



UNITED SAFETY AGENTS
F S V P
COMPLIANCE PLAN

BELLROCK CHEMICAL INC.

Name of FSVP Importer

SAVANNAH SURFACTANTS LTD.

Name of Foreign Supplier

CALCIUM STEAROYL LACTYLATE | FOR INDUSTRIAL USE

Name of Product

SEPTEMBER 08, 2022

Date of Initial Verification / Reverification

SEPTEMBER 10, 2023

Date of FSVP Plan Expiration

VERIFICATION COMPLETE | APPROVED FOR IMPORT | INDUSTRIAL USE

Result of Verification

NUMBER 01

Version



– Confidential –



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OVERVIEW of FSVP PLAN

Title 21 of the Code of Federal Regulations requires that “. . . for each food you import; you must develop, maintain, and follow an FSVP [Foreign Supplier Verification Program] that provides adequate assurances that your foreign supplier is producing the food in compliance with processes and procedures that provide at least the same level of public health protection as those required under section 418 (regarding hazard analysis and risk-based preventive controls for certain foods) or 419 (regarding standards for produce safety), if either is applicable, and the implementing regulations, and is producing the food in compliance with sections 402 (regarding adulteration) and 403(w) (if applicable) (regarding misbranding with respect to labeling for the presence of major food allergens) of the Federal Food, Drug, and Cosmetic Act. . .” for each product (and each foreign supplier of each product) that our client imports, United Safety Agents (USA) has been engaged to undertake and successfully complete all requisite actions on our client’s behalf; to analyze, verify, build and maintain this FSVP plan, that our client will now use to keep in compliance with FSVP regulations.

INSTRUCTIONS

Please review this FSVP plan in its entirety and sign where indicated. 21 C.F.R., §1.510 requires that this plan be kept on file for a minimum of two years after its use is discontinued. All records must be legible and stored to prevent deterioration or loss. If requested in writing by FDA, you must send records to the Agency electronically, or through another means that delivers the records promptly. Off-site storage of records, including records maintained by other entities in accordance with §1.504, §1.505, or §1.506, is permitted if such records can be retrieved and provided within 24 hours of FDA’s request. Electronic records are considered to be on-site if they are accessible from an on-site location. Records obtained by FDA are subject to the disclosure requirements found under Part 20. **Please contact USA immediately** to report a change in a foreign supplier’s processes or status, upon contact by FDA, or with any questions that you may have by email at info@unitedsafetyagents.com, or by telephone at +1 (888) 551-7403.

TERMS & DEFINITIONS

FSVP Importer (*Importer*): The importer, is the U.S. owner or consignee of an article of food that is being offered for import into the United States. **U.S. owner or consignee** means the person in the United States who, at the time of U.S. entry, either owns the food, has purchased the food, or has agreed in writing to purchase the food.

Foreign Supplier (*Supplier*): The foreign supplier or supplier is the establishment that manufactures/processes the food, raises the animal, or grows the food that is exported to the United States.

Qualified Individual (*QI*): Qualified individual means a person who has the education, training, or experience (or a combination thereof) necessary to perform an activity required under this subpart.

Verified &/or Approved: Verified & approved means only that actions were taken to fulfill regulatory obligations. It does NOT mean that the subject product of this FSVP plan is ready for consumption in its current state.

RULES of USE

This document is considered privileged, proprietary, and confidential. It may not be reproduced in whole, or part, nor may it be shared with any third party – including a customer – without the prior written consent of United Safety Agents. All FSVP plans and are bound under the terms of the Agreement which has been made between your company and United Safety Agents. Please see <https://www.unitedsafetyagents.com/rulesofuse> for more information.

FOREIGN SUPPLIER VERIFICATION PROCEDURES

21 C.F.R., §1.506 (a), (a)(2), (b), and (c) require that written procedures are established and followed to ensure that food is imported from approved suppliers only and that these procedures provide adequate assurance that the hazards requiring a control in the imported food have been significantly minimized or prevented. 21 C.F.R., §1.506 (d) requires that “. . . Except as provided in paragraphs (d)(2) and (3) of this section, before importing a food from a foreign supplier, [an FSVP Importer] must determine and document which verification activity or activities listed in paragraphs (d)(1)(ii)(A) through (D) of this section, as well as the frequency with which the activity or activities must be conducted, are needed to provide adequate assurances that the food [an FSVP Importer] obtain[s] from the foreign supplier is produced in accordance with paragraph (c) of this section. Verification activities must address the entity or entities that are significantly minimizing or preventing the hazards or verifying that the hazards have been significantly minimized or prevented (e.g., when an entity other than the grower of produce subject to part 112 of this chapter harvests or packs the produce and significantly minimizes or prevents the hazard or verifies that the hazard has been significantly minimized or prevented, or when the foreign supplier's raw material supplier significantly minimizes or prevents a hazard). The determination of appropriate supplier verification activities must be based on the evaluation of the food and foreign supplier conducted under §1.505.” As an FSVP Agent or Qualified Individual, USA's FDA-mandated goal is to verify that a product's innate physical, chemical and biological hazards are being controlled in a manner that is at least equivalent to the FDA's domestic standards. In order to accomplish this goal, documentation of a foreign supplier's processes, procedures and control methods will be required. Understanding that all foods may not share identical hazards - their control(s) also not being identical - USA utilizes a variety of foreign supplier verification activities to verify that a food's hazards have been significantly minimized or prevented. USA's determination of appropriate supplier verification activities is based on an evaluation of a specific food, its relevant hazards, and its corresponding foreign supplier. The following activities may be used to satisfy the requirements of 21 C.F.R., §1.506 (a), (a)(2), (b), (c), and (d):



A foreign supplier's Hazard Analysis and Critical Control Point (HACCP) plan may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the foreign supplier's HACCP plan will be included within this FSVP plan.



An on-site audit of a foreign supplier's facility may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the foreign supplier's on-site audit report will be included within this FSVP plan.



Sampling and testing of a food may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the foreign supplier's reviewed sampling and testing results will be included within this FSVP plan.



A foreign supplier's relevant food safety record(s) may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the foreign supplier's relevant food safety record(s) will be included within this FSVP plan.

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FOREIGN SUPPLIER VERIFICATION PROCEDURES

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Certifying documents for a foreign supplier's Qualified Individual(s) may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the certifying documents for a foreign supplier's Qualified Individual(s) will be included within this FSVP plan.



A food's nutritional label(ing) may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the food's nutritional label(ing) will be included within this FSVP plan.



Completion of the FSVP Importer's Supplier Assessment Questionnaire and/or the FSVP Importer's Allergen and Intolerance Questionnaire may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the completed Questionnaire(s) will be included within this FSVP plan.



Documentation that a foreign supplier is in, and under the regulatory oversight of, a country whose food safety system FDA has officially recognized as comparable or determined to be equivalent to that of the United States, and that the food is within the scope of that official recognition or equivalency determination, and that the foreign supplier of the food is in good compliance standing with the food safety authority of the country in which the foreign supplier is located may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of all substantiating documents will be included within this FSVP plan.



Documentation that a foreign supplier meets the definition of a qualified facility (*as defined by §117.3 or §507.3*) may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of all substantiating documents will be included within this FSVP plan.



The FSVP Importer may rely upon performance of activities by other entities. If the FSVP Importer relies upon supplier verification activities conducted by another entity, the FSVP Importer will review and assess the results of these activities. Notation and documentation of the FSVP Importer's review and assessment will be recorded in this FSVP plan, including documenting that the determination of appropriate verification activities was made by a Qualified Individual.



When the FSVP Importer determines that a hazard in a food will be controlled by the foreign supplier and is one for which there is a reasonable probability that exposure to the hazard will result in serious adverse health consequences or death to humans or animals, the FSVP Importer will require a copy of the foreign supplier's annual on-site audit results. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the foreign supplier's annual on-site audit results will be included within this FSVP plan. After initial verification, the FSVP Importer will require that the foreign supplier provide copies of their annual on-site results at least annually thereafter.

Continued onto next page.

FOREIGN SUPPLIER VERIFICATION PROCEDURES

Continued from previous page.



It may be required that the FSVP Importer conduct or obtain documentation of other (not previously mentioned) appropriate supplier verification activity(s) based on the foreign supplier's performance and the risk associated with the food. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the supplier verification activity(s) will be included within this FSVP plan.

FREQUENCY *of* VERIFICATION PROCEDURES

All foreign supplier verification procedures and activities will be conducted and/or re-conducted at a frequency appropriate to the relevant procedure/activity and the corresponding hazard profile for the relevant food. Please refer to document-specific notes found on page eleven, Ongoing Document Requirements found on page twelve, and Ongoing Verification Activities & Frequency of Ongoing Verification Activities found on page fourteen.

USE *of* APPROVED SUPPLIERS ONLY

Food and/or food-related products should only be imported from foreign suppliers that have been verified to the standards of FSVP. Prior to importation, all steps necessary to successfully verify that a foreign supplier's food safety processes and procedures meet the requirements of FSVP (*and other applicable regulations*), must be undertaken. Once complete, the product specific FSVP plan - created by United Safety Agents - will denote a supplier's status on the Title Page of each plan. Importation may occur if the following three parameters are met: 1) the FSVP plan's status does not read "Denied" or other wording denoting that product is not currently approved for import; 2) the date of importation will fall within one calendar year (*365 days*) from the plan's noted "Review End" date, and 3) there are no outstanding issues or changes in the supplier's processes and/or procedures since the noted "Review End" date.

CORRECTIVE ACTIONS

The FSVP Importer will take prompt corrective actions if it determines that a foreign supplier does not produce food consistent with the written assurance, and in compliance with applicable processes and procedures that provide same level of protection as FDA requirements. If the FSVP Importer determines by means other than verification activities that a foreign supplier does not produce food in compliance with applicable processes and procedures that provide the same level of protection as FDA requirements, it will conduct an investigation to determine whether the FSVP should be modified accordingly. Such corrective actions are dependent upon the specific circumstances of the deviation but could include: the complete discontinued use of the foreign supplier, or the discontinued use of the foreign supplier until the cause or causes of noncompliance, adulteration, or misbranding have been adequately addressed.

IDENTIFICATION *of* FSVP IMPORTER

The FSVP Importer will ensure that, for each line entry, the following information is provided to U.S. Customs and Border Protection: 01) FSVP Importer's Business Name; 02) FSVP Importer's Electronic Mail Address; and 03) The FSVP Importer's FDA acceptable UFI (*Unique Facility Identifier*) such as a DUNS number.

Supplier: Savannah Surfactants Limited

Product: Calcium Stearoyl Lactylate | Industrial Use.

Agent(s): Claudio Innocenti (PCQI Member, USA LLC)

Review Start: July 22, 2022 Review End: Sept. 08, 2022

UNITED STATES CODE of FEDERAL REGULATIONS

The following are or may be applicable to this product/supplier, FSVP Importer should confirm & comply independently.

- 101.** §101.1–101.108. Food Labeling.
- 106.** §106.1–106.160. Infant Formula Requirements Pertaining to Current Good Manufacturing Practice, Quality Control Procedures, Quality Factors, Records and Reports, & Notifications.
- 110.** §110.3–110.110. Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.
- 111.** §111.1–111.610. Current Good Manufacturing Practice in Manufacturing, Packaging, Labeling, or Holding Operations for Dietary Supplements.
- 112.** §112.1–112.213. Standards for the Growing, Harvesting, Packing, and Holding of Produce for Human Consumption.
- 113.** §113.3–113.100. Thermally Processed Low-Acid Foods Pkged in Hermetically Sealed Containers.
- 114.** §114.3–114.100. Acidified Foods.
- 117.** §117.1–117.475. Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food.
- 120.** §120.1–120.25. Hazard Analysis and Critical Control Point (HACCP) Systems.
- 121.** §121.1–121.401. Mitigation Strategies to Protect Food Against Intentional Adulteration.
- 123.** §123.3–123.28. Fish and Fishery Products.
- 129.** §129.1–129.80. Processing/Bottle Drinking Water.
- 131.** §131.3–131.206. Milk and Cream.
- 133.** §133.3–133.196. Cheeses & Related Products.
- 135.** §135.3–135.160. Frozen Desserts.
- 136.** §136.3–136.180. Bakery Products.
- 137.** §137.105–137.350. Cereal Flours.
- 139.** §139.110–139.180. Macaroni & Noodle Products.
- 145.** §145.3–145.190. Canned Fruits.
- 146.** §146.3–146.187. Canned Fruit Juices.
- 150.** §150.110–150.160. Fruit Butters, Jellies, Preserves, and Related Products.
- 152.** §152.126. Fruit Pies.
- 155.** §155.3–155.201. Canned Vegetables.
- 156.** §156.3–156.145. Vegetable Juices.
- 158.** §158.3–158.170. Frozen Vegetables.
- 160.** §160.100–160.190. Eggs and Egg Products.
- 161.** §161.30–161.190. Fish and Shellfish.
- 163.** §163.5–163.155. Cacao Products.
- 164.** §164.110–164.150. Tree Nut and Peanut Products.
- 165.** §165.3–165.110. Beverages.
- 166.** §166.40–166.110. Margarine.
- 168.** §168.110–168.180. Sweeteners and Table Sirups.
- 169.** §169.3–169.182. Food Dressings and Flavorings.
- 170.** §170.3–170.285. Food Additives.
- 179.** §179.21–179.45. Irradiation in the Production, Processing and Handling of Food.
- 190.** §190.6. Dietary Supplements.
- 501.** §501.1–501.110. Animal Food Labeling.
- 507.** §507.1–507.215. Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Food for Animals.
- 570.** §570.3–570.280. Food Additives.
- 579.** §579.12–579.40. Irradiation in the Production, Processing, & Handling of Animal & Pet Food.

Note: List is not exhaustive. Other regulations may be applicable.

Supplier: Savannah Surfactants Limited Product: Calcium Stearoyl Lactylate | Industrial Use.

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: July 22, 2022 Review End: Sept. 08, 2022

21 C.F.R. § 1.500 – § 1.514

The following section(s) of the FSVP regulation is/are or may be particularly relevant to this product/supplier.

- §1.500.** What Definitions Apply to This Subpart?
- §1.501.** To What Foods Do the Requirements in This Subpart Apply?
- §1.502.** What Foreign Supplier Verification Program (FSVP) Must I Have?
- §1.503.** Who Must Develop My FSVP and Perform FSVP Activities?
- §1.504.** What Hazard Analysis Must I Conduct?
- §1.505.** What Evaluation for F. Supplier Approval & Verification Must I Conduct?
- §1.506.** What Foreign Supplier Verification and Related Activities Must I Conduct?
- §1.507.** What Requirements Apply When I Import Food That Cannot Be Consumed Without the Hazards Being Controlled or for Which the Hazards Are Controlled After Importation?
- §1.508.** What Corrective Actions Must I Take Under My Foreign Supplier Verification Program?
- §1.509.** How Must the Importer Be Identified at Entry?
- §1.510.** How Must I Maintain Records of My FSVP?
- §1.511.** What FSVP Must I Have If I Am Importing A Food Subject to Certain Requirements in the Dietary Supplement Current Good Manufacturing Practice Regulation?
- §1.512.** What FSVP May I Have If I Am A Very Small Importer or I Am Importing Certain Food from Certain Small Foreign Suppliers?
- §1.513.** What FSVP May I Have If I'm Importing Certain Food from A Country with An Officially Recognized Food Safety System?
- §1.514.** What Are Some Consequences of Failing to Comply with the Requirements of FSVP?

