp.....

Mr. Thawin Wilasri  
PCQI /  
Production Manager Assistant  
28 February 2018

For Unity Food Co., Ltd

Sign and Stamp.....

Mr. Amnart Phosri  
PCQI /  
R&D Manager Assistant  
28 February 2018

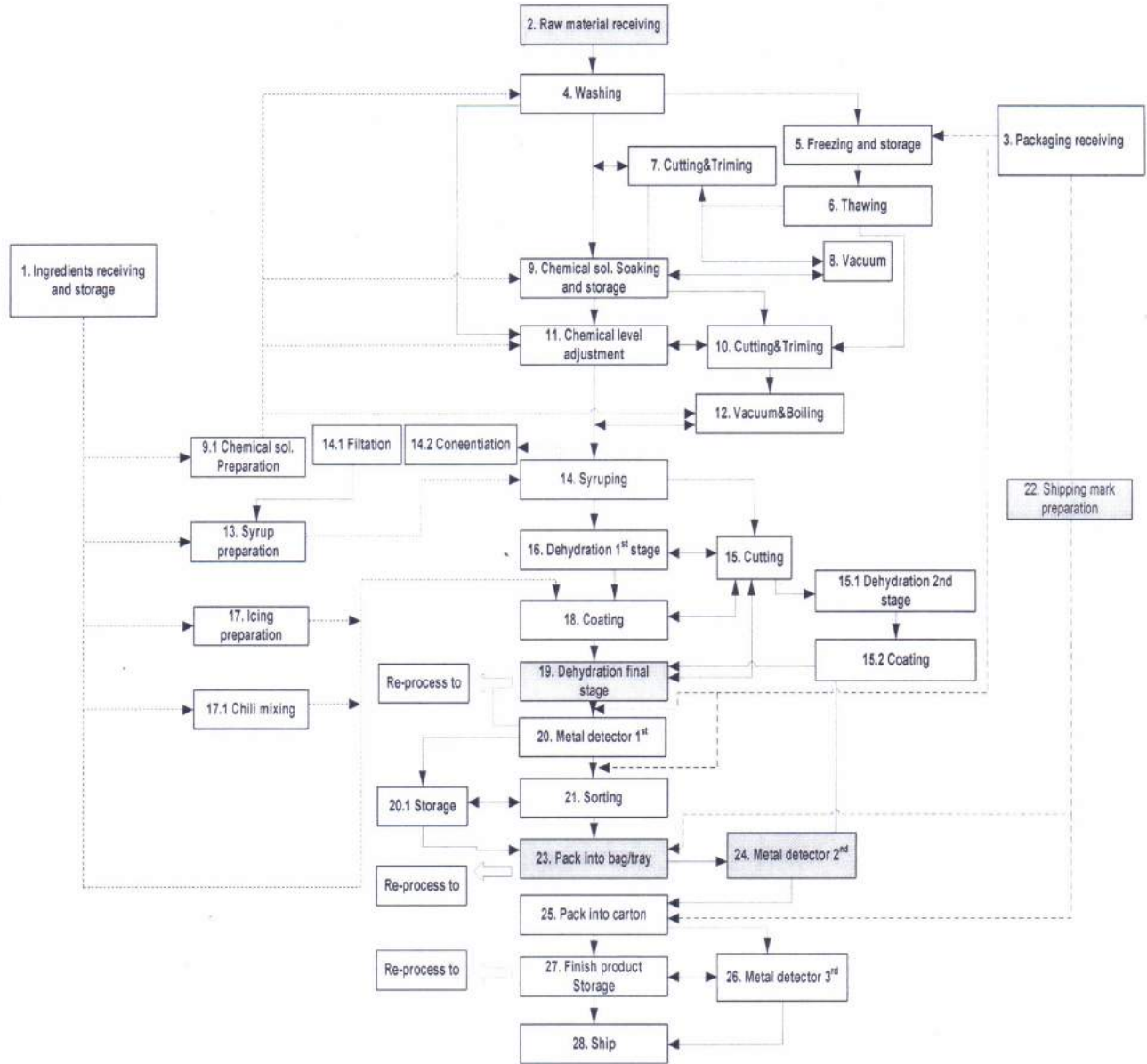
For Unity Food Co., Ltd

Sign and Stamp.....

Mr. Supat Opamuratawongse  
PCQI Leader /  
Quality Management Manager  
28 February 2018

### Dehydrated fruits and vegetable Flowchart

Fruit and Vegetable processing flow diagram



For Unity Food Co., Ltd

For Unity Food Co., Ltd

For Unity Food Co., Ltd

Sign and Stamp.....

Sign and Stamp.....

Sign and Stamp.....

Mr. Thawin Wilasri

Mr. Amnart Phosri

Mr. Supat Opamuratawongse

PCQI /

PCQI /

PCQI Leader /

Production Manager Assistant

R&D Manager Assistant

Quality Management Manager

28 February 2018

28 February 2018

28 February 2018

**HAZARD ANALYSIS AND PREVENTIVE CONTROL**

Hazard Analysis and Preventative Controls (please see preventative controls in details):

Hazard Type	Process Step	Hazard Identified	Preventative Control Details to Manage the Hazard		
			Preventive control	Measure	Verification
Chemical	Raw material receiving	Chemical residue: Pesticides	Supply chain control	approved supplier and supplier audit by our qualified auditor.	Site audit by qualified auditor. Test of heavy metal and pesticide follow chemical verification plan
Biological	Dehydration final stage	Pathogens survival such as <i>E.coli</i> , <i>S.aureus</i> , <i>Salmonella spp.</i> <i>B. cereus</i> and <i>L. monocytogenes</i>	Process control	water activity control	Review of record, Daily: accuracy check for water activity analyzer . Corrective Action and Verification records within 7 working days Annual calibration of water activity analyzer
Chemical	Shipping mark preparation	Undeclared Allergen	Allergen control	shipping mark review for allergen information	Review of Label verification, Corrective Action and Verification Records within 7 Working days
Biological	Pack into bag/tray	Introduction of environmental pathogens such as <i>E.coli</i> , <i>S.aureus</i> , <i>Salmonella spp.</i> <i>B. cereus</i> and <i>L. monocytogenes</i>	Sanitation control	prevent recontamination	Review of record , Environmental monitoring (frequency per procedure) lab results review within 7 working days.
Physical	Pack into bag/tray	Hazardous foreign matter such as stone, hard plastic, wood, glass.	Process control	operator will be trained and suitable awareness before started working.	Review of record, Corrective Action and Verification records within 7working days Annually: efficiency testing for operator or prior to work for new operator
Physical	Metal detector 2 <sup>nd</sup>	Metal	Process control	metal detection	Pass 2 mm ferrous and 3 mm nonferrous and stainless standard test pieces through detector every 10 minutes to assure equipment is functioning. / Review of Metal Detector record and Corrective Action and Verification within 7 working days

For Unity Food Co., Ltd

Sign and Stamp.....  


Mr. Thawin Wilasri

PCQI /

Production Manager Assistant

28 February 2018

For Unity Food Co., Ltd

Sign and Stamp.....  


Mr. Amnart Phosri

PCQI /

R&D Manager Assistant

28 February 2018

For Unity Food Co., Ltd

Sign and Stamp.....  


Mr. Supat Opamuratawongse

PCQI Leader /

Quality Management Manager

28 February 2018

**DEHYDRATED PINEAPPLE DICE 8-10 MM.  
LOW SUGAR, NO SO2 (LESS THAN 10 PPM.)  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

	SPECIFICATION	FUNCTION	REMARK
<b>INGREDIENTS LIST</b>			
Pineapple	64.80%	Raw Material	
Sugar	34.00%	Natural Sweetener	Cane sugar
Citric acid	1.20%	Acidity Regulator	E 330

**PHYSICAL INFORMATION**

APPEARANCE	COLOR: Typical yellow color of pineapple. TEXTURE: Not too hard and soft, not too sticky. TASTE/FLAVOR: Sweet and slightly sour, free form off-odour.
PRODUCT SIZE (CM.)	0.8 - 1.25
THROUGH SIEVING 8 MM. (Under size)	≤ 12%
ON SIEVING 12.5 MM. (Over size)	≤ 17%
CLUMP (≥ 2 Pieces that gather together)	≤ 10%
BLEMISH (> 2 mm.)	≤ 3%
EXTERNEOUS FOREIGN MATTER	Absent
REMARK : METAL DETECTOR	Fe ≥ 2 mm., Non-Fe ≥ 3 mm., STL ≥ 3 mm.
OTHER FOREIGN MATTER	< 0.01 %

**CHEMICAL INFORMATION (IN FINAL PRODUCT)**

Criteria	Specification	Method of analysis	Remark
TOTAL SUGAR	72% Max.	AOAC (2019) 923.09	The sugar level can be varied according to the ripeness of raw material itself
pH	3.5 - 5.5	ISO 1842 (1991)	
TOTAL ACIDITY (AS CITRIC ACID)	0.6 - 1.2 %	AOAC (2019) 942.15	E 330
MOISTURE CONTENT	15 % Max	AOAC (2019) 934.06	
WATER ACTIVITY (aw)	0.70 Max	AOAC (2019) 978.18	
SULPHUR DIOXIDE(AS SO2)	Less than 10 ppm.	AOAC (2019) 990.28	E 220
GMO STATUS	NON GMO	ISO 21569:2005 Amd 1: 2013	

**HEAVY METAL**

Mercury (Hg) (mg/kg or ppm.)	≤ 0.03
Lead (Pb) (mg/kg or ppm.)	≤ 0.1
Cadmium (Cd) (mg/kg or ppm.)	≤ 0.02

**DEHYDRATED PINEAPPLE DICE 8-10 MM.  
LOW SUGAR, NO SO2 (LESS THAN 10 PPM.)  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

**MICROBIOLOGICAL INFORMATION**

Criteria	Specification	Method of analysis
: Total Plate Count (CFU/g.)	Less than $5 \times 10^3$	AOAC (2019) 990.12
: Yeast and mold (CFU/g.)	Less than $10^2$	AOAC (2019) 2014.05
: Coliform Bacteria (MPN/g.)	Less than 2.5	AOAC (2019) RI Certificate No.060702
: <i>Escherichia Coli</i> (MPN/g.)	Less than 2.5	AOAC (2019) RI Certificate No.080603
: <i>Staphylococcus aureus</i> (CFU/g.)	Less than 10	AOAC (2019) 2003.07
: <i>Clostridium perfringens</i> (/0.1 g.)	Not Detected	FDA.BAM Online,2001 (Chapter 16)
: <i>Salmonella spp.</i> (/25 g.)	Not Detected	AOAC (2019) 2016.01 and FDA.BAM Online,2016 (Chapter 5)
: <i>Bacillus cereus</i> (CFU/g.)	Less than 100	FDA BAM Online, 2012: updated 2019 (Chapter 14)
: <i>Listeria Monocytogenes</i> (/25 g.)	Not Detected	AOAC (2019) 2016.08 and ISO 11290-1: 2017

**NUTRITION INFORMATION PER 100 g.**

Energy	355	Kcal / 100 g
Total Fat	0.51	g/ 100g
- Saturated fat	0.03	g/ 100g
- Trans fatty acid	Less than 0.01	g/ 100g
Cholesterol	Less than 0.5	mg/ 100g
Sodium	82.28	mg/ 100g
Potassium	106.58	mg/ 100g
Total Carbohydrates	86.5	g/ 100g
- Dietary fiber	1.47	g/ 100g
- Sugars	65.85	g/ 100g
- Added Sugars	34	g/ 100g
Protein	1.03	g/ 100g
Vitamin A	Not detected	μg/ 100g
Vitamin C	Not detected	mg/ 100g
Vitamin D	Not detected	μg/ 100g
Calcium	36.04	mg/ 100g
Iron	1.89	mg/ 100g

**DEHYDRATED PINEAPPLE DICE 8-10 MM.  
LOW SUGAR, NO SO2 (LESS THAN 10 PPM.)  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

ALLERGEN INFORMATION	Present in other product		Present in same
	Present in the product? (Yes/No)	manufactured on the same line? (Yes/No)	manufacturing plant? (Yes/No)
<b>MAIN ALLERGENS</b>			
1 CEREALS CONTAINING GLUTEN AND THEIR PRODUCTS	No	No	No
2 EGG AND THEIR PRODUCTS	No	No	No
3 MILK AND THEIR PRODUCTS	No	No	No
4 PEANUT AND THEIR PRODUCTS	No	No	No
5 SHELLFISH (CRUSTACEANS & MOLLUSCS) AND THEIR PRODUCTS	No	No	No
6 FISH AND THEIR PRODUCTS	No	No	No
7 SOYBEANS AND THEIR PRODUCTS	No	No	No
8 NUT, TREE NUT AND THEIR PRODUCTS <i>(ALMONDS (AMYGDALUS COMMUNIS L.), HAZELNUTS (CORYLUS AVELLANA), WALNUTS (JUGLANS REGIA), CASHEWS (ANACARDIUM OCCIDENTALE), PECAN NUTS (CARYA ILLINOINENSIS (WANGENH.) K. KOCH), BRAZIL NUTS (BERTHOLLETIA EXCELSA), PISTACHIO NUTS (PISTACIA VERA), MACADAMIA OR QUEENSLAND NUTS (MACADAMIA TERNIFOLIA), AND PRODUCTS THEREOF)</i>	No	No	No
9 COCONUT	No	No	Yes
10 SULPHITES (ADDED IN CONCENTRATION OF 10 mg/kg OR MORE)	No	Yes	Yes
11 LUPIN	No	No	No
12 SESAME , SEEDS AND THEIR PRODUCTS	No	No	No
13 CELERY AND THEIR PRODUCTS	No	No	No
14 MUSTARD AND THEIR PRODUCTS	No	No	No
<b>OTHER ALLERGENS AND INTOLERANCES</b>			
1 TARTRAZINE	No	Yes	Yes
2 APPLE	No	Yes	Yes
3 BANANA	No	Yes	Yes
4 KIWI	No	Yes	Yes
5 ORANGE	No	Yes	Yes
6 MANGO	No	Yes	Yes
7 PEACH	No	Yes	Yes
8 TOMATO	No	Yes	Yes
9 YAM	No	No	No
10 ABALONE	No	No	No
11 BEEF	No	No	No
12 CHICKEN	No	No	No
13 MACKEREL	No	No	No
14 PORK	No	No	No
15 OCTOPUS AND/OR SQUID	No	No	No
16 SALMON AND/OR SALMON ROE	No	No	No
17 MATSUTAKE MUSHROOM	No	No	No
18 GELATINE	No	No	No
19 BUCKWHEAT AND THEIR PRODUCTS	No	No	No

**DEHYDRATED PINEAPPLE DICE 8-10 MM.  
LOW SUGAR, NO SO2 (LESS THAN 10 PPM.)  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

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**GENERAL INFORMATION**

PACKING	5 kg/ bag, 4 bag/ carton	Polyethylene bag in corrugate carton or per customer's requirement.
SHELF LIFE	24 months from production date	
RECOMMENDED STORAGE CONDITION	Store in cool and dry place without sunlight (air humidity max. 70%), cool storage is recommended, temperatures below 0 °C and above 25 °C should be avoided	
TRANSPORT	Dry, clean	
COUNTRY OF ORIGIN	Thailand	

**QUALITY / SAFETY SYSTEM**

BRC, HACCP, ISO9001, ISO14001, HALAL, KOSHER

**CALIFORNIA PROPOSITION 65**

This product specification does not conform with the California Proposition 65.

**Approved by**

**Signed for and on behalf of  
Unity Food Co., Ltd**

.....  
*Amnat*

**(Mr. Amnat Phosri)**

**Quality Assurance Manager/PCQI**

.....  
*Supat*

**(Mr. Supat Opamuratawongse)**

**Factory Manager**

**For Customer : Sign and Stamp.....**

**Date .....**

**DEHYDRATED PINEAPPLE DICE 8-10 MM.  
REGULAR SUGAR, WITH SO2 MAX 300 PPM.  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

	SPECIFICATION	FUNCTION	REMARK
<b>INGREDIENTS LIST</b>			
Pineapple	52.97%	Raw Material	
Sugar	46.00%	Natural Sweetener	Cane sugar
Citric acid	1.00%	Acidity Regulator	E 330
Sodium metabisulphite	0.03%	Color Retention	(E 223 as the initial agent, detected in finished product as Sulphur dioxide (E220))

**PHYSICAL INFORMATION**

APPEARANCE	COLOR: Typical yellow color of pineapple. TEXTURE: Not too hard and soft ,not too sticky. TASTE/FLAVOR: Sweet and slightly sour, free form off-odour.
PRODUCT SIZE (CM.)	0.8 - 1.25
THROUGH SIEVING 8 MM. (Under size)	≤ 12%
ON SIEVING 12.5 MM. (Over size)	≤ 22.5%
CLUMP (≥ 2 Pieces that gather together)	≤ 10%
BLEMISH (> 2 mm.)	≤ 3%
EXTERNEOUS FOREIGN MATTER	Absent
REMARK : METAL DETECTOR	Fe ≥ 2 mm., Non-Fe ≥ 3 mm., STL ≥ 3 mm.
OTHER FOREIGN MATTER	< 0.01 %

**CHEMICAL INFORMATION (IN FINAL PRODUCT)**

Criteria	Specification	Method of analysis	Remark
TOTAL SUGAR	78% Max	AOAC (2019) 923.09	The sugar level can be varied according to the ripeness of raw material itself
pH	3.5 - 5.5	ISO 1842 (1991)	
TOTAL ACIDITY (AS CITRIC ACID)	0.5 - 1.0 %	AOAC (2019) 942.15	E 330
MOISTURE CONTENT	15 % Max	AOAC (2019) 934.06	
WATER ACTIVITY (aw)	0.70 Max	AOAC (2019) 978.18	
SULPHUR DIOXIDE(AS SO2)	300 ppm. Max	AOAC (2019) 990.28	E 220
GMO STATUS	NON GMO	ISO 21569:2005 Amd 1: 2013	

**HEAVY METAL**

Mercury (Hg) (mg/kg or ppm.)	≤ 0.03
Lead (Pb) (mg/kg or ppm.)	≤ 0.1
Cadmium (Cd) (mg/kg or ppm.)	≤ 0.02

**DEHYDRATED PINEAPPLE DICE 8-10 MM.  
REGULAR SUGAR, WITH SO2 MAX 300 PPM.  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

**MICROBIOLOGICAL INFORMATION**

Criteria	Specification	Method of analysis
: Total Plate Count (CFU/g.)	Less than $5 \times 10^3$	AOAC (2019) 990.12
: Yeast and mold (CFU/g.)	Less than $10^2$	AOAC (2019) 2014.05
: Coliform Bacteria (MPN/g.)	Less than 2.5	AOAC RI Certificate No.060702
: <i>Escherichia Coli</i> (MPN/g.)	Less than 2.5	AOAC RI Certificate No.080603
: <i>Staphylococcus aureus</i> (CFU/g.)	Less than 10	AOAC (2019) 2003.07
: <i>Clostridium perfringens</i> (/0.1 g.)	Not Detected	FDA BAM <i>Online</i> ,2001 (Chapter 16)
: <i>Salmonella spp.</i> (/25 g.)	Not Detected	AOAC (2019) 2016.01 and FDA BAM <i>Online</i> ,2016 (Chapter 5)
: <i>Bacillus cereus</i> (CFU/g.)	Less than 100	FDA BAM <i>Online</i> , 2012; updated 2019 (Chapter 14)
: <i>Listeria Monocytogenes</i> (/25 g.)	Not Detected	AOAC (2019) 2016.08 and ISO 11290-1: 2017

**NUTRITION INFORMATION PER 100 g.**

Energy	372	Kcal / 100 g
Total Fat	Not detected	g/ 100g
- Saturated fat	Less than 0.01	g/ 100g
- Trans fatty acid	Less than 0.01	g/ 100g
Cholesterol	Less than 0.5	mg/ 100g
Sodium	287.19	mg/ 100g
Potassium	64.59	mg/ 100g
Total Carbohydrates	93	g/ 100g
- Dietary fibre	1.53	g/ 100g
- Sugars	77.2	g/ 100g
- Added Sugars	46	g/ 100g
Protein	Not detected	g/ 100g
Vitamin A	Not detected	µg/ 100g
Vitamin C	Not detected	mg/ 100g
Vitamin D	Not detected	µg/ 100g
Calcium	46.59	mg/ 100g
Iron	1.54	mg/ 100g

**DEHYDRATED PINEAPPLE DICE 8-10 MM.  
REGULAR SUGAR, WITH SO2 MAX 300 PPM.  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

ALLERGEN INFORMATION	Present in other product		
	Present in the product? (Yes/No)	manufactured on the same line? (Yes/No)	Present in same manufacturing plant? (Yes/No)
<b>MAIN ALLERGENS</b>			
1 CEREALS CONTAINING GLUTEN AND THEIR PRODUCTS	No	No	No
2 EGG AND THEIR PRODUCTS	No	No	No
3 MILK AND THEIR PRODUCTS	No	No	No
4 PEANUT AND THEIR PRODUCTS	No	No	No
5 SHELLFISH (CRUSTACEANS & MOLLUSCS) AND THEIR PRODUCTS	No	No	No
6 FISH AND THEIR PRODUCTS	No	No	No
7 SOYBEANS AND THEIR PRODUCTS	No	No	No
8 NUT, TREE NUT AND THEIR PRODUCTS	No	No	No
<i>(ALMONDS (AMYGDALUS COMMUNIS L.), HAZELNUTS (CORYLUS AVELLANA), WALNUTS (JUGLANS REGIA), CASHEWS (ANACARDIUM OCCIDENTALE), PECAN NUTS (CARYA ILLINOINENSIS (WANGENH.) K. KOCH), BRAZIL NUTS (BERTHOLLETIA EXCELSA), PISTACHIO NUTS (PISTACIA VERA), MACADAMIA OR QUEENSLAND NUTS (MACADAMIA TERNIFOLIA), AND PRODUCTS THEREOF)</i>			
9 COCONUT	No	No	Yes
10 SULPHITES (ADDED IN CONCENTRATION OF 10 mg/kg OR MORE)	Yes	Yes	Yes
11 LUPIN	No	No	No
12 SESAME , SEEDS AND THEIR PRODUCTS	No	No	No
13 CELERY AND THEIR PRODUCTS	No	No	No
14 MUSTARD AND THEIR PRODUCTS	No	No	No
<b>OTHER ALLERGENS AND INTOLERANCES</b>			
1 TARTRAZINE	No	Yes	Yes
2 APPLE	No	Yes	Yes
3 BANANA	No	Yes	Yes
4 KIWI	No	Yes	Yes
5 ORANGE	No	Yes	Yes
6 MANGO	No	Yes	Yes
7 PEACH	No	Yes	Yes
8 TOMATO	No	Yes	Yes
9 YAM	No	No	No
10 ABALONE	No	No	No
11 BEEF	No	No	No
12 CHICKEN	No	No	No
13 MACKEREL	No	No	No
14 PORK	No	No	No
15 OCTOPUS AND/OR SQUID	No	No	No
16 SALMON AND/OR SALMON ROE	No	No	No
17 MATSUTAKE MUSHROOM	No	No	No
18 GELATINE	No	No	No
19 BUCKWHEAT AND THEIR PRODUCTS	No	No	No

**DEHYDRATED PINEAPPLE DICE 8-10 MM.  
REGULAR SUGAR, WITH SO2 MAX 300 PPM.  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

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**GENERAL INFORMATION**

PACKING	5 kg/ bag, 4 bag/ carton or per customer's requirement.	Polyethylene bag in corrugate carton
SHELF LIFE	24 months from production date	
RECOMMENDED STORAGE CONDITION	Store in cool and dry place without sunlight (air humidity max. 70%), cool storage is recommended, temperatures below 0 °C and above 25 °C should be avoided	
TRANSPORT	Dry, clean	
COUNTRY OF ORIGIN	Thailand	

**QUALITY / SAFETY SYSTEM**

BRC, HACCP, ISO9001, ISO14001, HALAL, KOSHER

**CALIFORNIA PROPOSITION 65**

This product specification does not conform with the California Proposition 65.

**Approved by**

**Signed for and on behalf of  
Unity Food Co., Ltd**

*Amnat*

.....  
**(Mr. Amnat Phosri)**

**Quality Assurance Manager/PCQI**

*Supat*

.....  
**(Mr. Supat Opamuratawongse)**

**Factory Manager**

**For Customer : Sign and Stamp.....**

**Date .....**

**DEHYDRATED PAPAYA CHUNK NO COLOR ADDED**  
**LOW SUGAR, NO SO2 (LESS THAN 10 PPM.)**  
**SPECIFICATION**

**CUSTOMER : ZIBA NUT**

	SPECIFICATION	FUNCTION	REMARK
<b>INGREDIENTS LIST</b>			
Papaya	68.00 %	Raw Material	
Sugar	32.00 %	Natural Sweetener	Cane sugar

**PHYSICAL INFORMATION**

APPEARANCE	COLOR: Typical orange to red color of papaya. TEXTURE: Not too hard and soft, not too sticky. TASTE/FLAVOR: Sweet, free from off-odour.		
PRODUCT SIZE	WIDTH (cm.)	LENGTH (cm.)	THICKNESS (cm.)
	1.4 - 3.5	1.4 - 3.5	-
OFF SIZE (SMALL, BIG)	≤ 22.5%		
CLUMP (≥ 2 Pieces that gather together)	≤ 12%		
BLEMISH (> 2 mm.)	≤ 4%		
EXTERNEOUS FOREIGN MATTER	Absent		
REMARK : METAL DETECTOR	Fe ≥ 2 mm., Non-Fe ≥ 3 mm., STL ≥ 3 mm.		
OTHER FOREIGN MATTER	< 0.01 %		

**CHEMICAL INFORMATION (IN FINAL PRODUCT)**

Criteria	Specification	Method of analysis	Remark
TOTAL SUGAR	72% Max.	AOAC (2019) 923.09	The sugar level can be varied according to the ripeness of raw material itself
pH	3.5 - 5.5	ISO 1842 (1991)	
MOISTURE CONTENT	15 % Max	AOAC (2019) 934.06	
WATER ACTIVITY (aw)	0.70 Max	AOAC (2019) 978.18	
SULPHUR DIOXIDE(AS SO2)	Less than 10 ppm.	AOAC (2019) 990.28	E 220
GMO STATUS	Non GMO	ISO 21569:2005 Amd 1: 2013	

**HEAVY METAL**

Mercury (Hg) (mg/kg or ppm.)	≤ 0.03
Lead (Pb) (mg/kg or ppm.)	≤ 0.1
Cadmium (Cd) (mg/kg or ppm.)	≤ 0.02

**DEHYDRATED PAPAYA CHUNK NO COLOR ADDED**  
**LOW SUGAR, NO SO2 (LESS THAN 10 PPM.)**  
**SPECIFICATION**

**CUSTOMER : ZIBA NUT**

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**MICROBIOLOGICAL INFORMATION**

Criteria	Specification	Method of analysis
: Total Plate Count (CFU/g.)	Less than $5 \times 10^3$	AOAC (2019) 990.12
: Yeast and mold (CFU/g.)	Less than $10^2$	AOAC (2019) 2014.05
: Coliform Bacteria (MPN/g.)	Less than 2.5	AOAC RI Certificate No.060702
: <i>Escherichia Coli</i> (MPN/g.)	Less than 2.5	AOAC RI Certificate No.080603
: <i>Staphylococcus aureus</i> (CFU/g.)	Less than 10	AOAC (2019) 2003.07
: <i>Clostridium perfringens</i> (/0.1 g.)	Not Detected	FDA BAM <i>Online</i> ,2001 (Chapter 16)
: <i>Salmonella spp.</i> (/25 g.)	Not Detected	AOAC (2019) 2016.01 and FDA BAM <i>Online</i> ,2016 (Chapter 5)
: <i>Bacillus cereus</i> (CFU/g.)	Less than 100	FDA BAM <i>Online</i> , 2012: updated 2019 (Chapter 14)
: <i>Listeria Monocytogenes</i> (/25 g.)	Not Detected	AOAC (2019) 2016.08 and ISO 11290-1: 2017

**NUTRITION INFORMATION PER 100 g.**

Energy	345	Kcal / 100 g
Total Fat	Not detected	g/ 100g
- Saturated fat	Less than 0.01	g/ 100g
- Trans fatty acid	Less than 0.01	g/ 100g
Cholesterol	Less than 0.5	mg/ 100g
Sodium	141.11	mg/ 100g
Potassium	77.57	mg/ 100g
Total Carbohydrates	85.6	g/ 100g
- Dietary fiber	1.32	g/ 100g
- Sugars	65.386	g/ 100g
- Added Sugars	32	g/ 100g
Protein	0.53	g/ 100g
Vitamin A	Not detected	μg/ 100g
Vitamin C	Not detected	mg/ 100g
Vitamin D	Not detected	μg/ 100g
Calcium	94.81	mg/ 100g
Iron	1.27	mg/ 100g

**DEHYDRATED PAPAYA CHUNK NO COLOR ADDED**  
**LOW SUGAR, NO SO2 (LESS THAN 10 PPM.)**  
**SPECIFICATION**

**CUSTOMER : ZIBA NUT**

ALLERGEN INFORMATION	Present in other product		Present in same
	Present in the product? (Yes/No)	manufactured on the same line? (Yes/No)	manufacturing plant? (Yes/No)
<b>MAIN ALLERGENS</b>			
1 CEREALS CONTAINING GLUTEN AND THEIR PRODUCTS	No	No	No
2 EGG AND THEIR PRODUCTS	No	No	No
3 MILK AND THEIR PRODUCTS	No	No	No
4 PEANUT AND THEIR PRODUCTS	No	No	No
5 SHELLFISH (CRUSTACEANS & MOLLUSCS) AND THEIR PRODUCTS	No	No	No
6 FISH AND THEIR PRODUCTS	No	No	No
7 SOYBEANS AND THEIR PRODUCTS	No	No	No
8 NUT, TREE NUT AND THEIR PRODUCTS	No	No	No
<i>(ALMONDS (AMYGDALUS COMMUNIS L.), HAZELNUTS (CORYLUS AVELLANA), WALNUTS (JUGLANS REGIA), CASHEWS (ANACARDIUM OCCIDENTALE), PECAN NUTS (CARYA ILLINOINENSIS (WANGENH.) K. KOCH), BRAZIL NUTS (BERTHOLLETTIA EXCELSA), PISTACHIO NUTS (PISTACIA VERA), MACADAMIA OR QUEENSLAND NUTS (MACADAMIA TERNIFOLLA), AND PRODUCTS THEREOF)</i>			
9 COCONUT	No	No	Yes
10 SULPHITES (ADDED IN CONCENTRATION OF 10 mg/kg OR MORE)	No	Yes	Yes
11 LUPIN	No	No	No
12 SESAME , SEEDS AND THEIR PRODUCTS	No	No	No
13 CELERY AND THEIR PRODUCTS	No	No	No
14 MUSTARD AND THEIR PRODUCTS	No	No	No
<b>OTHER ALLERGENS AND INTOLERANCES</b>			
1 TARTRAZINE	No	Yes	Yes
2 APPLE	No	Yes	Yes
3 BANANA	No	Yes	Yes
4 KIWI	No	Yes	Yes
5 ORANGE	No	Yes	Yes
6 MANGO	No	Yes	Yes
7 PEACH	No	Yes	Yes
8 TOMATO	No	Yes	Yes
9 YAM	No	No	No
10 ABALONE	No	No	No
11 BEEF	No	No	No
12 CHICKEN	No	No	No
13 MACKEREL	No	No	No
14 PORK	No	No	No
15 OCTOPUS AND/OR SQUID	No	No	No
16 SALMON AND/OR SALMON ROE	No	No	No
17 MATSUTAKE MUSHROOM	No	No	No
18 GELATINE	No	No	No
19 BUCKWHEAT AND THEIR PRODUCTS	No	No	No

**DEHYDRATED PAPAYA CHUNK NO COLOR ADDED**  
**LOW SUGAR, NO SO2 (LESS THAN 10 PPM.)**  
**SPECIFICATION**

**CUSTOMER : ZIBA NUT**

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**GENERAL INFORMATION**

PACKING	5 kg/ bag, 4 bag/ carton    Polyethylene bag in corrugate carton or per customer's requirement.
SHELF LIFE	24 months from production date
RECOMMENDED STORAGE CONDITION	Store in cool and dry place without sunlight (air humidity max. 70%), cool storage is recommended, temperatures below 0 °C and above 25 °C should be avoided
TRANSPORT	Dry, clean
COUNTRY OF ORIGIN	Thailand

**QUALITY / SAFETY SYSTEM**

BRC, HACCP, ISO9001, ISO14001, HALAL, KOSHER

**CALIFORNIA PROPOSITION 65**

This product specification does not conform with the California Proposition 65.