NOTES & COMMENTS

FSVP 21 CFR §1.500–§1.514

This product falls – at least in part – under the jurisdiction of the United States Food and Drug Administration (FDA), and does not qualify for an exemption in Title 21, Code of Federal Regulations, Chapter I, Sub-chapter A, Part 1, Subpart L, §1.501. As the FSVP Importer's Qualified Individual (as the term is defined in §1.503) United Safety Agents – through the actions of this FSVP Plan's identified "Agent(s)" – has performed all actions required by FSVP and has presented this FSVP Plan for the review of this product's FSVP Importer. Please refer to pages twenty-eight through thirty-six for substantiation of the FSVP QI's / PCQI's credentials.

Preventive Controls Rule 21 CFR Part 117/507

This product is not in Ready-to-Eat form and can not be consumed without the control of certain biological, chemical, physical hazards (as cited in the relevant Hazard ANALYSIS & DETERMINATION section(s)). Per §1.507, an FSVP Disclosure statement will be required for uncontrolled hazard(s). Thus, FSVP Importer will rely on its customer, who is subject to the requirements for hazard analysis and risk-based preventive controls in subpart C of part 117 or subpart C of part 507 of Title 21, of the Code of Federal Regulations to ensure that the identified hazard(s) will be significantly minimized or prevented; and has or soon will disclosed in documents accompanying the food, in accordance with the practice of the trade, that the food is "not processed to control [identified hazard]"; and will annually obtain written assurances, subject to the requirements of paragraph (c) of this section, that the customer has established and is following procedures (identified in the written assurance) that will significantly minimize or prevent the identified hazard(s). For reference, a copy of FDA-provided guidance has been enclosed and is entitled "Describing a Hazard That Needs Control in Documents Accompanying the Food, as Required by Four Rules Implementing the FDA Food Safety Modernization Act".

Supplier: Savannah Surfactants Limited Product: Calcium Stearoyl Lactylate | Industrial Use.

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: July 22, 2022 Review End: Sept. 08, 2022

ATTESTATION of REVIEW & ASSESSMENT

21 C.F.R., §1.506, (d)(3) provides that “You may rely on a determination of appropriate foreign supplier verification activities . . . made by an entity other than the foreign supplier if you review and assess whether the entity’s determination regarding appropriate activities. . . . You must document your review and assessment, including documenting that the determination of appropriate verification activities was made by a qualified individual.” **Please review this FSVP plan in its entirety and document your review below.**

I, _____ type name certify that I reviewed this FSVP plan on _____ today's date and found its contents to be acceptable.

Reviewer’s Name: _____

Reviewer’s Signature: _____

Reviewer’s Title: _____

Supplier: Savannah Surfactants Limited Product: Calcium Stearoyl Lactylate | Industrial Use.

Agent(s): Claudio Innocenti (PCQI, Member, USA LLC) Review Start: July 22, 2022 Review End: Sept. 08, 2022

DESIGNATION of ROLES & SUMMARY of REVIEW

FOREIGN SUPPLIER VERIFICATION PROGRAM IMPORTER

Company Name: Bellrock Chemical Inc. FDA FEI: Results Not Available

Physical Address: 1025 Old Country Road DUNS No.: 118274623

City: Westbury State: New York, 11590 Country: United States

Mailing Address: 1025 Old Country Road

City: Westbury State: New York, 11590 Country: United States

Phone Number: +1 (516) 369-8237 Email Address: jasoncohen83@gmail.com

Name of Representative(s): Mr. Jason Cohen Title: Owner

FOREIGN SUPPLIER &/OR MANUFACTURER as defined by §1.500

Company Name: Savannah Surfactants Limited FDA FFR: 11897225726

Manufacturing Address: Plot No. 283A, Kundaim Industrial Estate FDA FEI: 3023578235

City: Ponda Province/Territory: Goa, 403115 Country: India

Office Address: Plot No. 283A, Kundaim Industrial Estate

City: Ponda Province/Territory: Goa, 403115 Country: India

Phone Number: +91 91580 03421 Email Address: laxmi@savannahgoa.com

Name of Representative(s): Ms. Laxmi Kholkar Title: QC / QA

QUALIFIED INDIVIDUAL(s) & AGENT(s)

Agent/QI Name: Claudio Innocenti Signature: 

Title: Partner & Preventive Controls Qualified Individual. Date: Sept 08, 2022

Support PCQI: William J. Barber Signature: 

Title: Preventive Controls Qualified Individual.

SUMMARY of REVIEW

Details of Product(s)	Is foreign supplier expected to implement controls for			Comments
	Biological Hazards	Chemical Hazards	Physical Hazards	
Calcium Stearoyl Lactylate Bulk, Intended for further processing by FSMA Receiving Facility.	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Undetermined	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Undetermined	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Undetermined	Verified & Approved.
	<input type="checkbox"/> FSVP Importer	<input type="checkbox"/> FSVP Importer	<input type="checkbox"/> FSVP Importer	
	<input type="checkbox"/> Disclosure	<input type="checkbox"/> Disclosure	<input type="checkbox"/> Disclosure	See Addendum.
	<input type="checkbox"/> Customer	<input type="checkbox"/> Customer	<input type="checkbox"/> Customer	

Preventive Control or Disclosure Rqd.: Per §117, §507, §111 and/or §1.507, Notice is required when FSVP Importer or FSVP Importer's customer will be responsible for controlling hazards. See "Hazard Analysis & Determination" section(s) and "Addendum" section for additional information. ■ Required ■ Recommended ■ Confirm efficacy of previously applied control(s)

Supplier: Savannah Surfactants Limited Product: Calcium Stearoyl Lactylate | Industrial Use.

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: July 22, 2022 Review End: Sept. 08, 2022

REGISTER of SUBSTANTIATING DOCUMENTS



HAZARD ANALYSIS

Requested Required Received Reviewed

NOTES Savannah Surfactants' FSSC 22000 Food Safety Management System and HACCP Plan received.

Dated: July 04, 2021.

Includes: Product name and team details, Product Description Sheet, Material Characteristics, Intended use, Flow diagram, Verification of flow diagram, Hazard Identification and Risk Analysis Worksheet, Control measure assessment matrix, Critical Control Point Plan Worksheet, and Operational PRP Plan worksheet.



ON-SITE AUDIT

Requested Required Received Reviewed

NOTES Savannah Surfactants Limited's FSSC 22000 Version 5.1 Audit Report received.

Dated: November 09, 2021.

Re-audit Due Date: November, 2022.

Audit Grade: Certification Achieved.

Number of Minor Non-conformities: None.

Pladis COVID-19 remote audit checklist received.

Dated: December 12, 2021.

Audit Grade: A.



SAMPLING OR TESTING RESULTS

Requested Required Received Reviewed

NOTES Third-party, Certificate of Analysis received from supplier.

Dated: August 17, 2021.

Tested for: Heavy Metals and Biological hazards. Results are acceptable.

Laboratory: FHHL Private Limited.

In-House Certificates of Analysis received from supplier.

Dated: August 17, 2021.

Tested for: Quality Aspects



OTHER FOOD SAFETY RECORDS

Requested Required Received Reviewed

NOTES Completed Foreign Supplier FSVP Questionnaire received.

Dated: August 19, 2022.

Completed by: Mr. Anirudh Bajaj.

Note: Questionnaire was completed thoroughly.

Product Specifications received.



PRODUCT LABELING

Requested Required Received Reviewed

NOTES Product Specifications received. Product Label not received. FSVP Importer will confirm labeling is in compliance with Part 403(w) of the Federal Food, Drug, and Cosmetic Act in so far as it is not misbranded with respect to the presence of food allergens. See Analysis & Determination of Allergenic Hazard(s) for details.

Note: USA's assessment of product(s) labeling is restricted to a label(s)' allergen disclosure statement and should not be interpreted to mean that the label(s) meets all requirements of the Federal Food, Drug, and Cosmetic Act (FD&C Act), the Food Allergen Labeling and Consumer Protection Act (FALCPA), or any other applicable section of 21 CFR Part 101.. USA recommends that FSVP Importer independently confirm that product label(s) is in compliance with all regulations prior to import.

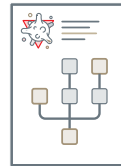
VERIFICATION FREQUENCY for UPDATED DOCUMENTS

21 C.F.R., §1.505, §1.506, and §1.510 require that all FSVP records be updated and maintained. Depending on USA’s review and determination of the supplier’s compliance history and food safety program, receipt of the following food safety documents are recommended accord to their individually-marked time interval.



FACILITY FOOD SAFETY PLAN

- if a change or update occurs
- annual basis (*regardless of change*)
- other: _____



RECALL PLAN

- if a change or update occurs
- annual basis (*regardless of change*)
- other: _____



HACCP PLAN / HARPC PLAN

- if a change or update occurs
- annual basis (*regardless of change*)
- other: _____



PRODUCT LABEL

- if a change or update occurs
- annual basis (*regardless of change*)
- other: _____



ON-SITE AUDIT RESULTS

- if a change or update occurs
- annual basis (*regardless of change*)
- other: _____



QUALIFICATIONS

- if a change or update occurs
- annual basis (*regardless of change*)
- other: _____



LABORATORY TESTING RESULTS

- if positive results are returned
- if recall or import refusal occurs
- if inspection occurs
- on an annual basis
- on a per-batch/shipment basis
- Chemical Biological
- other: _____



IMPLEMENTATION RECORDS

- if recall or import refusal occurs
- if inspection occurs
- on an annual basis
- on a per-batch/shipment basis
- other: _____



FDA REGISTRATION

- if a change or update occurs
- bi-annual basis (*regardless of change*)



FSVP QUESTIONNAIRE

- if a change or update occurs
- annual basis (*regardless of change*)
- other: _____



FACILITY LICENSE

- if a change or update occurs
- annual basis (*regardless of change*)
- not applicable



NOTES

All documents used for FSVP verification and approval must be re-acquired at least one every three years or sooner, per above.

unitedsafetyagents.com/documents



Supplier: Savannah Surfactants Limited Product: Calcium Stearoyl Lactylate | Industrial Use.

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: July 22, 2022 Review End: Sept. 08, 2022

INITIAL VERIFICATION ACTIVITIES

To confirm that all relevant or identified food safety hazards requiring a control have been significantly minimized or prevented, the below enumerated activities were used to initially verify Calcium Stearoyl Lactylate (“product” or “imported product”), supplied by Savannah Surfactants Ltd. (“supplier” or “foreign supplier”), imported by Bellrock Chemical Inc. (“importer” or “FSVP importer”):

RELEVANT FOOD SAFETY RECORDS, including a review of the foreign supplier's relevant food safety records, including Savannah Surfactants Ltd.'s Hazard Analysis and Critical Control Plan (“HACCP Plan”); food safety plan/program; implementation records; and internal monitoring procedures. Per §1.506(d)(1)(ii)(C) and (e)(1)(iii), documentation of each record, including the dates of review, the general nature of the records reviewed, the conclusions of the review, and documentation that the review was conducted by a FSVP qualified individual were completed.

SAMPLING AND/OR TESTING of the imported product, including the assessment of one or more certificates of analysis – for testing conducted to determine the presence or absence of all relevant or identified hazards requiring a control. Per §1.506(d)(1)(ii)(B) and (e)(1)(ii), documentation of the report or reports, the number of samples tested, the tests conducted, the date(s) on which the tests were conducted and the date(s) of the report(s) of the testing, the results of the testing, information identifying the laboratory or laboratories conducting the testing, and documentation that the review was conducted by a qualified individual (ISO 17025-accreditation requested) were completed.

THIRD-PARTY ON-SITE AUDIT REPORT, including the assessment of Savannah Surfactants Ltd.'s on-site audit report. Per (e)(1)(i)(B) Savannah Surfactants Ltd.'s on-site audit report was not relied upon to approve the supplier because United Safety Agents (“USA”) could not definitively confirm – or rule out – that the report considered FDA food safety regulations.

FOREIGN SUPPLIER FSVP QUESTIONNAIRE, including a review and assessment of the Savannah Surfactants Ltd.'s reported critical/process/supply-chain controls for biological, chemical, environmental, allergenic, and physical hazards; facility cleaning information; staff hygiene details; pest control procedures; HACCP, TACCP, and VACCP; traceability procedures; release procedures; packaging format; customer complaint handling procedures; and plans/information relating to a recall and/or food safety issue. Per §1.506(d)(1)(ii)(D) and (e)(1)(iv)(B), documentation of each activity conducted in accordance with paragraph (e)(1)(iv), including a description of the activity, the date on which it was conducted, the findings or results of the activity, any corrective actions taken in response to significant deficiencies identified, and documentation that the activity was conducted by a FSVP qualified individual (“QI”) were completed.

OTHER APPROPRIATE SUPPLIER VERIFICATION ACTIVITIES, including a review of Savannah Surfactants Ltd.'s compliance history, including whether Savannah Surfactants Ltd. is the subject of an FDA Warning Letters; Import Alerts; or other FDA compliance actions related to food safety. Per §1.506(d)(1)(ii)(D) and (e)(1)(iv)(B), documentation of each activity conducted in accordance with paragraph (e)(1)(iv), including a description of the activity, the date on which it was conducted, the findings or results of the activity, any corrective actions taken in response to significant deficiencies identified, and documentation that the activity was conducted by a FSVP QI were completed.

NOTE

Per §1.506(d)(3), Bellrock Chemical Inc. relied on the determination of appropriate foreign supplier verification activities made by an entity other than the foreign supplier (USA) and reviewed and assessed whether the determination was appropriate. Bellrock Chemical Inc. has documented its review and assessment, including documenting that the determination of appropriate verification activities was made by a FSVP QI. Bellrock Chemical Inc.'s attestation of review and assessment can be found on page number nine of this FSVP. USA's certifications and qualifications can be found on page numbers twenty-eight through thirty-six of this FSVP.

Supplier: Savannah Surfactants Limited Product: Calcium Stearoyl Lactylate | Industrial Use.

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: July 22, 2022 Review End: Sept. 08, 2022

ONGOING VERIFICATION ACTIVITIES

To confirm that all relevant or identified food safety hazards requiring a control, for Calcium Stearoyl Lactylate (“product” or “imported product”), supplied by Savannah Surfactants Ltd. (“supplier” or “foreign supplier”), continue to be significantly minimized or prevented prior to public distribution, up-to-date versions of all documents used during the initial FSVP verification and approval processes will be re-acquired at least once every three years – or sooner, per the following document-specific requirements:

An updated version of Savannah Surfactants Ltd.'s FOOD SAFETY PLAN will be required if any change or update occurs. Savannah Surfactants Ltd. has been informed of this ongoing requirement and USA will confirm annually that the version on file remains current and faithfully illustrates all processes, monitoring procedures, etc., or acquire and review Savannah Surfactants Ltd.'s most up-to-date copy.

An updated version of Savannah Surfactants Ltd.'s HACCP PLAN will be required if any change or update occurs. Savannah Surfactants Ltd. has been informed of this ongoing requirement and USA will confirm annually that the HACCP Plan on file remains current and faithfully illustrates all supply chain controls and/or process/critical control procedures, or acquire and review Savannah Surfactants Ltd.'s most up-to-date copy.

An updated version of Savannah Surfactants Ltd.'s ON-SITE AUDIT REPORT will be requested annually, or if any change or update occurs prior to year's end. Savannah Surfactants Ltd. has been informed of this ongoing request and USA will acquire and review the updated Report from the supplier annually, or sooner if a change has been made.

Updated LABORATORY TESTING RESULTS for all relevant biological and chemical hazards will be required if a positive result is returned, recall or import refusal occurs, facility inspection takes place, or – at minimum – on an annual basis. Savannah Surfactants Ltd. has been informed of this ongoing requirement and USA will acquire the results from the supplier annually.

An updated copy of USA's FSVP SUPPLIER QUESTIONNAIRE will be required if any change or update occurs. Savannah Surfactants Ltd. has been informed of this ongoing requirement and USA will confirm annually that the details relayed via the questionnaire on file remain current or acquire a newly completed version.