**Approved by**

**Signed for and on behalf of**  
**Unity Food Co., Ltd**

  
.....

**(Mr. Amnart Phosri)**  
**Quality Assurance Manager/PCQI**

  
.....

**(Mr. Supat Opamuratawongse)**  
**Factory Manager**

**For Customer : Sign and Stamp.....**

**Date .....**

**DEHYDRATED PAPAYA CHUNK FD&C YELLOW NO.6 COLOR ADDED  
REGULAR SUGAR, WITH SO2 MAX 300 PPM.  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

	SPECIFICATION	FUNCTION	REMARK
<b>INGREDIENTS LIST</b>			
Papaya	56.94 %	Raw Material	
Sugar	43.00 %	Natural Sweetener	Cane sugar
Sodium metabisulphite	0.03 %	Color Retention	(E 223 as the initial agent, detected in finished product as Sulphur dioxide (E220))
Color (FD&C Yellow#6 (Sunset Yellow FCF)(item number 15985))	0.03 %	Coloring	E 110

**PHYSICAL INFORMATION**

APPEARANCE

COLOR: Orange color.

TEXTURE: Not too hard and soft, not too sticky.

TASTE/FLAVOR: Sweet, free from off-odour.

	WIDTH (cm.)	LENGTH (cm.)	THICKNESS (cm.)
PRODUCT SIZE	1.5 - 2.3	2.0 - 3.0	-
OFF SIZE (SMALL, BIG)	≤ 17.5%		
CLUMP (≥ 2 Pieces that gather together)	≤ 10.5%		
BLEMISH (> 2 mm.)	≤ 4%		
EXTERNEOUS FOREIGN MATTER	Absent		
REMARK : METAL DETECTOR	Fe ≥ 2 mm., Non-Fe ≥ 3 mm., STL ≥ 3 mm.		
OTHER FOREIGN MATTER	< 0.01 %		

**CHEMICAL INFORMATION (IN FINAL PRODUCT)**

Criteria	Specification	Method of analysis	Remark
TOTAL SUGAR	78 % Max	AOAC (2019) 923.09	The sugar level can be varied according to the ripeness of raw material itself
pH	3.5 - 5.5	ISO 1842 (1991)	
MOISTURE CONTENT	15 % Max	AOAC (2019) 934.06	
WATER ACTIVITY (aw)	0.70 Max	AOAC (2019) 978.18	
SULPHURE DIOXIDE (SO <sub>2</sub> )	300 ppm. Max	AOAC (2019) 990.28	E 220
GMO STATUS	Non GMO	ISO 21569:2005 Amd 1: 2013	

**HEAVY METAL**

Mercury (Hg) (mg/kg or ppm.)	≤ 0.03
Lead (Pb) (mg/kg or ppm.)	≤ 0.1
Cadmium (Cd) (mg/kg or ppm.)	≤ 0.02

**DEHYDRATED PAPAYA CHUNK FD&C YELLOW NO.6 COLOR ADDED**

**REGULAR SUGAR, WITH SO2 MAX 300 PPM.**

**SPECIFICATION**

**CUSTOMER : ZIBA NUT**

**MICROBIOLOGICAL INFORMATION**

Criteria	Specification	Method of analysis
: Total Plate Count (CFU/g.)	Less than $5 \times 10^3$	AOAC (2019) 990.12
: Yeast and mold (CFU/g.)	Less than $10^2$	AOAC (2019) 2014.05
: Coliform Bacteria (MPN/g.)	Less than 2.5	AOAC RI Certificate No.060702
: <i>Escherichia Coli</i> (MPN/g.)	Less than 2.5	AOAC RI Certificate No.080603
: <i>Staphylococcus aureus</i> (CFU/g.)	Less than 10	AOAC (2019) 2003.07
: <i>Clostridium perfringens</i> (/0.1 g.)	Not Detected	FDA BAM <i>Online</i> ,2001 (Chapter 16)
: <i>Salmonella spp.</i> (/25 g.)	Not Detected	AOAC (2019) 2016.01 and FDA BAM <i>Online</i> ,2016 (Chapter 5)
: <i>Bacillus cereus</i> (CFU/g.)	Less than 100	FDA BAM <i>Online</i> , 2012: updated 2019 (Chapter 14)
: <i>Listeria Monocytogenes</i> (/25 g.)	Not Detected	AOAC (2019) 2016.08 and ISO 11290-1: 2017

**NUTRITION INFORMATION PER 100 g.**

Energy	343	Kcal / 100 g
Total Fat	0.43	g/ 100g
- Saturated fat	0.02	g/ 100g
- Trans fatty acid	Less than 0.01	g/ 100g
Cholesterol	Less than 0.5	mg/ 100g
Sodium	222.54	mg/ 100g
Potassium	21.83	mg/ 100g
Total Carbohydrates	84.9	g/ 100g
- Dietary fiber	1.22	g/ 100g
- Sugars	76.46	g/ 100g
- Added Sugars	43	g/ 100g
Protein	Not detected	g/ 100g
Vitamin A	Not detected	µg/ 100g
Vitamin C	Not detected	mg/ 100g
Vitamin D	Not detected	µg/ 100g
Calcium	70.51	mg/ 100g
Iron	1.84	mg/ 100g

**DEHYDRATED PAPAYA CHUNK FD&C YELLOW NO.6 COLOR ADDED**

**REGULAR SUGAR, WITH SO2 MAX 300 PPM.**

**SPECIFICATION**

**CUSTOMER : ZIBA NUT**

**ALLERGEN INFORMATION**

	<i>Present in other product</i>		<i>Present in same</i>
	<i>Present in the product? (Yes/No)</i>	<i>manufactured on the same line? (Yes/No)</i>	<i>manufacturing plant? (Yes/No)</i>
<b>MAIN ALLERGENS</b>			
1 CEREALS CONTAINING GLUTEN AND THEIR PRODUCTS	No	No	No
2 EGG AND THEIR PRODUCTS	No	No	No
3 MILK AND THEIR PRODUCTS	No	No	No
4 PEANUT AND THEIR PRODUCTS	No	No	No
5 SHELLFISH (CRUSTACEANS & MOLLUSCS) AND THEIR PRODUCTS	No	No	No
6 FISH AND THEIR PRODUCTS	No	No	No
7 SOYBEANS AND THEIR PRODUCTS	No	No	No
8 NUT, TREE NUT AND THEIR PRODUCTS	No	No	No
<i>(ALMONDS (AMYGDALUS COMMUNIS L.), HAZELNUTS (CORYLUS AVELLANA), WALNUTS (JUGLANS REGIA), CASHEWS (ANACARDIUM OCCIDENTALE), PECAN NUTS (CARYA ILLINOINENSIS (WANGENH.) K. KOCH), BRAZIL NUTS (BERTHOLLETTIA EXCELSA), PISTACHIO NUTS (PISTACIA VERA), MACADAMIA OR QUEENSLAND NUTS (MACADAMIA TERNIFOLIA), AND PRODUCTS THEREOF)</i>			
9 COCONUT	No	No	Yes
10 SULPHITES (ADDED IN CONCENTRATION OF 10 mg/kg OR MORE)	Yes	Yes	Yes
11 LUPIN	No	No	No
12 SESAME , SEEDS AND THEIR PRODUCTS	No	No	No
13 CELERY AND THEIR PRODUCTS	No	No	No
14 MUSTARD AND THEIR PRODUCTS	No	No	No
<b>OTHER ALLERGENS AND INTOLERANCES</b>			
1 TARTRAZINE	No	Yes	Yes
2 APPLE	No	Yes	Yes
3 BANANA	No	Yes	Yes
4 KIWI	No	Yes	Yes
5 ORANGE	No	Yes	Yes
6 MANGO	No	Yes	Yes
7 PEACH	No	Yes	Yes
8 TOMATO	No	Yes	Yes
9 YAM	No	No	No
10 ABALONE	No	No	No
11 BEEF	No	No	No
12 CHICKEN	No	No	No
13 MACKEREL	No	No	No
14 PORK	No	No	No
15 OCTOPUS AND/OR SQUID	No	No	No
16 SALMON AND/OR SALMON ROE	No	No	No
17 MATSUTAKE MUSHROOM	No	No	No
18 GELATINE	No	No	No
19 BUCKWHEAT AND THEIR PRODUCTS	No	No	No

**DEHYDRATED PAPAYA CHUNK FD&C YELLOW NO.6 COLOR ADDED**  
**REGULAR SUGAR, WITH SO2 MAX 300 PPM.**  
**SPECIFICATION**

**CUSTOMER : ZIBA NUT**

**GENERAL INFORMATION**

PACKING	5 kg/ bag, 4 bag/ carton    Polyethylene bag in corrugate carton or per customer's requirement.
SHELF LIFE	24 months from production date
RECOMMENDED STORAGE CONDITION	Store in cool and dry place without sunlight (air humidity max. 70%), cool storage is recommended, temperatures below 0 °C and above 25 °C should be avoided
TRANSPORT	Dry, clean
COUNTRY OF ORIGIN	Thailand

**QUALITY / SAFETY SYSTEM**

BRC, HACCP, ISO9001, ISO14001, HALAL, KOSHER

**CALIFORNIA PROPOSITION 65**

This product specification does not conform with the California Proposition 65.

**Approved by**

*Amnat.*

**(Mr. Amnat Phosri)**

**Quality Assurance Manager/PCQI**

**Signed for and on behalf of**

**Unity Food Co., Ltd**

*Supat*

**(Mr. Supat Opamuratawongse)**

**Factory Manager**

**For Customer : Sign and Stamp.....**

**Date .....**

**DEHYDRATED PAPAYA DICE 8-10 MM. FD&C YELLOW NO.6 COLOR ADDED  
REGULAR SUGAR, WITH SO2 MAX 300 PPM.  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

	SPECIFICATION	FUNCTION	REMARK
<b>INGREDIENTS LIST</b>			
Papaya	56.94 %	Raw Material	
Sugar	43.00 %	Natural Sweetener	Cane sugar
Sodium metabisulphite	0.03 %	Color Retention	(E 223 as the initial agent, detected in finished product as Sulphur dioxide (E220))
Color (FD&C Yellow#6 (Sunset Yellow FCF)(item number 15985))	0.03 %	Coloring	E 110

**PHYSICAL INFORMATION**

APPEARANCE	COLOR: Orange color. TEXTURE: Not too hard and soft, not too sticky. TASTE/FLAVOR: Sweet, free from off-odour.
PRODUCT SIZE (CM.)	0.8 - 1.25
THROUGH SIEVING 8 MM. (Under size)	≤ 12%
ON SIEVING 12.5 MM. (Over size)	≤ 12%
CLUMP (≥ 2 Pieces that gather together)	≤ 7%
BLEMISH (> 2 mm.)	≤ 2%
EXTERNEOUS FOREIGN MATTER	Absent
REMARK : METAL DETECTOR	Fe ≥ 2 mm., Non-Fe ≥ 3 mm., STL ≥ 3 mm.
OTHER FOREIGN MATTER	< 0.01 %

**CHEMICAL INFORMATION (IN FINAL PRODUCT)**

Criteria	Specification	Method of analysis	Remark
TOTAL SUGAR	78 % Max	AOAC (2019) 923.09	The sugar level can be varied according to the ripeness of raw material itself
pH	3.5 - 5.5	ISO 1842 (1991)	
MOISTURE CONTENT	15 % Max	AOAC (2019) 934.06	
WATER ACTIVITY (aw)	0.70 Max	AOAC (2019) 978.18	
SULPHURE DIOXIDE ( SO2)	300 ppm. Max	AOAC (2019) 990.28	E 220
GMO STATUS	Non GMO	ISO 21569:2005 Amd 1: 2013	

**HEAVY METAL**

Mercury (Hg) (mg/kg or ppm.)	≤ 0.03
Lead (Pb) (mg/kg or ppm.)	≤ 0.1
Cadmium (Cd) (mg/kg or ppm.)	≤ 0.02

**DEHYDRATED PAPAYA DICE 8-10 MM. FD&C YELLOW NO.6 COLOR ADDED  
REGULAR SUGAR, WITH SO2 MAX 300 PPM.  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

**MICROBIOLOGICAL INFORMATION**

Criteria	Specification	Method of analysis
: Total Plate Count (CFU/g.)	Less than $5 \times 10^3$	AOAC (2019) 990.12
: Yeast and mold (CFU/g.)	Less than $10^2$	AOAC (2019) 2014.05
: Coliform Bacteria (MPN/g.)	Less than 2.5	AOAC RI Certificate No.060702
: <i>Escherichia Coli</i> (MPN/g.)	Less than 2.5	AOAC RI Certificate No.080603
: <i>Staphylococcus aureus</i> (CFU/g.)	Less than 10	AOAC (2019) 2003.07
: <i>Clostridium perfringens</i> (/0.1 g.)	Not Detected	FDA BAM <i>Online</i> ,2001 (Chapter 16)
: <i>Salmonella spp.</i> (/25 g.)	Not Detected	AOAC (2019) 2016.01 and FDA BAM <i>Online</i> ,2016 (Chapter 5)
: <i>Bacillus cereus</i> (CFU/g.)	Less than 100	FDA BAM <i>Online</i> , 2012: updated 2019 (Chapter 14)
: <i>Listeria Monocytogenes</i> (/25 g.)	Not Detected	AOAC (2019) 2016.08 and ISO 11290-1: 2017

**NUTRITION INFORMATION PER 100 g.**

Energy	343	Kcal / 100 g
Total Fat	0.43	g/ 100g
- Saturated fat	0.02	g/ 100g
- Trans fatty acid	Less than 0.01	g/ 100g
Cholesterol	Less than 0.5	mg/ 100g
Sodium	222.54	mg/ 100g
Potassium	21.83	mg/ 100g
Total Carbohydrates	84.9	g/ 100g
- Dietary fiber	1.22	g/ 100g
- Sugars	76.46	g/ 100g
- Added Sugars	43	g/ 100g
Protein	Not detected	g/ 100g
Vitamin A	Not detected	μg/ 100g
Vitamin C	Not detected	mg/ 100g
Vitamin D	Not detected	μg/ 100g
Calcium	70.51	mg/ 100g
Iron	1.84	mg/ 100g

**DEHYDRATED PAPAYA DICE 8-10 MM. FD&C YELLOW NO.6 COLOR ADDED**

**REGULAR SUGAR, WITH SO2 MAX 300 PPM.**

**SPECIFICATION**

**CUSTOMER : ZIBA NUT**

ALLERGEN INFORMATION	Present in other		
	Present in the product? (Yes/No)	product manufactured on	Present in same manufacturing plant? (Yes/No)
<b>MAIN ALLERGENS</b>			
1 CEREALS CONTAINING GLUTEN AND THEIR PRODUCTS	No	No	No
2 EGG AND THEIR PRODUCTS	No	No	No
3 MILK AND THEIR PRODUCTS	No	No	No
4 PEANUT AND THEIR PRODUCTS	No	No	No
5 SHELLFISH (CRUSTACEANS & MOLLUSCS) AND THEIR PRODUCTS	No	No	No
6 FISH AND THEIR PRODUCTS	No	No	No
7 SOYBEANS AND THEIR PRODUCTS	No	No	No
8 NUT, TREE NUT AND THEIR PRODUCTS <i>(ALMONDS (AMYGDALUS COMMUNIS L.), HAZELNUTS (CORYLUS AVELLANA), WALNUTS (JUGLANS REGIA), CASHEWS (ANACARDIUM OCCIDENTALE), PECAN NUTS (CARYA ILLINOINENSIS (WANGENH.) K. KOCH), BRAZIL NUTS (BERTHOLLETTIA EXCELSA), PISTACHIO NUTS (PISTACIA VERA), MACADAMIA OR QUEENSLAND NUTS (MACADAMIA TERNIFOLIA), AND PRODUCTS THEREOF)</i>	No	No	No
9 COCONUT	No	No	Yes
10 SULPHITES (ADDED IN CONCENTRATION OF 10 mg/kg OR MORE)	Yes	Yes	Yes
11 LUPIN	No	No	No
12 SESAME , SEEDS AND THEIR PRODUCTS	No	No	No
13 CELERY AND THEIR PRODUCTS	No	No	No
14 MUSTARD AND THEIR PRODUCTS	No	No	No
<b>OTHER ALLERGENS AND INTOLERANCES</b>			
1 TARTRAZINE	No	Yes	Yes
2 APPLE	No	Yes	Yes
3 BANANA	No	Yes	Yes
4 KIWI	No	Yes	Yes
5 ORANGE	No	Yes	Yes
6 MANGO	No	Yes	Yes
7 PEACH	No	Yes	Yes
8 TOMATO	No	Yes	Yes
9 YAM	No	No	No
10 ABALONE	No	No	No
11 BEEF	No	No	No
12 CHICKEN	No	No	No
13 MACKEREL	No	No	No
14 PORK	No	No	No
15 OCTOPUS AND/OR SQUID	No	No	No
16 SALMON AND/OR SALMON ROE	No	No	No
17 MATSUTAKE MUSHROOM	No	No	No
18 GELATINE	No	No	No
19 BUCKWHEAT AND THEIR PRODUCTS	No	No	No

**DEHYDRATED PAPAYA DICE 8-10 MM. FD&C YELLOW NO.6 COLOR ADDED  
REGULAR SUGAR, WITH SO2 MAX 300 PPM.  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

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**GENERAL INFORMATION**

PACKING	5 kg/ bag, 4 bag/ carton Polyethylene bag in corrugate carton or per customer's requirement.
SHELF LIFE	24 months from production date
RECOMMENDED STORAGE CONDITION	Store in cool and dry place without sunlight (air humidity max. 70%), cool storage is recommended, temperatures below 0 °C and above 25 °C should be avoided
TRANSPORT	Dry, clean
COUNTRY OF ORIGIN	Thailand

**QUALITY / SAFETY SYSTEM**

BRC, HACCP, ISO9001, ISO14001, HALAL, KOSHER

**CALIFORNIA PROPOSITION 65**

This product specification does not conform with the California Proposition 65.

**Approved by**

  
.....

**(Mr. Amnart Phosri)**

**Quality Assurance Manager/PCQI**

**Signed for and on behalf of**

**Unity Food Co., Ltd**

  
.....

**Mr. Supat Opamuratawongse**

**Factory Manager**

**For Customer : Sign and Stamp.....**

**Date .....**

**DEHYDRATED PAPAYA SPEAR NO COLOR ADDED  
LOW SUGAR, NO SO2 (LESS THAN 10 PPM.)  
SPECIFICATION**

**CUSTOMER: ZIBA NUT**

	SPECIFICATION	FUNCTION	REMARK
<b>INGREDIENTS LIST</b>			
Papaya	68.00 %	Raw Material	
Sugar	32.00 %	Natural Sweetener	Cane sugar

**PHYSICAL INFORMATION**

APPEARANCE	COLOR: Typical orange to red color of papaya. TEXTURE: Not too hard and soft, not too sticky. TASTE/FLAVOR: Sweet, free from off-odour.		
PRODUCT SIZE	WIDTH (cm.)	LENGTH (cm.)	THICKNESS (cm.)
	1.8 - 3.0	8.0 - 20.0	-
OFF SIZE (SMALL, BIG)	≤ 13%		
CLUMP (≥ 2 Pieces that gather together)	-		
BLEMISH (> 2 mm.)	≤ 6.5%		
EXTERNEOUS FOREIGN MATTER	Absent		
REMARK : METAL DETECTOR	Fe ≥ 2 mm., Non-Fe ≥ 3 mm., STL ≥ 3 mm.		
OTHER FOREIGN MATTER	< 0.01 %		

**CHEMICAL INFORMATION (IN FINAL PRODUCT)**

Criteria	Specification	Method of analysis	Remark
TOTAL SUGAR	72% Max.	AOAC (2019) 923.09	The sugar level can be varied according to the ripeness of raw material itself
pH	3.5 - 5.5	ISO 1842 (1991)	
MOISTURE CONTENT	15 % Max	AOAC (2019) 934.06	
WATER ACTIVITY (aw)	0.70 Max	AOAC (2019) 978.18	
SULPHURE DIOXIDE (SO <sub>2</sub> )	Less than 10 ppm.	AOAC (2019) 990.28	E 220
GMO STATUS	NON GMO	ISO 21569:2005 Amd 1: 2013	

**HEAVY METAL**

Mercury (Hg) (mg/kg or ppm.)	≤ 0.03
Lead (Pb) (mg/kg or ppm.)	≤ 0.1
Cadmium (Cd) (mg/kg or ppm.)	≤ 0.02

**DEHYDRATED PAPAYA SPEAR NO COLOR ADDED  
LOW SUGAR, NO SO2 (LESS THAN 10 PPM.)  
SPECIFICATION**

**CUSTOMER: ZIBA NUT**

**MICROBIOLOGICAL INFORMATION**

Criteria	Specification	Method of analysis
: Total Plate Count (CFU/g.)	Less than $5 \times 10^3$	AOAC (2019) 990.12
: Yeast and mold (CFU/g.)	Less than $10^2$	AOAC (2019) 2014.05
: Coliform Bacteria (MPN/g.)	Less than 2.5	AOAC RI Certificate No.060702
: <i>Escherichia Coli</i> (MPN/g.)	Less than 2.5	AOAC RI Certificate No.080603
: <i>Staphylococcus aureus</i> (CFU/g.)	Less than 10	AOAC (2019) 2003.07
: <i>Clostridium perfringens</i> (/0.1 g.)	Not Detected	FDA BAM <i>Online</i> ,2001 (Chapter 16)
: <i>Salmonella spp.</i> (/25 g.)	Not Detected	AOAC (2019) 2016.01 and FDA BAM <i>Online</i> ,2016 (Chapter 5)
: <i>Bacillus cereus</i> (CFU/g.)	Less than 100	FDA BAM <i>Online</i> , 2012: updated 2019 (Chapter 14)
: <i>Listeria Monocytogenes</i> (/25 g.)	Not Detected	AOAC (2019) 2016.08 and ISO 11290-1: 2017

**NUTRITION INFORMATION PER 100 g.**

Energy	345	Kcal / 100 g
Total Fat	Not detected	g/ 100g
- Saturated fat	Less than 0.01	g/ 100g
- Trans fatty acid	Less than 0.01	g/ 100g
Cholesterol	Less than 0.5	mg/ 100g
Sodium	141.11	mg/ 100g
Potassium	77.57	mg/ 100g
Total Carbohydrates	85.6	g/ 100g
- Dietary fiber	1.32	g/ 100g
- Sugars	65.386	g/ 100g
- Added Sugars	32	g/ 100g
Protein	0.53	g/ 100g
Vitamin A	Not detected	μg/ 100g
Vitamin C	Not detected	mg/ 100g
Vitamin D	Not detected	μg/ 100g
Calcium	94.81	mg/ 100g
Iron	1.27	mg/ 100g

**DEHYDRATED PAPAYA SPEAR NO COLOR ADDED**  
**LOW SUGAR, NO SO2 (LESS THAN 10 PPM.)**  
**SPECIFICATION**

**CUSTOMER: ZIBA NUT**

ALLERGEN INFORMATION	Present in other product		Present in same
	Present in the product? (Yes/No)	manufactured on the same line? (Yes/No)	manufacturing plant? (Yes/No)
<b>MAIN ALLERGENS</b>			
1 CEREALS CONTAINING GLUTEN AND THEIR PRODUCTS	No	No	No
2 EGG AND THEIR PRODUCTS	No	No	No
3 MILK AND THEIR PRODUCTS	No	No	No
4 PEANUT AND THEIR PRODUCTS	No	No	No
5 SHELLFISH (CRUSTACEANS & MOLLUSCS) AND THEIR PRODUCTS	No	No	No
6 FISH AND THEIR PRODUCTS	No	No	No
7 SOYBEANS AND THEIR PRODUCTS	No	No	No
8 NUT, TREE NUT AND THEIR PRODUCTS	No	No	No
<i>(ALMONDS (AMYGDALUS COMMUNIS L.),  HAZELNUTS (CORYLUS AVELLANA), WALNUTS  (JUGLANS REGIA), CASHEWS (ANACARDIUM OCCIDENTALE),  PECAN NUTS (CARYA ILLINOINENSIS (WANGENH.) K. KOCH),  BRAZIL NUTS (BERTHOLLETTIA EXCELSA), PISTACHIO NUTS  (PISTACIA VERA), MACADAMIA OR QUEENSLAND NUTS  (MACADAMIA TERNIFOLIA), AND PRODUCTS THEREOF)</i>			
9 COCONUT	No	No	<b>Yes</b>
10 SULPHITES (ADDED IN CONCENTRATION OF 10 mg/kg OR MORE)	No	<b>Yes</b>	<b>Yes</b>
11 LUPIN	No	No	No
12 SESAME , SEEDS AND THEIR PRODUCTS	No	No	No
13 CELERY AND THEIR PRODUCTS	No	No	No
14 MUSTARD AND THEIR PRODUCTS	No	No	No
<b>OTHER ALLERGENS AND INTOLERANCES</b>			
1 TARTRAZINE	No	<b>Yes</b>	<b>Yes</b>
2 APPLE	No	<b>Yes</b>	<b>Yes</b>
3 BANANA	No	<b>Yes</b>	<b>Yes</b>
4 KIWI	No	<b>Yes</b>	<b>Yes</b>
5 ORANGE	No	<b>Yes</b>	<b>Yes</b>
6 MANGO	No	<b>Yes</b>	<b>Yes</b>
7 PEACH	No	<b>Yes</b>	<b>Yes</b>
8 TOMATO	No	<b>Yes</b>	<b>Yes</b>
9 YAM	No	No	No
10 ABALONE	No	No	No
11 BEEF	No	No	No
12 CHICKEN	No	No	No
13 MACKEREL	No	No	No
14 PORK	No	No	No
15 OCTOPUS AND/OR SQUID	No	No	No
16 SALMON AND/OR SALMON ROE	No	No	No
17 MATSUTAKE MUSHROOM	No	No	No
18 GELATINE	No	No	No
19 BUCKWHEAT AND THEIR PRODUCTS	No	No	No

**DEHYDRATED PAPAYA SPEAR NO COLOR ADDED  
LOW SUGAR, NO SO2 (LESS THAN 10 PPM.)  
SPECIFICATION**

**CUSTOMER: ZIBA NUT**

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**GENERAL INFORMATION**

PACKING	5 kg/ bag, 4 bag/ carton or per customer's requirement.	Polyethylene bag in corrugate carton
SHELF LIFE	24 months from production date	
RECOMMENDED STORAGE CONDITION	Store in cool and dry place without sunlight (air humidity max. 70%), cool storage is recommended, temperatures below 0 °C and above 25 °C should be avoided	
TRANSPORT	Dry, clean	
COUNTRY OF ORIGIN	Thailand	

**QUALITY / SAFETY SYSTEM**

BRC, HACCP, ISO9001, ISO14001, HALAL, KOSHER

**CALIFORNIA PROPOSITION 65**

This product specification does not conform with the California Proposition 65.

**Approved by**

**Signed for and on behalf of  
Unity Food Co., Ltd**

.....  
*Amnat.*

**(Mr. Amnat Phosri)  
Quality Assurance Manager/PCQI**

.....  
*Supat*

**(Mr. Supat Opamuratawongse)  
Factory Manager**

**For Customer : Sign and Stamp.....**

**Date .....**

**DEHYDRATED PAPAYA SPEAR FD&C YELLOW NO.6 COLOR ADDED**

**REGULAR SUGAR, WITH SO2 MAX 300 PPM.**

**SPECIFICATION**

**CUSTOMER : ZIBA NUT**

	SPECIFICATION	FUNCTION	REMARK
<b>INGREDIENTS LIST</b>			
Papaya	56.94 %	Raw Material	
Sugar	43.00 %	Natural Sweetener	Cane sugar
Sodium metabisulphite	0.03 %	Color Retention	(E 223 as the initial agent, detected in finished product as Sulphur dioxide (E220))
Color (FD&C Yellow#6 (Sunset Yellow FCF)(item number 15985))	0.03 %	Coloring	E 110

**PHYSICAL INFORMATION**

APPEARANCE

COLOR: Orange color.

TEXTURE: Not too hard and soft, not too sticky.

TASTE/FLAVOR: Sweet, free from off-odour.

	WIDTH (cm.)	LENGTH (cm.)	THICKNESS (cm.)
PRODUCT SIZE	1.8 - 3.0	8.0 - 20.0	-
OFF SIZE (SMALL, BIG)	≤ 13%		
CLUMP (≥ 2 Pieces that gather together)	-		
BLEMISH (> 2 mm.)	≤ 6.5%		
EXTERNEOUS FOREIGN MATTER	Absent		
REMARK : METAL DETECTOR	Fe ≥ 2 mm., Non-Fe ≥ 3 mm., STL ≥ 3 mm.		
OTHER FOREIGN MATTER	< 0.01 %		

**CHEMICAL INFORMATION (IN FINAL PRODUCT)**

Criteria	Specification	Method of analysis	Remark
TOTAL SUGAR	78 % Max	AOAC (2019) 923.09	The sugar level can be varied according to the ripeness of raw material itself
pH	3.5 - 5.5	ISO 1842 (1991)	
MOISTURE CONTENT	15 % Max	AOAC (2019) 934.06	
WATER ACTIVITY (aw)	0.70 Max	AOAC (2019) 978.18	
SULPHURE DIOXIDE ( SO2)	300 ppm. Max	AOAC (2019) 990.28	E 220
GMO STATUS	Non GMO	ISO 21569:2005 Amd 1: 2013	

**HEAVY METAL**

Mercury (Hg) (mg/kg or ppm.)	≤ 0.03
Lead (Pb) (mg/kg or ppm.)	≤ 0.1
Cadmium (Cd) (mg/kg or ppm.)	≤ 0.02

**DEHYDRATED PAPAYA SPEAR FD&C YELLOW NO.6 COLOR ADDED**

**REGULAR SUGAR, WITH SO2 MAX 300 PPM.**

**SPECIFICATION**

**CUSTOMER : ZIBA NUT**

**MICROBIOLOGICAL INFORMATION**

Criteria	Specification	Method of analysis
: Total Plate Count (CFU/g.)	Less than $5 \times 10^3$	AOAC (2019) 990.12
: Yeast and mold (CFU/g.)	Less than $10^2$	AOAC (2019) 2014.05
: Coliform Bacteria (MPN/g.)	Less than 2.5	AOAC RI Certificate No.060702
: <i>Escherichia Coli</i> (MPN/g.)	Less than 2.5	AOAC RI Certificate No.080603
: <i>Staphylococcus aureus</i> (CFU/g.)	Less than 10	AOAC (2019) 2003.07
: <i>Clostridium perfringens</i> (/0.1 g.)	Not Detected	FDA BAM <i>Online</i> ,2001 (Chapter 16)
: <i>Salmonella spp.</i> (/25 g.)	Not Detected	AOAC (2019) 2016.01 and FDA BAM <i>Online</i> ,2016 (Chapter 5)
: <i>Bacillus cereus</i> (CFU/g.)	Less than 100	FDA BAM <i>Online</i> , 2012: updated 2019 (Chapter 14)
: <i>Listeria Monocytogenes</i> (/25 g.)	Not Detected	AOAC (2019) 2016.08 and ISO 11290-1: 2017

**NUTRITION INFORMATION PER 100 g.**

Energy	343	Kcal / 100 g
Total Fat	0.43	g/ 100g
- Saturated fat	0.02	g/ 100g
- Trans fatty acid	Less than 0.01	g/ 100g
Cholesterol	Less than 0.5	mg/ 100g
Sodium	222.54	mg/ 100g
Potassium	21.83	mg/ 100g
Total Carbohydrates	84.9	g/ 100g
- Dietary fiber	1.22	g/ 100g
- Sugars	76.46	g/ 100g
- Added Sugars	43	g/ 100g
Protein	Not detected	g/ 100g
Vitamin A	Not detected	µg/ 100g
Vitamin C	Not detected	mg/ 100g
Vitamin D	Not detected	µg/ 100g
Calcium	70.51	mg/ 100g
Iron	1.84	mg/ 100g

**DEHYDRATED PAPAYA SPEAR FD&C YELLOW NO.6 COLOR ADDED**

**REGULAR SUGAR, WITH SO2 MAX 300 PPM.**

**SPECIFICATION**

**CUSTOMER : ZIBA NUT**

ALLERGEN INFORMATION	Present in other		
	Present in the product? (Yes/No)	product manufactured on the same line?	Present in same manufacturing plant? (Yes/No)
<b>MAIN ALLERGENS</b>			
1 CEREALS CONTAINING GLUTEN AND THEIR PRODUCTS	No	No	No
2 EGG AND THEIR PRODUCTS	No	No	No
3 MILK AND THEIR PRODUCTS	No	No	No
4 PEANUT AND THEIR PRODUCTS	No	No	No
5 SHELLFISH (CRUSTACEANS & MOLLUSCS) AND THEIR PRODUCTS	No	No	No
6 FISH AND THEIR PRODUCTS	No	No	No
7 SOYBEANS AND THEIR PRODUCTS	No	No	No
8 NUT, TREE NUT AND THEIR PRODUCTS <i>(ALMONDS (AMYGDALUS COMMUNIS L.), HAZELNUTS (CORYLUS AVELLANA), WALNUTS (JUGLANS REGIA), CASHEWS (ANACARDIUM OCCIDENTALE), PECAN NUTS (CARYA ILLINOINENSIS (WANGENH.) K. KOCH), BRAZIL NUTS (BERTHOLLETTIA EXCELSA), PISTACHIO NUTS (PISTACIA VERA), MACADAMIA OR QUEENSLAND NUTS (MACADAMIA TERNIFOLLA), AND PRODUCTS THEREOF)</i>	No	No	No
9 COCONUT	No	No	Yes
10 SULPHITES (ADDED IN CONCENTRATION OF 10 mg/kg OR MORE)	Yes	Yes	Yes
11 LUPIN	No	No	No
12 SESAME , SEEDS AND THEIR PRODUCTS	No	No	No
13 CELERY AND THEIR PRODUCTS	No	No	No
14 MUSTARD AND THEIR PRODUCTS	No	No	No
<b>OTHER ALLERGENS AND INTOLERANCES</b>			
1 TARTRAZINE	No	Yes	Yes
2 APPLE	No	Yes	Yes
3 BANANA	No	Yes	Yes
4 KIWI	No	Yes	Yes
5 ORANGE	No	Yes	Yes
6 MANGO	No	Yes	Yes
7 PEACH	No	Yes	Yes
8 TOMATO	No	Yes	Yes
9 YAM	No	No	No
10 ABALONE	No	No	No
11 BEEF	No	No	No
12 CHICKEN	No	No	No
13 MACKEREL	No	No	No
14 PORK	No	No	No
15 OCTOPUS AND/OR SQUID	No	No	No
16 SALMON AND/OR SALMON ROE	No	No	No
17 MATSUTAKE MUSHROOM	No	No	No
18 GELATINE	No	No	No
19 BUCKWHEAT AND THEIR PRODUCTS	No	No	No

**DEHYDRATED PAPAYA SPEAR FD&C YELLOW NO.6 COLOR ADDED  
REGULAR SUGAR, WITH SO2 MAX 300 PPM.  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

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**GENERAL INFORMATION**

PACKING	5 kg/ bag, 4 bag/ carton      Polyethylene bag in corrugate carton or per customer's requirement.
SHELF LIFE	24 months from production date
RECOMMENDED STORAGE CONDITION	Store in cool and dry place without sunlight (air humidity max. 70%), cool storage is recommended, temperatures below 0 °C and above 25 °C should be avoided
TRANSPORT	Dry, clean
COUNTRY OF ORIGIN	Thailand

**QUALITY / SAFETY SYSTEM**

BRC, HACCP, ISO9001, ISO14001, HALAL, KOSHER

**CALIFORNIA PROPOSITION 65**

This product specification does not conform with the California Proposition 65.

**Approved by**

**Signed for and on behalf of**

**Unity Food Co., Ltd**

*Amnat.*

**(Mr. Amnat Phosri)**

**Quality Assurance Manager/PCQI**

*Supat*

**(Mr. Supat Opamuratawongse)**

**Factory Manager**

**For Customer : Sign and Stamp.....**

**Date .....**

**DEHYDRATED PINEAPPLE RING  
LOW SUGAR, NO SO2 (LESS THAN 10 PPM.)  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

	<b>SPECIFICATION</b>	<b>FUNCTION</b>	<b>REMARK</b>
<b>INGREDIENTS LIST</b>			
Pineapple	64.80%	Raw Material	
Sugar	34.00%	Natural Sweetener	Cane sugar
Citric acid	1.20%	Acidity Regulator	E 330

**PHYSICAL INFORMATION**

APPEARANCE

COLOR: Typical yellow color of pineapple.

TEXTURE: Not too hard and soft, not too sticky.

TASTE/FLAVOR: Sweet and slightly sour, free from off-odour.

	<b>WIDTH (cm.)</b>	<b>LENGTH (cm.)</b>	<b>THICKNESS (cm.)</b>
PRODUCT SIZE	≥ 4.0	-	0.5 - 1.2
OFF SIZE (SMALL, BIG)	≤ 6%		
CLUMP (≥ 2 Pieces that gather together)	-		
BLEMISH (> 2 mm.)	≤ 9%		
EXTERNEOUS FOREIGN MATTER	Absent		
REMARK : METAL DETECTOR	Fe ≥ 2 mm., Non-Fe ≥ 3 mm., STL ≥ 3 mm.		
OTHER FOREIGN MATTER	< 0.01 %		

**CHEMICAL INFORMATION (IN FINAL PRODUCT)**

<b>Criteria</b>	<b>Specification</b>	<b>Method of analysis</b>	<b>Remark</b>
TOTAL SUGAR	72% Max.	AOAC (2019) 923.09	The sugar level can be varied according to the ripeness of raw material itself
pH	3.5 - 5.5	ISO 1842 (1991)	
TOTAL ACIDITY (AS CITRIC ACID)	0.6 - 1.2 %	AOAC (2019) 942.15	E 330
MOISTURE CONTENT	15 % Max	AOAC (2019) 934.06	
WATER ACTIVITY (aw)	0.70 Max	AOAC (2019) 978.18	
SULPHURE DIOXIDE ( SO2)	Less than 10 ppm.	AOAC (2019) 990.28	E 220
GMO STATUS	NON GMO	ISO 21569:2005 Amd 1: 2013	

**HEAVY METAL**

Mercury (Hg) (mg/kg or ppm.)	≤ 0.03
Lead (Pb) (mg/kg or ppm.)	≤ 0.1
Cadmium (Cd) (mg/kg or ppm.)	≤ 0.02

**DEHYDRATED PINEAPPLE RING**  
**LOW SUGAR, NO SO<sub>2</sub> (LESS THAN 10 PPM.)**  
**SPECIFICATION**

**CUSTOMER : ZIBA NUT**

**MICROBIOLOGICAL INFORMATION**

Criteria	Specification	Method of analysis
: Total Plate Count (CFU/g.)	Less than $5 \times 10^3$	AOAC (2019) 990.12
: Yeast and mold (CFU/g.)	Less than $10^2$	AOAC (2019) 2014.05
: Coliform Bacteria (MPN/g.)	Less than 2.5	AOAC RI Certificate No.060702
: <i>Escherichia Coli</i> (MPN/g.)	Less than 2.5	AOAC RI Certificate No.080603
: <i>Staphylococcus aureus</i> (CFU/g.)	Less than 10	AOAC (2019) 2003.07
: <i>Clostridium perfringens</i> (/0.1 g.)	Not Detected	FDA BAM <i>Online</i> ,2001 (Chapter 16)
: <i>Salmonella spp.</i> (/25 g.)	Not Detected	AOAC (2019) 2016.01 and FDA BAM <i>Online</i> ,2016 (Chapter 5)
: <i>Bacillus cereus</i> (CFU/g.)	Less than 100	FDA BAM <i>Online</i> , 2012: updated 2019 (Chapter 14)
: <i>Listeria Monocytogenes</i> (/25 g.)	Not Detected	AOAC (2019) 2016.08 and ISO 11290-1: 2017

**NUTRITION INFORMATION PER 100 g.**

Energy	355	Kcal / 100 g
Total Fat	0.51	g/ 100g
- Saturated fat	0.03	g/ 100g
- Trans fatty acid	Less than 0.01	g/ 100g
Cholesterol	Less than 0.5	mg/ 100g
Sodium	82.28	mg/ 100g
Potassium	106.58	mg/ 100g
Total Carbohydrates	86.5	g/ 100g
- Dietary fiber	1.47	g/ 100g
- Sugars	65.85	g/ 100g
- Added Sugars	34	g/ 100g
Protein	1.03	g/ 100g
Vitamin A	Not detected	μg/ 100g
Vitamin C	Not detected	mg/ 100g
Vitamin D	Not detected	μg/ 100g
Calcium	36.04	mg/ 100g
Iron	1.89	mg/ 100g

**DEHYDRATED PINEAPPLE RING  
LOW SUGAR, NO SO2 (LESS THAN 10 PPM.)  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

ALLERGEN INFORMATION	Present in other product		Present in same
	Present in the product? (Yes/No)	manufactured on the same line? (Yes/No)	manufacturing plant? (Yes/No)
<b>MAIN ALLERGENS</b>			
1 CEREALS CONTAINING GLUTEN AND THEIR PRODUCTS	No	No	No
2 EGG AND THEIR PRODUCTS	No	No	No
3 MILK AND THEIR PRODUCTS	No	No	No
4 PEANUT AND THEIR PRODUCTS	No	No	No
5 SHELLFISH (CRUSTACEANS & MOLLUSCS) AND THEIR PRODUCTS	No	No	No
6 FISH AND THEIR PRODUCTS	No	No	No
7 SOYBEANS AND THEIR PRODUCTS	No	No	No
8 NUT, TREE NUT AND THEIR PRODUCTS	No	No	No
<i>(ALMONDS (AMYGDALUS COMMUNIS L.), HAZELNUTS (CORYLUS AVELLANA), WALNUTS (JUGLANS REGIA), CASHEWS (ANACARDIUM OCCIDENTALE), PECAN NUTS (CARYA ILLINOINENSIS (WANGENH.) K. KOCH), BRAZIL NUTS (BERTHOLLETTIA EXCELSA), PISTACHIO NUTS (PISTACIA VERA), MACADAMIA OR QUEENSLAND NUTS (MACADAMIA TERNIFOLIA), AND PRODUCTS THEREOF)</i>			
9 COCONUT	No	No	Yes
10 SULPHITES (ADDED IN CONCENTRATION OF 10 mg/kg OR MORE)	No	Yes	Yes
11 LUPIN	No	No	No
12 SESAME , SEEDS AND THEIR PRODUCTS	No	No	No
13 CELERY AND THEIR PRODUCTS	No	No	No
14 MUSTARD AND THEIR PRODUCTS	No	No	No
<b>OTHER ALLERGENS AND INTOLERANCES</b>			
1 TARTRAZINE	No	Yes	Yes
2 APPLE	No	Yes	Yes
3 BANANA	No	Yes	Yes
4 KIWI	No	Yes	Yes
5 ORANGE	No	Yes	Yes
6 MANGO	No	Yes	Yes
7 PEACH	No	Yes	Yes
8 TOMATO	No	Yes	Yes
9 YAM	No	No	No
10 ABALONE	No	No	No
11 BEEF	No	No	No
12 CHICKEN	No	No	No
13 MACKEREL	No	No	No
14 PORK	No	No	No
15 OCTOPUS AND/OR SQUID	No	No	No
16 SALMON AND/OR SALMON ROE	No	No	No
17 MATSUTAKE MUSHROOM	No	No	No
18 GELATINE	No	No	No
19 BUCKWHEAT AND THEIR PRODUCTS	No	No	No

**DEHYDRATED PINEAPPLE RING  
LOW SUGAR, NO SO2 (LESS THAN 10 PPM.)  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

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**GENERAL INFORMATION**

PACKING	5 kg/ bag, 4 bag/ carton	Polyethylene bag in corrugate carton or per customer's requirement.
SHELF LIFE	24 months from production date	
RECOMMENDED STORAGE CONDITION	Store in cool and dry place without sunlight (air humidity max. 70%), cool storage is recommended, temperatures below 0 °C and above 25 °C should be avoided	
TRANSPORT	Dry, clean	
COUNTRY OF ORIGIN	Thailand	

**QUALITY / SAFETY SYSTEM**

BRC, HACCP, ISO9001, ISO14001, HALAL, KOSHER

**CALIFORNIA PROPOSITION 65**

This product specification does not conform with the California Proposition 65.

**Approved by**

**Signed for and on behalf of**

**Unity Food Co., Ltd**

*Amnat.*

.....  
**(Mr. Amnat Phosri)**

**Quality Assurance Manager/PCQI**

*Supat*

.....  
**(Mr. Supat Opamuratawongse)**

**Factory Manager**

**For Customer : Sign and Stamp.....**

**Date .....**

**DEHYDRATED PINEAPPLE RING**  
**REGULAR SUGAR, WITH SO2 MAX 300 PPM.**  
**SPECIFICATION**

**CUSTOMER : ZIBA NUT**

	SPECIFICATION	FUNCTION	REMARK
<b>INGREDIENTS LIST</b>			
Pineapple	52.97%	Raw Material	
Sugar	46.00%	Natural Sweetener	Cane sugar
Citric acid	1.00%	Acidity Regulator	E 330
Sodium metabisulphite	0.03%	Color Retention	(E 223 as the initial agent, detected in finished product as Sulphur dioxide (E220))

**PHYSICAL INFORMATION**

**APPEARANCE**

COLOR: Typical yellow color of pineapple.

TEXTURE: Slightly sticky, not too hard and soft.

TASTE/FLAVOR: Sweet and slightly sour, free from off-odour.

	WIDTH (cm.)	LENGTH (cm.)	THICKNESS (cm.)
<b>PRODUCT SIZE</b>	≥ 5.5	-	0.5 - 1.2
OFF SIZE (SMALL, BIG)	≤ 6%		
CLUMP (≥ 2 Pieces that gather together)	-		
BLEMISH (> 2 mm.)	≤ 9%		
<b>EXTERNEOUS FOREIGN MATTER</b>	Absent		
REMARK : METAL DETECTOR	Fe ≥ 2 mm., Non-Fe ≥ 3 mm., STL ≥ 3 mm.		
<b>OTHER FOREIGN MATTER</b>	< 0.01 %		

**CHEMICAL INFORMATION (IN FINAL PRODUCT)**

Criteria	Specification	Method of analysis	Remark
TOTAL SUGAR	78% Max	AOAC (2019) 923.09	The sugar level can be varied according to the ripeness of raw material itself
pH	3.5 - 5.5	ISO 1842 (1991)	
TOTAL ACIDITY (AS CITRIC ACID)	0.5 - 1.0%	AOAC (2019) 942.15	E 330
MOISTURE CONTENT	15 % Max	AOAC (2019) 934.06	
WATER ACTIVITY (aw)	0.70 Max	AOAC (2019) 978.18	
SULPHURE DIOXIDE ( SO2)	300 ppm.Max	AOAC (2019) 990.28	E 220
GMO STATUS	NON GMO	ISO 21569:2005 Amd 1: 2013	

**HEAVY METAL**

Mercury (Hg) (mg/kg or ppm.)	≤ 0.03
Lead (Pb) (mg/kg or ppm.)	≤ 0.1
Cadmium (Cd) (mg/kg or ppm.)	≤ 0.02

**DEHYDRATED PINEAPPLE RING**  
**REGULAR SUGAR, WITH SO2 MAX 300 PPM.**  
**SPECIFICATION**

**CUSTOMER : ZIBA NUT**

**MICROBIOLOGICAL INFORMATION**

Criteria	Specification	Method of analysis
: Total Plate Count (CFU/g.)	Less than $5 \times 10^3$	AOAC (2019) 990.12
: Yeast and mold (CFU/g.)	Less than $10^2$	AOAC (2019) 2014.05
: Coliform Bacteria (MPN/g.)	Less than 2.5	AOAC (2019) RI Certificate No.060702
: <i>Escherichia Coli</i> (MPN/g.)	Less than 2.5	AOAC (2019) RI Certificate No.080603
: <i>Staphylococcus aureus</i> (CFU/g.)	Less than 10	AOAC (2019) 2003.07
: <i>Clostridium perfringens</i> (/0.1 g.)	Not Detected	FDA.BAM Online,2001 (Chapter 16)
: <i>Salmonella spp.</i> (/25 g.)	Not Detected	AOAC (2019) 2016.01 and FDA.BAM Online,2016 (Chapter 5)
: <i>Bacillus cereus</i> (CFU/g.)	Less than 100	FDA BAM Online, 2012: updated 2019 (Chapter 14)
: <i>Listeria Monocytogenes</i> (/25 g.)	Not Detected	AOAC (2019) 2016.08 and ISO 11290-1: 2017

**NUTRITION INFORMATION PER 100 g.**

Energy	372	Kcal / 100 g
Total Fat	Not detected	g/ 100g
- Saturated Fat	Less than 0.01	g/ 100g
- Trans fatty acid	Less than 0.01	g/ 100g
Cholesterol	Less than 0.5	mg/ 100g
Sodium	287.19	mg/ 100g
Potassium	64.59	mg/ 100g
Total Carbohydrates	93	g/ 100g
- Dietary fiber	1.53	g/ 100g
- Sugars	77.2	g/ 100g
- Added Sugars	46	g/ 100g
Protein	Not detected	g/ 100g
Vitamin A	Not detected	μg/ 100g
Vitamin C	Not detected	mg/ 100g
Vitamin D	Not detected	μg/ 100g
Calcium	46.59	mg/ 100g
Iron	1.54	mg/ 100g

**DEHYDRATED PINEAPPLE RING**  
**REGULAR SUGAR, WITH SO2 MAX 300 PPM.**  
**SPECIFICATION**

**CUSTOMER : ZIBA NUT**

ALLERGEN INFORMATION	Present in other product		Present in same
	Present in the product? (Yes/No)	manufactured on the same line? (Yes/No)	manufacturing plant? (Yes/No)
<b>MAIN ALLERGENS</b>			
1 CEREALS CONTAINING GLUTEN AND THEIR PRODUCTS	No	No	No
2 EGG AND THEIR PRODUCTS	No	No	No
3 MILK AND THEIR PRODUCTS	No	No	No
4 PEANUT AND THEIR PRODUCTS	No	No	No
5 SHELLFISH (CRUSTACEANS & MOLLUSCS) AND THEIR PRODUCTS	No	No	No
6 FISH AND THEIR PRODUCTS	No	No	No
7 SOYBEANS AND THEIR PRODUCTS	No	No	No
8 NUT, TREE NUT AND THEIR PRODUCTS	No	No	No
<i>(ALMONDS (AMYGDALUS COMMUNIS L.),</i>			
<i>HAZELNUTS (CORYLUS AVELLANA), WALNUTS</i>			
<i>(JUGLANS REGIA), CASHEWS (ANACARDIUM OCCIDENTALE),</i>			
<i>PECAN NUTS (CARYA ILLINOINENSIS (WANGENH.) K. KOCH),</i>			
<i>BRAZIL NUTS (BERTHOLLETTIA EXCELSA), PISTACHIO NUTS</i>			
<i>(PISTACIA VERA), MACADAMIA OR QUEENSLAND NUTS</i>			
<i>(MACADAMIA TERNIFOLIA), AND PRODUCTS THEREOF)</i>			
9 COCONUT	No	No	Yes
10 SULPHITES (ADDED IN CONCENTRATION OF 10 mg/kg OR MORE)	Yes	Yes	Yes
11 LUPIN	No	No	No
12 SESAME , SEEDS AND THEIR PRODUCTS	No	No	No
13 CELERY AND THEIR PRODUCTS	No	No	No
14 MUSTARD AND THEIR PRODUCTS	No	No	No
<b>OTHER ALLERGENS AND INTOLERANCES</b>			
1 TARTRAZINE	No	Yes	Yes
2 APPLE	No	Yes	Yes
3 BANANA	No	Yes	Yes
4 KIWI	No	Yes	Yes
5 ORANGE	No	Yes	Yes
6 MANGO	No	Yes	Yes
7 PEACH	No	Yes	Yes
8 TOMATO	No	Yes	Yes
9 YAM	No	No	No
10 ABALONE	No	No	No
11 BEEF	No	No	No
12 CHICKEN	No	No	No
13 MACKEREL	No	No	No
14 PORK	No	No	No
15 OCTOPUS AND/OR SQUID	No	No	No
16 SALMON AND/OR SALMON ROE	No	No	No
17 MATSUTAKE MUSHROOM	No	No	No
18 GELATINE	No	No	No
19 BUCKWHEAT AND THEIR PRODUCTS	No	No	No

**DEHYDRATED PINEAPPLE RING**  
**REGULAR SUGAR, WITH SO2 MAX 300 PPM.**  
**SPECIFICATION**

**CUSTOMER : ZIBA NUT**

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**GENERAL INFORMATION**

PACKING	5 kg/ bag, 4 bag/ carton      Polyethylene bag in corrugate carton or per customer's requirement.
SHELF LIFE	24 months from production date
RECOMMENDED STORAGE CONDITION	Store in cool and dry place without sunlight (air humidity max. 70%), cool storage is recommended, temperatures below 0 °C and above 25 °C should be avoided
TRANSPORT	Dry, clean
COUNTRY OF ORIGIN	Thailand

**QUALITY / SAFETY SYSTEM**

BRC, HACCP, ISO9001, ISO14001, HALAL, KOSHER

**CALIFORNIA PROPOSITION 65**

This product specification does not conform with the California Proposition 65.

**Approved by**

**Signed for and on behalf of**

**Unity Food Co., Ltd**

*Amnat.*

**(Mr. Amnat Phosri)**

**Quality Assurance Manager/PCQI**

*Supat*

**(Mr. Supat Opamuratawongse)**

**Factory Manager**

**For Customer : Sign and Stamp.....**

**Date .....**

**DEHYDRATED PINEAPPLE TIDBIT WITH NATURAL PINEAPPLE FLAVOR**

**LOW SUGAR, NO SO2 (LESS THAN 10 PPM.)  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

	SPECIFICATION	FUNCTION	REMARK
<b>INGREDIENTS LIST</b>			
Pineapple	64.775%	Raw Material	
Sugar	34.00%	Natural Sweetener	Cane sugar
Citric acid	1.20%	Acidity Regulator	E 330
Pineapple flavor	0.025%	Flavoring	Natural flavor

**PHYSICAL INFORMATION**

APPEARANCE

COLOR: Typical yellow color of pineapple.

TEXTURE: Not too hard and soft, not too sticky.

TASTE/FLAVOR: Sweet and slightly sour, with pineapple flavor.

	WIDTH (cm.)	LENGTH (cm.)	THICKNESS (cm.)
PRODUCT SIZE	2.0 - 3.0	≥ 1.7	0.5 - 1.2
OFF SIZE (SMALL, BIG)	≤ 12%		
CLUMP (≥ 2 Pieces that gather together)	≤ 9%		
BLEMISH (> 2 mm.)	≤ 7%		
EXTERNEOUS FOREIGN MATTER	Absent		
REMARK : METAL DETECTOR	Fe ≥ 2 mm., Non-Fe ≥ 3 mm., STL ≥ 3 mm.		
OTHER FOREIGN MATTER	< 0.01 %		

**CHEMICAL INFORMATION (IN FINAL PRODUCT)**

Criteria	Specification	Method of analysis	Remark
TOTAL SUGAR	72% Max	AOAC (2019) 923.09	The sugar level can be varied according to the ripeness of raw material itself
pH	3.5 - 5.5	ISO 1842 (1991)	
TOTAL ACIDITY (AS CITRIC ACID)	0.6 - 1.2%	AOAC (2019) 942.15	E 330
MOISTURE CONTENT	15 % Max	AOAC (2019) 934.06	
WATER ACTIVITY (aw)	0.70 Max	AOAC (2019) 978.18	
SULPHURE DIOXIDE ( SO2)	Less than 10 ppm.	AOAC (2019) 990.28	E 220
GMO STATUS	NON GMO	ISO 21569:2005 Amd 1: 2013	

**HEAVY METAL**

Mercury (Hg) (mg/kg or ppm.)	≤ 0.03
Lead (Pb) (mg/kg or ppm.)	≤ 0.1
Cadmium (Cd) (mg/kg or ppm.)	≤ 0.02

**DEHYDRATED PINEAPPLE TIDBIT WITH NATURAL PINEAPPLE FLAVOR**

**LOW SUGAR, NO SO2 (LESS THAN 10 PPM.)**

**SPECIFICATION**

**CUSTOMER : ZIBA NUT**

**MICROBIOLOGICAL INFORMATION**

Criteria	Specification	Method of analysis
: Total Plate Count (CFU/g.)	Less than $5 \times 10^3$	AOAC (2019) 990.12
: Yeast and mold (CFU/g.)	Less than $10^2$	AOAC (2019) 2014.05
: Coliform Bacteria (MPN/g.)	Less than 2.5	AOAC RI Certificate No.060702
: <i>Escherichia Coli</i> (MPN/g.)	Less than 2.5	AOAC RI Certificate No.080603
: <i>Staphylococcus aureus</i> (CFU/g.)	Less than 10	AOAC (2019) 2003.07
: <i>Clostridium perfringens</i> (/0.1 g.)	Not Detected	FDA BAM <i>Online</i> ,2001 (Chapter 16)
: <i>Salmonella spp.</i> (/25 g.)	Not Detected	AOAC (2019) 2016.01 and FDA BAM <i>Online</i> ,2016 (Chapter 5)
: <i>Bacillus cereus</i> (CFU/g.)	Less than 100	FDA BAM <i>Online</i> , 2012: updated 2019 (Chapter 14)
: <i>Listeria Monocytogenes</i> (/25 g.)	Not Detected	AOAC (2019) 2016.08 and ISO 11290-1: 2017

**NUTRITION INFORMATION PER 100 g.**

Energy	355	Kcal / 100 g
Total Fat	0.51	g/ 100g
- Saturated fat	0.03	g/ 100g
- Trans fatty acid	Less than 0.01	g/ 100g
Cholesterol	Less than 0.5	mg/ 100g
Sodium	82.28	mg/ 100g
Potassium	106.58	mg/ 100g
Total Carbohydrates	86.5	g/ 100g
- Dietary fiber	1.47	g/ 100g
- Sugars	65.85	g/ 100g
- Added Sugars	34	g/ 100g
Protein	1.03	g/ 100g
Vitamin A	Not detected	μg/ 100g
Vitamin C	Not detected	mg/ 100g
Vitamin D	Not detected	μg/ 100g
Calcium	36.04	mg/ 100g
Iron	1.89	mg/ 100g

**DEHYDRATED PINEAPPLE TIDBIT WITH NATURAL PINEAPPLE FLAVOR**

**LOW SUGAR, NO SO2 (LESS THAN 10 PPM.)  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

ALLERGEN INFORMATION	<i>Present in other product</i>		<i>Present in same</i>
	<i>Present in the</i>	<i>manufactured on the same</i>	<i>manufacturing plant?</i>
	<i>product? (Yes/No)</i>	<i>line? (Yes/No)</i>	<i>(Yes/No)</i>
<b>MAIN ALLERGENS</b>			
1 CEREALS CONTAINING GLUTEN AND THEIR PRODUCTS	No	No	No
2 EGG AND THEIR PRODUCTS	No	No	No
3 MILK AND THEIR PRODUCTS	No	No	No
4 PEANUT AND THEIR PRODUCTS	No	No	No
5 SHELLFISH (CRUSTACEANS & MOLLUSCS) AND THEIR PRODUCTS	No	No	No
6 FISH AND THEIR PRODUCTS	No	No	No
7 SOYBEANS AND THEIR PRODUCTS	No	No	No
8 NUT, TREE NUT AND THEIR PRODUCTS	No	No	No
<i>(ALMONDS (AMYGDALUS COMMUNIS L.), HAZELNUTS (CORYLUS AVELLANA), WALNUTS (JUGLANS REGIA), CASHEWS (ANACARDIUM OCCIDENTALE), PECAN NUTS (CARYA ILLINOINENSIS (WANGENH.) K. KOCH), BRAZIL NUTS (BERTHOLLETIA EXCELSA), PISTACHIO NUTS (PISTACIA VERA), MACADAMIA OR QUEENSLAND NUTS (MACADAMIA TERNIFOLIA), AND PRODUCTS THEREOF)</i>			
9 COCONUT	No	No	Yes
10 SULPHITES (ADDED IN CONCENTRATION OF 10 mg/kg OR MORE)	No	Yes	Yes
11 LUPIN	No	No	No
12 SESAME , SEEDS AND THEIR PRODUCTS	No	No	No
13 CELERY AND THEIR PRODUCTS	No	No	No
14 MUSTARD AND THEIR PRODUCTS	No	No	No
<b>OTHER ALLERGENS AND INTOLERANCES</b>			
1 TARTRAZINE	No	Yes	Yes
2 APPLE	No	Yes	Yes
3 BANANA	No	Yes	Yes
4 KIWI	No	Yes	Yes
5 ORANGE	No	Yes	Yes
6 MANGO	No	Yes	Yes
7 PEACH	No	Yes	Yes
8 TOMATO	No	Yes	Yes
9 YAM	No	No	No
10 ABALONE	No	No	No
11 BEEF	No	No	No
12 CHICKEN	No	No	No
13 MACKEREL	No	No	No
14 PORK	No	No	No
15 OCTOPUS AND/OR SQUID	No	No	No
16 SALMON AND/OR SALMON ROE	No	No	No
17 MATSUTAKE MUSHROOM	No	No	No
18 GELATINE	No	No	No
19 BUCKWHEAT AND THEIR PRODUCTS	No	No	No

**DEHYDRATED PINEAPPLE TIDBIT WITH NATURAL PINEAPPLE FLAVOR**

**LOW SUGAR, NO SO2 (LESS THAN 10 PPM.)**

**SPECIFICATION**

**CUSTOMER : ZIBA NUT**

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**GENERAL INFORMATION**

PACKING	5 kg/ bag, 4 bag/ carton or per customer's requirement.	Polyethylene bag in corrugate carton
SHELF LIFE	24 months from production date	
RECOMMENDED STORAGE CONDITION	Store in cool and dry place without sunlight (air humidity max. 70%), cool storage is recommended, temperatures below 0 °C and above 25 °C should be avoided	
TRANSPORT	Dry, clean	
COUNTRY OF ORIGIN	Thailand	

**QUALITY / SAFETY SYSTEM**

BRC, HACCP, ISO9001, ISO14001, HALAL, KOSHER

**CALIFORNIA PROPOSITION 65**

This product specification does not conform with the California Proposition 65.