The supplier's COMPLIANCE STANDING/HISTORY will be checked by USA via FDA's Data Dashboard annually – at a minimum – or sooner in the event that USA is made aware of new information.

FREQUENCY of VERIFICATION ACTIVITIES

All Ongoing Verification Activities will be conducted and re-conducted at their individually noted frequency, as appropriate to confirm that each hazards requiring a control continues to be significantly minimized or prevented by the supplier. Or, if not controlled by the supplier, is properly disclosed to the appropriate party. Document frequency-specific determinations can be found on page number twelve of FSVP.

Note: It is understood that the above actions are applicable only if USA continues to serve as the FSVP QI.

Supplier: Savannah Surfactants Limited Product: Calcium Stearoyl Lactylate | Industrial Use.

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: July 22, 2022 Review End: Sept. 08, 2022

FDA COMPLIANCE ACTIONS & REGULATORY HISTORY

21 CFR part 1, subpart L, §1.505(a)(1)(iii)(A)(C), and elsewhere requires that a foreign supplier’s compliance history be evaluated, including whether the foreign supplier is the subject of an FDA Warning Letter(s), Import Alert(s), or other FDA compliance action(s) related to food safety. The following constitutes the results of this evaluation.

RESULTS of EVALUATION

Date of Action	Description of Action
N/A	FDA Data Dashboard search results indicate that supplier's compliance history does not include FDA Warning Letters, Import Alerts, or other applicable compliance actions.

Covers: Savannah Surfactants Limited FEI: 3023578235 Date: Sept. 08, 2022

Note: Results may not be exhaustive. FSVP Importer should conduct independent inquiry.

Supplier: Savannah Surfactants Limited Product: Calcium Stearoyl Lactylate | Industrial Use.

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: July 22, 2022 Review End: Sept. 08, 2022

REVISION LOG for FSVP PLAN

Version No.	Date of Change	Description of Revision
No. 01	Sept. 08, 2022	Product and supplier underwent initial FSVP verification.

Supplier: Savannah Surfactants Limited Product: Calcium Stearoyl Lactylate | Industrial Use.

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: July 22, 2022 Review End: Sept. 08, 2022

ANALYSIS & DETERMINATION of BIOLOGICAL HAZARDS

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
<input type="checkbox"/> <i>Bacillus cereus</i> <input type="checkbox"/> <i>Clostridium botulinum</i> <input type="checkbox"/> <i>C. perfringens</i> <input type="checkbox"/> <i>Brucella spp.</i> <input type="checkbox"/> <i>Campylobacter spp.</i> <input type="checkbox"/> <i>Pathogenic E. coli</i> <input type="checkbox"/> <i>Salmonella spp.</i> <input type="checkbox"/> <i>S. aureus</i> <input type="checkbox"/> <i>L. monocytogenes</i> <input type="checkbox"/> <i>Trichinella spiralis</i> <input type="checkbox"/> <i>Giardia lamblia</i> <input type="checkbox"/> <i>Shigella spp.</i> <input type="checkbox"/> <i>Other</i>	-	-	<p>Biological hazards can be effectively controlled through the utilization of a number of different control measures, including – but not limited to – the application of a heat and/or chemical kill-step, implementing and following raw material supplier approval procedures, subjecting raw material(s) and/or finished product(s) to laboratory testing, and/or through the utilization of a number of other appropriate control measures.</p> <p>_____ SUPPLIER CONTROL MEASURES _____</p> <p>01. Supplier utilizes SOPs and high temperatures (thermal kill step) to control hazards posed by biological agents. Details: Pathogen growth is not supported because of Material being chemical in nature and processing carried out at high temperatures.</p> <p>02. Supplier utilizes laboratory testing of finished product to verify that biological hazards have been effectively controlled. Details: Third-party, Certificate of Analysis received. Dated: August 17, 2021. Tested for: Heavy Metals and Biological hazards. Results are acceptable. Laboratory: FHHL Private Limited.</p> <p>03. All staff undergoes formal food hygiene training.</p> <p>04. Product is positively released.</p> <p>_____NOTE_____</p> <p>01. The FDA does not recognize any biological hazards in reference to this product type.</p> <p>Appendix 1 (Hazards Tables) Category: Other Chemical Ingredients. Subcategory: Processing Chemicals.</p>	<p>Based upon the information and documentation provided to USA before the above noted Review End date, this supplier has implemented sufficient measures – or certified that sufficient measures are in place – to effectively control FDA identified biological hazards.</p> <p>Product is not in Ready-to-Eat form upon arrival and is intended for use as a processing chemical by FSMA Receiving Facility.</p> <p>----- HAZARD PROFILE ----- ----- SOURCE -----</p> <p>Appendix 1 (Hazards Tables) Category: Other Chemical Ingredients. Category No.: 22 Subcategory: Processing Chemicals.</p>

Legend for Hazard Analysis & Determination

M&B: Micro & Biological. Hazards may include bacteria, viruses, parasites, and environmental pathogens.
 C: Chemical. Hazards may include radiological hazards, food allergens, substances such as pesticides and drug residues, natural toxins, decomposition, and unapproved food or color additives.
 P: Physical. Hazards may include potentially harmful extraneous matter that may cause choking, injury or other adverse health effects.
 Probability (P): Assesses the probability that the hazard will occur in the absence of controls. (§1.503, (c))
 Severity (S): Assesses the severity of the illness or injury if the hazard were to occur. (§1.503, (c))
 P. & S. Assessment Scale: 1 - Low, 2 - Moderate, 3 - High, S - Serious adverse health consequences or death.
 Hazard(s) Controlled: Are the supplier's method(s) adequate to ensure that the relevant hazard(s) are controlled.

Source

Office of Food Safety in the Center for Food Safety and Applied Nutrition at the U.S. Food and Drug Administration's Hazard Analysis and Risk-Based Preventive Controls for Human Food: Draft Guidance for Industry. Appendix 1: Potential Hazards for Foods and Processes. (Hazards Tables)

Supplier: Savannah Surfactants Limited Product: Calcium Stearoyl Lactylate | Industrial Use.

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: July 22, 2022 Review End: Sept. 08, 2022

ANALYSIS & DETERMINATION of CHEMICAL HAZARDS

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
<input type="checkbox"/> <i>Drug residues</i> <input type="checkbox"/> <i>Heavy metals</i> <input type="checkbox"/> <i>Industrial chemicals</i> <input type="checkbox"/> <i>Pesticides</i> <input type="checkbox"/> <i>Mycotoxins/Toxins</i> <input type="checkbox"/> <i>Radiological</i> <input type="checkbox"/> <i>Unapproved colors & additives</i> <input type="checkbox"/> <i>Chemical hazards due to mis-formulation</i> <input type="checkbox"/> <i>Other</i>	-	-	<p>Chemical hazards can be effectively controlled through the utilization of a number of different control measures, including – but not limited to – implementing and following appropriate raw material supplier approval procedures, and/or subjecting raw material(s) and/or finished product(s) to laboratory testing.</p> <p>_____ SUPPLIER CONTROL MEASURES _____</p> <p>01. Supplier utilizes raw material inspection and approval procedures to control for hazards posed by chemical agents prior to production.</p> <p>02. Supplier utilizes laboratory testing to verify that product is free from chemical hazards prior to release. Details: Third-party, Certificate of Analysis received. Dated: August 17, 2021. Tested for: Heavy Metals and Biological hazards. Results are acceptable. Laboratory: FHHL Private Limited.</p> <p>03. Food Grade lubricants are used for equipment.</p> <p>_____NOTE_____</p> <p>01. The FDA does not recognize any chemical hazards in reference to this product type.</p> <p>Appendix 1 (Hazards Tables) Category: Other Chemical Ingredients. Subcategory: Processing Chemicals.</p>	<p>Based upon the information and documentation provided to USA before the above noted Review End date, this supplier has implemented sufficient measures – or certified that sufficient measures are in place – to effectively control FDA identified chemical hazards.</p> <p>Product is not in Ready-to-Eat form upon arrival and is intended for use as a processing chemical by FSMA Receiving Facility.</p> <p>----- HAZARD PROFILE ----- ----- SOURCE -----</p> <p>Appendix 1 (Hazards Tables) Category: Other Chemical Ingredients. Category No.: 22 Subcategory: Processing Chemicals.</p>

Legend for Hazard Analysis & Determination

M&B: Micro & Biological. Hazards may include bacteria, viruses, parasites, and environmental pathogens.
 C: Chemical. Hazards may include radiological hazards, food allergens, substances such as pesticides and drug residues, natural toxins, decomposition, and unapproved food or color additives.
 P: Physical. Hazards may include potentially harmful extraneous matter that may cause choking, injury or other adverse health effects.
Probability (P): Assesses the probability that the hazard will occur in the absence of controls. (§1.503, (c))
Severity (S): Assesses the severity of the illness or injury if the hazard were to occur. (§1.503, (c))
P. & S. Assessment Scale: 1 - Low, 2 - Moderate, 3 - High, S - Serious adverse health consequences or death.
Hazard(s) Controlled: Are the supplier's method(s) adequate to ensure that the relevant hazard(s) are controlled.

Source

Office of Food Safety in the Center for Food Safety and Applied Nutrition at the U.S. Food and Drug Administration's Hazard Analysis and Risk-Based Preventive Controls for Human Food: Draft Guidance for Industry. Appendix 1: Potential Hazards for Foods and Processes. (Hazards Tables)

ANALYSIS & DETERMINATION of ALLERGENIC HAZARDS

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
<input type="checkbox"/> Undeclared allergens - Incorrect label <input type="checkbox"/> Undeclared allergens - Cross-contact ALLERGENS <input type="checkbox"/> Milk <input type="checkbox"/> Eggs <input type="checkbox"/> Fish <input type="checkbox"/> Shellfish (Crustacean) <input type="checkbox"/> Tree nuts <input type="checkbox"/> Peanuts <input type="checkbox"/> Wheat <input type="checkbox"/> Soybeans <input type="checkbox"/> Sesame*	3	3	<p>Allergens themselves can not be directly controlled. However, the presence of allergens – or a given allergen – can be controlled. The presence of allergenic hazards can be effectively controlled through the utilization of a number of control measures, including – but not limited to – staff training for common food allergens, avoiding cross-contact, and proper food labeling. These may be effective methods to ensure that allergens are not ingested by a person who will be experience a negative reaction.</p> <p>_____ SUPPLIER CONTROL MEASURES _____</p> <p>01. Supplier certifies that:</p> <p>A) there are NO allergens handled on site.</p> <p>B) a documented allergen control program is in use.</p> <p>C) a dedicated process line and a documented cleaning procedure are in place to prevent contamination.</p> <p>D) all employees undergo allergen training and processes have been put in place to reduce the likelihood of cross contact or unintentional introduction of allergens into processing area.</p> <p>_____ NOTE _____</p> <p>----- Labeling Requirements -----</p> <p>- Food Allergen Labeling and Consumer Protection Act -</p> <p>-----</p> <ul style="list-style-type: none"> - Nutritional information (not appliance to bulk). - Name and place of business of the manufacturer, packer, or distributor (21 CFR 101.5). - Quantity of contents (21 CFR 101.7). - Statement of identity (21 CFR 101.3). - Presence of artificial flavoring, artificial coloring, or chemical preservative (21 CFR 101.22). - Ingredient statement if the product has two or more ingredients (21 CFR 101.4). - Presence of major food allergens (21 U.S.C. 343(w)). - Percent juice (21 CFR 101.30), when applicable. 	<p>Based upon the information and documentation provided to USA before the above noted Review End date, this supplier has implemented sufficient measures – or certified that sufficient measures are in place – to effectively control the hazard posed by allergenic adulteration.</p> <p>Note: USA's assessment should not be interpreted to meant that the label(s) meets all requirements of the Federal Food, Drug, and Cosmetic Act (FD&C Act), the Food Allergen Labeling and Consumer Protection Act (FALCPA), or any other applicable section of 21 CFR Part 101. USA recommends that FSVP Importer independently confirm that product label(s) is in compliance with all applicable regulations prior to import.</p> <p>----- HAZARD PROFILE -----</p> <p>----- SOURCE -----</p> <p>Appendix 1 (Hazards Tables) Category: Other Chemical Ingredients. Category No.: 22 Subcategory: Processing Chemicals.</p>

Legend for Hazard Analysis & Determination

M&B: Micro & Biological. Hazards may include bacteria, viruses, parasites, and environmental pathogens.
 C: Chemical. Hazards may include radiological hazards, food allergens, substances such as pesticides and drug residues, natural toxins, decomposition, and unapproved food or color additives.
 P: Physical. Hazards may include potentially harmful extraneous matter that may cause choking, injury or other adverse health effects.
Probability (P): Assesses the probability that the hazard will occur in the absence of controls. (§1.503, (c))
Severity (S): Assesses the severity of the illness or injury if the hazard were to occur. (§1.503, (c))
P. & S. Assessment Scale: 1 - Low, 2 - Moderate, 3 - High, S - Serious adverse health consequences or death.
Hazard(s) Controlled: Are the supplier's method(s) adequate to ensure that the relevant hazard(s) are controlled.

Source

Office of Food Safety in the Center for Food Safety and Applied Nutrition at the U.S. Food and Drug Administration's Hazard Analysis and Risk-Based Preventive Controls for Human Food: Draft Guidance for Industry. Appendix 1: Potential Hazards for Foods and Processes. (Hazards Tables)
 *Per Food Allergy Safety, Treatment, Education and Research Act, food packages will need to reflect allergen labeling for sesame beginning on January 1, 2023.

Supplier: Savannah Surfactants Limited Product: Calcium Stearoyl Lactylate | Industrial Use.

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: July 22, 2022 Review End: Sept. 08, 2022

ANALYSIS & DETERMINATION of ENVIRONMENTAL HAZARDS

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
<input type="checkbox"/> Recontamination with environmental pathogens. <input type="checkbox"/> Bacterial pathogen survival of a lethal treatment. <input type="checkbox"/> Bacterial growth and/or toxin formation due to lack of time / temperature control. <input type="checkbox"/> Recontamination due to lack of container integrity. <input type="checkbox"/> Bacterial growth and/or toxin formation due to poor formulation control. <input type="checkbox"/> Bacterial growth and/or toxin formation due to reduced oxygen packaging. <input type="checkbox"/> Other	-	-	<p>Hazards posed by ineffective processes or environmental pathways can be controlled by the utilization of Current Good Manufacturing Practices, positively releasing finished product, avoiding cross-contamination, carefully monitoring production process, subjecting raw material(s) and/or finished product(s) to laboratory testing, and/or through the utilization of a number of other appropriate control measures.</p> <p style="text-align: center;">———— SUPPLIER CONTROL MEASURES ————</p> <p>01. Hazard posed by recontamination with environmental pathogens is controlled through Current Good Manufacturing Practices.</p> <p>02. Supplier has implemented a cleaning program and environmental monitoring for microbiological and biological hazards.</p> <p>03. All product is positively released and hermetically sealed within plastic.</p> <p style="text-align: center;">———— NOTE ————</p> <p>01. The FDA does not recognize any environmental hazards in reference to this product type.</p> <p style="text-align: center;">Appendix 1 (Hazards Tables) Category: Other Chemical Ingredients. Subcategory: Processing Chemicals.</p>	<p>Based upon the information and documentation provided to USA before the above noted Review End date, this supplier has implemented sufficient measures – or certified that sufficient measures are in place – to effectively control FDA identified environmental hazards.</p> <p>Product is not in Ready-to-Eat form upon arrival and is intended for use as a processing chemical by FSMA Receiving Facility.</p>
				<p>----- HAZARD PROFILE ----- ----- SOURCE -----</p> <p style="text-align: center;">Appendix 1 (Hazards Tables) Category: Other Chemical Ingredients. Category No.: 22 Subcategory: Processing Chemicals.</p>

Legend for Hazard Analysis & Determination

M&B: Micro & Biological. Hazards may include bacteria, viruses, parasites, and environmental pathogens.
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Probability (P): Assesses the probability that the hazard will occur in the absence of controls. (§1.503, (c))
Severity (S): Assesses the severity of the illness or injury if the hazard were to occur. (§1.503, (c))
P. & S. Assessment Scale: 1 - Low, 2 - Moderate, 3 - High, S - Serious adverse health consequences or death.
Hazard(s) Controlled: Are the supplier's method(s) adequate to ensure that the relevant hazard(s) are controlled.

Source

Office of Food Safety in the Center for Food Safety and Applied Nutrition at the U.S. Food and Drug Administration's Hazard Analysis and Risk-Based Preventive Controls for Human Food: Draft Guidance for Industry. Appendix 1: Potential Hazards for Foods and Processes. (Hazards Tables)

Supplier: Savannah Surfactants Limited Product: Calcium Stearoyl Lactylate | Industrial Use.

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: July 22, 2022 Review End: Sept. 08, 2022

ANALYSIS & DETERMINATION of PHYSICAL HAZARDS

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
<input type="checkbox"/> Metal <input type="checkbox"/> Glass <input type="checkbox"/> Extraneous Matter <input type="checkbox"/> Plastics <input type="checkbox"/> Stones <input type="checkbox"/> Wood <input type="checkbox"/> Natural Component of Food <input type="checkbox"/> Other	-	-	<p>Physical hazards can be effectively controlled through the utilization of a number of different control measures, including – but not limited to – the utilization of an operational and calibrated metal detector during and/or after the production process, sieving raw material and/or finished product, optical sorting machinery, visual inspection, appropriate and consistent raw material supplier approval methods, and/or through the utilization of a number of other appropriate control measures.</p> <p>———— SUPPLIER CONTROL MEASURES ————</p> <p>01. Supplier utilizes an operational and calibrated metal detector to control hazards posed by physical agents. Critical Limits: In-line Metal Detector. Ferrous: 2.0 mm. Non Ferrous: 2.5 mm. Stainless Steel: 3.0 mm.</p> <p>02. Glass and Breakable Plastic Program in use.</p> <p>03. Final product is passed through Stainless steel or Polyester bag filter of 10 micron.</p> <p>04. Packing materials used are inspected for any foreign matter. The cleaning is verified.</p> <p>05. Powder is passed through magnet filter (Magnet strength 10,000 gauss), and vibratory sifter (1000 micron). Verification of iron particles is done.</p>	<p>Based upon the information and documentation provided to USA before the above noted Review End date, this supplier has implemented sufficient measures – or certified that sufficient measures are in place – to effectively control physical hazards.</p> <p>Product is not in Ready-to-Eat form upon arrival and is intended for use as a processing chemical by FSMA Receiving Facility.</p>
			<p>———— NOTE ————</p> <p>01. The FDA does not recognize any physical hazards in reference to this product type.</p> <p>Appendix 1 (Hazards Tables) Category: Other Chemical Ingredients. Subcategory: Processing Chemicals.</p>	<p>----- HAZARD PROFILE ----- ----- SOURCE -----</p> <p>Appendix 1 (Hazards Tables) Category: Other Chemical Ingredients. Category No.: 22 Subcategory: Processing Chemicals.</p>

Legend for Hazard Analysis & Determination

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P. & S. Assessment Scale: 1 - Low, 2 - Moderate, 3 - High, S - Serious adverse health consequences or death.
Hazard(s) Controlled: Are the supplier's method(s) adequate to ensure that the relevant hazard(s) are controlled.

Source

Office of Food Safety in the Center for Food Safety and Applied Nutrition at the U.S. Food and Drug Administration's Hazard Analysis and Risk-Based Preventive Controls for Human Food: Draft Guidance for Industry. Appendix 1: Potential Hazards for Foods and Processes. (Hazards Tables)

Supplier: Savannah Surfactants Limited Product: Calcium Stearoyl Lactylate | Industrial Use.

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: July 22, 2022 Review End: Sept. 08, 2022

ASSESSMENT of FOREIGN SUPPLIER

1.0 FOREIGN SUPPLIER INFORMATION

1.1. Supplier name: Savannah Surfactants Limited 1.2. Supplier country: India

1.3. Products manufactured/supplied: Calcium Stearoyl Lactylate | Industrial Use.

1.4. Is the supplier certified to a Global Food Safety Standard and audited annually? Yes No N/A

Standard: FSSC 22000

2.0 SUPPLIER PROCEDURES, PROCESSES & PRACTICES

2.1. Does supplier follow current GMPs? Yes No

2.2. Does the supplier have SOPs in place? Yes No N/A

2.3. Does the supplier have allergen controls in place to prevent cross-contamination? Yes No N/A

2.4. Does the supplier have a HACCP/PC plan for the product manufactured for the importer? Yes No N/A

2.5. Has the supplier's HACCP/PC plan been reviewed and approved by USA's PCQI? Yes No

PCQI(s): C. Innocenti (PCQI. Member, USA LLC)

3.0 SUPPLIER PERFORMANCE HISTORY

3.1. To the best of USA's knowledge, has the supplier been the subject of a public FDA Alert/Warning Letter?

Yes No N/A

Description: No, Import Alert & Warning Letter search-

results, which were conducted on – or about – the Review End date, have been attached to this FSVP Plan.

3.2. Has the supplier provided timely and adequate responses to all requests and issues related to food safety?

Yes No

Description: _____

4.0 SUPPLIER APPROVAL

4.1. Have USA's PCQI(s) identified and evaluated the known and reasonably foreseeable hazards for each product imported from the supplier and are there preventive controls in place to adequately control the hazards?

Yes No

PCQI(s): C. Innocenti (PCQI. Member, USA LLC)

4.2. After reviewing all hazards and the supplier's performance, have USA's PCQI(s) determined appropriate verification activitie(s) that will be conducted and documented on an ongoing basis to verify the preventive controls are effectively controlling the hazard(s)? Yes No

PCQI(s): C. Innocenti (PCQI. Member, USA LLC)

4.3. Is the foreign supplier approved for import into the United States under FSVP Yes No

Supplier: Savannah Surfactants Limited Product: Calcium Stearoyl Lactylate | Industrial Use.

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: July 22, 2022 Review End: Sept. 08, 2022

REVIEW of GENERAL FOOD SAFETY PROGRAM

Claims Made Against Product

Kosher.

Overview of Foreign Supplier's Commercial Operation

Savannah Surfactants Limited is a 14 years 5 months old Public Company incorporated on 24 Mar 2008. Its registered office is in South Delhi, Delhi, India. The Company's status is Active, and it has filed its Annual Returns and Financial Statements up to 31 Mar 2021 (FY 2020-2021). It's a company limited by shares having an authorized capital of Rs 2.00 cr and a paid-up capital of Rs 2.00 cr as per MCA. 3 Directors are associated with the organization. Anirudh Bajaj, Ravi Kumar Bajaj and Anushree Bajaj are presently associated as directors.

* Details have not been independently verified.

Testing Program & Accreditation

Supplier utilizes raw material inspection and approval procedures to control for hazards posed by chemical agents prior to production. Supplier utilizes laboratory testing to verify that product is free from chemical hazards prior to release and/or admittance.

Third-party, Certificate of Analysis received from supplier.

Dated: August 17, 2021.

Tested for: Heavy Metals and Biological hazards. Results are acceptable.

Laboratory: FHHL Private Limited.

In-House Certificates of Analysis received from supplier.

Dated: August 17, 2021.

Tested for: Quality Aspects

Supplier & Product Allergen Information

Supplier certifies that: A) there are NO allergens handled on site, B) a documented allergen control program is in use, C) a dedicated process line and a documented cleaning procedure are in place to prevent contamination, D) all employees undergo allergen training and processes have been put in place to reduce the likelihood of cross contact or unintentional introduction of allergens into processing area.

Note: USA's assessment of product(s) labeling is restricted to a label(s)' allergen disclosure statement and should not be interpreted to mean that the label(s) meets all requirements of the Federal Food, Drug, and Cosmetic Act (FD&C Act), the Food Allergen Labeling and Consumer Protection Act (FALCPA), or any other applicable section of 21 CFR Part 101. USA recommends that FSVP Importer independently confirm that product label(s) is in compliance with all applicable regulations prior to import.

Packaging Type & Shipping / Handling Requirements

Supplier certifies that packaging is accredited for food use. Ambient shipping and handling requirements.

25 kg Cartons with inner Polybag

25 kg Paper-laminated HDPE Bags with inner polyliner

Recommended Storage

Store in a cool and dry place, at ambient temperature, away from direct sunlight.

Shelf Life

24 months from date of manufacture.

Supplier: Savannah Surfactants Limited Product: Calcium Stearoyl Lactylate | Industrial Use.

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: July 22, 2022 Review End: Sept. 08, 2022

REVIEW of GENERAL FOOD SAFETY PROGRAM

Supplier GFSI Status & Historical Performance

Supplier appears to be following CGMPs and utilizes an established food safety program. Products supplied by this supplier have been verified and are approved for import.

Close Supplier Monitoring

No. Supplier/product will be re-assessed and re-verified to the standards of the Foreign Supplier Verification Program on an annual basis, or sooner if necessary.

General Comments & Verification Timeline

Products supplied by this supplier have been verified and are approved for import. Supplier/product will be re-assessed and re-verified to the standards of the Foreign Supplier Verification Program on an annual basis (or sooner if necessary). This FSVP will expire one year from its above the above noted "Review End" date.

Supplier: Savannah Surfactants Limited Product: Calcium Stearoyl Lactylate | Industrial Use.

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: July 22, 2022 Review End: Sept. 08, 2022

ADDENDUM

NOTE

Labeling Requirements

The Food Allergen Labeling and Consumer Protection Act (FALCPA) of 2004 requires food manufacturers to label food products that contain an ingredient that is or contains protein from a major food allergen in one of two ways.

The first option for food manufacturers is to include the name of the food source in parenthesis following the common or usual name of the major food allergen in the list of ingredients in instances when the name of the food source of the major allergen does not appear elsewhere in the ingredient statement. For example: Vanilla Waffers Ingredients: Enriched flour (wheat flour, malted barley, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), sugar, partially hydrogenated soybean oil, and/or cottonseed oil, high fructose corn syrup, whey (milk), eggs, vanilla, natural and artificial flavoring) salt, leavening (sodium acid pyrophosphate, monocalcium phosphate), lecithin (soy), mono-and diglycerides (emulsifier)

The second option is to place the word "Contains" followed by the name of the food source from which the major food allergen is derived, immediately after or adjacent to the list of ingredients, in type size that is no smaller than the type size used for the list of ingredients. For example: Contains Wheat, Milk, Egg, and Soy

Food Allergen Labeling and Consumer Protection Act

- Nutritional information (not appliance to bulk).
- Name and place of business of the manufacturer, packer, or distributor (21 CFR 101.5).
- Quantity of contents (21 CFR 101.7).
- Statement of identity (21 CFR 101.3).
- Presence of artificial flavoring, artificial coloring, or chemical preservative (21 CFR 101.22).
- Ingredient statement if the product has two or more ingredients (21 CFR 101.4).
- Presence of major food allergens (21 U.S.C. 343(w)).
- Percent juice (21 CFR 101.30), when applicable.

Supplier: Savannah Surfactants Limited Product: Calcium Stearoyl Lactylate | Industrial Use.

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: July 22, 2022 Review End: Sept. 08, 2022

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Supplier: Savannah Surfactants Limited Product: Calcium Stearoyl Lactylate | Industrial Use.

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: July 22, 2022 Review End: Sept. 08, 2022

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Supplier: Savannah Surfactants Limited Product: Calcium Stearoyl Lactylate | Industrial Use.

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: July 22, 2022 Review End: Sept. 08, 2022

CERTIFICATIONS & QUALIFICATIONS of FSVP AGENT


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

ILLINOIS INSTITUTE OF TECHNOLOGY


Gerald Wojtala, Executive Director
International Food Protection Training Institute

Certificate # 31d8ad94


Steve Mandernach, Executive Director
Association of Food and Drug Officials



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:
FSPCA Preventive Controls for Animal Food
delivered by Lead Instructor

Charles Nolan
completed on
07/09/2020


Robert Brackett, VP and Director
Institute for Food Safety and Health

ILLINOIS INSTITUTE OF TECHNOLOGY


Gerald Wojtala, Executive Director
International Food Protection Training Institute

INTERNATIONAL FOOD PROTECTION TRAINING INSTITUTE


Susan M. Hays, Executive Director
Association of American Feed Control Officials

Association of American Feed Control Officials

Certificate # 223faa17

Supplier: Savannah Surfactants Limited _____ Product: Calcium Stearoyl Lactylate | Industrial Use. _____

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) _____ Review Start: July 22, 2022 _____ Review End: Sept. 08, 2022 _____

CERTIFICATIONS & QUALIFICATIONS of FSVP AGENT

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
09/14/2018


 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 # d2e9c287



Produce Safety
ALLIANCE

Certificate of Training

is awarded to

Claudio Innocent

in recognition for having successfully completed
the Produce Safety Alliance course:
PSA Grower Training Course
Delivered by PSA Lead Trainers and/or PSA Trainers
**Cara Fraver, Laura McDermott, Yolanda Gonzalez,
Lindsey Pashow**


ASSOCIATION OF FOOD
& DRUG OFFICIALS
SINCE 1898


 Joseph Corby
 Executive Director, AFDO


 Elizabeth A. Bihn, Ph.D.
 Produce Safety Alliance Director

Class Number
NY-180712-GR

Grower ID Number
50447

Training Date and Location
7/12/2018-7/12/2018
Voorheesville, NY

Supplier: Savannah Surfactants Limited _____ Product: Calcium Stearoyl Lactylate | Industrial Use. _____

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) _____ Review Start: July 22, 2022 _____ Review End: Sept. 08, 2022 _____

CERTIFICATIONS & QUALIFICATIONS of FSVP AGENT


FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

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the Food Safety Preventive Controls Alliance course:
Foreign Supplier Verification Programs
delivered by Lead Instructor

Bob Bauer
completed on
05/31/2018


Robert Brackett, VP and Director
Institute for Food Safety and Health



Gerald Wojtala, Executive Director
International Food Protection Training Institute



Joseph Corby, Executive Director
Association of Food and Drug Officials


Certificate # d2e9c287


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Bob Bauer
completed on
09/14/2017


Robert Brackett, VP and Director
Institute for Food Safety and Health



Gerald Wojtala, Executive Director
International Food Protection Training Institute



Joseph Corby, Executive Director
Association of Food and Drug Officials


Certificate # d2e9c287

Supplier: Savannah Surfactants Limited _____ Product: Calcium Stearoyl Lactylate | Industrial Use. _____

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) _____ Review Start: July 22, 2022 _____ Review End: Sept. 08, 2022 _____

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CLAUDIO INNOCENTI

in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:
FSPCA PREVENTIVE CONTROLS FOR HUMAN FOOD
delivered by Lead Instructor
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
 IFSH INSTITUTE FOR FOOD SAFETY AND HEALTH <small>ILLINOIS INSTITUTE OF TECHNOLOGY</small>	 ifpti INTERNATIONAL FOOD PROTECTION TRAINING INSTITUTE	

Certificate # 2d697331

Supplier: Savannah Surfactants Limited Product: Calcium Stearoyl Lactylate | Industrial Use.