**Approved by**

*Amnat.*

**(Mr. Amnat Phosri)**

**Quality Assurance Manager/PCQI**

**Signed for and on behalf of**

**Unity Food Co., Ltd**

*Supat*

**(Mr. Supat Opamuratawongse)**

**Factory Manager**

**For Customer : Sign and Stamp.....**

**Date .....**

**DEHYDRATED PINEAPPLE TIDBIT  
REGULAR SUGAR, WITH SO2 MAX 300 PPM.  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

	SPECIFICATION	FUNCTION	REMARK
<b>INGREDIENTS LIST</b>			
Pineapple	52.97%	Raw Material	
Sugar	46.00%	Natural Sweetener	Cane sugar
Citric acid	1.00%	Acidity Regulator	E 330
Sodium metabisulphite	0.03%	Color Retention	(E 223 as the initial agent, detected in finished product as Sulphur dioxide (E220))

**PHYSICAL INFORMATION**

APPEARANCE  
 COLOR: Typical yellow color of pineapple.  
 TEXTURE: Not too hard and soft, not too sticky.  
 TASTE/FLAVOR: Sweet and slightly sour, free form off-odour.

	WIDTH (cm.)	LENGTH (cm.)	THICKNESS (cm.)
PRODUCT SIZE	2.3 - 3.2	≥ 1.7	0.5 - 1.4
OFF SIZE (SMALL, BIG)	≤ 12%		
CLUMP (≥ 2 Pieces that gather together)	≤ 9%		
BLEMISH (> 2 mm.)	≤ 7%		
EXTERNEOUS FOREIGN MATTER	Absent		
REMARK : METAL DETECTOR	Fe ≥ 2 mm., Non-Fe ≥ 3 mm., STL ≥ 3 mm.		
OTHER FOREIGN MATTER	< 0.01 %		

**CHEMICAL INFORMATION (IN FINAL PRODUCT)**

Criteria	Specification	Method of analysis	Remark
TOTAL SUGAR	78% Max.	AOAC (2019) 923.09	The sugar level can be varied according to the ripeness of raw material itself
pH	3.5 - 5.5	ISO 1842 (1991)	
TOTAL ACIDITY (AS CITRIC ACID)	0.5 - 1.0 %	AOAC (2019) 942.15	E 330
MOISTURE CONTENT	15 % Max.	AOAC (2019) 934.06	
WATER ACTIVITY (aw)	0.70 Max.	AOAC (2019) 978.18	
SULPHUR DIOXIDE(AS SO2)	300 ppm.Max	AOAC (2019) 990.28	E 220
GMO STATUS	NON GMO	ISO 21569:2005 Amd 1: 2013	

**HEAVY METAL**

Mercury (Hg) (mg/kg or ppm.)	≤ 0.03
Lead (Pb) (mg/kg or ppm.)	≤ 0.1
Cadmium (Cd) (mg/kg or ppm.)	≤ 0.02

**DEHYDRATED PINEAPPLE TIDBIT  
REGULAR SUGAR, WITH SO2 MAX 300 PPM.  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

**MICROBIOLOGICAL INFORMATION**

Criteria	Specification	Method of analysis
: Total Plate Count (CFU/g.)	Less than $5 \times 10^3$	AOAC (2019) 990.12
: Yeast and mold (CFU/g.)	Less than $10^2$	AOAC (2019) 2014.05
: Coliform Bacteria (MPN/g.)	Less than 2.5	AOAC (2019) RI Certificate No.060702
: <i>Escherichia Coli</i> (MPN/g.)	Less than 2.5	AOAC (2019) RI Certificate No.080603
: <i>Staphylococcus aureus</i> (CFU/g.)	Less than 10	AOAC (2019) 2003.07
: <i>Clostridium perfringens</i> (/0.1 g.)	Not Detected	FDA.BAM <i>Online</i> ,2001 (Chapter 16)
: <i>Salmonella spp.</i> (/25 g.)	Not Detected	AOAC (2019) 2016.01 and FDA.BAM <i>Online</i> ,2016 (Chapter 5)
: <i>Bacillus cereus</i> (CFU/g.)	Less than 100	FDA BAM <i>Online</i> , 2012: updated 2019 (Chapter 14)
: <i>Listeria Monocytogenes</i> (/25 g.)	Not Detected	AOAC (2019) 2016.08 and ISO 11290-1: 2017

**NUTRITION INFORMATION PER 100 g.**

Energy	372	Kcal / 100 g
Total Fat	Not detected	g/ 100g
- Saturated fat	Less than 0.01	g/ 100g
- Trans fatty acid	Less than 0.01	g/ 100g
Cholesterol	Less than 0.5	mg/ 100g
Sodium	287.19	mg/ 100g
Potassium	64.59	mg/ 100g
Total Carbohydrates	93	g/ 100g
- Dietary fiber	1.53	g/ 100g
- Sugars	77.2	g/ 100g
- Added Sugars	46	g/ 100g
Protein	Not detected	g/ 100g
Vitamin A	Not detected	μg/ 100g
Vitamin C	Not detected	mg/ 100g
Vitamin D	Not detected	μg/ 100g
Calcium	46.59	mg/ 100g
Iron	1.54	mg/ 100g

**DEHYDRATED PINEAPPLE TIDBIT  
REGULAR SUGAR, WITH SO2 MAX 300 PPM.  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

ALLERGEN INFORMATION	Present in other product		Present in same
	Present in the product? (Yes/No)	manufactured on the same line? (Yes/No)	manufacturing plant? (Yes/No)
<b>MAIN ALLERGENS</b>			
1 CEREALS CONTAINING GLUTEN AND THEIR PRODUCTS	No	No	No
2 EGG AND THEIR PRODUCTS	No	No	No
3 MILK AND THEIR PRODUCTS	No	No	No
4 PEANUT AND THEIR PRODUCTS	No	No	No
5 SHELLFISH (CRUSTACEANS & MOLLUSCS) AND THEIR PRODUCTS	No	No	No
6 FISH AND THEIR PRODUCTS	No	No	No
7 SOYBEANS AND THEIR PRODUCTS	No	No	No
8 NUT, TREE NUT AND THEIR PRODUCTS <i>(ALMONDS (AMYGDALUS COMMUNIS L.), HAZELNUTS (CORYLUS AVELLANA), WALNUTS (JUGLANS REGIA), CASHEWS (ANACARDIUM OCCIDENTALE), PECAN NUTS (CARYA ILLINOINENSIS (WANGENH.) K. KOCH), BRAZIL NUTS (BERTHOLLETIA) EXCELSA), PISTACHIO NUTS (PISTACIA VERA), MACADAMIA OR QUEENSLAND NUTS (MACADAMIA TERNIFOLIA), AND PRODUCTS THEREOF)</i>	No	No	No
9 COCONUT	No	No	Yes
10 SULPHITES (ADDED IN CONCENTRATION OF 10 mg/kg OR MORE)	Yes	Yes	Yes
11 LUPIN	No	No	No
12 SESAME , SEEDS AND THEIR PRODUCTS	No	No	No
13 CELERY AND THEIR PRODUCTS	No	No	No
14 MUSTARD AND THEIR PRODUCTS	No	No	No
<b>OTHER ALLERGENS AND INTOLERANCES</b>			
1 TARTRAZINE	No	Yes	Yes
2 APPLE	No	Yes	Yes
3 BANANA	No	Yes	Yes
4 KIWI	No	Yes	Yes
5 ORANGE	No	Yes	Yes
6 MANGO	No	Yes	Yes
7 PEACH	No	Yes	Yes
8 TOMATO	No	Yes	Yes
9 YAM	No	No	No
10 ABALONE	No	No	No
11 BEEF	No	No	No
12 CHICKEN	No	No	No
13 MACKEREL	No	No	No
14 PORK	No	No	No
15 OCTOPUS AND/OR SQUID	No	No	No
16 SALMON AND/OR SALMON ROE	No	No	No
17 MATSUTAKE MUSHROOM	No	No	No
18 GELATINE	No	No	No
19 BUCKWHEAT AND THEIR PRODUCTS	No	No	No

**DEHYDRATED PINEAPPLE TIDBIT  
REGULAR SUGAR, WITH SO2 MAX 300 PPM.  
SPECIFICATION**

**CUSTOMER : ZIBA NUT**

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**GENERAL INFORMATION**

PACKING	5 kg/ bag, 4 bag/ carton    Polyethylene bag in corrugate carton or per customer's requirement.
SHELF LIFE	24 months from production date
RECOMMENDED STORAGE CONDITION	Store in cool and dry place without sunlight (air humidity max. 70%), cool storage is recommended, temperatures below 0 °C and above 25 °C should be avoided
TRANSPORT	Dry, clean
COUNTRY OF ORIGIN	Thailand

**QUALITY / SAFETY SYSTEM**

BRC, HACCP, ISO9001, ISO14001, HALAL, KOSHER

**CALIFORNIA PROPOSITION 65**

This product specification does not conform with the California Proposition 65.

**Approved by**

**Signed for and on behalf of  
Unity Food Co., Ltd**

.....  
*Amnat*

**(Mr. Amnat Phosri)**

**Quality Assurance Manager/PCQI**

.....  
*Supat*

**(Mr. Supat Opamuratawongse)**

**Factory Manager**

**For Customer : Sign and Stamp.....**

**Date .....**

L    yyyymmdd  
P    yyyymmdd/dd



**WARNING:**

Consuming this product can expose you to chemicals including Lead and Lead Compounds, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.Ca.gov/food](http://www.P65Warnings.Ca.gov/food).

**CANTALOUPE SLICE NO COLOR ADDED**

**PRESERVED WITH SULPHUR DIOXIDE**

**INGREDIENTS**

**CANTALOUPE**

**SUGAR**

**CITRIC ACID (E 330)**

**SULPHUR DIOXIDE (SO<sub>2</sub>)(E 220)**

**CANTALOUPE FLAVOR**

**Z.N.I.**

**INVOICE XXX/XXXX**

**PRODUCED BY UNITY FOOD CO., LTD**

**PRODUCTION DATE : YYYY MM DD**

**EXPIRATION DATE : YYYY MM DD**

**44.09 LBS.**

L yyyymmdd  
P yyyymmdd/dd



**WARNING:**

Consuming this product can expose you to chemicals including Lead and Lead Compounds, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.Ca.gov/food](http://www.P65Warnings.Ca.gov/food).

**CRYSTALLIZED GINGER SLICE NO COLOR ADDED**

**PRESERVED WITH SULPHUR DIOXIDE**

**INGREDIENTS**

**GINGER**

**SUGAR**

**SULPHUR DIOXIDE (SO<sub>2</sub>) (E 220)**

**Z.N.I.**

**INVOICE XXX/XXXX**

**PRODUCED BY UNITY FOOD CO., LTD**

**PRODUCTION DATE : YYYY MM DD**

**EXPIRATION DATE : YYYY MM DD**

**44.09 LBS.**

**L**    yyyymmdd  
**P**    yyyymmdd/dd



**WARNING:**

Consuming this product can expose you to chemicals including Lead and Lead Compounds, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.Ca.gov/food](http://www.P65Warnings.Ca.gov/food).

**CRYSTALLIZED GINGER SLICE NO COLOR ADDED**

**INGREDIENTS**

**GINGER**

**LOW SUGAR**

**SO<sub>2</sub> LESS THAN 10 PPM.**

**Z.N.I.**

**INVOICE XXX/XXXX**

**PRODUCED BY UNITY FOOD CO., LTD**

**PRODUCTION DATE : YYYY MM DD**

**EXPIRATION DATE : YYYY MM DD**

**44.09 LBS.**

L yyyymmdd  
P yyyymmdd/dd



**WARNING:**

Consuming this product can expose you to chemicals including Lead and Lead Compounds, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.Ca.gov/food](http://www.P65Warnings.Ca.gov/food).

**KIWI SLICE FD&C YELLOW NO. 5, FD&C BLUE NO. 1 COLOR ADDED**

**INGREDIENTS**

KIWI  
SUGAR  
CITRIC ACID (E 330)  
SULPHUR DIOXIDE (SO<sub>2</sub>) (E 220)  
COMMON NAME : FD&C YELLOW #5  
(YELLOW FCF) (item number 19140)  
COMMON NAME : FD&C BLUE #1  
(BLUE FCF) (item number 42090)

**PRESERVED WITH SULPHUR DIOXIDE**

**Z.N.I.**

**INVOICE XXX/XXXX**

**PRODUCED BY UNITY FOOD CO., LTD**

**PRODUCTION DATE : YYYY MM DD**

**EXPIRATION DATE : YYYY MM DD**

**44.09 LBS.**

L yyyymmdd  
P yyyymmdd/dd



**WARNING:**

Consuming this product can expose you to chemicals including Lead and Lead Compounds, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.Ca.gov/food](http://www.P65Warnings.Ca.gov/food).

**MANGO DICE FD&C YELLOW NO. 6 COLOR ADDED**

**PRESERVED WITH SULPHUR DIOXIDE**

**INGREDIENTS**

MANGO  
SUGAR  
CITRIC ACID (E 330)  
SULPHUR DIOXIDE (SO<sub>2</sub>) (E 220)  
COMMON NAME : FD&C YELLOW #6  
(SUNSET YELLOW FCF) (item number 15985)

**Z.N.I.**

**INVOICE XXX/XXXX**

**PRODUCED BY UNITY FOOD CO., LTD**

**PRODUCTION DATE : YYYY MM DD**

**EXPIRATION DATE : YYYY MM DD**

**44.09 LBS.**

L yyyymmdd  
P yyyymmdd/dd



**WARNING:**

Consuming this product can expose you to chemicals including Lead and Lead Compounds, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.Ca.gov/food](http://www.P65Warnings.Ca.gov/food).

**MANGO SLICE FD&C YELLOW NO. 6 COLOR ADDED**

**INGREDIENTS**

MANGO  
SUGAR  
CITRIC ACID (E 330)  
SULPHUR DIOXIDE (SO<sub>2</sub>) (E 220)  
COMMON NAME : FD&C YELLOW #6  
(SUNSET YELLOW FCF) (item number 15985)

**PRESERVED WITH SULPHUR DIOXIDE**

**Z.N.I.**  
**INVOICE XXX/XXXX**  
**PRODUCED BY UNITY FOOD CO., LTD**

**PRODUCTION DATE : YYYY MM DD**  
**EXPIRATION DATE : YYYY MM DD**

**44.09 LBS.**

**L**    yyyymmdd  
**P**    yyyymmdd/dd



**WARNING:**

Consuming this product can expose you to chemicals including Lead and Lead Compounds, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.Ca.gov/food](http://www.P65Warnings.Ca.gov/food).

**MANGO DICE NO COLOR ADDED**

**INGREDIENTS**

**MANGO**

**LOW SUGAR**

**CITRIC ACID (E 330)**

**SO<sub>2</sub> LESS THAN 10 PPM**

**Z.N.I.**

**INVOICE XXX/XXXX**

**PRODUCED BY UNITY FOOD CO., LTD**

**PRODUCTION DATE : YYYY MM DD**

**EXPIRATION DATE : YYYY MM DD**

**44.09 LBS.**

**L**    yyyymmdd  
**P**    yyyymmdd/dd



**WARNING:**

Consuming this product can expose you to chemicals including Lead and Lead Compounds, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.Ca.gov/food](http://www.P65Warnings.Ca.gov/food).

**MANGO SLICE NO COLOR ADDED**

**INGREDIENTS**

**MANGO**

**LOW SUGAR**

**CITRIC ACID (E 330)**

**SO<sub>2</sub> LESS THAN 10 PPM**

**Z.N.I.**

**INVOICE XXX/XXXX**

**PRODUCED BY UNITY FOOD CO., LTD**

**PRODUCTION DATE : YYYY MM DD**

**EXPIRATION DATE : YYYY MM DD**

**44.09 LBS.**

L yyyymmdd  
P yyyymmdd/dd



**WARNING:**

Consuming this product can expose you to chemicals including Lead and Lead Compounds, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.Ca.gov/food](http://www.P65Warnings.Ca.gov/food).

**CRYSTALLIZED MANGO SLICE FD&C YELLOW NO. 6 COLOR ADDED WITH CHILI ADDED**

**INGREDIENTS**

MANGO  
SUGAR  
CITRIC ACID (E 330)  
SALT  
CHILI  
SULPHUR DIOXIDE (SO<sub>2</sub>) (E 220)  
COMMON NAME : FD&C YELLOW #6  
(SUNSET YELLOW FCF) (item number 15985)

**PRESERVED WITH SULPHUR DIOXIDE**

**Z.N.I.**

**INVOICE XXX/XXXX**  
**PRODUCED BY UNITY FOOD CO., LTD**

**PRODUCTION DATE : YYYY MM DD**  
**EXPIRATION DATE : YYYY MM DD**

**44.09 LBS.**

L    yyyymmdd  
P    yyyymmdd/dd



**WARNING:**

Consuming this product can expose you to chemicals including Lead and Lead Compounds, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.Ca.gov/food](http://www.P65Warnings.Ca.gov/food).

**PAPAYA DICE FD&C YELLOW NO. 6 COLOR ADDED**

**INGREDIENTS**

**PAPAYA**

**SUGAR**

**SULPHUR DIOXIDE (SO<sub>2</sub>) (E 220)**

**COMMON NAME : FD&C YELLOW #6**

**(SUNSET YELLOW FCF) (item number 15985)**

**PRESERVED WITH SULPHUR DIOXIDE**

**Z.N.I.**

**INVOICE XXX/XXXX**

**PRODUCED BY UNITY FOOD CO., LTD**

**PRODUCTION DATE : YYYY MM DD**

**EXPIRATION DATE : YYYY MM DD**

**44.09 LBS.**

**L**    yyyymmdd  
**P**    yyyymmdd/dd



**WARNING:**

Consuming this product can expose you to chemicals including Lead and Lead Compounds, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.Ca.gov/food](http://www.P65Warnings.Ca.gov/food).

**PAPAYA SPEAR NO COLOR ADDED**

**INGREDIENTS**

**PAPAYA**

**LOW SUGAR**

**SO<sub>2</sub> LESS THAN 10 PPM**

**Z.N.I.**

**INVOICE XXX/XXXX**

**PRODUCED BY UNITY FOOD CO., LTD**

**PRODUCTION DATE : YYYY MM DD**

**EXPIRATION DATE : YYYY MM DD**

**44.09 LBS.**

L yyyymmdd  
P yyyymmdd/dd



**WARNING:**

Consuming this product can expose you to chemicals including Lead and Lead Compounds, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.Ca.gov/food](http://www.P65Warnings.Ca.gov/food).

**PAPAYA CHUNK FD&C YELLOW NO. 6 COLOR ADDED**

**INGREDIENTS**

**PAPAYA**

**SUGAR**

**SULPHUR DIOXIDE (SO<sub>2</sub>) (E 220)**

**COMMON NAME : FD&C YELLOW #6**

**(SUNSET YELLOW FCF) (item number 15985)**

**PRESERVED WITH SULPHUR DIOXIDE**

**Z.N.I.**

**INVOICE XXX/XXXX**

**PRODUCED BY UNITY FOOD CO., LTD**

**PRODUCTION DATE : YYYY MM DD**

**EXPIRATION DATE : YYYY MM DD**

**44.09 LBS.**

## Audit Report

1. Audit Summary			
Company name	Unity Food Co., Ltd.	Site Code	1073895
Site name	Unity Food Co., Ltd.		
Scope of audit	The soaking, cutting, vacuuming/boiling, syrup steeping, hot air drying and packing/re-packing of dehydrated fruit and vegetable in plastic tray, plastic bag and aluminium bag.		
Exclusions from scope	None		
Justification for exclusion	None		
Audit Start Date	2022-02-07	Audit Finish Date	2022-02-09
Re-audit due date	2023-02-07	Head Office	No

Additional modules included			
Modules	Result	Scope	Exclusions from Scope
FSMA Preventative Controls and FSVP Preparedness	Passed	The soaking, cutting, vacuuming/boiling, syrup steeping, hot air drying and packing/re-packing of dehydrated fruit and vegetable in plastic tray, plastic bag and aluminium bag.	None.
Choose a module	Choose an item		

2. Audit Results					
Audit result	Certificated	Audit grade	A	Audit type	Announced
Previous audit grade	AA	Previous audit date	2021-06-28		
Certificate issue date	2022-03-20	Certificate expiry date	2023-03-21		
Number of non-conformities	Fundamental	0			
	Critical	0			
	Major	0			

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2. Audit Results		
	Minor	9

3. Company Details			
Address	63, 63/1 Moo 6, Soi Bangthorad, Thonburi-Paktho Road, T. Bangthorad, A. Muang, Samutsakorn, 74000		
Country	Thailand	Site Telephone Number	+66 34 839715
Commercial representative Name	Mr. Poovanai Pravittlangulse	Email	utf@unityfood.com
Technical representative Name	Mr. Supat Opamuratawongse	Email	qmsidt@unityfood.com

4. Company Profile					
Plant size (metres square)	>25K sq.m s	No. of employees	501-1500	No. of HACCP plans	1-3
Shift Pattern	2 shifts; 08:00 am – 17:00 pm and 20:00 pm – 05:00 am				
Subcontracted processes	No				
Other certificates held	ISO 9001, GMP and HACCP Codex Alimentarius				
Regions exported to	North America Europe Asia Choose a region Choose a region Choose a region				
Company registration number	15280731676				
Major changes since last BRCGS audit	Replace PU floor at drying area, install new watermelon peeling machine, and ginger slicer machine.				

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**4. Company Profile**

Unity Food Co., Ltd. was established in 1992. Factory site has operated with 1,500 persons for 2 shifts production (08:00 am – 17:00 pm and 20:00 pm – 05:00 am) and working days - 6 days/ week. The production plant is located in Samutsakorn province. The products are distributed to USA, Canada, Europe, Asia (e.g. Japan, Middle East, etc.). Company has established, implemented, and maintained the system management compliance with ISO 9001 and GMP/HACCP-Codex. The production capability are 1,500 ton of finished product/ month. US FDA number is 15280731676. There is one HACCP Study related to dehydrated ambient stable fruit. There is purchasing of finished goods from affiliates (Chinwong Food Co., Ltd) to re-packing process for this site. Site audit before re-evaluation due date as site want to set new period of audit.

**5. Product Characteristics**

Product categories		15 - Dried food and ingredients VM - FSMA Preventative Controls and FSVP Preparedness Category Category			
Finished product safety rationale		Aw < 0.80, Moisture <15%, used Sodium Metabisulfite as preservative and Ambient storage condition.			
High care	No	High risk	No	Ambient high care	No
Justification for area		Justification for area Low risk as products is low Aw, used Sodium metabisulphite and not support pathogenic bacteria growth.			
Allergens handled on site		Sulphur dioxide and Sulphites Other Choose an allergen			
Product claims made e.g. IP, organic		HALAL, Kosher			
Product recalls in last 12 Months		No			
Products in production at the time of the audit		Dehydrated mango and dehydrated papaya.			

**6. Audit Duration Details**

On-site duration	36 man hours	Duration of production facility inspection	40 man hours
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6.Audit Duration Details	
Reasons for deviation from typical or expected audit duration	Calculator time is 30 hours with plus 4 hours for AVM FSMA to be 34 hours (4.25 Man-days) round up to 4.5 Man-days due to varieties of fruit and vegetable for the scope of audit and combine with QMS (4.5 Man-days) and GMP/HACCP (2.5 Man-days), Total is 11.5 Man-days.
Next audit type selected	Announced

Audit Duration per day			
Audit Day	Date	Start Time	Finish time
1	2022-02-07	09:00	17:30
2	2022-02-08	09:00	17:30
3	2022-02-09	09:00	17:00

	Auditor number	Name	Role
Auditor Number	21569	Sirimas Usatit	Lead Auditor
Second Auditor Number	20211	Wanpen Chaivechvisit	Auditor
Third Auditor Number	21428	Amornrat Boonmasiri	Auditor
Forth Auditor Number	20073	Wongkan Ditthakavee	Auditor

Present at audit				
Note: the most senior operations manager on site should be listed first and be present at both opening & closing meetings (ref: clause 1.1.11)				
Name/Job Title	Opening Meeting	Site Inspection	Procedure Review	Closing Meeting
Mr. Supat Opamuratawongse / QMR/ Factory Manager	X			X
Mr. Amnart Posri / Assistance RD/ QA Manager	X	X	X	X
Ms. Suksiri Thosakul / Production Manager	X	X	X	X

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Ms. Thongthip Natadthong/ QC Manager	X	X	X	X
Ms. Thatsawan Janthasri / QMS	X	X	X	X
Ms. Sureerat Laorsoongnern/ QC	X	X	X	X
Mr. Tawin Wilasri / Enginerring	X	X	X	X

GFSI Audit History		
Date	Scheme/Standard	Announced/Unannounced
2021-06-28	BRCGS	Announced

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## Non-Conformity Summary Sheet

Critical or Major Non Conformities Against Fundamental Requirements				
No	Clause	Detail	Critical or Major	Ant. re-audit date

Critical				
No.	Clause	Detail		Ant. Re-audit date

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Major							
No	Clause	Detail	Correction	Proposed preventive action plan	Root cause analysis	Date reviewed	Reviewed by

Minor							
No	Clause	Detail	Correction	Proposed preventive action plan	Root cause analysis	Date reviewed	Reviewed by
1	3.5.1.2	No evidence that supplier audit checklist was fully verified. Example supplier for primary process of strawberry audit on 28/10/2021 (export) and mango audit on 22/11/2021 (local) etc.	Provided the refresh training to the auditor team (who need to audit the supplier) about the supplier evaluation audit.	<p>1. Prepared the annual training plan to review knowledge for the auditors per the external supplier audit.</p> <p>2. Review the report of supplier evaluation audit by PCOI.</p>	The auditor who inspects the mentioned supplier lacked understanding in some parts, causing incomplete records per the details in the report of supplier	2022-03-04	Sirimas U.

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Minor							
					evaluation audit.		
2	4.1.2	Old machines were placed around the engineer/ maintenance shop. Moreover, some waste were observed in this area.	Inspected and sorted out the unused machinery and equipment, sent them to the property department and provided the cleaning within the surrounding area.	<ol style="list-style-type: none"> <li>1. Every time machine or equipment was taken from the production line as an unused part, it must be assessed and sent to the Property Department for further action.</li> <li>2. Verify the cleaning of the machine placement area by the personnel division supervisor.</li> </ol>	Such machines were not inspected, assessed, and sorted for proper storage. Also, the cleaning staff did not provide the cleaning, to be covered the mentioned area.	2022-03-04	Sirimas U.
3	4.4.4	<p>During on-site, deviations concerning overhead structure were observed such as;</p> <ul style="list-style-type: none"> <li>• Cracked ceiling at Sodium Metabisulphite weighing room</li> </ul>	<ol style="list-style-type: none"> <li>1. Replaced the cracked ceiling board with keeping the joints together properly and painted the ceiling again.</li> <li>2. Removed the flaked paint and kept the joints of the VIVA Board on both the top</li> </ol>	<ol style="list-style-type: none"> <li>1. Determine the maintenance period of the building structure in the building inspection record (in the remarks section FM7-ENG-36).</li> <li>2. The building structure is inspected</li> </ol>	The building structure has been used for a long period.	2022-03-04	Sirimas U.

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Minor							
		<ul style="list-style-type: none"> <li>Paint flake at ceiling of chili grinding room.</li> </ul>	and bottom properly, before repainting with Epoxy color.	by the engineering division responsible on the weekly basis.			
4	4.6.1	<p>During on-site observed some equipment were not maintained in good condition such as</p> <ul style="list-style-type: none"> <li>Cracked and torn plastic cover of fruit soaking tanks were observed at chemical adjustment room.</li> <li>Torn white tape was seen at conduit of optical sorter which is located above product transferring before passing to metal detector.</li> </ul>	<p><b>Plastic cover</b> Removed any cracked plastic cover in the chemical adjusting building from the area.</p> <p><b>The optical sorting machine</b> 1. Replaced with the new conduit.  2. Added the maintenance of the optical sorting machines conduits in the operating method as OPTICAL SORTER Maintenance (WI7-ENG-80).</p>	<p><b>Plastic cover</b> 1. Sort the torn plastic covers out and replaced them before the plastic tanks are brought into the chemical adjusting building.  2. Added the checking method for the plastic tank in the operating procedure (on chemical adjustment in raw materials before sending to the syrup department (WI7-DPD-81)).  3. Determine the usage life of the cover of plastic tanks in the procedures (on chemical adjustment in raw materials</p>	<p><b>Plastic cover</b> Plastic covers deteriorate as per its used period.</p> <p><b>The optical sorting machine</b> Maintenance plans do not cover the optical sorting machine's conduits.</p>	2022-03-04	Sirimas U.

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Minor							
				<p>before sending to the syrup department (WI7-DPD-81)).</p> <p><b><u>The optical sorting machine</u></b></p> <p>1. Check the integrity of the machine /tool before use by the production division.</p> <p>2. Provide the verification of preventive maintenance per each machine by the engineering division supervisor.</p>			
5	4.10.3.3	There is no clear record of testing metal detector when changed the new product/ program from product code KWS.G SO2 300 to be PPSP NLB during site assessment at metal detector no. 4.	Provided the product changeover records to cover No. 4 metal detectors. (FM-ENG-96)	<p>1. Provide the training to relevant operators and prepare the product changeover record and bring them to the operation area to cover all metal detectors in use.</p> <p>2. Provide regularly training and review</p>	Employees lack awareness of records keeping when replacing new products and brought through metal detectors.	2022-03-04	Sirimas U.