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: July 22, 2022 Review End: Sept. 08, 2022

QUALIFICATIONS of SUPPORTING QI

FSPCA
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

CERTIFICATE OF TRAINING

is awarded to

WILLIAM BARBER

in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:
FSPCA Preventive Controls for Human Food
delivered by Lead Instructor
Mirasol Mohal
completed on
06/05/2019


Robert Brackett, VP and Director
Institute for Food Safety and Health


Gerald Wojtala, Executive Director
International Food Protection Training Institute


Steve Mandernach, Executive Director
Association of Food and Drug Officials

 IFSH INSTITUTE FOR FOOD SAFETY AND HEALTH
ILLINOIS INSTITUTE OF TECHNOLOGY

 ifpti
Certificate # ed6f0b58

 AFDO

FSPCA
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

CERTIFICATE OF TRAINING

is awarded to

William Barber

in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:
Foreign Supplier Verification Programs
delivered by Lead Instructor
tina coil
completed on
06/13/2017


Robert Brackett, VP and Director
Institute for Food Safety and Health


Gerald Wojtala, Executive Director
International Food Protection Training Institute

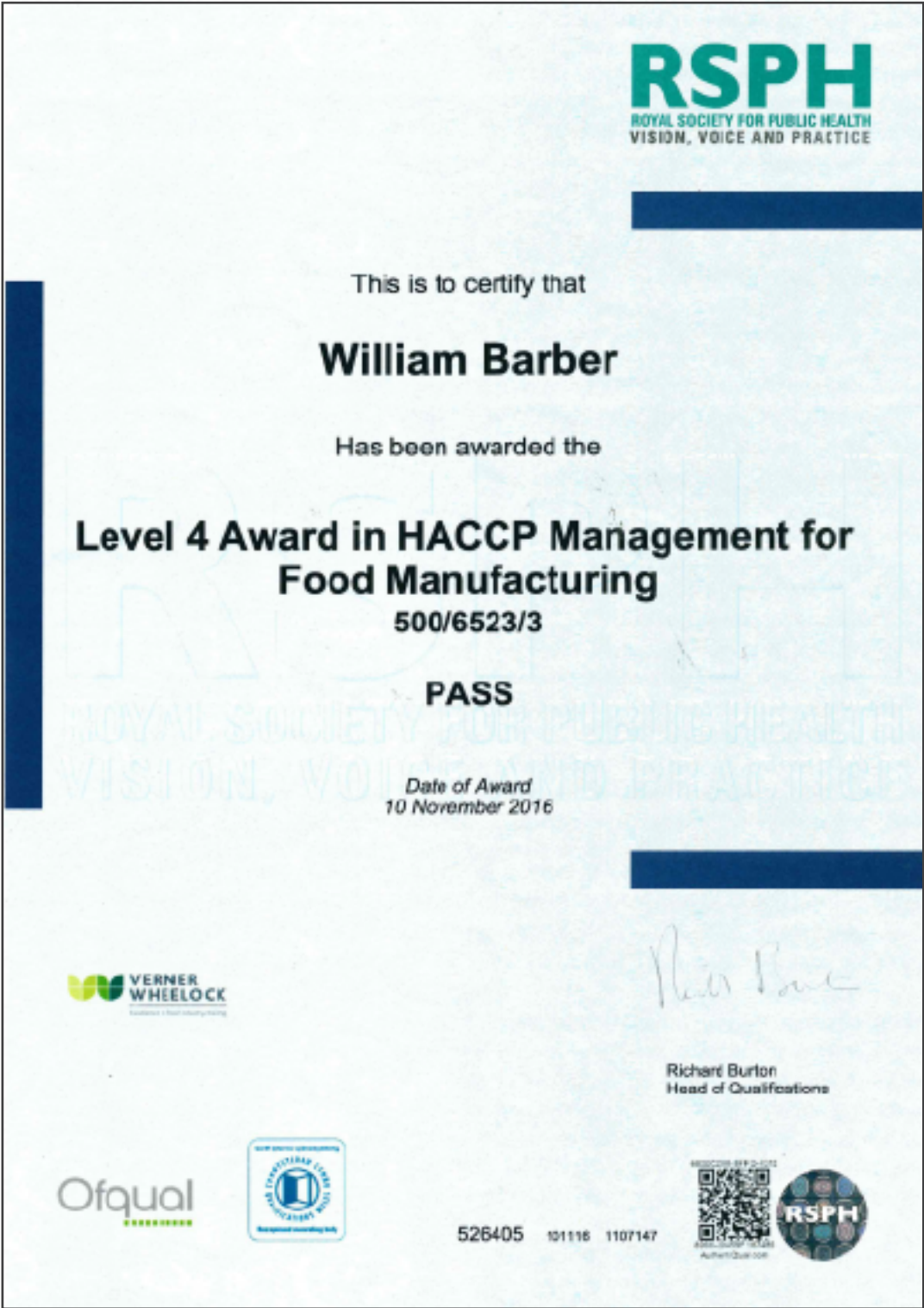

Joseph Corby, Executive Director
Association of Food and Drug Officials

 IFSH INSTITUTE FOR FOOD SAFETY AND HEALTH
ILLINOIS INSTITUTE OF TECHNOLOGY

 ifpti INTERNATIONAL FOOD PROTECTION TRAINING INSTITUTE
Certificate # 917b0241

 AFDO

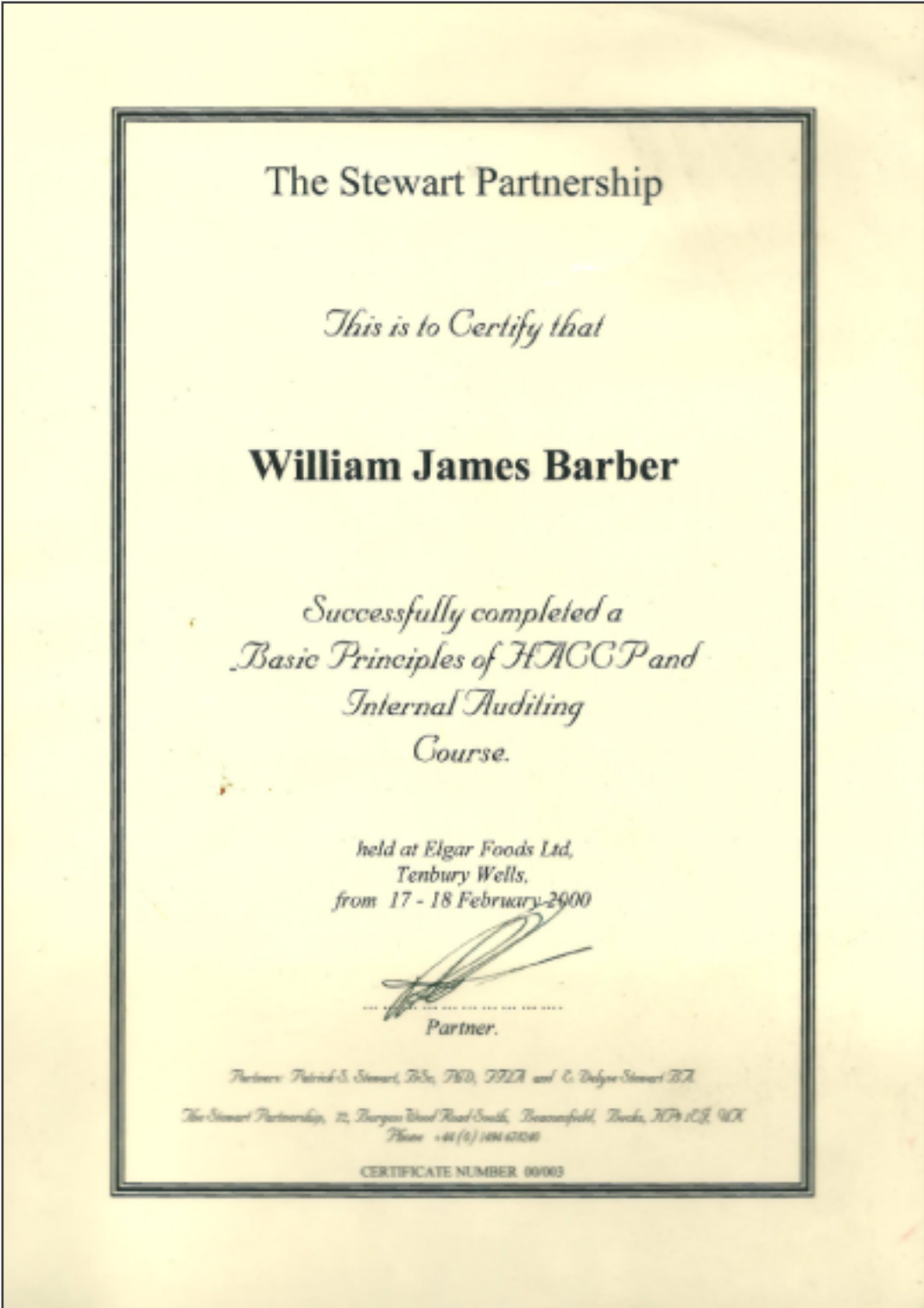
QUALIFICATIONS of SUPPORTING QI



Supplier: Savannah Surfactants Limited Product: Calcium Stearoyl Lactylate | Industrial Use.

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: July 22, 2022 Review End: Sept. 08, 2022

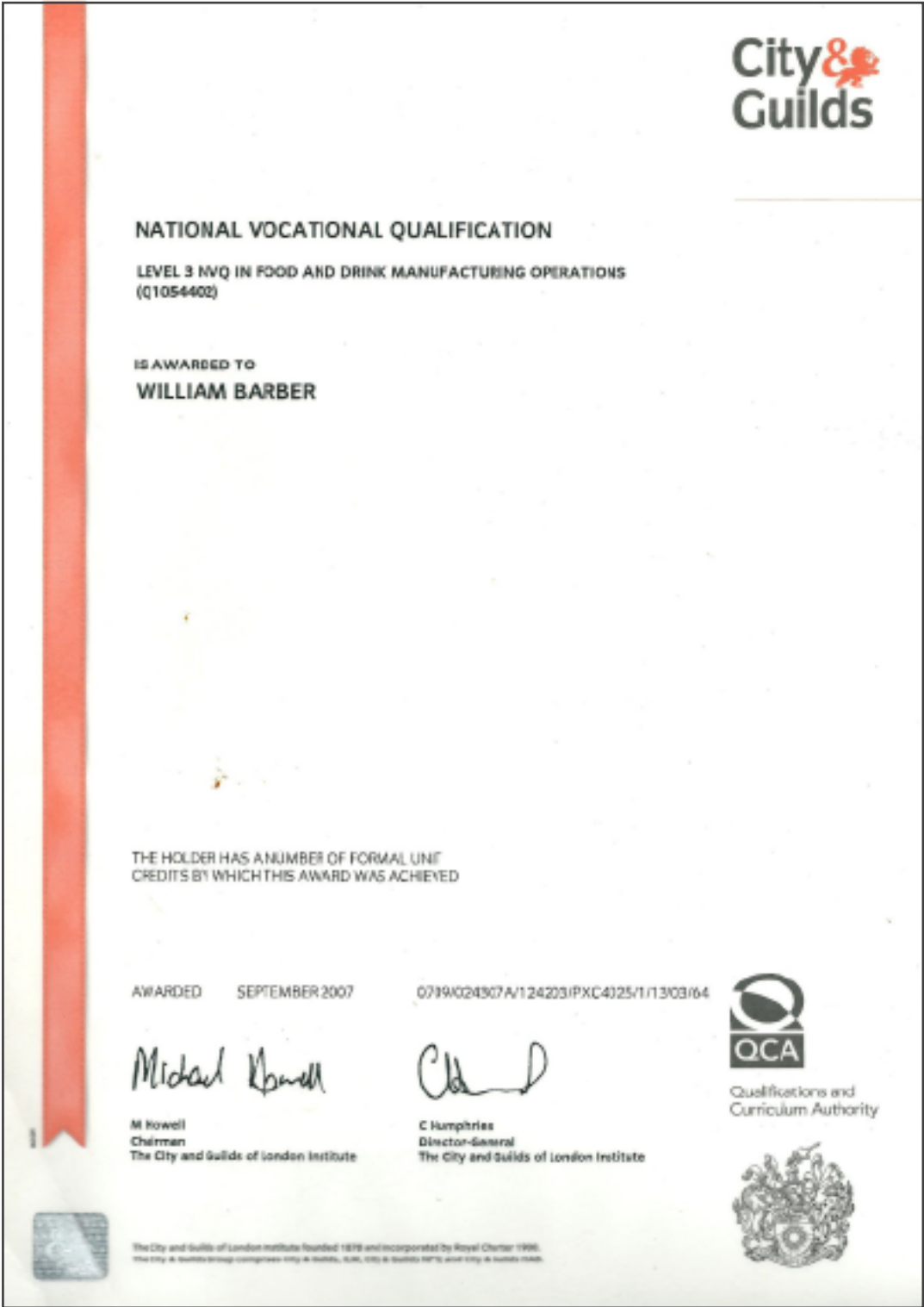
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QUALIFICATIONS of SUPPORTING QI



Supplier: Savannah Surfactants Limited Product: Calcium Stearoyl Lactylate | Industrial Use.

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: July 22, 2022 Review End: Sept. 08, 2022

QUALIFICATIONS of SUPPORTING QI



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	U1026661
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

Michael Howell

M Howell Chairman The City and Guilds of London Institute

C Humphris

C Humphris Director-General The City and Guilds of London Institute



The City and Guilds of London Institute founded 1879 and incorporated by Royal Charter 1900. The City & Guilds Group comprises City & Guilds, ILM, City & Guilds NPTC and City & Guilds WAB.



SUBSTANTIATING DOCUMENTS



This FSVP plan is based – at least in part – on the following foreign supplier-provided food safety documents. All substantiating documents have been reviewed and assessed by United Safety Agents LLC.

Note Foreign supplier-provided documents 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 express written consent of the foreign supplier is prohibited. Enclosed documents are meant for review purposes only and are subject to change without notice. Documents may contain non-binding recommendations and are uncontrolled.

Calcium Stearoyl Lactylate (CSL)

Product Datasheet

Product Code : **DynaLac CSL**

Description

Form : Powder
 Appearance : White to Off-white
 Feedstock : Palm
 EC No : E 482

Applications

- Starch complexing agent and dough conditioner in baked goods
- Improves machinability and dough tolerance in baked goods
- Conditioning agent in dehydrated potatoes
- Whipping agent in liquid and frozen egg-whites
- Stabilizer in foam systems: non-dairy whipped toppings, creams and icings
- w/o emulsifier in cosmetic and pharmaceutical preparations

Typical Specifications

Acid Value	: 50-86 mg KOH/g	AOCS Cd 3d-63
Ester Value	: 125-164 mgKOH/g	AOCS Cd 3b-76
Lactic Acid Content	: 33-38%	
Calcium Content	: 4.2-5.2%	

Heavy Metals

Arsenic (As)	: Max 3 mg/kg
Lead (Pb)	: Max 2 mg/kg
Mercury (Hg)	: Max 1 mg/kg
Cadmium (Cd)	: Max 1 mg/kg
Heavy Metals (as Pb)	: Max 10 mg/kg

Microbiological Specifications

Yeast and mould	: Max 100/g
Total plate count	: Max 5,000/g
Salmonella	: Absent in 25 g
Coliform	: Absent in 0.1g

Dosage

Baked Goods (Breads, buns)	: 0.2- 0.5% of flour weight
Cakes	: 0.3-0.4% of flour weight
Biscuits	: 0.1-0.4% of flour weight
Frozen Dough	: 0.1-0.4% of flour weight
Non-dairy whipped toppings	: 0.3- 0.5% on batch weight
Non-dairy coffee-whitener	: 0.5-1.0% of total mix

Packing

25 kg Cartons with inner Polybag
 25 kg Paper-laminated HDPE Bags with inner polyliner

Rev.No: 21-00

Revision Date: 06-01-2021

283 A, Kundaim Industrial Estate, Kundaim, Goa 403115, India. Mobile: +91 9158444631, Tel: +91 9158003421,
 Email: sales@savannahgoa.com Website: www.savannahgoa.com

Calcium Stearoyl Lactylate (CSL)

Product Datasheet

Recommended Storage

Store in a cool and dry place, at ambient temperature, away from direct sunlight.