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Minor							
		NOTE: This metal detector is design as control point and there will be passing again at CCP metal detector point before pack into carton.		the practice for employees or when there is a change in operation or a change of operator.			
6	4.11.1	<p>During on-site, some areas were not maintained in hygienic condition such as;</p> <ul style="list-style-type: none"> <li>Watermelon residue at peel cutting machine</li> <li>Accumulated dirt at plastic conduit of pineapple slicer machine</li> <li>Accumulated dirt at plastic liner, for tray covering, storage shelf at sewing room.</li> </ul>	<p><b>Peeling machine</b> Provided cleaning of the watermelon peeling machine and checked by the department supervisor.</p> <p><b>Plastic Pipe at Pineapple Slicer</b> Provided cleaning of the slicing machine again and checked by the department supervisor.</p> <p><b>The shelf at the sewing room</b> Provided cleaning the dirty bags, folded it up and put another bag as a cover layer and cover it with plastic again</p>	<p><b>Peeling machine</b> Provide the training with the staff on cleaning machines and materials that are in the production line (WI7-DPD-53) before and after every use and add the blade removing for cleaning.</p> <p><b>Plastic Pipe at Pineapple Slicer</b> Provide the training to relevant staff on equipment cleaning according to WI7-DPD-71 (Plastic Pipe Cleaning) and increase plastic pipe cleaning.</p>	<p><b>Peeling machine</b> Due to being a new employee, therefore, do not understand clearly about cleaning the machine and the cleaning methods as specified are not suitable.</p> <p><b>Plastic Pipe at Pineapple Slicer</b> It may cause by chemical vapors caught on plastic pipes therefore causing</p>	2022-03-04	Sirimas U.

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Minor							
				<p><b><u>The shelf at the sewing room</u></b> Provide the training to employees on the method to store plastic bags properly and add the procedure for storing plastic bags (as in the WI7-DPD-27, cleaning equipment and device in the raw material receiving and storage area.</p>	<p>chemical stains.  Also, the cleaning program of such a machine does not cover the plastic pipes around the wires.</p> <p><b><u>The shelf at the sewing room</u></b> Because employees do not understand the operation of the plastic bags storage and the specified guidelines are unclear. Therefore, there is a lack of proper</p>		

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Minor							
					supervision and inspection.		
7	4.14.1	<p>During on-site, some pest activities were observed such as;</p> <ul style="list-style-type: none"> <li>insect at mango preparation area and coconut room</li> <li>Bird at soaking pond zone C</li> </ul> <p>However, no risk of contamination was observed.</p>	<p>1. Replaced the insect screen at the raw material transferring point.</p> <p>2. Repaired the ceiling of the raw material storage building C.</p>	<p>1. Check the insect screen equipment every 7 days by Pest Control staff, and record into FM7-ENG-39, verified by department supervisor.</p> <p>2. Inspect the building every 7 days by the construction department supervisor, and record into FM7-ENG-36, verified by the engineering division supervisor.</p>	<p>From the area inspection, some building structures were found to be incomplete as follows:</p> <ul style="list-style-type: none"> <li>The insect screen at the raw material transferring point is not completely enclosed.</li> <li>The ceiling of the raw material storage building C was damaged.</li> </ul>	2022-03-04	Sirimas U.
8	4.15.1	<p>During on site audit at ingredient store; non-conformities were observed as dirt and dust were</p>	<p>Provided cleaning the citric acid chemical sack.</p>	<p>1. Provide the checking after cleaning by the store department supervisor.</p>	<p>Because the store staff did not clean thoroughly.</p>	2022-03-04	Sirimas U.

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Minor							
		observed on outer bag of citric acid.  Note- No cross contamination observed.		2. Prepare a comprehensive cleaning plan for all chemical packaging.			
9	5.3.4	Allergen control was established and implemented. However, no clear detail of separate or additional protective clothing for person who handling allergen (coconut) at preparation area.	Provided shirts and aprons for employees who work with or come into contact with coconut raw materials in each process, separated them from other employees by placing a "COCONUT" symbol on the shirt and apron. (MN6-PSN-01)	1. Specify the dressing code of employees who work with or come in contact with coconut raw materials. into the operating procedure on the allergens contamination prevention as in WI7-DPD-74  2. Increase the check of the staff's dress before entering the line in the raw material preparation area (FM6-PSN-40) by the personnel division.  3. Verify the dressing code of the staff in the raw material	The risk assessment for coconut allergens is not comprehensive throughout the production process, then the step at the raw material preparation process is not defined the dress guidance for staff working with coconut raw materials.	2022-03-04	Sirimas U.

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Minor							
				preparation area by monthly GHP assessment of QMS.			

Comments on non-conformities
Comments

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## Additional Modules / Head Office Non-Conformity Summary Sheet

Critical			
No	Clause	Detail	Re-audit due date

Major							
No	Clause	Detail	Correction	Proposed preventive action plan	Root cause analysis	Date reviewed	Reviewed by

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Minor							
No	Clause	Detail	Correction	Proposed preventive action plan	Root cause analysis	Date reviewed	Reviewed by
1	13.1.18	CCP monitoring record at metal detector and sorting did not show information to identify the facility location.	Reviewed of the new food safety plan and require the relevant quality record to include content that includes the name and location of the establishment.	Add the related documented review of the Food safety plan to be comprehensive and clear. This prevents any part of the topic from being omitted in the review.	In the food safety plan review cycle, the topic to review and related documentation is not clearly defined. This makes food safety plan review not cover all parts of the content that are general requirements of the record.	2022-03-04	Sirimas U.
2	13.1.21	A chemical hazard (pesticide) requiring a supply-chain-applied control by approved supplier and on site audit. However, the control measure to control pesticide did not be defined in audit checklist such as supplier whom supplied strawberry (import) audit on 28/10/2021 and mango (local) audit on 22/11/2021.	Provided the refresh training with the auditor team who need to audit the related supplier about the supplier evaluation audit.	<ol style="list-style-type: none"> <li>1. Prepare the annual training plan to review knowledge for external auditors.</li> <li>2. Review report of supplier inspection by PCOI</li> </ol>	Auditor who inspected some suppliers, causing incomplete details in the audit report and lack of understanding of supplier evaluation audit.	2022-03-04	Sirimas U.

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# Detailed Audit Report

## 1. Senior management commitment

### 1.1 Senior management commitment and continual improvement

Food safety and quality policy has been established and signed by Mr. Supat – QMR on 17/1/2022. It was communicated to staff by orientation training / refresher training / meeting / communication board.

Summary of targets set are as follows; customer complaint, legal compliance, machine breakdown, swab test result, loss, pest activity, training as plan, training, etc. Targets were reviewed by senior management level, factory manager, department manager in management review meeting. Targets were communicated to relevant person by monthly meeting and communication board.

Most of targets set could be achieved. In case of deviation from target, corrective actions were taken.

Management review is planned at least twice a year. Minutes of management review meeting was maintained with details as required by BRCGS standard including summary of KPI result including understanding the underlying reasons of unachieved KPI, incidents, corrective action and preventive action, effectiveness of system management for HACCP, food defence and authenticity, resource requirement, etc. The most recent management review was conducted on 21/1/2022.

Output from management review was brought to improve GMP implementation and concerning in food safety & quality culture activities including project to use electronic document.

Monthly meeting program is in place with details covering food safety, legality, integrity and quality issues including objective monitoring result. Minutes of meeting dated on 20/12/2021 and 17/01/2022 were maintained.

Senior managers (QMR / Factory Manager) have involved in the discussion of this section and the activities planned to develop the Food Safety Culture. Food safety culture plan e.g. food safety awareness training program (focus group talking every 3 months), Personal hygiene monitoring (protective cloths dressing, hair cover waring, hand washing, check personal belonging including food which not allow to production area), an action plans clearly indicate, how the activities are undertaken and measured, and the intended times scales, a review of the effectiveness of completed activities in management review on 21/1/2022.

Confidential reporting system to enable all relevant staff to report concerns relating to product safety, integrity, quality and legal have established and conducted as system via red box and phone to authorized person e.g. HR, QMR/ Factory manager and then collect the relevant information for reporting to management level – managing director, senior management level.

System is in place for regulation updating including scientific and technical developments, industry codes of practice, new risks to authenticity of raw materials by legal team of QMS department such as EU, USFDA, regulation, Japan regulation, Thai FDA, DOA and others that are considered when conducting hazard analysis and specification establishment and review.

The NC from previous audit were reviewed, no recurrence observed.

The most senior production or operations manager on site had participated in the opening and closing meeting such as factory manager/ QMR, Production manager, Asst. QA & RD manager, QC manager, etc. Relevant departmental managers were available during the audit.

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N/A for 1.1.13 – No BRCGS standard logo and reference to certificate status are used for this site.

**1.2 Organisational structure, responsibilities and management authority**

Clear organization structure has been established covering all business processes under BRC food safety and quality management systems and the last issue was updated on 19/3/2019.

Managing director > Asst. Managing director > Factory manager > Asst. factory manager > department manager, asst. department manager (production, engineering, QC, purchasing, R&D, HR, QA, QMS and CS), division supervisor and asst. division supervisor > staff.

QA, QMS and CS are under factory manager directly.

Manging director > Asst. Managing director> department manager (Sale and marketing, accountant).

Job descriptions which clearly defined qualification, the assigned duty, reporting and subordinating lines, were in place for all positions of the current organization structure including the designed staff in case of key staff absent. Job description and deputies are in place. All staff aware of their responsibilities by sign acknowledgement of job description and training. Orientation and refresher trainings are provided to all staff to ensure awareness of their responsibilities.

Staff can access to relevant procedures by document control system.

**Details of non-applicable clauses with justification**

Clause/Section Ref	Justification
1.1.13	N/A - No BRCGS standard logo and reference to certificate status are used for this site.

**2 The Food Safety Plan – HACCP**

HACCP team announcement (for all product scope) have been established and informed to all relevant staff. HACCP team leader is Mr. Supat O. (Factory Manager / QMR) and he has work experience in food manufacturing more than 17 years including education background and training for BRCGS, FSPCA Preventive controls for human foods and others.

HACCP team consists from each function in factory such as production, QC, QA, quality management system, R&D, store, purchasing, HR, LD/CS, IT and engineering departments. Training records of HACCP team members were available.

Pre-requisite programs such as cleaning program, pest control program, metal control, glass and hard plastic control, chemical control, allergen control, purchasing, maintenance of machines, training, etc. are

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considered for implementing regarding risk assessment, code of practices, related regulations and customer requirements.

Full description of each product defined all relevant details on food safety covering product composition (raw material, packaging), physical characteristic, chemical characteristic (e.g. sulphur dioxide content, % moisture, Aw), microbiological characteristic (*S.aureus*, *Salmonella spp*, *E.coli*), processing, packaging (PET tray, PE plastic bag, aluminium foil bag), storage condition (ambient for all product group), product shelf life (12 – 24 months), instruction for use have been identified in product descriptions. The intended used of products under certified scope is general consumers and not fit for persons, who allergic to allergen materials as declared on label.

The HACCP plans have up to date base on codex standard, HARPC, scientific literature for food, nature of product, hazard analysis, experimental study and customer requirement with supplied for USA, EU, Japan, food safety legislation (e.g. EU Regulations, contaminants in food stuff 1881/2006, food additive 1333/2008 and it amendment, EU labelling 1169/2011, packaging regulation 10/2011, microbiological criteria 2073/2005, USA 21 CFR, Japan law, Thai FDA), etc.

Flow diagrams are in place covering raw material receiving until dispatching and they are verified onsite by HACCP team on annually basis or any changes and records were maintained in each diagram. Flow diagram was defined each processing step including rework, semi-product and by-product, waste, area segregation, etc.

Verified flow diagram against actual process as details below;

**Dehydrated fruit and vegetable products:**

Material receiving → Sorting → Washing → Preparation (peeling/ slicing) → Storage → Thawing (for some frozen material) → [Chemical solution preparation] → Chemical solution soaking → Storage → Cutting/ Dicing (manual or cutting machine) → Chemical solution soaking → Washing (chemical adjustment) → Sorting → Transferring to processing area → Vacuum/ Boiling → [Syrup preparation] (CCP1) → Magnetic filter → Syrup soaking → 1<sup>st</sup> Osmotic dehydration → Icing → 2<sup>nd</sup> Osmotic dehydration (CCP2 for final dehydration) → Optical sorter → Foreign-body sorting (CCP3) → Filling → Metal Detector (CCP4) → Packing → Storage → Delivery.

There is no subcontract work in this factory.

There are many buildings in the site. They are separated as each process step such as material receiving, material preparation (washing, sorting, soaking, manual cutting, machine cutting, etc.), processing (syrup preparation, vacuum/ boiling, dehydration, etc.), packing process including storage. Process controls were conducted covering all process steps.

The latest onsite flow diagram verification was conducted on 02/08/2021.

Potential hazards were identified for all process steps such as *Salmonella*, *Cl. perfringens*, *E. coli*, Coliform, *S. aureus*, mycotoxin, pesticide residue, heavy metal, chemical migration from packaging, metal fragment, glass fragment, stone, cleaning chemical residue, allergen, radioactive agent, fraud, malicious, etc. Hazard analysis was conducted based on likelihood of occurrence and severity. Significant hazards were identified. CCPs were determined by CODEX decision tree.

Quality control points have been established such as control of additive, temperature and time control, filling and packing control, etc.

HACCP plans were established as follows.

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CCPs were considered and determined by decision tree that referred from CODEX CAC/RCP1-1969. CCP monitoring plan in each product group were established and defined as following.

- CCP 1: syrup preparation (color added) – control of limit of color used / color limit as defined in the SP8-QMS-01. Monitoring: control maximum level (ppm.) of coloring agent usage to comply with SP8-QMS-01 as each formulation that was based on related regulation, monitoring on every lot of syrup by QA. Corrective action: Hold and adjust/ recheck.
- CCP 2: 2<sup>nd</sup> Osmotic dehydration – control limit of Aw of product  $\leq 0.8$ . Monitoring: Aw on every time for drying cabinet by QC staff, corrective action : Hold/ re-drying/ recheck.
- CCP 3: Foreign-body sorting by staff – control of foreign-body contamination/ Defect action level of contamination as defined in the MN7-QCR-1-01. Monitoring: Refer to sampling plan MN7-QCR-1-01 by QC staff. Corrective action: Hold and recheck.
- CCP4: metal detection – Metal detector shall be functioned and can detect the Fe, Non-Fe and stainless steel as defined in the SP8-QMS-01 and product passed through metal detector 100%. Test pieces were used covering Fe size  $\leq 2.0, \leq 0.8, \leq 1$  mm., Non-Fe size  $\leq 3.0, \leq 1, \leq 1.5$  mm., SUS 316 size  $\leq 3.0, \leq 1, \leq 1.5$  mm which is depend on product and packing line. Monitoring: start production, every 30 minutes and finished production by production staff. Corrective action: Hold, recheck.

Corrective actions were identified in CCP monitoring plan of each product such as stop production and fix machine. Products were identified and hold to verify or re-inspection.

Sampling:

1. Onsite verification of CCP/CP monitoring and key process control for dehydrate mango and dehydrate papaya

2. Verified record of CCP monitoring, key process control and release report as following:

- Dehydrated mango (MGS-SY, SO2 300 ppm), lot 01/11/2021 and 13/12/2021, sub-lot 03/01/2011 and 18/12/2021
- Dehydrated watermelon (WICK, SO2 300 ppm), lot 04/10/2021, sub-lot 07-10/10/2021
- Dehydrated ginger (GGCK 15-20 mm, SO2 300 ppm), lot 18/10/2021, sub-lot 22/10/2021
- Repack of dehydrated mango (MGS premium, SO2 300 ppm), lot 03/01/2022, sub-lot 06/01/2022.

Validation was carried out by experimental with worst case condition. Verified validation reports as below,

- CCP 1: Syrup preparation: Worst case formula, based on related regulation EU no.1129/2011 and 1333/2008 as
  - Test report no. 4963630 (25/06/2021) for dehydrated guava yellow color added.
  - Test report no. 5105473 (23/11/2021) for dehydrated mango orange color added.
  - Test report no. 5126367 (17/12/2021) for dehydrated pineapple red and blue color added.
- CCP 2 - 2<sup>nd</sup> Osmotic dehydration: Based on technical information from Bad Bug Book, guideline for USDA (related microbiological) and tested on 30/12/2021.
- CCP 3 - Foreign-body sorting: Validated on 03-16/10/2021.
- CCP 4 - Metal detector: Metal detector no. 8, 11, 9 and 12- validated on 29/06/2021, 19/03/2021, 01/06/2021 and 01/06/2021; respectively.

HACCP and prerequisite programs is reviewed annually or any changes. The latest review was performed on 1/2/2022 that record was maintained.



Details of non-applicable clauses with justification	
Clause/Section Ref	Justification

### 3. Food safety and quality management system

#### 3.1 Food safety and quality manual

Food safety and quality manual has been established and implemented with outline of procedures as required by the standard (QM-05). The manual was written in Thai version and contained sufficient information. It can be accessed by relevant staff through document control system.

#### 3.2 Document Control

Document control procedure is established as defined in QPS4-QMS-01. Documents are approved by designed authorized persons and distributed to relevant department to ensure the correct version available at points of use. Document action request (DAR) form is issued to document controller when any sections need to change the document detail or update to new revision. Distribution list was maintained. Electronic data / forms are controlled securely access by passwords and prevention of data lost by backing up. During audit, documents were legible, unambiguous, and clearly detailed for implementing.

#### 3.3 Record completion and maintenance

Records control procedure is established and implemented as QPS4-QMS-02. Records are legible, maintained in good condition and retrievable. The retention period of record was 3 years which longer than product shelf life plus 1 year. Electronic records were backed up and securely maintained.

#### 3.4 Internal audits

Internal audit procedure has been established and implemented (QP58-QMS-01). Scope of the audit covered all functions of the site such as production, QA/QC, purchasing, Engineer, HR, Sales and Warehouse including covered in HACCP, GMP program, food defence and fraud and procedure for all activities related to standard. Internal audits are scheduled throughout the year with based on risk assessment from previous audit result and function that related with food safety.

Internal auditors as announcement are competent based on training, experience and education. Training records were maintained. Internal auditors did not audit their own work. Examples of internal audit documents seen on 25/3/2021 (HR), 24-26/3/2021 (RD&QA), 14-16/10/2021 (Production, Engineer), 18/12/2021 (Purchase).

Audit results were reported to responsible person for corrective action. The agreed timescale of corrective action was set. Internal audit CARs were listed in CAR log to ensure followed up. Effectiveness of corrective actions were verified by internal audit team.

System is in place for hygiene and fabrication inspections as twice a month by QMS sanitation team. Records were maintained such as inspection report on 5, 18/01/2021. 10, 24/11/2021, and 6, 21/12/2021. Corrective actions were performed as planned and followed up by QMS staff

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3.5 Supplier and raw material approval and performance monitoring

3.5.1 Management of suppliers of raw material and packaging

Purchasing department took full responsible for all suppliers' approval and performance monitoring. Purchasing procedures (QP7-PUC-01, Rev.3) were established and clearly defined on the following:

- Approval of new suppliers
- AVL updating
- Suppliers' performance monitoring for all suppliers
- Material risk assessment and vulnerability assessment

Documented risk assessment was done for all raw material and primary packaging materials. Risk assessment had taken by based on potential of allergen, foreign body, microbiological, chemical, variety or species cross-contamination, fraud and any risks associated with raw materials which are subject to legislative control document. Risk assessment was separated and then tighten supplier results were used for set the system of supplier approval and monitoring. The methodology was based on risk (Low/Medium/High) and control measure maintained. The significant outcomes were as follows;

- Low risk supplier: Ingredient
- Medium risk supplier: fruits, vegetables, seasoning, primary packaging, citric acid, white sugar, glucose syrup etc.
- High risk supplier: N/A

Risk assessment is reviewed every year or when there was a change related raw material, new risk emerges and following a product recall or withdrawal where a specific raw material has been implicated. Latest was reviewed on 10/12/2021 for main raw material and 24/1/2022 for ingredient.

All sourcing is now done through only suppliers in approved suppliers list.

Supplier approval procedure (QP7-PUC-01, Rev.3) has been established and implemented based on risk. Ongoing supplier performance review procedure has been established and implemented based on risk as follow;

- low risk; questionnaire, GFSI certificate maintaining and site audit
- medium risk: site audit, GFSI certificate maintaining
- high risk; site audit and GFSI certificate maintaining

Evidence were seen as follows;

- low risk: malic acid (FSSC cert no. CQMs0FSSC00059 valid until 28/1/2024) , coloring agent (FSSC cert no. DK013269 valid until 17/11/2023)
- medium risk: suppliers for preparing fresh fruits and vegetables (Local) (audited on 13/12/2021 for cantalope, on 15/12/2021 for mango), suppliers for preparing fresh fruits and vegetables (import) (on site audit on 26/12/2021 for kiwi and 22/9/2021 for strawberry), chilli (on site audit on 11/10/2021), plastic bag (PE) (audited on date 29/11/2021), glucose syrup (FSSC food certificated, certificate is valid until 15/5/2023), citric acid (BRCGS certified, certificate is valid until 13/2/2022), juice concentrate (FSSC cert no. FSSC615543 valid until 10/11/2023)

Supplier approval procedure was established and implemented based on risk assessment.

Ongoing supplier performance review procedure was established and implemented based on risk assessment.



An up-to-date list of approved suppliers (for supporting ingredients and packaging, main raw materials and purchased raw materials used for re-packing) were in place and available to the relevant staff by paper (hard copy) and an electronic system.

Records of supplier approval and supplier performance review were maintained. Supplier records were sampled as part of the vertical audit.

Traceability system of suppliers approved by questionnaire was verified such as NaOH lot 24/12/2021 total 300 kgs.

For this site, some materials were purchased from agents and brokers e.g. chemical agent. So, last manufacturer could be identified. Information from agents and broker was obtained for supplier approval by questionnaire and GFSI recognized certificate as required standard. Traceability system was maintained for materials purchased from agents and brokers.

Exception procedure was in place to manage situation in cases where emergency supplies and where raw material suppliers were prescribed by a customer. However, there was no exception for supplier approval process observed in this visit.

Supplier records were sampled as part of the vertical audit.

However, 1 Minor CAR was raised. (See Minor CAR no. 1/9).

### 3.5.2 Raw material and packaging acceptance, monitoring and management procedures

Incoming inspection procedure was established and implemented for the acceptance of raw materials and packaging on receipt based upon the risk assessment. Incoming inspection activity was carried out by QA/QC staff for raw materials, ingredients and packaging on every receiving lot.

Procedures is in place to communicate any change to raw material and primary packaging to relevant staff.

Specifications of them were in place that covering quality and food safety parameters. Raw material acceptance and its release for use was based on visual inspection on receipt, certificates of analysis, product sampling and testing. Status of inspection has been identified by tag for communicating and traceability supporting.

Incoming inspection records were verified against specification such as water melon received on 07/10/2021, Sodium Metabisulphite received on 31/08/2021, Calcium Chloride received on 21/09/2021, Citric acid received on 18/08/2021, mango received on 06/10/2021, Phosphoric acid received on 18/10/2021, chili received on 15/12/2021, white sugar received on 09/12/2021, salt received on 01/11/2021, Malic acid received on 11/10/2021, sunset yellow received on 16/11/2021, sodium hydroxide received date 29/07/2021, clear plastic bag received date 21/09/2021 and blue plastic bag received date 19/12/2021.

No live animals used as raw material.

N/A for 3.5.2.3 – No receipt of live animals.

### 3.5.3 Management of suppliers of services

Procedure for the approval and monitoring of suppliers of services was in place. The approval and monitoring processes were based on risk assessment. Contracts with the suppliers of services were available in place and clearly defined service expectations such as pest control, transport & distribution and off-site storage of raw materials (cold storage). Records were maintained.



3.5.4 Management of Out sourced processing

N/A for 3.5.4 – No outsourced processing and packing at this site.

3.6 Specifications

Specifications were formally agreed with customers and suppliers. Specification of some products and materials were verified such as;

Finished product (SP7-QCR-4-03 date 08/07/2021 and SP7-QCR-4-01 date 17/01/2022):

- Dehydrated mango MGS-SY (USA customer)
- Dehydrated ginger GGCK 15-10 mm (USA customer)
- Dehydrated watermelon WICK (USA customer)

Material specification (SP7-QCR-4-04 date 30/08/2020) for fruits, specification (SP7-QCR-1-03 date 11/10/2021) for ingredients, specification (SP7-QCR-1-02 date 10/01/2020) for and packaging materials

- Raw Material: Mango fruit, pineapple fruit, watermelon fruit, fresh ginger
- Ingredients: Colouring agent, fresh chili, Sodium meta bisulfite, white sugar

Packaging (SP7-QCR-1-02, 10/01/2020 appearance and dimension and SP7-QCR-4-05 date 1/10/2019 for migration): PE Plastic bag (SP7-PUC-04-14, 01/02/2019), Aluminum bag (SP7-PUC-04-06, 01/02/2019)

Specifications are communicated to relevant parties for acknowledge or/and agreement. Signed agreement is conducted for finished products and material/ packaging. Records of agreement are maintained.

Specifications were reviewed on every 3 year.

There is no head office controlled this function. All functions are available at factory. Specification could be accessed by relevant staff by document control system.

Specifications were reviewed every 3 years by QA & RD department. The last review was conducted on 17/01/2022.

3.7 Corrective and preventive actions

Documented corrective and preventive actions procedure (QP8-QMS-03) has been established and implemented.

Overview system of corrective and preventive action is as following;

Non-conformities are identified in the system such as customer complaint, internal audit CAR, product and process deviation, etc. → record → report to authorized person → assessment → decision and action taken by assigned person within timeframe → verify effectiveness of corrective action → root cause analysis and prevent recurrence. They have been followed up and closed out within time frame.

3.8 Control of non-conforming product

Non-conforming product control procedure (QP7-QCR-01 date 19/11/2021 and WI8-QMS-19 date 29/11/2021) has been established, implemented and controlled by QA/QC staff. Overview of the procedure is as following;

Non-conforming products were identified, separated, record and report to authorized person for assessment and decision, identify N/C product by tag and quarantine them in specified area and action taken according to the decision (release, reject, rework, reprocess and dispose). NC report issued including NC product list.



Non-conforming product handling records were maintained. Authorized person for product release is depended on each NC level e.g. NC level 1 (about food safety defect, CCP deviation & foreign bodies size more than 3 mm) by food safety team/ PCQI; NC level 2 (about general issues defect & foreign bodies size less than 3 mm) and level 3 (about off-specification defect such as fruit peel) by QC head section/ PCQI.

Records of non-conforming products in 2021 were verified and compliance with the procedure seen such as NC report related with level 1 in term of cloth thread contamination for dehydrate mango MFG1/2; lot 03/01/2022, sub-lot 05/01/2022 and metal fragment for dehydrated coconut CND 10-15 mm; lot 08/11/2021, sub-lot 08/11/2021.

NC product/ materials were analysed to identify trend such as in 2021 which monitoring monthly, and trend was decrease. Main issued in foreign body, e.g., cloth thread, nylon thread from manufacturing tool and hair from people. The improvement such as setting up food safety culture in hair prevention and change design of hair cover to ensure hair was fully contained; change equipment tools to be suitable for prevent contamination.

### 3.9 Traceability

Paperwork based traceability system were in place. They were supported by identification throughout process.

Company has established traceability system for all stages of raw materials, packaging and reprocess usage, processing, and distribution of the finished product according to identification and traceability procedure. Target is 4 hours or depend on customer requirement.

Effectiveness of traceability system was verified by traceability testing that was done within 4 hours with 100% recovery. Traceability testing plan was established and implemented both of material to finished product and vice versa and reports included mass balance result were maintained. Materials, semi-product, and finished products that were stored in warehouse have been identified by tag for traceability supporting. No bulk materials used.

Traceability test conducted by the site was planned at least twice a year for both of material to finished product and vice versa as plan. The most recent tests were performed as follows:

- Forward Test (RM to FG) was done on 7/4/2021. Material: Kiwi, receiving on 06/1/2021, total 12,000 kg, time within 4 hours, 100% recovery.
- Backward Test (FG to RM) was done on 1/7/2021 for dehydrated pineapple ring regular lot 29/03/2021 subplot. 02,04, total 100 cartons, time within 4 hours, 100% recovery.

Traceability test initiated by auditor on the date of audit was following;

- Dehydrated watermelon WTCK SO2 300 ppm in plastic bag size 1 kg (lot 04/10/2021, sub-lot 07-10/10/2021); loading 21/10/2021, total 1000 cartons, container no. APZU4629599, seal no. P6392596, country of sale: USA. Traceability achieved within 4 hours. This product was chosen for traceability test because it has ship to USA as main market.
- Dehydrated mango MGS-SY SO2 300 ppm in plastic bag size 5 kgs (lot 01/11/2021, sub-lot 03/11/2021); loading 08/01/2022, total 55 cartons, container no. TGBU3296226, seal no. THAS18209, country of sale: USA. Traceability achieved within 4 hours. This product was chosen for traceability test because it has many ingredient and ship to USA market.

Records reviewed during traceability test such as CCP, processing record, ingredient preparation record, packing and etc.

Rework products was used according to process flow. Difference product was not allowed to repack including damaged products.

### 3.10 Complaint-handling

Complaint handling procedure has been established and implemented as procedure.

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Suitable system to record and monitor complaints is in place. There are 5 complaints which is 4 complaint about quality issue (stuck, icing flake, loading equipment) and 1 complaint about labelling (wrong expiry year stamp) in 2021 and since January 2022 – present, there was no complaint. Number of complaints is decrease comparing with last year. Specific trends were reviewed on monthly basis and used to make improvement.

No food safety related complaint. No complaint received from authorities. Investigation for cause and corrective action were conducted after receiving the complaints via sale, production, QA and QMS team. Suitable system to record and monitor complaints were in place. Information of complaints have been recorded and communicated to relevant departments. Root causes of the problem has been investigated and recorded. Corrective action has been identified and feedback to clients.

**3.11 Management of incidents, product withdrawal and product recall**

Incident management procedure (QP8-QMS-08) was established to cover risk that effect to product safety and quality such as fire, flooding, utility breakdown, terrorism, boiler explosion, transportation breakdown, chemical leakage, epidemic, digital cybersecurity. Key contract list was defined in procedure including the emergency contact information of all relevant parties required by the standard requirements. Contingency plan was specified in procedure to ensure business will be maintained. The last mock for COVID-19 pandemic was conducted on 9/7/2021, and fire on 21/12/2021.

The product withdrawal and recall procedure (QP8-QMS-03) was clearly stated the detail of how to manage recall and withdrawal at each stage. Updated contact list has been provided covering customer, supplier, authority, CB and key company staff that was updated covering emergency contact list and incident team. Managing director, recall team and PCQI are authorized person to consider in recall issue. The system was in place to inform customer within timeframe that was agreed in each customer after decision of recall/ withdrawal and inform CB within 3 days.

Mock recall was conducted as plan on twice a year and the latest mock recall was carried out on 1/7/2021 for dehydrated pineapple ring regular lot 29/03/2021 subplot. 02,04 in situation of contamination, total 100 cartons, loading on 21/4/2021. The evaluation of effectiveness, problem and opportunity for improvement from testing were recorded in order to review next practice. The decision making of the recall team during mock recall scenario was included and record maintained.

There was no actual product recall or product withdrawal in year 2021 till the present including any notification from competence authority since the last auditing day.

**Details of non-applicable clauses with justification**

Clause/Section Ref	Justification
3.5.2.3	N/A - No receipt of a live animals
3.5.4	No outsourced processing and packing



## 4. Site standards

### 4.1 External standards

This factory is in suitable location. Local neighbouring activity is company's group factory and community.

The external area and overall grounds within site were managed and maintained in good condition. There was not any potential contamination risk observed during live video call assessment from the local activities and environment around the factory. In addition, regular reviewing done by GMP audit team.

Main buildings on sites are production building, packing building, office, storage area (ingredient, packaging and non-food chemical), maintenance shop, warehouse (finished products), fructose storage tanks at outside production building, water treatment plants, boiler plant.