Shelf Life

24 months from date of manufacture

GMO Status

This product is not genetically modified and raw materials used in manufacturing process of product do not contain any ingredient which is genetically modified.

Suitability Data

Suitable for Vegan : Yes
Kosher Certified : Yes
Halal Certified : Yes

Allergen

Cereals containing gluten and their product : No
Crustaceans and their product : No
Eggs and egg products : No
Fish and fish products : No
Peanuts and their product : No
Soybeans and their product : No
Milk and Milk products : No
Nuts : No
Celery and their product : No
Mustard and their product : No
Sesame seeds and their product : No
Sulphur dioxide and sulphites (>10mg/kg) : No
Lupin and their product : No
Molluscs and their product : No

Country of Origin

India

Rev.No: 21-00

Revision Date: 06-01-2021

283 A, Kundaim Industrial Estate, Kundaim, Goa 403115, India. Mobile: +91 9158444631, Tel: +91 9158003421,
Email: sales@savannahgoa.com Website: www.savannahgoa.com

SAVANNAH SURFACTANTS LTD.; Kundaim, Goa, India. 403115

FSSC 22000 Version 5.1

MANUAL FOOD SAFETY MANAGEMENT SYSTEM

Doc.Ref. No: SSL HACCP PLAN

ISSUE NO: 01

Rev. No: 02

Rev. Date: 07-04-2021

Revision No : 03

Revision Date : 26/03/2022

HACCP PLAN

HACCP Plan includes the following:

1	Product name and team details
2.	Product Description Sheet
3	Material Characteristics
4	Intended use
5	Flow diagram
6	Verification of flow diagram
7	Hazard Identification and Risk Analysis Worksheet
8	Control measure assessment matrix
9	Critical Control Point Plan Worksheet
10	Operational PRP Plan worksheet

1. Product Name, Product Description, Material Characteristics, Intended use are given in the following table:

All the products are intended to be used as Food additive – emulsifiers and not to be consumed as such as food.

Reviewed on. 03/04/2022
Reviewed By: *[Signature]*



SAVANNAH SURFACTANTS LTD.; Kundaim, Goa, India. 403115

FSSC 22000 Version 5.1

MANUAL FOOD SAFETY MANAGEMENT SYSTEM

Doc.Ref. No: SSL HACCP PLAN

ISSUE NO: 01

Rev. No: 02

Rev. Date: 07-04-2021

Revision No : 03

Revision Date : 26/08/2021

Sl. No	Product Name	Received status of material – Solid/Liquid/ Gas	Type of packing on receipt	Unit packing quantity	Recommended Storage conditions specifications
	Finished Product				
1.	Calcium Stearoyl Lactylate (CSL)	Powder	Carton, HDPE Bag	25kg.	Room Temperature away from Sunlight
2.	Cake Gel	Gel	Plastic Pails	1Kg, 10Kg, 20Kg	Room Temperature away from Sunlight
3.	Citric Acid Esters of Mono & Diglycerides - CITREM	Powder/liquid	Cartons/jerry cans	20kg/25kg /200 kg	Room Temperature away from Sunlight
4.	Di-Acetyl Tartaric Acids Esters of Mono and Diglycerides	Powder & Liquid	Carton with Polyliner /Jerry can/ Drum	20Kg & 25Kg, 200Kg	Room Temperature away from Sunlight
5.	Glycerol Mono Stearate-GMS	Powder & Flakes	HDPE Bag with inner poly bag	25Kg	Room Temperature away from Sunlight
6.	Glycerol Tristearate-GTS	Flakes	HDPE Bag with inner poly bag	25Kg	Room Temperature away from Sunlight
7.	Glycerol Mono Oleate – GMO	Liquid	Jerry Cans, Plastic Drums	25Kg	Room Temperature away from Sunlight
8.	Lactic Acid Esters of Mono & Diglycerides of fatty Acids- LACTEM (265, 2228)	Molten	Plastic Pails, Wide Mouth HDPE Can	10 Kg, 25 Kg	Room Temperature away from Sunlight
9.	Polyglycerol Polyricinoleate (289, 888HV, 888SV, 999)	Liquid	Jerry Cans, Plastic Drums, IBC,	25kg, 200kg, 950kg	Room Temperature away from Sunlight
10.	Polyglycerol Esters of Edible Fatty Acids (400RPR, 400HV, 6547, 5047)	Powder	HDPE Bag with inner poly bag	20Kg & 25Kg	Room Temperature away from Sunlight

Reviewed on: 08/04/2022
Reviewed By: *[Signature]*



Prepared By: *[Signature]*

Approved By: *[Signature]*

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MANUAL FOOD SAFETY MANAGEMENT SYSTEM

Doc.Ref. No: SSL HACCP PLAN	ISSUE NO: 01	Rev. No: 02	Rev. Date: 07-04-2021
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Sl. No	Product Name	Received status of material – Solid/Liquid/ Gas	Type of packing on receipt	Unit packing quantity	Recommended Storage conditions specifications
11.	Polyglycerol Esters of Edible Fatty Acids – (SFO, 034, O, 125)	Thick Liquid	Plastic Pails	10Kg, 20Kg	Room Temperature away from Sunlight
12.	Polyglycerol Esters of Edible Fatty Acids (NI SIGLO, NI SESENTA, PO3)	Molten	Plastic Pails, Wide mouth HDPE can	10Kg, 25Kg	Room Temperature away from Sunlight
13.	Potassium Stearate	Powder	HDPE Bag with inner poly bag	25Kg	Room Temperature away from Sunlight
14.	Promax (Sodium Stereoyl Lactylate + Food Enzyme)	Powder	Carton with Polyliner	20Kg	Room Temperature away from Sunlight
15.	Sodium Stearoyl Lactylate (5652, 5633, 5613)	Powder	Carton with Polyliner	25Kg	Room Temperature away from Sunlight
16.	Sorbitan Monostearate- SMS	Powder	HDPE Bag with inner poly bag	25 kg	Room Temperature away from Sunlight
17.	Sorbitan Tristearate- STS	Powder	HDPE Bag with inner poly bag	25Kg	Room Temperature away from Sunlight
18.	Sorbitan Monooleate – SMO	Liquid	Jerry Cans, Plastic Drums, IBC	25kg, 200kg	Room Temperature away from Sunlight
19.	Sodium Oleyl Lactylate-SOL	Liquid	Plastic Pails, Jerry Cans	10 Kg, 25kg,	Room Temperature away from Sunlight
20.	Sorbitan Trioleate	Liquid	Jerry Cans, Drums, IBC	25 Kg, 200 Kg, 950 Kg	Room Temperature away from Sunlight

Reviewed on: 08/04/2022
 Reviewed By: *[Signature]*

Prepared By: *[Signature]*Approved By: *[Signature]*

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SAVANNAH SURFACTANTS LTD.; Kundaim, Goa, India. 403115

FSSC 22000 Version 5.1

MANUAL FOOD SAFETY MANAGEMENT SYSTEM

Doc.Ref. No: SSL HACCP PLAN

ISSUE NO: 01

Rev. No: 02

Rev. Date: 07-04-2021

Revision No : 03

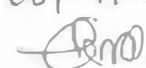
Revision Date : 26/08/2021

Sl. No	Product Name	Received status of material – Solid/Liquid/ Gas	Type of packing on receipt	Unit packing quantity	Recommended Storage conditions specifications
Packing materials - (primary, secondary packing materials, labels, gum tapes etc)					
1	Jerry Cans/Mousers	Primary	Polybag	6 nos	Room Temp
2	HDPE Drums	Primary	Polybag	Individual	Room Temp
3	Intermediate Bulk Containers	Primary	Single	Individual	Room Temp
4	Plastic Polybags	Primary	HDPE Bag	25kg	Room Temp
5	Paper Laminated HDPE Bags	Primary	HDPE Bag	100 nos	Room Temp
6	Cartons	Secondary	Bundle of 10	10 nos	Room Temp
7	Plastic Pails	Primary	HDPE Bag	50 nos	Room Temp
8	Brown Bob Tapes	Secondary	Carton Box	12 nos	Room Temp
9	Labels	Secondary	Roll	400 nos	Room Temp

Intended Use of the products:

The products are emulsifiers and are not consumed as such. They are incorporated by the customers /buyers in their product formulations to improve/ modify their food product quality.

The product thus undergoes processing at the customers end and is not consumed as such. The products can be in general stored at room temperature in the original packing.


Reviewed on: 08/04/2022.
Reviewed By: 



Prepared By: 

Approved By: 

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Doc.Ref. No: SSL HACCP PLAN

ISSUE NO: 01

Rev. No: 02

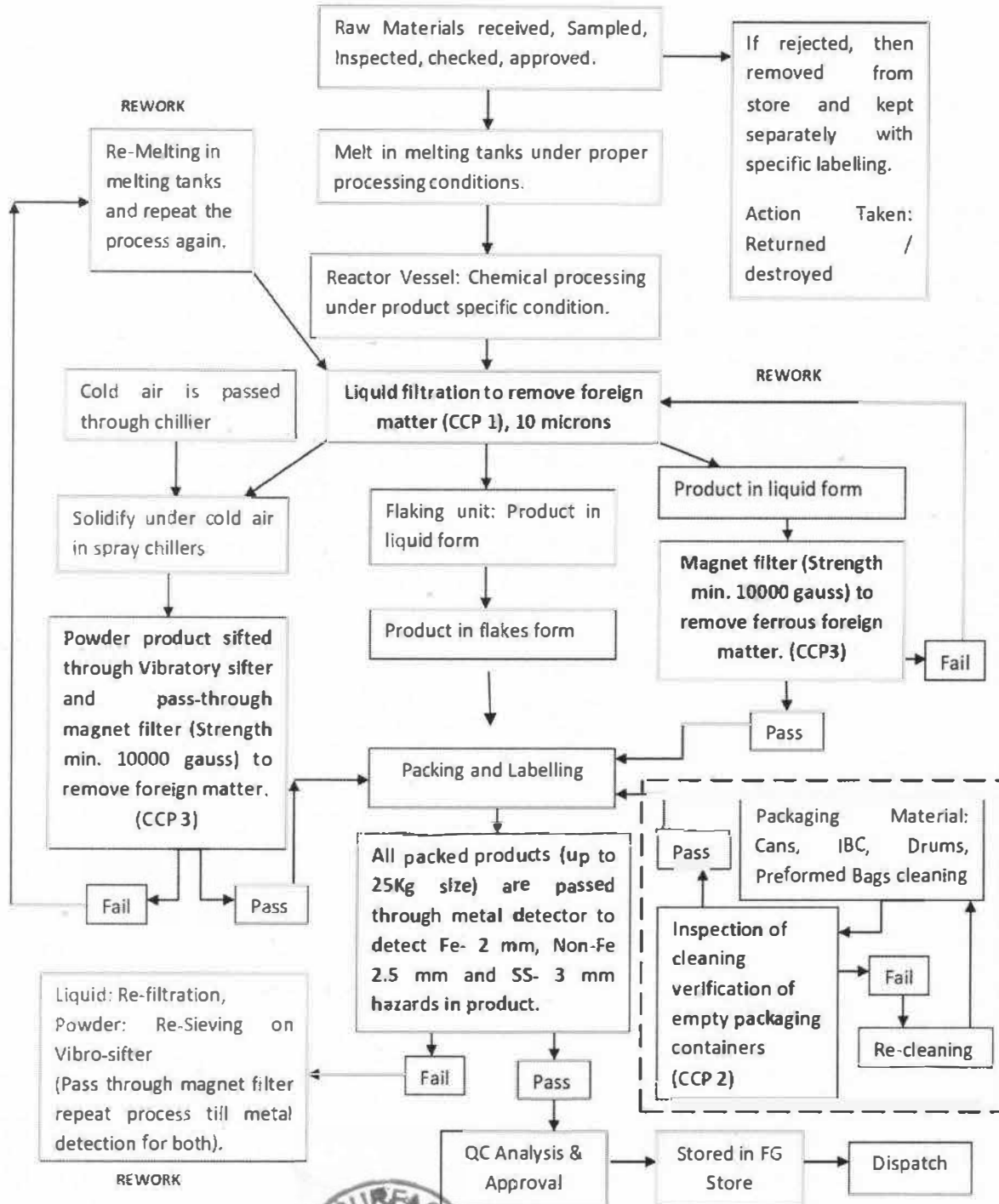
Rev. Date: 07-042021

Process Flow Chart:

Revision No.: 03

Revision Date.: 26/08/2021

Common Process Flowchart



Reviewed on: 08/04/2022

Reviewed By: *[Signature]*



Prepared By: *[Signature]*

Approved By: *[Signature]*

Claudio Innocenti

The above Process Flow Diagram is verified by the Food Safety Team as given below:

SR. No.	Name	Designation	Signature
1.	Mr. Prashant Gaonkar	Production Manager/ FSTL	
2.	Mr. D.H. Bhangi	Admin. Manager	
3.	Ms. Swati Bobde	QC/QA Executive	
4.	Ms. Laxmi Kholkar	QA Officer	
5.	Mrs. Pragati Naik	Accounts	
6.	Ms. Siddhi Naik	Junior Commercial Officer	
7.	Mr. Sudesh Bordekar	Production Supervisor	
8.	Mr. Atish Naik	Stores In-Charge	
9.	Mr. Devanand Naik	Packing/Housekeeping Supervisor	
10.	Mr. Pradip Paryekar	Maintenance In-Charge	
11.	Mr. Sumant Mishra	Maintenance - Technician	

1. Hazard Analysis:

The products are Food Additives and are not consumed by the customer as such but included in processing at their end. The Chemical characteristics of the products do not support the propagation of Microbiological organisms and hence the hazard analysis for biological hazard is carried out in general. The commonest hazard is physical type. The Food Safety Team does not come across any physical hazard in the Raw materials. The Food Safety Team defines the possible physical hazards in packing materials that can enter are: Foreign matter from the supplier, Plastic pieces from the HDPE container and metal pieces from the rotating machines. Glass policy and Acrylic sheet window panes takes care of prevention of this hazard entering the product.

The product due to its chemical nature in not having Nutrients for biological growth, it does not support the growth of Pathogenic organisms.

PRPs and SOPs are so defined to take care of these hazard entry points. Further the customer is advised not to directly add the food additives into their processing but to go through a filtration step.