The building fabric was maintained to minimise potential for product contamination. Site boundaries were clearly defined and in good maintained condition in order to prevent pest ingress.

Additional buildings were waste storage, canteen, laundry room, lockers area, security guard that were separated area from production and storage area. Dormitory was provided for staff; however, this was clearly zoned from factory area by fence.

However, 1 Minor CAR was raised. (See Minor CAR no. 2/9).

### 4.2 Site security and food defence

The company has established site security and food defence control procedure (QP8-QMS-09). Risk assessment was conducted and reviewed at least annually. The latest review was conducted on 07/01/2022 that be included internal and external threats.

Sensitive areas were determined.

Control measures were in place such as

- Access to site of contractors, supplier and visitor has implemented by registered at security guard (24 hours) at factory gate.
- Visitor card will be declared, and this card must be returned when exit.
- Identify card must always be tag in factory.
- The staff uniform and identification card were the system to identify authorized staff who work in each area.
- CCTVs
- Security guards and police check points.
- The sensitive areas, which were assessed and implemented such as main gate to production area, storage raw material, storage packaging material and warehouse, etc. Only authorized person was permitted to access control area.
- External storage tanks such as fructose syrup storage tank were locked as appropriate

Access to the site by staff and visitors is controlled;

- Employees: Staff uniform, staff identification card
- Visitors: Registration at security gate and visitor card

Security training is provided to security guard and all employees during orientation and record was maintained.

Site was approved from government such as

- US FDA food facility registration number is updated (FFRM no. 15280731676 valid until 31/12/2022).

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4.3 Layout, product flow and segregation

Risk zones were correctly identified as low risk area, enclosed product area and non-product area as decision in annex of requirement such as

- Low risk zone: raw material receiving, preparation zone and processing area for product
- Enclosed product area: material store, warehouse
- Non-product area: maintenance shop, laboratory, office.

Site maps were available to demonstrate location of facilities and activities as required by this standard such as movement of man, material/ packaging, drain and waste.

Pre-requisite program is established based on risk zone defined in the site map.

N/A for 4.3.5 - No temporary structures constructed

4.4 Building fabric, raw material handling, preparation, processing, packing and storage areas

The walls, floors, ceilings, doors, lighting are maintained in good condition to prevent contamination.

Floors are PU coated and concrete floor.

Walls are constructed with sandwich panel board and painting cement, tile wall.

Window with insect screen

Screens were installed at both area under roof and plant doors in order to prevent birds and other pest ingress

Doors are in good condition and close fitting to prevent pest ingress with yellow plastic curtain.

Ceilings and overheads are appropriated maintained to prevent the accumulation of dirt and constructed which no false ceiling.

Drainages in production area are maintained in good condition and constructed with stainless steel.

Wastewater from machines is directly drained to drainages.

Ventilation is appropriated control with screen mesh installation. There are no condensation and mould growth.

Elevated walkways are adjacent to production lines such as walkways at syruping line, they are designed to prevent contamination of products and production lines, clean and correctly maintained.

Lights are appropriate provided for all areas with sufficient intensity and they were shield with plastic cover. They are covered and controlled under glass control procedure.

The main door of production is closed all times and constructed from sandwich panel, automatic shutter door and yellow plastic curtain.

N/A for 4.4.5 – There is no suspended ceiling or roof voids in processing area.

However, 1 Minor CAR was raised. (See Minor CAR no. 3/9).

4.5 Utilities – water, ice, air and other gases

Utilities used in contact with product are water, filtered compressed air.

Source of water was underground water.

Overview of water treatment process;



- Underground water → storage tank → sand filter → filtration 5 micron → Distribute to material preparation zone and cleaning in process
- Filtered water → softener (carbon/ resin) → Stock tank for soft water → Distribute to syrup preparation, vacuum and boiling process
- Soft water → RO unit → Distribute to boiler and canteen

Type of water used by site are as follows;

- Filtered water: material preparation zone and cleaning in process
- Soft water: syrup preparation, vacuum and boiling process
- RO water: boiler and canteen

No non-potable used in processing area.

Type of water used by site are as follows;

- Filtered water: material preparation zone and cleaning in process
- Soft water: syrup preparation, vacuum and boiling process
- RO water: boiler and canteen

Water quality was monitored. Sampling points (FM7-QCR-4-18 date 02/01/2021) are defined and related with distribution plan (FM-ENG-61). Free Cl<sub>2</sub>, pH, hardness, appearance was monitored as daily by internal laboratory. Verified daily water quality monitoring reports during Dec 2021 and Jan 2022.

External laboratory testing in year 2021-2022 was required for water which used for processing according to relevant regulations (Thai FDA notification no. 61 and 135, 415, 416, WHO2017, 98/83/EC, etc.) on yearly basis for drinking water quality and addition every 2 months for microbial properties by group company accredited laboratory (Chinwong Food laboratory) such as;

- Soft water and process water: SGS test report no. 2074765-1 till 3 Rev no.1 date 20/08/2021 and 5009669 date 13/08/2021 regarding drinking water quality for physico-chemical and microbial properties.
- Soft water: Chinwong Food test report no. TM0511121 date 24/11/2021 and TM0570122 date 27/01/2022.

No steam used in direct contact, or as ingredient in, products for this site. Boilers chemical was suitable for food manufacture and comply with 21 CFR 173.310.

No ice used for this site.

Filtered compressed air is used for soaking of semi-product in syrup process and direct contact with product. Air compressor is oil flush type. Air quality is controlled before use via pre-filter and filter at point of use.

Specification of air filter used were pre-filter 5, 1 micron and final filter 0.01 micron. Filters are monitored as PM plan and change on every year. The latest change was record.

#### 4.6 Equipment

Equipment and machines have been appropriately designed.

Main equipment used by site are raw material or semi-product conveyor belt, stainless table for preparation and sorting, cutting machine, piping system, vacuum tank, boiling machine, syrup soaking tank, grinding machine, optical sorting machine, auto-filling machine, etc. They are made from stainless steel and food contact material.



Food grade material are declared on guarantee certificate or test report from supplier. Certificate of conformity for some direct contact materials, were shown e.g. stainless steel 304, conveyor belt. CoC (certificate of conformity or compliance letter) from supplier were available to demonstrate suitability of food contact for equipment.

The equipment has been specified prior installation and the commissioning is performed by engineering and related department. All equipment are located in proper position which easy to access and cleaning.

However, 1 Minor CAR was raised. (See Minor CAR no. 4/9).

#### 4.7 Maintenance

Maintenance functions are performed internally and by contractors. Contactors are under supervision of maintenance staff during service to ensure compliance with service contract and company's rules such as personal hygiene, control of foreign body and cleaning program.

Maintenance program has been established and implemented. Records were maintained. Examples; slicer no. 3, compress air, dicer, milling machine, mixer, optical sortor, metal detector no. 9&11, icing maker machine, oven no. 78 and filter press.

System is in place for new machine commissioning. The maintenance requirements of new machines are defined.

Examples: belt cutting machine, slicer machine and peeling machine.

Post maintenance cleaning (hygiene clearance) was in place to prevent product contamination as defined in procedure.

No temporary repair observed during assessment.

Food grade grease and lubricant are used for machine moving parts e.g. AA-2 grease (H1 NSF no. 138810) and AA-20 oil (H1 NSF no. 138812). Food grade certificate and allergen status were demonstrated.

Maintenance facilities are located outside production building and warehouse area. All staff performed complying with personal hygiene rule.

In case of overhaul or maintenance is conducted outside production building, check cleanliness of equipment before equipment/ machine are released back into production will be conducted as system.

#### 4.8 Staff facilities

Staff facilities were provided suitable and sufficient for all staff based on good manufacturing practise.

- Locker for personal belongings
- Hand washing station with hand free operated faucet, liquid soap, hand dryer, bin with lid including advisory signs for handwashing were sufficiently provided.
- Toilets, they are segregated from production area and storage area. Toilet shoes were provided.
- Smoking area, it is allowed at area away from processing building. No evidence of smoking was observed out of designated area.
- Designated area for eating and drinking.
- Staff is allowed to bring food onto site and the storage provided at designate area at canteen building.
- Changing facilities are provided to all employees and visitors such as hair cover, protective clothing as rule, footwear and shoes/ slippers change.

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- Protective clothing for production area and work wear are kept separately in designed area.
- Canteen is provided and suitably controlled to prevent contamination by away from production and warehouse.
- Waste basins are sufficiently provided at designated area for waste.
- Boot/ slippers washing station are provided in designated area.

Risk of cross contamination was assessed to provide an appropriated staff facility such as designed storage locker between personnel belonging and protective clothing, hand washing facilities at canteen area, provided boot/ slippers changing before entering to toilet room.

Daily verification was done for all staff before entering production areas. System is in place to monitor effectiveness of boot/ slippers washing by visual inspection.

**4.9 Chemical and physical product contamination control: raw material handling, preparation, processing, packing and storage areas**

**4.9.1 Chemical control**

The chemical control procedure is in place to control the non-food chemicals used in the facility to prevent chemical contamination. The procedure was included identification label of chemical container, approval of chemical list for purchasing defined in documents list.

There are availability of MSDS, chemicals storage control with restricted access and to be used by trained personnel only.

Chemical list was updated. On-site verification and interview with the assigned person indicated that, the procedure is strictly followed.

The employees were trained to control the use of chemical. Good identification for chemical in store area, production area and maintenance area including cleaning chemical.

**4.9.2 Metal control**

Metal control procedure is implemented as below,

- Registration and daily condition inspection was carried for machines, equipment such as knives, scissors, cutting blade on machine.
- Prohibition for taking into production and storage area such as loose items as staples, clips, pins.
- Snap of blades are prohibited to use in production and storage areas

**4.9.3 Glass, brittle plastic, ceramics and similar materials**

Procedure of glass and brittle plastic control is established, implemented and maintained. Glass, brittle plastic/ materials are managed by registration, protection and inspection based on risk.

Condition of glass, brittle plastic equipment is checked and recorded daily.

Verified inspection records in Dec.2021-Jan.2022.

Breakage incident handling is defined in procedure. Potential unsafe products are quarantined. Parts of glass and brittle breakage are collected and removed. Changing of protective clothing and boots is considered. Cleaning is required. Verification of area after cleaning is carried out by QC before food safety

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team and/or QA Manager review information and authorize release line to continue the production. However, there is no breakage incident since last visit.

4.9.4 Products packed into glass or other brittle containers

N/A – No products packed into glass or other brittle containers.

4.9.5 Wood

Wood material used in the factory limit in acceptable area e.g. packaging storage area to prevent contamination (Enclosed product zone area). They were inspected by area owner before use. Inspection records were maintained. Wooden pallets are not allowed in production area.

4.9.6 Other physical contaminants

Physical contamination control procedure is established, implemented and maintained to prevent raw material contamination from packaging as defined in procedure.

Pens without covers and small parts used in open product areas are controlled and monitored to prevent contamination.  
De-bagging and de-boxing is implemented for materials and packaging before removing to opened product area.

4.10 Foreign-body detection and removal equipment

4.10.1 Selection and operation of foreign-body detection and removal equipment

Based on risk assessment in HACCP study, foreign-body detection and removal equipment used by site are metal detector, filter, magnet, optical sorting machine.

Metal detector were determined as CCP monitoring. Monitoring and corrective action plan were established and implemented appropriately. For filter, magnet, and optical sorter, they are used to control and pre-eliminate foreign matter during processing e.g. filter and magnetic trap at syrup preparation, optical sorter for sorting product before packing.

In the event of detection, the trapped or retained objects found on filters/ sieve or detection will be recorded for source investigation and corrective action.

4.10.2 Filters and sieves

Filter 0.3 mm, it is used to control and pre-eliminate foreign matter in syrup filtration process (based on risk assessment, it does not determine to be CCP). Filter is monitored via visual inspection before and the end in each batch syrup by production staff and record in FM7-DPD-91. The defective equipment and retained materials were recorded for investigation and corrective action. Correction: Hold product and re-passing through filtration.

4.10.3 Metal detectors and X-ray equipment

Metal detectors are required as refer to HACCP study and determined as CCP. The metal detectors were installed incorporate with rejection system with belt stop, light, and noise alarm; metal detector checking procedure was established and maintained as defined in HACCP plan and relevant records. The frequency of checking is start, end and every 30 minutes which 100% products have been passed through those detectors, Detection performance: can be detected test pieces Fe, Non-Fe, SUS. Monitoring: Before and End of operation, 30 minutes during operation by QC staff. System is in place for analyzing



investigation and recorded in case of detection. The metal detector functioned properly during on site audit.

Size of test pieces for CCP are;

- Metal detector no. 8 and 11 arm reject; Fe 2.0 mm, SUS 316 3.0 mm, Non-Fe 3.0 mm
- Metal detector no. 9 belt stop (coconut); Fe 0.8 mm, SUS 316 1.0 mm, Non-Fe 1.0 mm
- Metal detector no. 12 belt stop (retail); Fe 1.0 mm, SUS 316 1.5 mm, Non-Fe 1.5 mm.

Corrective action and reporting procedures have been established, implemented, and maintained when there was a failure of metal detector machine. Machine will be repaired and retested until satisfied, and product will be held and quarantined to re-inspection since last satisfactory which was testing frequency as defined in CCP Plan.

Staff were interviewed and staff working were observed.

Reject mechanism is belt stop with light and noise alarms including arm reject for metal detector. Secured reject product is controlled and available. Work instruction for metal detector was defined in WI and machine manual.

The relevant staff demonstrated understating of their task and procedure related to metal detector including corrective action plan. The metal detector functioned properly during on site audit.

No X-ray equipment for this site.

However, 1 Minor CAR was raised. (See Minor CAR no. 5/9).

#### 4.10.4 Magnets

Permanent magnetic plates four units (strength 3500 – 4000 gauss) at sorting after drying and raw material preparation, Magnetic bar four units (strength 8,500 – 10,000 gauss) at sorting before metal detector and Magnetic filters (8,500 – 10,000 gauss) at syrup preparation line were available in place. Magnetic strength is tested as planned with satisfied result. Magnet is cleaned as planned and records as defined in procedure (W17-ENG-75). Integrity check of magnet was done as planned by engineering Magnetic calibration was conducted on every year by calibration service provider. The latest of test was conducted on 21/6/2021 (cert no. CN20210621-0397).

#### 4.10.5 Optical sorting equipment

Optical sorting machine by camera is used and located at sorting room. It is only process control to check foreign body in semi-product (for sorting process).

Documented check was clearly defined for monitoring method, frequency to check when start of production was defined. The parameter covered sensitivity of detection of optical sorter machine or program e.g., belt speed, air pressure, rejection delay time, 3D camera, laser beam setting for each product before start-up production. Records were signed by engineer staff and maintained.

#### 4.10.6 Container cleanliness – glass jars, cans and other rigid containers

N/A – No container cleaning required which no product packed in glass jar, can or other rigid containers.

#### 4.11 Housekeeping and hygiene

Housekeeping and documented cleaning schedule is in place and maintained for the building, and all equipment. Company set the cleaning program as daily cleaning or every time to changing product code that based on risk assessment. The cleaning program is clearly defined the area, item, responsible



person, equipment to be cleaned, frequency and verification activity that covered machine, equipment and cleaning equipment.

Cleaning records were verified during Dec.2021 - Jan.2022 such as material receiving and preparation section, soaking section, syrup section, boiling section, drying and seasoning section, packing section, etc.

Cleaning chemicals are fitted for purpose and complied with MSDS. Tag identification is clearly defined and kept in closed containers that controlled by authorized staff. Cleaning equipment are hygienically designed and fit for purpose including cleaned and stored in hygienic manner. Swab and air test program is established that covering machines, direct contact equipment and indirect contact equipment, staff's hands, protective clothing, environment, etc. Swabbing parameters are defined in EMP plan such as TPC, Coliform, *E.coli*, *S.aureus*, *Salmonella*.

On-site verified audit, overall machines such as cutting machine, chemical preparation tank, boiling and vacuum tanks, soaking tanks, ovens, slicers, dicer, colour sorter, metal detectors and packing machines, and work environment were maintained in suitable condition and cleanliness was seen.

However, 1 Minor CAR was raised. (See Minor CAR no. 6/9).

#### 4.11.7 Cleaning in place (CIP)

System is in place for CIP control (e.g. W17-DPD-32 for syrup preparation tank and pipeline, evaporator). A schematic diagram of CIP system is available.

CIP parameters are specified and monitored as planned such as chemical concentration, temperature, circulation time.

CIP verification was planned as follows;

- CIP parameters (chemical concentration, circulation time, temperature)
- Chemical residue (Final rinse) (after CIP)
- Swab test (as plan)

Verification reports were maintained with satisfied result (December 2021). Verified CIP validation record on 11/11/2021.

#### 4.11.8 Environmental monitoring

Environmental monitoring programs are in place.

EMP were performed as planned as seen in W17-QCR-4-11 date 31/01/2020 and FM7-QCR-4-18 (update 05/11/2021). Limit defined in SP7-QCR-4-03 date 08/07/2021. Records were maintained.

Zoning

- Zone GMP control at material preparation
- Zone GMP control at in-process before drying
- Zone after drying and packing
- Zone transition such as transferring include other

Each zone is also classified to level of risk association such as

- Direct/ in-direct employee
- Direct/ in-direct machine such as inside and outside machine or equipment
- Environment such as wall, floor
- Transition such as laundry, changing room etc.



Examples

- Frequency: it is based on risk and clarified as zone e.g., on monthly basis during operation, after cleaning by rapid method (ATP) and 1 time/ month for hand staff, direct & indirect equipment, environment by external accredited lab.
- Typical sampling areas (as plan for air test and swab test), Pathogens and Microorganism: swab test - TPC, Coliform, *E. Coli*, *S. aureus*, *Salmonella spp.*, *Cl. perfringens*, *B. cereus*, Yeast & Mould
- Test method: swab test as plan by ATP test, by external accredited lab and air test by external accredited lab

Some sampling records were verified on-site e.g., Air test and swab test during last two months. Trend analysis was planned on monthly, and records were maintained with satisfied results. No pathogen detected in environment swab.

Procedures for out of specification results (as corrective action procedure) were implemented.

Control limits were defined for the environmental monitoring program as defined in program and WI7-QCR-4-32.

Corrective action procedure is established and implemented in case of deviation from control limit or when monitored results indicate an upward trend of positive results.

The environmental monitoring program is reviewed at least once a year or when change occurred. The latest review was conducted on 30/12/2021 to ensure the suitability of the programmed.

4.12 Waste

Waste management procedure (EP-EM-06) is established and implemented. Wastes are categorized as hazardous waste, general waste, recycle waste, toxic waste, e.g. from nursing room, non-hazardous waste and segregated according to local regulations.

Wastes from production are removed from site daily to minimize the accumulation. They are stored at collecting area where located outside production and storage buildings. Hazard waste was stored in secure locked condition.

Substandard trademark such as obsolete label were destructed by cutting or painting prior removing to third party.

N/A for 4.13.3 – No products intended for animal feed.

4.13 Management of surplus food and products for animal feed

No surplus food.

System is in place for handling of surplus foods. They were kept for the next shipment or approval from customer was done before the product enters the supply chain and removed package.

4.14 Pest management

Pest control procedure has been established and implemented (MN7-ENG-33).

Pest control is undertaken by Innovative Pest Management Co., Ltd. (contract no. IPMB00011 valid from 22/9/2021-21/9/2022) covering all areas of the site.

Target pests are rodent, cockroach, ants, flies, mosquitoes, termites, flying insects, clawing insects, lizards.

Maps are available for toxic bait, rodent trap and insect light traps.

Frequency of visit is once a month for treatment and pest inspection.



Service reports were maintained and appropriately detailed covering treatment and inspection areas, inspection result, chemical used, concentration, name of contractor, recommendation, trend analysis, etc. System is in place to communicate pest control service to relevant departments to prevent product contamination.

Examples: Service report during November-December 2021 and January 2022 were verified.

Pesticide used are approved by local authority (Thai DLD) such as Zypertac 25 EC (register no. 01 04 520568), Bromadio guard (register no. 01 04 550104), and cyperguard 25 EC (register no. 01 04 540248). are used by trained contractor.

In depth pest control survey is planned on quarterly basis. The latest survey was performed on 02/12/2021 by pest control service provider. Record was maintained.

Pest control review including trend analysis was planned on monthly basis. Records were maintained with satisfied result.

Employees have been trained by external pest control provider on annually basis to understand how to report signs of pest activity and pest control. Training records of pest control staff (QA) and all relevant employees were maintained.

Pest control performed by site is bird control, rodent trap and chemical spraying (include pest inspection and insect light trap). Records were maintained. Training records for staff were seen on 1/12/2021.

A measures such as plastic curtain was in place to prevent birds from entering buildings or roosting above loading or unloading areas

However, 1 Minor CAR was raised. (See Minor CAR no. 7/9).

#### 4.15 Storage facilities

Raw material, packaging material and finished product were clearly kept in segregate area as ingredient store, packaging store and finished product warehouse to prevent cross contamination, e.g. designed area for allergen material storage and handling that was defined as of QP7-WHS-01. Material was stored off floor and easy access to cleaning. Flavour and concentrate juice were material and they were kept under temperature control ( $10 \pm 2^{\circ}\text{C}$ ) that was monitored and recorded every 4 hours. Verified temperature monitoring records during November 2021-January 2022.

Some materials were storage outside such as fructose syrup that were kept in tank with locked to protect contamination.

Some in-processes semi products (raw material with chemical solution soaking processes) were kept closed plastic drum and stored in specific opened storage area. However, they are selected and cleaned prior processing and the opened storage area were controlled to minimise the risk of product contamination.

Storage procedure has been established and implemented covering cleaning storage areas and vehicles, avoid cross contamination or taint uptake, FIFO system. Identification of each item was attached in each material the labelling tag to indicate item name, receiving date, supplier name, quantity and etc.

Incoming materials were inspected by Store and QC staff which inspected in the quantity and quality of materials as the requisition specific. Finished products were stored under ambient condition.

Company used service provider of external warehouses (cold storage) for frozen fruit storage. Contract was available.

N/A for 4.15.4 – No controlled atmosphere required for storage.



However, 1 Minor CAR was raised. (See Minor CAR no. 8/9).

4.16 Dispatch and transport

Dispatch and transportation procedure were established and implemented as QP7-WHS-01  
 Transportation activity was performed by approved service provider e.g. Unique Transport. Finished products were inspected and verified the quality and quantity prior to store at provided areas. Tags were used for identifying the status of finished products.

Delivery document and FIFO system were facilitated for traceability. Delivery record was specified container no., seal container no., finished product lot, quantity of product.

Maintenance and hygiene procedures were mentioned in transportation contract. The vehicle of finished product transportation was inspected before accept container for finished product loading. The criteria for checking were established and recorded regarding cleanliness, odor, foreign material, suitability, container leak, pest activity, seal number and, etc. In case of accident case the contract had defined related to vehicle breakdown.

All products were loaded and transported under ambient condition and no temperature control required.

Products packed in carton (except product in aluminium foil bag) will be passed auto check weight and metal detector during loading to containers. Metal detector was checked efficiency with test piece Fe 4.0 mm, Non-Fe 8.0 mm. and SS 8 mm by QC every 30 minutes.

Transportation reports were verified as follows:

- Loading on 6/11/2021, Job no. 30/11 dehydrated giner chunk 15-20 mm., total 900 cartons, container no. NYKU3824944 and seal no. THAP34556.
- Loading on 21/10/2021, job no. 7/9 dehydrated watermelon, total 165 cartons, container no. APZUH629599 and seal no. UTF16170.

Finished product loading was observed during on site audit such as job no. 81/12 dehydrated mango packed 5 kgs. Total 400 cartons container no. FCIU5198727 and seal no. UTF16438.

N/A for 4.16.3 - No temperature control is required for transportation.

Details of non-applicable clauses with justification

Clause/Section Ref	Justification
4.3.5	No temporary structures constructed
4.4.5	No suspended ceiling used
4.7.3	No temporary repair observed during on site audit
4.9.1.2	N/A - No strongly scented or taint-forming materials used in factory
4.9.4	No products packed into glass or other brittle containers.

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4.10.6.1	N/A - No container cleanliness
4.10.6.2	N/A - No container cleanliness
4.13.3	N/A - No products intended for animal feed
4.14.3	N/A - The site doesn't undertake its own pest control
4.15.4	N/A - No controlled atmosphere required for storage
4.16.3	N/A - No temperature control is required for transportation

## 5. Product control

### 5.1 Product design/development

Product development procedure has been established and implemented as QP7-R&D-01. The procedure included changes in product, process and packaging. HACCP review is part of the procedure.

Factory trial and validation are required as parts of product development process. Records were maintained.

Example: In this visit, some new projects (product development) were verified on-site e.g. trial, validation, process for chemical soaking, syrup soaking, drying, and metal detection steps of dehydrated coconut (very low sugar) for USA customer as requisition in end of 19/5/2021. Product and process validation was carried out during trail run to covering sensory test, microbial test, etc. Trail run on 5/04/2021. HACCP plan (QP-QMS-18) were review when developing process, no significant hazard introduce from this new product due to no new ingredient and same process. Initial shelf life study was carried out and monitor monthly. Shelf life defined at 2 years refer to historical data of similar products.

Product shelf life studies were performed at end of shelf life covering microbiological (*Samonella spp.*, *S.aureus*, *E.coli*, yeast and mould), chemical, physical (moisture content, Aw, sulfur dioxide) and sensory tests.

Compliance with the procedure and legal requirements were observed. It was screened and approved by R&D, QA and HACCP team leader.

Customer and site responsible for label design and approval as system. Some sticker label review was done such as dehydrated coconut (very low sugar).

### 5.2 Product labelling

System is in place for label approval.  
Label/ sticker approval is responsible by site (R&D and marketing team) and customer together.

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Overview of label approval process is as following;  
 Draft art work by client → R&D screening detail on label or sticker according to legislation of destination countries where products are sold → Send back to client → Final artwork.

Some product labels were verified such as; dehydrated mango premium no nutrition claim on packaging (but agreed specification with customer as low sugar) 225 g for USA customer, labelling review on 16/10/2019 and nutrition test report no. 3188474.

The labels are complied with legal requirements.  
 However, almost products were packed into plain package with sticker and retail package product was minority product.

There was no cooking instruction are provided on labelling/ packaging.

N/A for 5.2.5 - No cooking instruction for this site.

### 5.3 Management of allergens

Risk assessment of raw materials is in place including allergen risk assessment (QP-QMS-18). Information of allergen containing of material have been received from suppliers that identified in questionnaire.

Allergen list has conducted covering destination countries where products are sold such as EU, USA, Japan, etc. Allergens handled by site is SO<sub>2</sub>, others (e.g. coconut for USA).

List of allergens in raw material was stated in raw material requirement.

List of allergens in finished product was stated in finished product notification sheet/ specification.

Allergen control procedure (QP8-QMS-12) include control of product development and purchasing, incoming inspection, identification, production planning, processing, product packing control, segregate storage for weighing, storage and processing, cleaning, labelling, training, and control food brought into site by visitor and staff.

Control of rework containing allergen is by using it with the product containing the same allergen only.

Allergens are declared on product label as required by regulation of export countries.

There was no claim made regarding suitability of the product for allergy or food sensitivity sufferers for this site.

System is in place for allergen cleaning validation and verification as plan as follows;

- Cleaning verification: testing to verify coconut protein after cleaning via test report by external laboratory on 12/11/2021.
- Cleaning verification: testing to verify SO<sub>2</sub> after cleaning via in-house method on 03-05/11/2021.

Staff has been trained allergen awareness and allergen specific control. Records were maintained.

N/A for 5.3.6 - No allergen cross contamination risks

N/A for 5.3.7 – No claim made regarding suitability of the product for allergy or food sensitivity sufferers.

However, 1 Minor CAR was raised. (See Minor CAR no. 9/9).

### 5.4 Product authenticity, claims and chain of custody

Purchasing and quality control team is responsible for food fraud risk assessment and control.



Risk assessment of vulnerability assessment is performed according to supporting document as updated monthly which last conducted on January 2022. Sources of data and information are website and private resource centre.

Site accessed historical and emerging threats of fraud through websites such as [www.foodfraud.org](http://www.foodfraud.org) and [http://ec.europa.eu/food/safety/official\\_controls/food\\_fraud/index\\_en.htm](http://ec.europa.eu/food/safety/official_controls/food_fraud/index_en.htm), [www.ncfpd.umm.edu](http://www.ncfpd.umm.edu), [www.foodfraud.msu.edu](http://www.foodfraud.msu.edu), [www.fda.gov/Food/FoodDefense.com](http://www.fda.gov/Food/FoodDefense.com), [www.acfs.go.th](http://www.acfs.go.th)

Risk assessment vulnerability and authenticity are completed for all materials/ingredients based on historical evidences of substitution or adulteration, economic factors which may make adulteration or substitution more attractive, ease of access to raw materials through the supply chain, sophistication of routine testing to identify adulterants, and nature of the raw material.

Outputs from assessment are used to control risk of authenticity such as supplier evaluation, supplier audit, incoming inspection, analysis and testing.

According to risk assessment, they are categorized as following;

- Low and Medium risk supplier: All raw materials and packaging/ Control measure: COA, incoming inspection or testing report
- High risk supplier: None/ COA and testing report such as DNA test

Vulnerability assessment is conducted annually. Last review was conducted on date 10/12/2021 for main raw material and 24/1/2022 for ingredient. Methodology was defined in W17-PUC-03, Rev.6, date 1/6/2021. The result for all is no high risk of adulteration or substitution.

There are claim made about the methods of production as follows; (HALAL and Kosher that system to control particular scheme requirements). The following certificates are available;

- HALAL: Current Halal certificate issued by The Central Islamic Council of Thailand, registration no. CICOT.HL 748/2002 effective from 08/02/2021 till 07/02/2024.
- Kosher: issued by Union of Orthodox Jewish congregations of America, dated 04/06/2021 valid until 30/04/2022.

### 5.5 Product packaging

Packaging used by site are aluminium bag and plastic packaging.

Suppliers supplied their testing report to confirm that packaging used followed related regulations or standards in term of heavy metal, chemical migration and others. Specifications for packaging were established according to relevant regulations of food packaging such as EU regulations, Thai FDA, USFDA. Testing reports and DOC were required to reference.

Guarantee letter, analysis report or DOC from supplier were against packaging material specification as following.

- Blue LLDPE bag – EU Declaration of Compliance date 17/06/2021 with 2 SMLs annex I in 10/2011/EC and S/V required below 6 dm/kg for compliance. The evaluation of application, e.g., dehydrated mango 5 kgs and S/V was below 6 dm/kg.
- LLDPE bag – SGS Test report no. 48595136 (09/04/2021), 4897637 (12/04/2021), 4897766 (12/04/2021) and 4883708 (29/03/2021)
- Clear LLDPE bag from designed for USA – SGS test report no. 4883711 (29/03/2021) in migration regarding 21CFR177.152

Packaging materials and part used packaging materials were stored in hygienic condition and ambient condition that separated from raw material and finished product storage and maintained suitable condition by GMP implementation such as pest control, cleaning program, glass control, etc. One room was provided for cartons and partition corrugated pad storage and another one was provided for primary packaging and sticker storage which some cartons were also kept in this room. Product packaging was kept in room

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temperature that separated from production area and in suitable condition controlled by the hygiene program such as pest control, cleaning program and etc.

Procedure to manage obsolete packaging and labels was established and implemented as system. Obsolete packaging and labels were controlled by segregated, identified, destruction and disposed. Evidence was seen during on site audit. Records were maintained.

5.6 Product inspection and laboratory testing

5.6.1 Product inspection and testing

Product inspection and testing plan was established and implemented by food safety team and relevant persons such as QC, purchasing, etc base on risk associated and testing was performed by internal lab staff and accredited external lab. Test results were verified by QC/ QA staff and QA manager.

Sampling plan for biological and chemical parameter were conducted as plan (FM7-QCR-4-18 updated on 05/11/2021 for finished products and raw materials) as following;

- Internal lab as criteria for product release in each lot:
  - Physical/ Chemical: moisture content, Aw, total acidity, total sugar, SO<sub>2</sub> and sensory test
- External lab as verification plan and product specification:
  - Physical: moisture content, Aw, SO<sub>2</sub>
  - Chemical: pesticide, heavy metal, Aflatoxin, Ochratoxin A, GMO, synthetic colour
  - Biological: TPC, Yeast and Mould, *Coliform*, *E. coli*, *S. aureus*, *Salmonella spp.*, *Cl. perfringens*, *L. monocytogenes* and *Listeria spp.*

Reliability of test result was carried out by inter-laboratory comparison with external accredited laboratory regarding validation & proficiency test plan.

Reviewed annually analysis report of finished products against with product specification and plan that was performed by external accredited laboratory such as;

- Pathogen, for finished product
  - Dehydrated watermelon # affiliate accredited lab report no. TM1905210092 (08/05/2021)
  - Dehydrated mango # affiliate accredited lab report no. TM00505210021 (04/05/2021)
  - Dehydrated ginger # affiliate accredited lab report no. TM01905210090 (08/05/2021)
- Pesticides in raw mesenterial analysis test reports for raw materials by external lab
  - Watermelon # external accredited lab report no. CBL67-31983 date 16/03/2021, 4868982 date 15/03/2021, CBL66-25580 date 06/02/2020.
  - Mango # external accredited lab report no. 4866314 date 11/03/2021, CBL67-30531/01 (R1) date 05/03/2021, CBL67-31982 date 16/03/2021, CBL67-30530 date 04/03/2021.
  - Ginger # external accredited lab report no. 5012882 date 17/08/2021, CBL68-12322 and 23 date 17/08/2021.
- GMO in raw material analysis test reports by external laboratory:
  - Watermelon # external accredited lab report no. FS211087751 date 21/04/2021
  - Mango # external accredited lab report no. FS2105851 date 03/03/2021
  - Ginger # external accredited lab report no. FS2123227 date 11/08/2021
- Heavy metals, mycotoxin (Aflatoxin, Ochratoxin A) analysis test reports for finished products by external laboratory:
  - Dehydrated watermelon # external accredited lab report no. 1985421-1 date 14/05/2021, FS211369051-1 date 27/05/2021 and FS211369051 date 27/05/2021.

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- Dehydrated mango # external accredited lab report no. 1974704-1 date 11/05/2021, FS2127787 till 91 date 28/09/2021
- Dehydrated ginger # external accredited lab report no. 1985422-1 date 14/05/2021, FS2127797 till 801 date 28/09/2021.

Ongoing shelf life was implemented regarding WI7-QCR-3-06 covering chemical (moisture content), biological, appearance, odour, and sensory evaluation. Physical, biological, and chemical parameter was conducted as each product group. The results were verified as dehydrated ginger GGS as report no. TC02511210106 date 08/11/2021 and TM0361221939 date 16/12/2021. They were satisfied.

The end of shelf-life testing is in place covering biological, physical, chemical, and sensory tests. Records were maintained. Sampling products were satisfied.

### 5.6.2 Laboratory testing

Laboratory testing is performed on site covering physical labs.

Laboratory is in the room segregated from processing areas. No risk of product contamination observed.

No microbiological laboratory on site. Testing can be performed by internal lab are as follows.

- Chemical: moisture content, Aw, SO<sub>2</sub>
- Physical: colour, odour, and sensory test

Internal lab is not ISO 17025 accredited. It ensures reliability of test result by proficiency testing, staff training, calibration and maintenance of instrument, use of recognizes test method and procedure as following.

- Good laboratory practice has applied for waste handling, personnel hygiene of lab staff which defined in laboratory manual.
- Recognized methods are used for testing. Comparing test with external accredit laboratory has been performed regarding WI7-QCR-4-34 Date 01/12/2021 to evaluate staff competency annually as plan 2021-2022. Comparison test (inter-laboratory comparison) were carried out, e.g., moisture with affiliate accredited Central Laboratory of Chinwong Food lab in Oct 2021, Aw with ALS Lab on 18/12/2021, SO<sub>2</sub> with ALS lab on 16/07/2021 and total sugar with SGS Lab on 30/09/2021.

External accredited laboratories are considered for testing as well such as Central Laboratory of Chinwong Food (Accreditation no.1143/51), ALS (Accreditation no. 1031/47), SGS (Thailand) Limited (Accreditation no. 1007/43), Intertek (Accreditation no. 0303/12583) which used for testing in microbial, total sugar, acidity, heavy metal, pesticide residue, Aflatoxin, etc.

Lab analysis from external lab or internal lab (for physical test) were evaluated and summarized. If the results are out of specification, appropriate action taken will be conducted suitably as each case to address any unsatisfactory results.

### 5.7 Product release

Product releasing procedure (QP7-QA-01 date 09/02/2021) was established and implemented which criteria of releasing was based on process control parameters, e.g., results of CCP monitoring, sensory evaluation, chemical (% moisture content, Aw, SO<sub>2</sub>), microbial and physical properties for every production date as defined in product specification. All parameters were verified and approved by QA manager/ PCQI. Release records for some products were verified as follows:

- WTCK lot 04/10/201 as report no. TC02910219102 date 10/10/2021 and TM03610210142 date 20/10/2021



- MGS-SY lot 01/11/2021 as report no. TC02611210113 date 08/11/2021 and TM01911210126 date 12/11/2021.
- GGCK lot 04/10/2021 as report no. TC04410210168 date 14/10/2021 and TM03010210107 date 19/10/2021.

5.8 Pet Food

N/A - No pet food produced in this site.

Details of non-applicable clauses with justification

Clause/Section Ref	Justification
5.2.5	No cooking instruction for this site.
5.3.6	No allergen cross contamination risks
5.3.7	No claim made regarding suitability of the product for allergy or food sensitivity sufferers
5.4.4	No claims made on finished products which are dependent on a status of the raw material.
5.4.6	No claims made the process flow for the production of products.
5.8	No pet food is produced by this site

6. Process control

6.1 Control of operations

In addition to CCP, other process controls were also implemented such as defect and sizing, control of time, temp, control of additive such as colour and Sulphite, weight, sealing, etc.

Pre-requisites that relate to the product safety control are cleaning program, foreign body control, personal hygiene, etc.

Relevant work instructions, procedures and monitoring plans have been established and implemented. Changes to the equipment setting was done by trained and authorized person.

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Corrective action procedure is established in case of process deviation occurred. Records were maintained.

Examples of production records reviewed.

- Dehydrated mango (MGS-SY, SO2 300 ppm), lot 01/11/2021 and 13/12/2021, sub-lot 03/01/2011 and 18/12/2021
- Dehydrated watermelon (WICK, SO2 300 ppm), lot 04/10/2021, sub-lot 07-10/10/2021
- Dehydrated ginger (GGCK 15-20 mm, SO2 300 ppm), lot 18/10/2021, sub-lot 22/10/2021
- Repack of dehydrated mango (MGS premium, SO2 300 ppm), lot 03/01/2022, sub-lot 06/01/2022.

## 6.2 Labelling and pack control

System is in place for labelling and pack control (WI7-DPD-26 and MN7-QCR-1-01 date 25/01/2022).

Start-up check was performed by QC inspector to ensure that products and packaging of the previous production had been removed. This procedure is also implemented in case of product change. Records were maintained and compliance with the procedure was observed.

Product packing, labelling and date coding are checked against specification by QC inspector at start, during production, the end of production and change of packaging to ensure the products have been packed into correct packaging and corrects product coding as code/ lot/ date, packed size, allergen declaration, barcode, batch as specification or customer required.

Offline/online coding or printing of packaging; setting and amendments to the printer parameters was checked by Production operator / QC inspector to ensure that only correctly printed material is available at the packing machines.

Packaging information including changes and up to date are communicated to packing operator by production plan and packing specification.

There is no product changeover observed during audit at packing process; however, record was reviewed and compliance was observed.

Verified record of line clearance for

- Dehydrated mango (MGS-SY, SO2 300 ppm), lot 01/11/2021 and 13/12/2021, sub-lot 03/01/2011 and 18/12/2021
- Dehydrated watermelon (WICK, SO2 300 ppm), lot 04/10/2021, sub-lot 07-10/10/2021
- Dehydrated ginger (GGCK 15-20 mm, SO2 300 ppm), lot 18/10/2021, sub-lot 22/10/2021

N/A for 6.2.4 – No on-line vision equipment used to check product labels and printing.

## 6.3 Quantity, weight, volume and number control

Products are packed in bulk packing size and retailed packing size. Products are sampled to check their weight by QC. Sampling size and frequency of weigh inspection is defined in MN7-QCR-1-01 date 25/01/2022. Product weight is control according weight that declared on packages, and customer requirements. Example: 4% sample per sub-batch.

Some products were sold in bulk such as product packed in 20 kg carton (5 kg x 4 bags).

Net weight is not allowed to be lower than declared weight / volume.



The low weight products were controlled regarding non-conformity product and re-process of packing. Production and QC record of all products were reflected conformity with specification and declaration on the packaging.

**Sampling:**

- Onsite verification of PCD size 5kg.
- Records verification of:

Compliance with procedure and relevant requirement observed.

- Dehydrated mango (MGS-SY, SO2 300 ppm), lot 01/11/2021 and 13/12/2021, sub-lot 03/01/2011 and 18/12/2021
- Dehydrated watermelon (WICK, SO2 300 ppm), lot 04/10/2021, sub-lot 07-10/10/2021
- Dehydrated ginger (GGCK 15-20 mm, SO2 300 ppm), lot 18/10/2021, sub-lot 22/10/2021
- Repack of dehydrated mango (MGS premium, SO2 300 ppm), lot 03/01/2022, sub-lot 06/01/2022.

For some packing line, on-line weight checking, and automatic reject system are used at the end of production line after product are packaged. Overweight and underweight limits are set and tested periodically. All products with overweight and underweight were automatically rejected by the machine into restricted area.

**6.4 Calibration and control of measuring and monitoring devices**

System is in place for calibration and verification of equipment used for monitoring and controlling of product, process and CCP. List of equipment with code, location and calibration plan were established. The equipment were calibrated and verified as planned. Records were maintained. Examples; temperature control (UTC-126, UTC-5), weight balance (UEB-94), spectrophotometer, water activity measurement and metal detector (no. 2&6).

Measuring equipment were identified by calibration tag with calibration status such as equipment code, calibration date, due date, certification number. Calibration is being completed within a suitable range for the type of monitoring in place.

Reference measuring equipment were calibrated and traceable to a recognized national or international standard such as NIMT.

**Details of non-applicable clauses with justification**

Clause/Section Ref	Justification
6.2.4	N/A - No on-line vision equipment used to check product labels and printing.

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**7. Personnel**

**7.1 Training: raw material handling, preparation, processing, packing and storage areas**

The site ensures staff and contractors can comply with legal requirements and company requirements by training. Training procedure has been established and implemented (MN6-PSN-02).

Induction training was provided to all staff prior start their work. Specific trainings were provided to staff such as operators who responsible for CCP, process and product control, labelling and packing processes. Training was provided in Thai / Myanmar. These are to ensure product safety, legality and quality.

Training records were maintained and properly detailed to cover name of trainer/trainee/date/training contents/reference to the material, work instruction or procedure that used in the training and who provided training.

Examples of records seen; CCP monitoring training on 16/10/2021, GHP/HACCP training on 10-12/3/2022, BRCGS and food safety system training on 29-30/3/2021, allergen training on 13-15/9/2021, food defense and site security training on 23-24/12/2021, labelling and packing processes training on 26/04/2021.

Yearly training program has been established and implemented. Competency of staff was reviewed by appraisal and refresher training.

During audit, production staff, QC/QA staff, engineering staff, staff responsible for CCP monitoring, product loading etc. were interviewed and observed their working. They could demonstrate their understanding of related operating procedure.

During Covid 19 pandemic, Covid 19 information was informed by meeting, communication broad and LINE group.

**7.2 Personal hygiene: raw material handling, preparation, processing, packing and storage areas**

The requirements as stated in clause 7.2.1 are detailed in personal hygiene procedure (MN6-PSN-01). Personal hygiene rules are communicated to all staff by training and informed to visitors before entering production and storage area.

The company provided hand washing facilities at the entrance of production and toilets. Hand washing instructions are placed on hand washing station. The frequency of hand washing is defined such as after toilet and before entering processing area.

Documented of personal medicine handing is established. Personal medicines are prohibited to taking production and opened product area. They are required to keep in locker.

Metal detectable plasters are provided to workers/ staff who are working directly contact with food. Record of issuing is maintained. Inventory of the plaster is controlled by human resource department and condition of plaster is checked by production staff to prevent product contamination.

Metal detectable plasters are tested by passing throughout the metal detector. Records of testing are maintained such as testing on 27/01/2022 for metal detectable plaster lot. 6813057.

During COVID-19 pandemic, social distancing is implemented. Mask must be wearing all times. Limitation and access movement of staff and visitors are strictly implemented.



7.3 Medical screening

Illness staff handling procedure is in place. Illness staff is required to inform supervisor for their health status. Staff who may be suffering from or have been in contact with an infectious disease are removed to other areas that are not impact to products

Medical health status of new commers are required before prior starting of work.

Annually medical health check-up is provided to all staff, latest on 02/02/2022 by Wichaiwech Hospital.

Visitors and service providers who are required to complete questionnaire to declare their health status.

7.4 Protective clothing: employees or visitors to production areas

Protective clothing (gown, mask, hair net, apron, gloves, boots, shoes) for processing area that related with allergen, e.g. coconut processing room, filling and packing room including visitor's protective clothing are laundered by site laundry. Procedure of laundry is in place for implementing. While protective clothing (gown, mask, hair net) for some processing area such as material preparation are cleaned by home laundry and prevent contamination with cleaned plastic bag.

Instruction for laundry at site and by home laundry is defined in W16-PSN-05 (cleaned by detergent and drying by oven at temperature 65C, 5 min or by chlorine. Cleaning verification for protective clothing was conducted on date 25/2/2020 (allergen verification) and 6/5/2021 (microbial verification). Records were demonstrated.

The laundering work instruction is communicated and trained to relevant staff. Daily GMP audit is conducted covering this area.

Details of non-applicable clauses with justification

Clause/Section Ref	Justification
7.4.6	N/A - No items of personal protective clothing that are not suitable for laundering are provided

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<b>8. High-Risk, High-Care and Ambient High-Care Production Risk Zones</b>
8.1 Layout product flow and segregation in high-risk, high-care and ambient high-care zones
Not applicable
8.2 Building fabric in high-risk and high-care zones
Not applicable
8.3 Maintenance in high-risk and high-care zones
Not applicable
8.4 Staff facilities for high-risk and high-care zones
Not applicable
8.5 Housekeeping and hygiene in the high-risk high-care zones
Not applicable
8.6 Waste/Waste disposal in high risk, high care zones
Not applicable
8.7 Protective clothing in the high-risk high-care zones
Not applicable

**Details of non-applicable clauses with justification**

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Clause/Section Ref	Justification



**9 - Traded Products**

**9.1 Approval and performance monitoring of manufacturers/packers of traded food products**

Not applicable

**9.2 Specifications**

Not applicable

**9.3 Product inspection and laboratory testing**

Not applicable

**9.4 Product legality**

Not applicable

**9.5 Traceability**

Not applicable

**Module 11: Meat supply chain assurance**

Scope

Click or tap here to enter text.

**11.1 Traceability**

Click or tap here to enter text.

**11.2 Approval of meat supply chain**

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**11.3 Raw material receipt and inspection**

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Click or tap here to enter text.

**11.4 Management of cross-contamination between species**

Click or tap here to enter text.

**11.5 Product testing**

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**11.6 Training**

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**Module 12: AO ECS Gluten-free Foods**

**Scope**

Click or tap here to enter text.

**12.1 Senior management**

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**12.2 Management of suppliers of raw materials and packaging**

Click or tap here to enter text.

**12.3 Outsourced production**

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**12.4 Specifications**

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**12.5 Management of gluten cross-contamination**

Click or tap here to enter text.

**12.6 Management of incidents, product withdrawal and product recall**

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**12.7 Labelling**

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**12.8 Product inspection and laboratory testing**

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**Additional Specifier requirements**

**14.1 Traceability**

Click or tap here to enter text.

**14.2 Finished goods microbial test and hold program**

Click or tap here to enter text.

**14.3 Gloves**

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**Module 13 FSMA Preventive Controls Preparedness Module**

Version 2 July 2018

Clause	Module item	Conforms Y/N	Comments
13.1.1	Handwashing areas, dressing and locker rooms, and toilet rooms must have adequate lighting.	Y	Sufficient lighting was observed during assessment also in processing, inspection areas, handwashing areas, dressing/locker rooms, and bathrooms.
13.1.2	Water distribution system must prevent backflow from, or cross-connection between, piping systems that discharge waste water or sewage.	Y	Water distribution system was clearly defined as current documented water distribution layout. No risk of backflow from, or cross-connection between piping systems that discharge waste water or sewage and piping systems that carry water for manufacturing.
13.1.3	All food contact surfaces of plant equipment and utensils used in manufacturing, processing, packing, or holding food must be corrosion resistant.  Seams on food-contact surfaces must be smoothly bonded or maintained so as to minimize accumulation of food particles, dirt, and organic matter and thus minimize the opportunity for growth of microorganisms and allergen cross-contact.	Y	Food contact surfaces used in production line are corrosion resistant materials such as stainless steel 304, plastic belt conveyor, etc. Smooth surfaces were observed.
13.1.4	Ice used in contact with food must be manufactured in	N/A	N/A – no ice used for this site.

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	accordance with Good Manufacturing Practice (GMP) requirements of 21 CFR 117.		
13.1.5	<p>Where defect action levels (DAL) are established for a food, quality control operations must reduce defects to the lowest level possible.</p> <p>Defect levels rendering the food adulterated may not be reduced by mixing the food with another lot.</p>	Y	<p>Quality control program was established covering in-coming inspection and finished product inspection.</p> <p>Procedure has been established and implemented.</p> <p>Received materials were verified by authorized person such as QC and store prior receiving by visual checking, lab testing and COA for verification as per established specification. Compliance with specification was observed.</p> <p>Procedure of testing for finished product inspection is covering frequency and method of inspection are identified in procedures such as microbiological testing and chemical testing.</p> <p>DALs was defined in product specification. If DALs was found QA/QC was hold and handling as NC product. No policy mixing with other level lot.</p>
13.1.6	<p>The hazard analysis must additionally identify and evaluate the following known or reasonably foreseeable hazards, which are associated with the food or facility:</p> <ul style="list-style-type: none"> <li>• Economic adulterants which affect food safety</li> <li>• Environmental pathogens where ready-to-eat (RTE) food is exposed to the environment prior to packaging and the packaged food does not</li> </ul>	Y	<p>Hazard analysis to identify hazards that require preventive controls were established and implemented as documented HACCP Manual.</p> <p>Food safety plans were identified and evaluated the reasonably foreseeable hazards for all criteria such as biological, physical, chemical which including allergen and economic adulterants which affect food safety through food fraud assessment.</p> <p>No ready-to-eat (RTE) food in this facility.</p>



	<p>receive a kill step</p> <ul style="list-style-type: none"> <li>• Radiological hazards</li> <li>• Unintentional adulterants which affect food safety</li> </ul>		
13.1.7	All identified known or reasonably foreseeable hazards must be evaluated to determine “hazards requiring a preventive control” (i.e., significant hazards).	Y	<p>Identified reasonably foreseeable hazards (QP-FS-01) were evaluated to determine ‘hazards that require a preventive control as defined methodology. Rationale of justification to define requiring of preventive control was defined in hazard analysis. Likelihood of occurrence and severity were used to level significant for establishment preventive controls.</p> <p>Process preventive control, allergen preventive control, sanitation preventive control and supplied chain control were defined for this facility.</p>
13.1.8	Establish one or more preventive control(s) for each identified “hazard requiring a preventive control” (i.e., significant hazard) such that the control significantly minimizes or prevents the food manufactured, processed, packed, or held by the facility from being adulterated under section 402 of the Federal Food, Drug, and Cosmetic Act or misbranded under section 403(w) of the Federal Food, Drug and Cosmetic Act.	Y	<p>Preventive controls were established and implemented for all identified ‘hazard that require a preventive control’.</p> <p>Process preventive control, sanitation preventive control and supply chain control were defined for this facility.</p> <p>Records as implementing of preventive controls were observed and verified as sampling method.</p> <p>Records were shown effectiveness of controlling as defined.</p>
13.1.9	Evaluate and update the recall and withdrawal procedure as necessary to ensure it contains procedures and responsibility for the following:	Y	Product recall and withdrawal procedure has been established and implemented with details as required by standard such as identification of key personnel, responsibilities, guideline for deciding of product recall/ withdrawal, contact list and communication plan which covering notifying consignees of how to return or dispose of recalled product.



	<ul style="list-style-type: none"> <li>• Notifying consignees of how to return or dispose of recalled product</li> <li>• Conducting effectiveness checks to verify recall is carried out</li> <li>• Appropriate disposal (i.e., destroy, divert, repurpose) of recalled product</li> </ul>		There was no actual product recall or product withdrawal in year 2021 till the present including any notification from competence authority since the last auditing day.
13.1.10	Establish monitoring activities and a written procedure for each preventive control consistent with the requirements of BRC section 2.10.	Y	<p>Monitoring activities of preventive controls were observed. Written procedures were defined for responsible persons who initiate and review, frequency of monitoring, how to monitor and recording.</p> <p>Records as monitoring for preventive controls were observed and verified as plan. Records were shown effectiveness.</p>
13.1.11	<p>Establish corrective action procedures when preventive controls are not implemented consistent with the requirements of BRC sections 2.11 and 3.7.</p> <p>Corrective action procedures must be established and implemented when the presence of a pathogen (or indicator organism) is detected as a part of verification activities (i.e., product testing and/or environmental monitoring).</p>	Y	Corrective action procedures were established for all preventive controls.



13.1.12	<p>Validate all established process controls prior to implementation of the food safety plan, upon changes requiring re-validation or within 90 calendar days of the first food production.</p> <p>Validate allergen, sanitation and supply-chain controls as appropriate to the nature of the hazard, control and facility.</p>	Y	<p>Process preventive control, allergen preventive control, sanitation preventive control and supply chain control were defined for this facility.</p> <p>Validation for process, allergen and sanitation preventive control has been planned to conduct prior to implementation, when change or as plan.</p>
13.1.13	<p>The PCQI (or authorized designee) reviews monitoring and corrective action records within 7 days. Where an alternate timeframe exceeding 7 days is used, the PCQI must document justification.</p> <p>The PCQI (or authorized designee) reviews verification records for all preventive controls (e.g., calibration records, product testing, supply-chain audits) within a reasonable timeframe after the record is created.</p>	Y	<p>There appoint 3 key persons for post as PCQI such as Mr. Supat O. (food safety team leader), Mr. Amnart (RD manager) and Mr. Thawin (production manager). All were trained FSPCA preventive controls for human food course and was assigned to review the monitoring and corrective action records of all preventive controls within 7 days. Monitoring, corrective action, verification records were sighted to review for reviewing evidence.</p>
13.1.14	<p>Where product testing for a pathogen (or indicator organism) or other hazard is used as a verification activity, a scientifically valid and written testing procedure must identify the following:</p> <ul style="list-style-type: none"> <li>• Sampling procedure to include method, quantity, frequency, and</li> </ul>	Y	<p>Procedure of product testing was in place. Frequency and method of inspection were identified in procedures such as microbiological testing, chemical testing.</p> <p>Product verification by external laboratory in term of heavy metals and others was planned according to specification results.</p> <p>Corrective action procedure was established when found deviation of test results for all parameters.</p>



	<p>number of samples</p> <ul style="list-style-type: none"> <li>Analytical method</li> <li>Laboratory conducting analysis</li> <li>Corrective action procedure where pathogen is detected</li> </ul>		
13.1.15	<p>Where environmental monitoring for a pathogen (or indicator organism) is used as a verification activity, a scientifically valid and written testing procedure must identify the following:</p> <ul style="list-style-type: none"> <li>Adequate number and location of sample sites</li> <li>Timing and frequency of sampling</li> <li>Analytical method</li> <li>Laboratory conducting analysis</li> <li>Corrective action procedure where pathogen is detected</li> </ul>	Y	<p>Environmental monitoring programme was in place. They were established covering typical sampling areas (for swab test and air test), organisms being assessed e.g., TPC, Coliform, <i>E. Coli</i>, <i>S. aureus</i>, <i>Salmonella spp.</i>, <i>Cl. perfringens</i>, <i>B. cereus</i>, Yeast &amp; Mould) and frequency of testing based on risk. There was no pathogen detected in environment swab. Procedure WI7-QCR-4-11 date 31/01/2020, sampling plan FM7-QCR-4-18 (update 05/11/2021) and limit defined in SP7-QCR-4-03 date 08/07/2021 were in place to manage the corrective action to be taken when monitored results indicate a failure to meet a control limit, or when monitored results indicate an upward trend of positive results.</p>
13.1.16	<p>Devices used to verify preventive controls must be calibrated.</p>	Y	<p>Measuring equipment were identified by calibration tag with calibration status such as equipment code, calibration date, due date, certification number. Calibration is being completed within a suitable range for the type of monitoring in place.</p> <p>Examples; temperature control (UTC-126, UTC-5), weight balance (UEB-94), spectrophotometer,</p>

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			water activity measurement and metal detector (no. 2&6).
13.1.17	<p>Identify a Preventive Controls Qualified Individual (PCQI) responsible for developing the food safety plan, validating preventing controls, review of records, and reanalysis of the plan.</p> <p>Document the PCQI's training and qualification via job experience.</p>	Y	<p>PCQI team was established as announcement (3 persons).</p> <p>This team comprise of Mr. Supat, Mr. Amnart and Mr. Thawin.</p> <p>They were trained FSPCA preventive controls for human food course and were assigned to reviews the monitoring and corrective action records of their own functions within 7 days.</p> <p>PCQI team planned and implemented to review and update food safety plan, validating preventive controls by meeting as yearly and when change.</p>
13.1.18	<p>All records required by 21 CFR § 117 must include:</p> <ul style="list-style-type: none"> <li>• Date and time of activity being documented</li> <li>• Signature/ initials of individual performing activity or conducting record review</li> <li>• Information to identify the facility (e.g., name and location)</li> <li>• Identity of the product and lot code where applicable</li> </ul>	N	<p>Records of food safety plan's activities were clearly defined date and time, signature of initials of individual performing the activity and individuals who review the records.</p> <p>Product name and lot number were clearly defined.</p> <p>However, Minor CAR was raised – See CAR no.1/2.</p>
13.1.19	The owner, operator or agent in charge of facility must sign and date the written food safety plan initially and then upon any changes following reanalysis.	Y	<p>Agent in charge of the facility who sign and date the current written food safety plan is Mr. Supat (Factory manager/ QMR) and it was approved by Managing director.</p> <p>Reanalysis of food safety plan was planned annually.</p>



13.1.20	<p>All documents and records relating to the food safety plan (i.e., all records required by 21 CFR § 117) must be retained at the facility for 2 years after the record is created. Where records are stored offsite, they must be retrievable within 24 hours with the exception of the food safety plan, which must remain onsite.</p>	Y	<p>All documents and records relating to the food safety plan were controlled as defined in document control procedure and record control procedure.</p> <p>Records were defined to retain more than product's shelf life (maximum shelf-life - 2 years). Minimum retention period was 3 years.</p>
13.1.21	<p>Where a hazard requiring a supply-chain-applied control is identified in the hazard analysis, the receiving facility must establish and implement specific supplier approval and verification activities.</p> <p>Where a hazard requiring a supply-chain-applied control is identified AND the control is applied by an entity other than the receiving facility's supplier, the receiving facility is responsible for verifying implementation of the control.</p>	Y	<p>Hazard requiring a supply-chain-applied control is pesticide for fruit and vegetable.</p> <p>Supplier approval and verification activities were defined to conduct before receiving and adding in approved vendor list.</p> <p>However, Minor CAR was raised – See CAR no.2/2.</p>
13.1.22	<p>Supplier approval must be documented before receiving and using raw materials and ingredients.</p> <p>Verification activities must be conducted before receiving and using raw materials and ingredients on a temporary basis from unapproved suppliers.</p>	Y	<p>Supplier approval and verification activities were defined to conduct before receiving and adding in approved vendor list as defined in procedure.</p> <p>Supplier whom prepared and fresh fruits and vegetables (Local and import) were selected as sampling method to verify facility's supply-chain-applied control.</p> <p>Evidences were observed such as audit at site records</p> <p>No using raw materials and ingredients on a temporary basis from unapproved suppliers in place.</p>

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			<p>However, control measures when using were defined such as product testing.</p> <p>Updated approved vendor list was available.</p>
13.1.23	<p>One or more supplier verification activities (defined in § 117.410(b)) must be conducted for each supplier before using raw materials and ingredients AND periodically thereafter at an adequate frequency.</p>	Y	<p>Supplier approval and verification activities were defined to conduct before receiving and verified on periodically thereafter as yearly basis.</p> <p>Existing supplier whom prepared and fresh fruits and vegetables (Local and import) or also for new comers were selected as sampling method to verify facility's supply-chain-applied control.</p> <p>Evidences were observed as plan such as audit at site record.</p>
13.2.1	<p>Human food by-products held for distribution as animal food must be held under conditions that will protect against contamination, including the following:</p> <ul style="list-style-type: none"> <li>- During holding, human food by-products for use as animal food must be accurately identified.</li> <li>* Labeling that identifies the product by the common or usual name must be affixed to or accompany the human food by-products for use as animal food when distributed.</li> <li>* Shipping containers (e.g., totes, drums, and tubs) and bulk vehicles used to distribute human food by-products for use as animal food must be examined prior to use to protect against the</li> </ul>	N/A	<p>Currently, there was no any waste or human food by-products disposed for animal feed and/or animal feed material.</p>

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	contamination of animal food from the container or vehicle when the facility is responsible for transporting the human food by-products for use as animal food itself or arranges with a third party to transport the human food by-products for use as animal food.		
13.3.1	<p>A Qualified Individual (QI) is responsible for developing the site's food defense plan, conducting a vulnerability assessment, identifying mitigation strategies, and conducting a reanalysis of the plan. The QI responsible for developing the food defense plan shall be identified on the site's organizational chart.</p> <p>One or more QI's shall be responsible for implementing mitigation strategies at actionable process steps.</p>	Y	<p>The site's organization chart (31/12/2020) which updated including defined QI who responsible for developing the food defence plan.</p> <p>Responsibility was defined for Qualified Individual who is the holder of Certificate no. 18adac7c on date 21/01/2020 for QI (Mr. Naruephon). This was approved by top management.</p>
13.3.2	<p>The site shall have a written food defense plan, which includes the following:</p> <ul style="list-style-type: none"> <li>• A vulnerability assessment identifying significant vulnerabilities and actionable process steps</li> <li>• Mitigation strategies appropriate to</li> </ul>	Y	<p>The site has a written food defense plan for year 2021. It defined plan covering vulnerability assessment identifying significant vulnerabilities and actionable process steps, mitigation strategies to reduce vulnerability and food defense monitoring and corrective action.</p>