Prepared By:

Approved By:

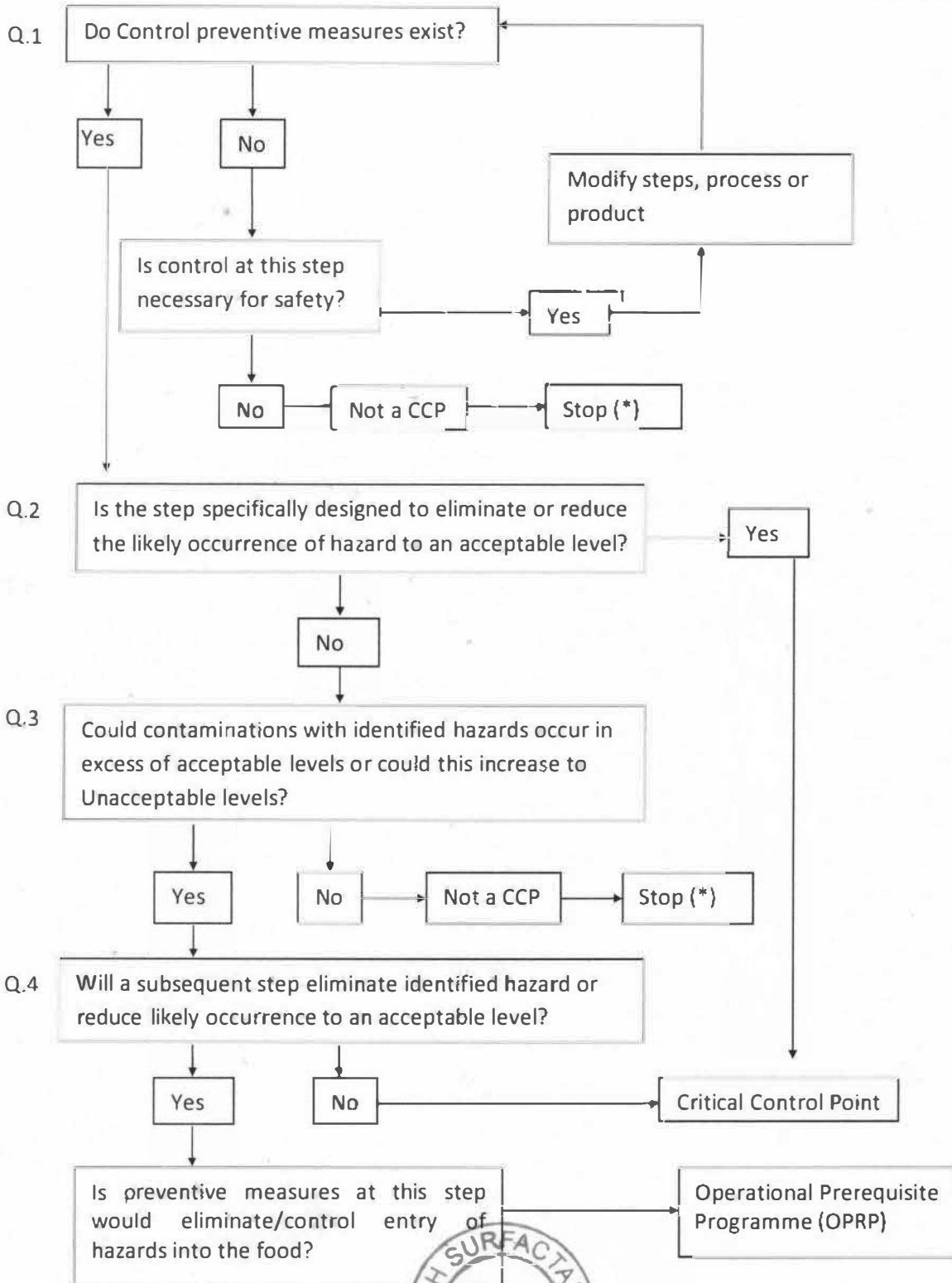
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CCP DECISION TREE

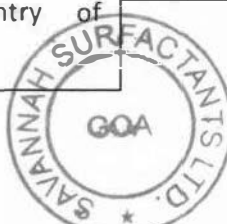
*Proceed to next step in the described process

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Reviewed on: 08/04/2022
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Prepared By: *[Signature]*

Approved By: *[Signature]*

Claudio Innocenti

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CONTROL MEASURE ASSESSMENT WORK SHEET

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Effect on identified food safety hazard (A)		Points
High		10
Medium	Needs additional measure to synergies the effect	5
Low	Needs further control measures to control	3
Position of control measure in the process flow chart		
Raw Material/ Packing Material		
During Processing		
Finished Product		
Consequence in case of failure of control measure (B)		
High	Definitely affect end product	10
Medium	May affect end product	5
Low	Marginal impact on end product not affecting into food safety	3
Feasibility/ Frequency of Monitoring (C)		
High	Continuous	10
Medium	At Defined frequency	5
Low	Once during the process	3
Is control measure specifically designed		
Yes		10
No		5
Does the control measure have a synergistic effect with other measures?		
Yes		10
No		5
If the Total points in the control measure assessment is:		
Above 35 the process step is considered as CCP		
>20, < 35 it is considered as an operational PRP		
< 20 it is considered as PRP		

The food safety team has identified and documented the control measures that are to be applied or implemented when the hazard identification and risk analysis exercise concludes that the risk of an identified hazard is significant and needs to be eliminated or reduced and controlled at an acceptable level. The food safety team has assessed every step of the process and has filtered the identified significant hazards using Control measure Assessment matrix, in the HACCP plan worksheet. The assessment is based on, amongst other things, the differing expertise within the team, and has utilized external and internal information (as needed).

For each step, including all products, all processes, and all parts of the PRP, the assessed aspects have been identified in the hazard identification & risk analysis worksheet and HACCP plan. The reasons for deciding whether or not the assessed aspect is a CCP or an Operational PRP, or a PRP have been documented, as answers to the control measure assessment matrix, and are traceable.

Reviewed on: 08/04/2022
 Reviewed By: *[Signature]*



Prepared By: *[Signature]* Approved By: *[Signature]*

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In HF based Food safety System, more than one control measure may be required to control a hazard, and more than one hazard, and more than one hazard may be controlled by a control measure.

The control measures have been classified into operational PRPs, HACCP plan and Prerequisite programmes.

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Prepared By: *[Signature]*

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CCP Assessment Sheet:

Process Step	Effect on Identified Hazard	Position of control measures in the flow chart	Consequence of failure of control measure	Feasibility/Frequency of monitoring	Is control measure specifically designed?	Any synergistic effect with other controls?	Total points	Any further steps to control this hazard as per decision tree?	CCP assessment decision
Filtration Liquid – SAP or Bag Filter Solid - SPARKLER filter & Vibratory sifter – CCP 1	10	Bulk product production stage	10	5	10	5	40	No	CCP
Washing and cleaning CCP-2	10	Packing material handling	10	10	5	5	40	No	CCP
Magnet filter CCP-3	10	During the conveying of bulk product	10	5	10	5	40	No	CCP
Metal Detector Step CCP-4	10	After packing the product in the containers	10	10	10	5	45	No	CCP

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CCP Monitoring Record:

Process Step		Filtration liquid and solid) SS or Bag filter and Vibratory sifter CCP-1		Washing and cleaning CCP-2		Magnet filter CCP-3		Metal Detector CCP-4	
Identified hazard		Foreign matter		Foreign matter		Ferrous foreign matter		Ferrous, Non-Ferrous, Stainless Steel Hazards	
Control of Critical limit	Target value	Trap all foreign matter		Trap all foreign matter		Trap all ferrous foreign matter		No detected package is let through	
	Action limit	Any foreign matter		Any foreign matter		5g residue on magnet/daily		Any rejection indication by red light of the detector	
	Critical limit	Any foreign matter		Any foreign matter		10g residue on magnet/daily		Fe particle 2mm/ Non-Fe particle 2.5mm /S.S. particle 3mm in size	
Monitoring	What	Foreign matter on filter	Foreign matter in product	Foreign matter presence	Fe Foreign matter on magnet filter	Foreign matter in product	Ferrous, Non-Ferrous, Stainless Steel Hazards in the product		
	How	Physical, Visual checking		Physical	Physical checking	Pass product through metal detector	Passing the package through the Metal Detector		
	When	Between batches	Every 30 min during filtration	Before batches	Between shifts or daily	Powder: Every tub, during powdering. Liquid: Every 30 min during filling	Between packages		
	Who	Production supervisor		Packing supervisor	Production supervisor	Production/Packing supervisor			
Corrective Action		Replace filter and Redo filtration		Re-Cleaning of packing material	Isolate the product since last safe check and send for reprocessing. Replace the magnet filter.		Isolate the product since last safe check. Check & repair the metal detector. Recalibrate with test pieces. Repass the product. If fail's again, send product for reprocessing.		
Record		Process Line Filter cleaning	Filtration Monitoring	Washing record	Magnet cleaning	Filter	Iron particle monitoring	Metal Detector Monitoring record	
Verification	What	Filtration status		Washing and cleaning operation status	Magnet and product status		Metal Detection alert red light indicator		
	How	Visual		Visual	Physical		Physical		
	When	Daily		Daily	Daily		During passing the package		
	Who/Record	QC/QA		QC/QA	QC/QA		QC/QA		

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Step No	RM/PM/ Processing step/ environment	Hazard	Source	Probability of occurrence	Severity	Risk = Probability X Severity	Is this a potential hazard entry point into the food?	Preventive Measures	Control Measures How is it planned for control? – by CCP, by OPRP, by SOP
		Biological: Pathogens	Supplier, Transportation	Low	Minor	NS	No	Good Purchase Practice, Material being chemical in nature pathogen growth is not supported.	SOP for Purchase, Vehicle inspection on arrival for its cleanliness. Controlled by heating process above 150°C
	Calcium Oxide	Physical: Foreign Material such as plastic pieces, threads	Supplier	Low	Minor	NS	No	Good Purchase practice. Good Manufacturing Practice	SOP for purchase department, SOP for receiving of materials, Production work instructions to open bags
		Chemical: industrial Chemical contaminants, Allergens	Supplier	Low	Minor	NS	No	QC testing on receipt of material. Allergen free declaration from suppliers.	SOP for QC RM Testing Purchase SOP- Allergen free material is purchased.
		Biological: Pathogens	Supplier, Transportation	Low	Minor	NS	No	Good Purchase Practice, Material being chemical in nature pathogen growth is not supported.	SOP for Purchase, Vehicle inspection on arrival for its cleanliness. Controlled by heating process above 150°C

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Step No	RM/PM/ Processing step/ environment	Hazard	Source	Probability of occurrence	Severity	Risk= Probability X Severity	Is this a potential hazard entry point into the food?	Preventive Measures	Control Measures How is it planned for control? – by CCP, by OPRP, by SOP
		Biological: Pathogens	Supplier, Transportation	Low	Minor	NS	No	Good Purchase Practice, Material being chemical in nature pathogen growth is not supported.	SOP for Purchase, Vehicle inspection on arrival for its cleanliness. Controlled by heating process above 150°C
	Lactic Acid	Physical: Foreign Material such as plastic pieces,	Supplier	Low	Minor	NS	No	Good Purchase practice.	SOP for purchase department,
		Chemical: Industrial Chemical contaminants, Allergens	Supplier	Low	Minor	NS	No	Good Manufacturing Practice QC testing on receipt of material. Allergen free declaration from suppliers.	SOP for receiving of materials, SOP for QC RM Testing Purchase SOP- Allergen free material is purchased.
		Biological: Pathogens	Supplier, Transportation	Low	Minor	NS	No	Good Purchase Practice, Material being chemical in nature pathogen growth is not supported.	SOP for Purchase, Vehicle inspection on arrival for its cleanliness. Controlled by heating process above 150°C

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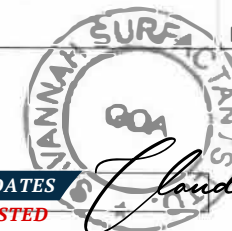
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Step No	RM/ PM/ Processing step/ environment	Hazard	Source	Probability of occurrence	Severity	Risk = Probability X Severity	Is this a potential hazard entry point into the food?	Preventive Measures	Control Measures How is it planned for control? – by CCP, by OPRP, by SOP
	Ricinoleic Acid	Physical: Foreign Material such as Metal pieces, Plastic pieces	Supplier	Low	Minor	NS	No	Good Purchase practice. .	SOP for purchase department,
		Chemical: Industrial Chemical contaminants, Allergens	Supplier	Low	Minor	NS	No	Good Manufacturing Practice QC testing on receipt of material. Allergen free declaration from suppliers.	SOP for receiving of materials, SOP for QC RM Testing Purchase SOP- Allergen free material is purchased.
		Biological: Pathogens	Supplier, Transportation	Low	Minor	NS	No	Good Purchase Practice, Material being chemical in nature pathogen growth is not supported.	SOP for Purchase, Vehicle inspection on arrival for its cleanliness. Controlled by heating process above 150°C
	Stearic Acid	Physical: Foreign Material such as plastic pieces, threads	Supplier	Low	Minor	NS	No	Good Purchase practice. .	SOP for purchase department, SOP for receiving of materials, Production work instructions to open bags,
		Chemical: Industrial Chemical contaminants, Allergens	Supplier	Low	Minor	NS	No	Good Manufacturing Practice QC testing on receipt of material.	SOP for QC RM Testing Purchase SOP

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Claudio Innocenti

MANUAL FOOD SAFETY MANAGEMENT SYSTEM

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Rev. No: 02

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Step No	RM/ PM/ Processing step/ environment	Hazard	Source	Probability of occurrence	Severity	Risk = Probability X Severity	Is this a potential hazard entry point into the food?	Preventive Measures	Control Measures How is it planned for control? – by CCP, by OPRP, by SOP
		Biological: Pathogens	Supplier, Transportation	Low	Minor	NS	No	Good Purchase Practice, Material being chemical in nature pathogen growth is not supported.	SOP for Purchase, Vehicle inspection on arrival for its cleanliness. Controlled by heating process above 150°C
	Sorbitol	Physical: Foreign Material such as Metal piece, Plastic pieces,	Supplier	Low	Minor	NS	No	Good Purchase practice. Good Manufacturing Practice	SOP for purchase department, SOP for receiving of materials,
		Chemical: Industrial Chemical contaminants, Allergens	Supplier	Low	Minor	NS	No	QC testing on receipt of material. Allergen free declaration from suppliers.	SOP for QC RM Testing Purchase SOP- Allergen free material is purchased.
		Biological: Pathogens	Supplier, Transportation	Low	Minor	NS	No	Good Purchase Practice, Material being chemical in nature pathogen growth is not supported.	SOP for Purchase, Vehicle inspection on arrival for its cleanliness. Controlled by heating process above 150°C

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MANUAL FOOD SAFETY MANAGEMENT SYSTEM

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Revision Date : 26/08/2021

Step No	RM/PM/ Processing step/ environment	Hazard	Source	Probability of occurrence	Severity	Risk= Probability X Severity	Is this a potential hazard entry point into the food?	Preventive Measures	Control Measures How is it planned for control? – by CCP, by OPRP, by SOP
		Physical: Plastic pieces, Dust particles	Supplier – Handling & Storage condition	Medium	Major	S	Yes	Good Purchase practice. Dedusting from outside during unloading & receiving the material. Cleaning of packaging material Verification of cleaning – CCP	SOP for purchase department, SOP for receiving of materials SOP for sanitation of packing materials SOP for verification of packing material cleaning - CCP
	Plastic Polybag	Chemical: Industrial Chemical contaminants, Allergens	Supplier – Handling, Storage and Transportation condition	Low	Minor	NS	No	QC testing on receipt of material. Good Transportation practices to prevent chemical, allergen, or biological contamination.	SOP for QC RM Testing Purchase SOP- Allergen free material is purchased. SOP for receiving & storage of material
		Biological: Pathogens	Supplier – Handling, Storage and Transportation condition	Low	Minor	NS	No	Good Hygiene Practice Good Transportation practices	SOP for personal Hygiene and Good hygiene practice