	<p>reduce the vulnerability</p> <ul style="list-style-type: none"> <li>Procedures for food defense monitoring, corrective action and verification</li> </ul>		
13.3.3	<p>A written vulnerability assessment shall be prepared for each food type manufactured, processed, packed, or held, which evaluates the following key criteria (at a minimum):</p> <ul style="list-style-type: none"> <li>Scale and severity of threat if a contaminant is added to product</li> <li>Degree of physical access to the product</li> <li>Ability of an attacker to successfully contaminate product—including consideration of an inside attacker</li> </ul> <p>A vulnerability assessment shall be documented for each food type regardless of the outcome and provide justification as to why each point, step or procedure in the operation was or was not identified as an</p>	Y	<p>Written vulnerability assessment which evaluate as required criteria in standard was established and implemented.</p> <p>Food Defense Plan Builder FDPB was established regarding USFDA. Re-analysis was conducted on 7/1/2022.</p> <p>The assessment method covers the consideration of Element 1 Public health impact Element 2 Physical access to the product and Element 3 the ability of an attacker to successfully contaminate which possible score could be 10, 8, 5, 3 and 1.</p> <p>Score 26 up was determined as significant or if such activity fall into defined category of Key Activity Type (KAT). It will be automatic defined as significant. Below were significant activities which monitoring and corrective and verification were defined e.g. 1a raw material receiving, 2.6 fructose receiving, 2.7glucose receiving.</p> <p>Mitigation Strategies was updated on 7/1/2022. Food Defense control procedure QP8-QMS-09, Rev.7 was established and implemented for the whole facility.</p>



	actionable process step.		
13.3.4	<p>Written mitigation strategies shall be established and implemented for each actionable process step identified in the vulnerability assessment.</p> <p>Justification shall be documented explaining how the strategy significantly minimizes or prevents the vulnerability.</p>	Y	<p>Written mitigation strategies including justification to minimize or prevent the vulnerability was established and implemented for each actionable process step identified in the vulnerability assessment.</p> <p>Examples of current control measures were 24 hours security guards, CCTV installation at risk zone/area, locked area by key with defined key responsible person, and etc.</p> <p>Clear security accessing measures were established and implemented starting from the main gate to the plant. 24 hours attending of security guards at all times to check and screen of both visitors and vehicles to the plant.</p> <p>Clear registration procedure was in place with registered box collecting data / ID information including accessing/staying time in the plant of all visitors were in place and implemented.</p> <p>All employees, visitors and subcontractors were issued for ID cards with clear specific number registered in the registered book for data collecting. Personal ID of each visitors and subcontractors were recorded.</p> <p>All sensitive areas were mapped and required for the registered of all visitors before entry with the accompanying by the company assigned staff at all visiting period.</p>
13.3.5	<p>Written monitoring procedures shall be established and implemented to include the activity and frequency for monitoring food defense mitigation strategies.</p> <p>Procedures shall include recordkeeping requirements for all monitoring activities.</p>	Y	<p>Written monitoring procedures which include the activity and frequency for monitoring of some food defense mitigation strategies was updated on 7/1/2022. Monitoring food defence mitigation has been done monthly basis and recorded.</p>
13.3.6	<p>Written corrective action procedures shall be established and implemented when mitigation strategies</p>	Y	<p>Written corrective action procedures when mitigation strategies are not properly implemented was defined and updated on 7/1/2022. It was established covering item as required standard.</p>



	<p>are not properly implemented. The procedure shall include the following criteria:</p> <ul style="list-style-type: none"> <li>• Method for identifying and correcting a lack of implementation</li> <li>• Method for reducing the likelihood of recurrence</li> <li>• Recordkeeping requirements for corrective actions</li> </ul>		
13.3.7	<p>Written verification procedures shall be established and implemented to ensure that food defense monitoring and corrective action are performed according to procedures. Verification procedures shall describe activities to verify implementation of mitigation strategies.</p> <p>Verification procedures shall include:</p> <ul style="list-style-type: none"> <li>• A review of monitoring and corrective action records within an appropriate timeframe (e.g., 7 days)</li> <li>• Other verification activities as appropriate (e.g., internal audit)</li> <li>• Method for verifying that</li> </ul>	Y	<p>Written verification procedure was established and implemented which updated on 7/1/2022.</p> <p>Verification of food defence plan was conducted currently by internal audit as plan, onsite audit with specific checklist of security program, and reviewed by management team annually basis. Latest internal audit to verify implementation of mitigation strategies was done on 7/1/2022.</p> <p>All concerned document and records were controlled as defined in company's document and record control procedure</p>



	<p>reanalysis of the food defense plan was conducted</p> <ul style="list-style-type: none"> <li>• Frequency for verification activities</li> <li>• Recordkeeping requirements of all verification activities</li> </ul>		
13.3.8	<p>Reanalysis of the food defense plan shall be documented and performed every three years or whenever</p> <ul style="list-style-type: none"> <li>• A change in facility operations which creates a new significant vulnerability</li> <li>• Knowledge about a new threat applicable to the food or facility becomes known</li> <li>• Mitigation strategies are not implemented as intended</li> <li>• FDA requires reanalysis based on new threats or scientific evidence</li> </ul>	Y	<p>Reanalysis of the food defense plan was planned to perform on every year or whenever having any changes and issue which affect to control of food defence of the site. This was done by QI on 7/1/2022.</p>
13.3.9	<p>All records required by 21 CFR § 121 must include:</p> <ul style="list-style-type: none"> <li>• Date and time of activity being documented</li> <li>• Signature/ initials of</li> </ul>	Y	<p>All concerned document and records were controlled as defined in company's document and record control procedure.</p> <p>Records of food defense plan were defined required information e.g. date and time, signature, information, product code. Food defense record were verified such as annual onsite audit with specific checklist of security program.</p>

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	<p>individual performing activity or conducting record review</p> <ul style="list-style-type: none"> <li>• Information to identify the facility (e.g., name and location)</li> <li>• Identity of the product and lot code where applicable</li> </ul>		<p>Details as requirement were seen.</p>
13.3.10	<p>The owner, operator or agent in charge of facility must sign and date the written food defense plan initially and then upon any changes following reanalysis.</p>	Y	<p>QI are the person who oversee, sign and date site's written food defense plan. Records were maintained.</p>
13.3.11	<p>All documents and records relating to the food defense plan (i.e., all records required by 21 CFR § 121) must be retained at the facility for 2 years after the record is created. Where records are stored offsite, they must be retrievable within 24 hours with the exception of the food defense plan, which must remain onsite.</p>	Y	<p>All documents and records relating to the food defense plan were controlled as defined in document control procedure and record control procedure. Records were defined to retain as product's shelf life plus 12 months. Minimum period was 3 years. They were kept in this facility.</p>
13.4.1	<p>Vehicles and transportation equipment must be maintained and stored in a sanitary condition appropriate for the intended use to prevent food from becoming unsafe during transportation. Where inspection reveals that</p>	N/A	<p>N/A - The site not related with food transportation by motor or rail vehicle within the US.</p>



	<p>vehicles or containers are not in a clean condition, they shall not be used.</p> <p>A documented procedure shall describe cleaning and storage practices of all vehicles and transportation equipment maintained by the site whether leased or owned and as appropriate for the intended use. The procedures shall be fully implemented. Cleaning activities shall be recorded.</p>		
13.4.2	<p>The site shall ensure that contracts with U.S. shippers, receivers, loaders, and carriers specify their responsibility for compliance with FSMA's Sanitary Transportation rule. Where the site acts as the shipper or receiver, it shall ensure compliance with the rule.</p> <p>Responsibilities shall ensure transportation operations are conducted in a manner to prevent food from becoming unsafe during transport (i.e., apply controls) and that responsibility for compliance with the regulation is assigned to competent supervisory personnel.</p>	N/A	N/A - The site not related with food transportation by motor or rail vehicle within the US.
13.4.3	Where the site arranges transportation, it shall	N/A	N/A - The site not related with food transportation by motor or rail vehicle within the US.

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	<p>document sanitary design requirements and cleaning procedures of vehicles appropriate for the type of food to be transported. These requirements shall be communicated to the loader and carrier.</p> <p>Where the site does not arrange transportation, the above provision shall be documented in the shipping service contract to ensure the shipper documents sanitary specifications of vehicles for the loader and carrier, which are appropriate for the type of food.</p>		
13.4.4	Contracts with loaders shall specify that the loader is responsible for following sanitary specifications provided by shipper.	N/A	N/A - The site not related with food transportation by motor or rail vehicle within the US.
13.4.5	Where the site receives temperature controlled product immediately following transportation, it shall conduct an assessment to determine whether the food was subject to temperature abuse.	N/A	N/A - The site not related with food transportation by motor or rail vehicle within the US.
13.4.6	<p>Contracts with carriers shall specify that the carrier is responsible for the following sanitary activities where agreed to in writing with shipper.</p> <ul style="list-style-type: none"> <li>Sanitary condition of vehicles and transportation equipment</li> </ul>	N/A	N/A - The site not related with food transportation by motor or rail vehicle within the US.



	<ul style="list-style-type: none"> <li>• Following shipper's sanitary specifications (including pre-cooling requirements where applicable)</li> <li>• Recording compliance with operating temperature where critical to food safety</li> <li>• Procedures for the use of bulk vehicles, which includes recording the previous cargo and most recent cleaning for the shipper</li> </ul>		
13.4.7	<p>Contracts with carriers shall specify that the carrier implements a training program for all personnel engaged in transportation activities, which covers</p> <ul style="list-style-type: none"> <li>• Awareness of potential food safety problems that may occur during food transportation</li> <li>• Basic sanitary transportation practices to address those potential problems</li> <li>• Responsibilities of the carrier</li> </ul>	N/A	N/A - The site not related with food transportation by motor or rail vehicle within the US.
13.4.8	The site shall keep all records related to U.S. transportation	N/A	N/A - The site not related with food transportation by motor or rail vehicle within the US.



	operations and transportation service contracts as original or electronic records for a minimum of 12 months beyond termination of the activity or contract. Offsite records shall be retrievable within 24 hours.		
13.4.9	The recordkeeping policy shall ensure all sanitary design requirements and cleaning procedures for vehicles are maintained onsite and all offsite records are retrievable within 24 hours.	N/A	N/A - The site not related with food transportation by motor or rail vehicle within the US.
13.5.1	Personnel (permanent and temporary) who handle produce or food contact surfaces must receive additional training on the following: <ul style="list-style-type: none"> <li>Principles of food hygiene and food safety</li> </ul> Produce safety standards applicable to an individual's job	NA	N/A - The site not be identified as BRCGS Category 5
13.5.2	Personnel (permanent and temporary) who conduct harvest activities (including washing and cooling) must receive additional training on the following: <ul style="list-style-type: none"> <li>Recognizing produce contaminated with known or reasonably foreseeable hazards</li> </ul>	NA	N/A - The site not be identified as BRCGS Category 5

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	<ul style="list-style-type: none"> <li>Inspecting harvest containers and equipment to ensure that they are clean, maintained and do not contaminate produce with hazards</li> <li>Correcting problems with harvest containers or equipment</li> </ul>		
13.5.3	One or more supervisors or individuals responsible for the operation must have successfully completed food safety training equivalent to standardized curriculum recognized by the FDA.	NA	N/A - The site not be identified as BRCGS Category 5
13.5.4	A supervisor shall be identified with responsibility for the operation and ensuring compliance with Produce Safety regulation. This individual shall be identified on the site's organizational chart.	NA	N/A - The site not be identified as BRCGS Category 5
13.5.5	Personnel (permanent and temporary) shall avoid contact with animals or take measures such as hand washing and protective clothing to prevent contamination of produce and food contact surfaces following contact with worker animals.	NA	N/A - The site not be identified as BRCGS Category 5
13.5.6	The water distribution system supplying agricultural water used	NA	N/A - The site not be identified as BRCGS Category 5



	<p>for harvest, packing, holding—and associated equipment—shall be maintained, regularly inspected and equipment properly stored to prevent the system from being a source of contamination to produce and food contact surfaces. The system shall be inspected for conditions, which could introduce known or foreseeable hazards into or onto produce.</p> <p>Where testing of the water source or system inspection reveals contamination, deficiencies shall be corrected such as the repair of well caps or sanitary seals.</p>		
13.5.7	<p>Agricultural water treatment must be delivered and monitored at a frequency that ensures water is safe, of adequate sanitary quality, and meets the microbial quality criteria of no detectable generic Escherichia coli (E. coli) in 100mL.</p>	NA	N/A - The site not be identified as BRCGS Category 5
13.5.8	<p>Potable water quality standards used shall ensure the microbial quality criterion is met, which is no detectable generic E. coli in 100 mL.</p>	NA	N/A - The site not be identified as BRCGS Category 5
13.5.9	<p>Where agricultural water does not meet microbial quality criteria or is determined to be unsafe and not of</p>	NA	N/A - The site not be identified as BRCGS Category 5

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	<p>adequate sanitary quality, water use must be discontinued along with treatment or other correction that reestablishes sanitary quality and microbial criteria.</p> <p>Where water treatment is not performed, re-inspection of the entire affected agricultural water system shall be conducted followed by the identification of conditions leading to the introduction of hazards into or onto produce or food contact surfaces, correction, and verification of correction to ensure water meets microbial quality criteria.</p>		
13.5.10	<p>Agricultural water testing may be performed by the site (or site representative) or by a third party provided representative samples of the site's water source is secured.</p> <p>Aseptic water sampling must be performed. The method of analysis for water testing is U.S. Environmental Protection Agency (EPA), "Method 1603: Escherichia coli (E. coli) in Water by Membrane Filtration Using Modified membrane-Thermotolerant Escherichia coli Agar (Modified mTEC), EPA-821-R-09-007," December, 2009 or equivalent method.</p>	NA	N/A - The site not be identified as BRCGS Category 5

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13.5.11	<p>During harvest, packing and holding operations (e.g., hydrocooling, washing), manage water to maintain its safety and sanitary quality and prevent contamination of produce to include establishing and following a water-change schedule for recirculated water.</p> <p>Visually monitor the water quality of water used for harvest, packing, and holding activities for organic build-up (e.g., soil, plant debris).</p> <p>Maintain and monitor the temperature of water used for harvest, packing, and holding activities as appropriate to the commodity and operation to minimize infiltration of pathogens into produce.</p>	NA	N/A - The site not be identified as BRCGS Category 5
13.5.12	Dropped produce (i.e., produce that comes in contact with the ground prior to harvest) where the produce would not normally touch the ground as a part of growing and harvest (e.g., cantaloupe, almonds, etc.) shall not be distributed.	NA	N/A - The site not be identified as BRCGS Category 5
13.5.13	Sewage disposal and septic systems shall be controlled and appropriate for the site to prevent the contamination of produce and food contact surfaces.	NA	N/A - The site not be identified as BRCGS Category 5
13.5.14	Plumbing shall not allow backflow or cross-connection	NA	N/A - The site not be identified as BRCGS Category 5

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	between waste and potable water lines.		
13.5.15	All produce safety related records must be reviewed, dated, and signed within a reasonable timeframe after being made by the supervisor or responsible party.	NA	N/A - The site not be identified as BRCGS Category 5
13.5.16	All produce safety documents and records must be retained at the site for 2 years after the record is created.  Where records are stored offsite, they must be retrievable within 24 hours.  Records related to equipment or processes used by the site for analyses, sampling, or action plans—including the results of scientific studies, tests, and evaluations—shall be retained at the site for at least 2 years after their use is discontinued.	NA	N/A - The site not be identified as BRCGS Category 5
13.5.17	Specific additional requirements for the harvesting, packing, and holding of sprouts.  Establish and implement a written Environmental Monitoring plan for the testing of <i>Listeria spp</i> or <i>Listeria monocytogenes</i> .  The environmental monitoring plan shall include the following criteria: <ul style="list-style-type: none"> <li>• Target test (i.e., <i>Listeria</i>)</li> </ul>	NA	N/A - The site not be identified as BRCGS Category 5



	<p>spp. or L. mono)</p> <ul style="list-style-type: none"> <li>• Sample frequency (no less monthly)</li> <li>• Sample timing (i.e., when in the process are samples collected)</li> <li>• Sample sites where the number of samples and location are sufficient to determine the efficacy of controls (includes food contact and non-food contact surfaces)</li> </ul> <p>The plan shall describe aseptic methods for sample collection and testing according to FDA's "Testing Methodology for Listeria species or L. monocytogenes in Environmental Samples," Version 1, October 2015 (or equivalent).</p>		
13.5.18	<p>Specific additional requirements for the harvesting, packing, and holding of sprouts.</p> <p>The environmental monitoring plan shall include a corrective action plan if any samples are positive for Listeria spp. or L. mono.</p> <p>If Listeria spp. or L mono are identified in the harvesting,</p>	NA	N/A - The site not be identified as BRCGS Category 5

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	<p>packing, holding area, the following activities shall occur as a part of the corrective action process:</p> <ul style="list-style-type: none"> <li>• Resample positive surfaces and the surrounding area to determine the extent of contamination</li> <li>• Clean and sanitize the affected and surrounding areas</li> <li>• Resample and re-test to confirm the elimination of <i>Listeria</i> spp. or <i>L. mono</i></li> <li>• Conduct finished product testing as appropriate</li> <li>• Take additional action to prevent recurrence and to prevent adulterated food from entering commerce</li> </ul>		
--	---	--	--



**L**    yyyymmdd  
**P**    yyyymmdd/dd



**WARNING:**

Consuming this product can expose you to chemicals including Lead and Lead Compounds, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.Ca.gov/food](http://www.P65Warnings.Ca.gov/food).

**PAPAYA SPEAR FD&C YELLOW NO. 6 COLOR ADDED**

<b>INGREDIENTS</b> PAPAYA SUGAR SULPHUR DIOXIDE (SO <sub>2</sub> ) (E 220) COMMON NAME : FD&C YELLOW #6 (SUNSET YELLOW FCF) (item number 15985)	<b>PRESERVED WITH SULPHUR DIOXIDE</b>	
	<b>Z.N.I.</b> <b>INVOICE XXX/XXXX</b> <b>PRODUCED BY UNITY FOOD CO., LTD</b> <b>PRODUCTION DATE : YYYY MM DD</b> <b>EXPIRATION DATE : YYYY MM DD</b>	<b>44.09 LBS.</b>

LP

yyyyymmdd

yyyyymmdd/dd

**WARNING:**

Consuming this product can expose you to chemicals including Lead and Lead Compounds, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.Ca.gov/food](http://www.P65Warnings.Ca.gov/food).

**PAPAYA CHUNK NO COLOR ADDED****INGREDIENTS****PAPAYA****LOW SUGAR****SO<sub>2</sub> LESS THAN 10 PPM****Z.N.I.****INVOICE XXX/XXXX****PRODUCED BY UNITY FOOD CO., LTD****PRODUCTION DATE : YYYY MM DD****EXPIRATION DATE : YYYY MM DD****44.09 LBS.**

**L**    yyyymmdd  
**P**    yyyymmdd/dd



**WARNING:**

Consuming this product can expose you to chemicals including Lead and Lead Compounds, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.Ca.gov/food](http://www.P65Warnings.Ca.gov/food).

**PINEAPPLE TIDBIT NO COLOR ADDED WITH NATURAL PINEAPPLE FLAVOR ADDED**

**INGREDIENTS**  
**PINEAPPLE**  
**LOW SUGAR**  
**CITRIC ACID (E 330)**  
**SO<sub>2</sub> LESS THAN 10 PPM.**  
**NATURAL PINEAPPLE FLAVOR**

**Z.N.I.**

**INVOICE XXX/XXXX**

**PRODUCED BY UNITY FOOD CO., LTD**

**PRODUCTION DATE : YYYY MM DD**

**EXPIRATION DATE : YYYY MM DD**

**44.09 LBS.**

**L**    yyyymmdd  
**P**    yyyymmdd/dd



**WARNING:**

Consuming this product can expose you to chemicals including Lead and Lead Compounds, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.Ca.gov/food](http://www.P65Warnings.Ca.gov/food).

**PINEAPPLE DICE NO COLOR ADDED**

**INGREDIENTS**  
**PINEAPPLE**  
**LOW SUGAR**  
**CITRIC ACID (E 330)**  
**SO<sub>2</sub> LESS THAN 10 PPM.**

**Z.N.I.**  
**INVOICE XXX/XXXX**  
**PRODUCED BY UNITY FOOD CO., LTD**  
  
**PRODUCTION DATE : YYYY MM DD**  
**EXPIRATION DATE : YYYY MM DD**

**44.09 LBS.**

**L**    yyyymmdd  
**P**    yyyymmdd/dd



**WARNING:**

Consuming this product can expose you to chemicals including Lead and Lead Compounds, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.Ca.gov/food](http://www.P65Warnings.Ca.gov/food).

**PINEAPPLE RING NO COLOR ADDED**

**INGREDIENTS**  
**PINEAPPLE**  
**LOW SUGAR**  
**CITRIC ACID (E 330)**  
**SO<sub>2</sub> LESS THAN 10 PPM.**

**Z.N.I.**  
**INVOICE XXX/XXXX**  
**PRODUCED BY UNITY FOOD CO., LTD**  
**PRODUCTION DATE : YYYY MM DD**  
**EXPIRATION DATE : YYYY MM DD**

**44.09 LBS.**

L    yyyymmdd  
P    yyyymmdd/dd



**WARNING:**

Consuming this product can expose you to chemicals including Lead and Lead Compounds, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.Ca.gov/food](http://www.P65Warnings.Ca.gov/food).

**PINEAPPLE RING NO COLOR ADDED**

**PRESERVED WITH SULPHUR DIOXIDE**

**INGREDIENTS**

**PINEAPPLE**

**SUGAR**

**CITRIC ACID (E 330)**

**SULPHUR DIOXIDE (SO<sub>2</sub>) (E 220)**

**Z.N.I.**

**INVOICE XXX/XXXX**

**PRODUCED BY UNITY FOOD CO., LTD**

**PRODUCTION DATE : YYYY MM DD**

**EXPIRATION DATE : YYYY MM DD**

**44.09 LBS.**

L    yyyymmdd  
P    yyyymmdd/dd



**WARNING:**

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<b>PINEAPPLE TIDBIT NO COLOR ADDED</b>		
	<b>PRESERVED WITH SULPHUR DIOXIDE</b>	
	<b>Z.N.I.</b> <b>INVOICE XXX/XXXX</b> <b>PRODUCED BY UNITY FOOD CO., LTD</b> <b>PRODUCTION DATE : YYYY MM DD</b> <b>EXPIRATION DATE : YYYY MM DD</b>	<b>44.09 LBS.</b>
<b>INGREDIENTS</b> <b>PINEAPPLE</b> <b>SUGAR</b> <b>CITRIC ACID (E 330)</b> <b>SULPHUR DIOXIDE (SO<sub>2</sub>) (E 220)</b>		

L yyyymmdd  
P yyyymmdd/dd



**WARNING:**

Consuming this product can expose you to chemicals including Lead and Lead Compounds, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.Ca.gov/food](http://www.P65Warnings.Ca.gov/food).

**PINEAPPLE DICE NO COLOR ADDED**

**PRESERVED WITH SULPHUR DIOXIDE**

**INGREDIENTS**

**PINEAPPLE**

**SUGAR**

**CITRIC ACID (E 330)**

**SULPHUR DIOXIDE (SO<sub>2</sub>) (E 220)**

**Z.N.I.**

**INVOICE XXX/XXXX**

**PRODUCED BY UNITY FOOD CO., LTD**

**PRODUCTION DATE : YYYY MM DD**

**EXPIRATION DATE : YYYY MM DD**

**44.09 LBS.**

**L**    yyyymmdd  
**P**    yyyymmdd/dd



**WARNING:**

Consuming this product can expose you to chemicals including Lead and Lead Compounds, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.Ca.gov/food](http://www.P65Warnings.Ca.gov/food).

**PINEAPPLE CORE DICE NO COLOR ADDED**

<b>INGREDIENTS</b> <b>PINEAPPLE CORE</b> <b>SUGAR</b> <b>CITRIC ACID (E 330)</b> <b>SULPHUR DIOXIDE (SO<sub>2</sub>) (E 220)</b>	<b>PRESERVED WITH SULPHUR DIOXIDE</b>	
	<b>Z.N.I.</b> <b>INVOICE XXX/XXXX</b> <b>PRODUCED BY UNITY FOOD CO., LTD.</b>  <b>PRODUCTION DATE : YYYY MM DD</b> <b>EXPIRATION DATE : YYYY MM DD</b>	<b>44.09 LBS.</b>

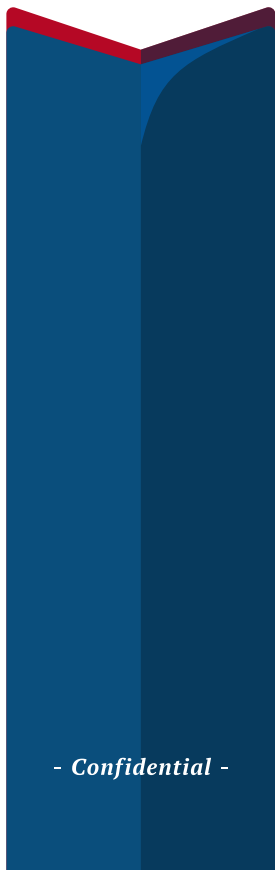


# QUALIFYING RECORDS

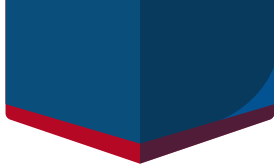
*for*

UNITED SAFETY AGENTS

FSVP QIs



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## CERTIFICATIONS & QUALIFICATIONS



**Title 21 of the United States Code of Federal Regulations, §1.501 - §1.514**, requires that all foreign supplier verification activities be conducted by a Qualified Individual. A **Qualified individual (QI)** means a person who has the education, training, or experience (or a combination thereof) necessary to perform an activity required under this subpart.

United Safety Agents, in accordance with §1.506, attests that no financial conflicts of interest exist that have the potential to influence the results of verification activities.

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**FSPCA**  
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

## CERTIFICATE OF TRAINING

is awarded to

**Claudio Innocenti**

in recognition for having successfully completed  
the Food Safety Preventive Controls Alliance course:  
**Foreign Supplier Verification Programs**  
delivered by Lead Instructor

Bob Bauer  
completed on  
05/13/2021



Robert Brackett, VP and Director  
Institute for Food Safety and Health



IFSH | INSTITUTE FOR  
FOOD SAFETY  
AND HEALTH  
ILLINOIS INSTITUTE OF TECHNOLOGY



Gerald Wojtala, Executive Director  
International Food Protection Training Institute



ifpti  
Certificate # 31d8ad94



Steve Mandernach, Executive Director  
Association of Food and Drug Officials



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FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

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delivered by Lead Instructor

Charles Nolan  
completed on  
07/09/2020



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Association of American Feed Control Officials





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Bob Bauer  
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05/31/2018



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Bob Bauer  
completed on  
09/14/2017



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Amanda Evans

completed on  
07/25/2017

  
Robert Brackett, VP and Director  
Institute for Food Safety and Health

  
Gerald Wojtals, Executive Director  
International Food Protection Training Institute

  
Joseph Corby, Executive Director  
Association of Food and Drug Officials



Certificate # 2d697331

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FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

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### WILLIAM BARBER

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**FSPCA Preventive Controls for Human Food**  
delivered by Lead Instructor  
Mirasol Mohal  
completed on  
06/05/2019



Robert Brackett, VP and Director  
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**Foreign Supplier Verification Programs**  
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tina coil  
completed on  
06/13/2017



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TRAINING INSTITUTE  
Certificate # 917b0241



Joseph Corby, Executive Director  
Association of Food and Drug Officials





This is to certify that

**William Barber**

Has been awarded the

**Level 4 Award in HACCP Management for  
Food Manufacturing**

**500/6523/3**

**PASS**

*Date of Award*  
10 November 2016



Richard Burton  
Head of Qualifications



526405 101116 1107147



The Stewart Partnership

*This is to Certify that*

**William James Barber**

*Successfully completed a  
Basic Principles of HACCP and  
Internal Auditing  
Course.*

*held at Elgar Foods Ltd,  
Tenbury Wells,  
from 17 - 18 February 2000*



Partner.

*Partners: Patrick S. Stewart BSc, PhD, FRCR and C. Dalglish Stewart BSc*

*The Stewart Partnership, 22, Burgess Wood Road South, Beaconsfield, Bucks, HP9 1LJ, UK  
Phone: +44 (0) 1894 632040*

CERTIFICATE NUMBER 00003



**NATIONAL VOCATIONAL QUALIFICATION**

**LEVEL 3 NVQ IN FOOD AND DRINK MANUFACTURING OPERATIONS  
(Q1054402)**

**IS AWARDED TO  
WILLIAM BARBER**

THE HOLDER HAS A NUMBER OF FORMAL UNIT  
CREDITS BY WHICH THIS AWARD WAS ACHIEVED

AWARDED SEPTEMBER 2007

0719/024307 A/1 24203/PXC4025/1/1 3/03/64

M Howell  
Chairman  
The City and Guilds of London Institute

C Humphries  
Director-General  
The City and Guilds of London Institute



Qualifications and  
Curriculum Authority



The City and Guilds of London Institute founded 1878 and incorporated by Royal Charter 1996.  
The City & Guilds Group comprises City & Guilds, UK, City & Guilds 1878 and City & Guilds 1968.



**CERTIFICATE OF UNIT CREDIT TOWARDS  
NATIONAL VOCATIONAL QUALIFICATION  
LEVEL 3 NVQ IN FOOD AND DRINK MANUFACTURING OPERATIONS**

**IS AWARDED TO  
WILLIAM BARBER**

**WHO ATTENDED PERSHORE GROUP OF COLLEGES**

AND WAS SUCCESSFUL IN THE  
FOLLOWING TEN UNITS

CONTROL AND MAINTAIN QUALITY WITHIN MULTI-STAGE MANUFACTURING OPERATIONS	U1024734
RESOLVE PROBLEMS IN MULTI-STAGE MANUFACTURING OPERATIONS	U1024735
MAINTAIN AND IMPROVE HEALTH AND SAFETY WITHIN THE WORKPLACE	U1024736
MAINTAIN AND IMPROVE HYGIENE AND PRODUCT SAFETY WITHIN THE WORKPLACE	U1024737
CONTRIBUTE TO THE ACHIEVEMENT OF ORGANISATIONAL AND PERSONAL GOALS	U1028661
PROVIDE INFORMATION TO SUPPORT DECISION MAKING	U1026144
MONITOR AND MAINTAIN THE HANDLING AND STORAGE OF MATERIALS	U1024742
IMPLEMENT QUALITY ASSURANCE SYSTEMS	U1027820
DEVELOP A FOOD AND DRINK PRODUCT	U1050274

**CONTINUED**

AWARDED    SEPTEMBER 2007    0709/024307A/124203/PXC4025/1/13/03/64

M Howell  
Chairman  
The City and Guilds of London Institute

C Humphris  
Director-General  
The City and Guilds of London Institute



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The City & Guilds Group comprises City & Guilds, ILM, City & Guilds NPTC and City & Guilds WAB.