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Step No	RM/ PM/ Processing step/ environment	Hazard	Source	Probability of occurrence	Severity	Risk= Probability X Severity	Is this a potential hazard entry point into the food?	Preventive Measures	Control Measures How is it planned for control? – by CCP, by OPRP, by SOP
		Physical: Paper pieces, Dust particles	Supplier – Handling & Storage condition	Medium	Major	S	Yes	Good Purchase practice. Dedusting from outside during unloading & receiving the material. Cleaning of packaging material Verification of cleaning – CCP	SOP for purchase department, SOP for receiving of materials SOP for sanitation of packing materials SOP for verification of packing material cleaning - CCP
	Cartons (Secondary Packaging)	Chemical: Industrial Chemical contaminants, Allergens	Supplier – Handling, Storage and Transportation condition	Low	Minor	NS	No	QC testing on receipt of material. Good Transportation practices to prevent chemical, allergen, or biological contamination.	SOP for QC RM Testing Purchase SOP- Allergen free material is purchased. SOP for receiving & storage of material
		Biological: Pathogens	Supplier – Handling, Storage and Transportation condition	Low	Minor	NS	No	Good Hygiene Practice Good Transportation practices	SOP for personal Hygiene and Good hygiene practice

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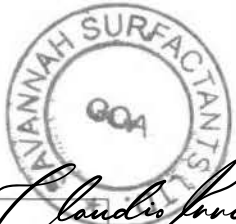
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Revision Date : 26/08/2022

Step No	RM/PM/ Processing step/ environment	Hazard	Source	Probability of occurrence	Severity	Risk = Probability X Severity	Is this a potential hazard entry point into the food?	Preventive Measures	Control Measures How is it planned for control? – by CCP, by OPRP, by SOP
Work in process (WIP)									
	<ul style="list-style-type: none"> ✓ Calcium Stearoyl Lactylate ✓ Cake Gel ✓ Citric Acid Esters of Mono & Diglycerides CITREM (Liquid/Powder) ✓ Di-Acetyl Tartaric Acids Esters of Mono and Diglycerides DATEM (Liquid/Powder) ✓ Glycerol Mono Stearate – GMS ✓ Glycerol Tristearate – GTS ✓ Glycerol Monooleate – GMO (SFO, Oleic, Palm, Palm Kernel) ✓ Lactic Acid Esters of Mono & Diglycerides of fatty acids- LACTEM (265, 222) ✓ Polyglycerol Polyricinoleate (289, 888HV, 888SV, 999) 	<p>Physical: Foreign Material such as plastic pieces, Metal Pieces</p>	<p>Processing conditions- due to metal contact or normal wear and tear of machinery parts</p>	Low	Minor	NS	No	<p>Good Manufacturing practice, Proper Maintenance schedule.</p>	<p>Use of Magnets, filters, and sieves to control the hazards.</p> <p>SOP for preventive maintenance</p>
		<p>Chemical: Industrial Chemical contaminant, Free Fatty Acids, Lubricants, Allergens</p>	<p>Cleaning chemicals, Environment, Equipment's, Raw Materials,</p>	Low	Minor	NS	No	<p>QC testing on receipt of material.</p> <p>Food Grade lubricants are used for equipment's,</p> <p>Allergen free materials are used for production.</p>	<p>SOP for Quality control</p> <p>SOP for cleaning after maintenance</p>
		<p>Biological: Pathogens</p>	<p>Cross contamination, Poor Hygiene & Sanitation practises</p>	Low	Minor	NS	No	<p>Good Hygiene Practice,</p> <p>Pathogen growth is not supported because of Material being chemical in nature and processing carried out at high temperatures.</p>	<p>SOP for Good Hygiene Practice.</p>

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Step No	RM/PM/ Processing step/ environment	Hazard	Source	Probability of occurrence	Severity	Risk = Probability X Severity	Is this a potential hazard entry point into the food?	Preventive Measures	Control Measures How is it planned for control? – by CCP, by OPRP, by SOP
Work in process (WIP)									
	<ul style="list-style-type: none"> ➤ Polyglycerol Esters of Edible Fatty Acid (40ORPR, 400HV, 6547, SFO, 034, O, 125, NI SIGLO, NI SESCENTA, PO3, U200P-50-70, PSO) (Liquid/ Powder/ Paste) ➤ Potassium Stearate ➤ Sodium Stearoyl Lactylate – SSL (5652, 5633, 5613) ➤ Sorbitan Monostearate-SMS ➤ Sorbitan Tristearate-ST5 ➤ Sorbitan Monooleate – SMO ➤ Sodium Oleyl Lactylate – SOL ➤ Sorbitan Trioleate-STO ➤ Polyglycerol 47 	Physical: Foreign Material such as plastic pieces, Metal Pieces	Processing conditions- due to metal contact or normal wear and tear of machinery parts	Low	Minor	NS	No	Good Manufacturing practice, Proper Maintenance schedule.	Use of Magnets, filters, and sieves to control the hazards. SOP for preventive maintenance
		Chemical: Industrial Chemical contaminant, Free Fatty Acids, Lubricants, Allergens	Cleaning chemicals, Environment, Equipment's, Raw Materials,	Low	Minor	NS	No	QC testing on receipt of material. Food Grade lubricants are used for equipment's, Allergen free materials are used for production.	SOP for Quality control SOP for cleaning after maintenance
		Biological: Pathogens	Cross contamination, Poor Hygiene & Sanitation practises	Low	Minor	NS	No	Good Hygiene Practice, Pathogen growth is not supported because of Material being chemical in nature and processing carried out at high temperatures.	SOP for Good Hygiene Practice.

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Step No	RM/ PM/ Processing step/ environment	Hazard	Source	Probability of occurrence	Severity	Risk= Probability X Severity	Is this a potential hazard entry point into the food?	Preventive Measures	Control Measures How is it planned for control? – by CCP, by OPRP, by SOP
	Finished Product								
	<ul style="list-style-type: none"> ➤ Calcium Stearoyl Lactylate ➤ Cake Gel ➤ Citric Acid Esters of Mono & Diglycerides CITREM (Liquid/Powder) ➤ Di-Acetyl Tartaric Acids Esters of Mono and Diglycerides DATEM (Liquid/Powder) ➤ Glycerol Mono Stearate – GMS ➤ Glycerol Tristearate – GTS ➤ Glycerol Monooleate – GMO (SFO, Oleic, Palm, Palm Kernel) ➤ Lactic Acid Esters of Mono & Diglycerides of fatty acids- LACTEM (265, 2228) ➤ Polyglycerol Polyricinoleate (289, 888HV, 888SV, 999) 	<p>Physical: Foreign Material such Metal Pieces</p> <p>Plastic Pieces</p> <p>Chemical: Industrial Chemical contaminant, Free Fatty Acids, Lubricants, Allergens</p> <p>Biological: Pathogens</p>	<p>Processing conditions</p> <p>Packing containers</p> <p>Cleaning chemicals,</p> <p>Environment Equipment's,</p> <p>Raw Materials,</p> <p>Cross contamination,</p> <p>Poor Hygiene & Sanitation practices</p>	<p>Low</p> <p>Low</p> <p>Low</p>	<p>Major</p> <p>Minor</p> <p>Minor</p>	<p>NS</p> <p>NS</p> <p>NS</p>	<p>No</p> <p>No</p> <p>No</p>	<p>Good Manufacturing practice, Proper Maintenance schedule.</p> <p>Cleaning and inspection of packing material. Verification of packing material cleaning</p> <p>QC testing on receipt of material.</p> <p>Food Grade lubricants are used for equipment's, Allergen free materials are used for production.</p> <p>Good Hygiene Practice,</p> <p>Pathogen growth is not supported because of Material being chemical in nature and processing carried out at high temperatures.</p>	<p>Use of Magnets, filters, sieves, Metal detector to control the hazards.</p> <p>SOP for preventive maintenance SOP for sanitation of packing material</p> <p>SOP for Quality control</p> <p>SOP for cleaning after maintenance</p> <p>SOP for Good Hygiene Practice.</p>

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Step No	RM/ PM/ Processing step/ environment	Hazard	Source	Probability of occurrence	Severity	Risk= Probability X Severity	Is this a potential hazard entry point into the food?	Preventive Measures	Control Measures How is it planned for control? – by CCP, by OPRP, by SOP
	Finished Product								
	<ul style="list-style-type: none"> ➤ Polyglycerol Esters of Edible Fatty Acid (400RPR, 400HV, 6547, SFO, 034, O, 125, NI SIGLO, NI SESENTA, PO3, U200P-50-70, PSO) (Liquid/ Powder/ Paste) ➤ Potassium Stearate ➤ Sodium Stearoyl Lactylate – SSL (5652, 5633, 5613) ➤ Sorbitan Monostearate-SMS ➤ Sorbitan Tristearate-STs ➤ Sorbitan Monooleate – SMO ➤ Sodium Oleyl Lactylate – SOL ➤ Sorbitan Trioleate-STO ➤ Polyglycerol 47 	<p>Physical: Foreign Material such Metal Pieces</p> <p>Plastic Pieces</p> <p>Chemical: Industrial Chemical contaminant, Free Fatty Acids, Lubricants, Allergens</p> <p>Biological: Pathogens</p>	<p>Processing conditions</p> <p>Packing containers</p> <p>Cleaning chemicals,</p> <p>Environment Equipment's,</p> <p>Raw Materials,</p> <p>Cross contamination,</p> <p>Poor Hygiene & Sanitation practices</p>	<p>Low</p> <p>Low</p> <p>Low</p>	<p>Major</p> <p>Minor</p> <p>Minor</p>	<p>NS</p> <p>NS</p> <p>NS</p>	<p>No</p> <p>No</p> <p>No</p>	<p>Good Manufacturing practice, Proper Maintenance schedule.</p> <p>Cleaning and inspection of packing material. Verification of packing material cleaning</p> <p>QC testing on receipt of material.</p> <p>Food Grade lubricants are used for equipment's, Allergen free materials are used for production.</p> <p>Good Hygiene Practice,</p> <p>Pathogen growth is not supported because of Material being chemical in nature and processing carried out at high temperatures.</p>	<p>Use of Magnets, filters, sieves, Metal detector to control the hazards.</p> <p>SOP for preventive maintenance</p> <p>SOP for sanitation of packing material</p> <p>SOP for Quality control</p> <p>SOP for cleaning after maintenance</p> <p>SOP for Good Hygiene Practice.</p>

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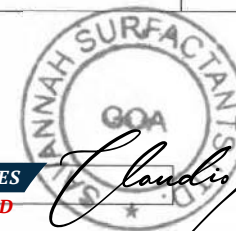
Rev. No:02

Rev. Date: 07-04-2021

Step No	RM/PM/ Processing step/ environment	Hazard	Source	Probability of occurrence	Severity	Risk= Probability X Severity	Is this a potential hazard entry point into the food?	Preventive Measures	Control Measures How is it planned for control? – by CCP, by OPRP, by SOP
	Processing Step								
01	Melting	Physical: Metal Pieces	Supplier Processing operation, RM packaging,	Low	Minor	NS	No	Good Manufacturing practice.	Production work instructions to open bags Filtration done in later stage.
		Chemical: Industrial Chemical contaminants, Allergens	Cleaning chemicals, Environment Raw materials	Low	Minor	NS	No	Good Sanitation Practice Allergen free raw materials used.	SOP for CIP SOP for Purchase
		Biological: Pathogens	Cross contamination, Poor Hygiene & Sanitation practices	Low	Minor	NS	No	Good Hygiene Practice, Not supported because of chemical nature and high temp processing	SOP for Good Hygiene Practice. Production SOP.
02	Reactor Processing	Physical: Metal Pieces	Supplier Processing operation,	Low	Minor	NS	No	Good Manufacturing practice.	Filtration done in next stage.
		Chemical: Industrial Chemical contaminants, Allergens	Cleaning chemicals, Environment Raw materials	Low	Minor	NS	No	Good Sanitation Practice Allergen free raw materials used.	SOP for CIP SOP for Purchase

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Revision No : 03

Revision Date : 26/03/2021

Step No	RM/ PM/ Processing step/ environment	Hazard	Source	Probability of occurrence	Severity	Risk= Probability X Severity	Is this a potential hazard entry point into the food?	Preventive Measures	Control Measures How is it planned for control? – by CCP, by OPRP, by SOP
		Biological: Pathogens	Cross contamination, Poor Hygiene & Sanitation practices	Low	Minor	NS	No	Good Hygiene Practice, Not supported because of chemical nature and high temp processing	SOP for Good Hygiene Practice. Production SOP.
03	Filtration CCP 1	Physical: Metal Pieces	Supplier Processing operation,	High	Major	S	Yes	Good Manufacturing practice. Replace filter and Redo filtration	Filtration is done to remove/ reduce any foreign matter – CCP
		Chemical: Industrial Chemical contaminants,	Improper Cleaning, Chemical residues	Low	Minor	NS	No	Good Sanitation Practice Allergen free raw materials used.	SOP for CIP SOP for Purchase
		Allergens	Environment Raw materials						
		Biological: Pathogens	Cross contamination from uncleaned equipment's, Poor Hygiene & Sanitation practices	Low	Minor	NS	No	Good Hygiene Practice, Not supported because of chemical nature and high temp processing	SOP for Good Hygiene Practice. Production SOP.
04	Spray Chilling	Physical: Metal Pieces	Supplier Processing operation,	High	Major	S	Yes	Good Manufacturing practice.	Passed through vibro-sifter which is also fitted with magnet filter.

Reviewed on: 08/04/2022
Reviewed By: *[Signature]*



Step No	RM/PM/ Processing step/ environment	Hazard	Source	Probability of occurrence	Severity	Risk= Probability X Severity	Is this a potential hazard entry point into the food?	Preventive Measures	Control Measures How is it planned for control? - by CCP, by OPRP, by SOP
		Chemical: Industrial Chemical contaminants, Allergens	Improper Cleaning, Chemical residues Environment Raw materials	Low	Minor	NS	No	Good Sanitation Practice Allergen free raw materials used.	SOP for CIP SOP for Purchase
		Biological: Pathogens	Cross contamination from air used for chilling Uncleaned equipment	Low	Minor	NS	No	Air filters are installed to prevent any cross contamination Not supported because of chemical nature and high temp processing	Daily air filter cleaning. Periodic environment monitoring.
05	Flaking	Physical: Metal Pieces	Supplier - Processing operation,	Medium	Minor	NS	No	Good Manufacturing practice.	Passed through Metal detector in later stages.
		Chemical: Industrial Chemical contaminants, Allergens	Improper Cleaning, Chemical residues Environment Raw materials	Low	Minor	NS	No	Good Sanitation Practice Allergen free raw materials used.	SOP for CIP SOP for Purchase
		Biological: Pathogens	Cross contamination, Poor Hygiene & Sanitation practices	Low	Minor	NS	No	Good Hygiene Practice, Not supported because of chemical nature and high temp processing	SOP for Good Hygiene Practice. Production SOP.

Reviewed on: 08/04/2022
Reviewed By: *[Signature]*



Claudio Innocenti

Step No	RM/ PM/ Processing step/ environment	Hazard	Source	Probability of occurrence	Severity	Risk= Probability X Severity	Is this a potential hazard entry point into the food?	Preventive Measures	Control Measures How is it planned for control? – by CCP, by OPRP, by SOP
06	Iron Particle detection/ Magnet Filters CCP3	Physical: Metal Pieces	Supplier Processing operation,	Medium	Major	S	Yes	Good Manufacturing Practice, Good Purchase Practice	Production SOPs, Magnet cleaning Procedure, CCPs
		Magnet filter not functioning properly/ weak magnet		Low	Minor	NS	Yes	Isolate the product since last safe check and send for reprocessing.	Replace the magnet filter.
		Chemical: Industrial Chemical contaminants,	Improper Cleaning, Chemical residues	Low	Minor	NS	No	Good Sanitation Practice Allergen free raw materials used.	SOP for Cleaning SOP for Purchase
		Allergens	Environment Raw materials						
		Biological: Pathogens	Cross contamination, Poor Hygiene & Sanitation practices	Low	Minor	NS	No	Good Hygiene Practice, Not supported because of chemical nature and high temp processing	SOP for Good Hygiene Practice. Production SOP.
07	Packing – Powder/ Flakes	Physical: Plastic Pieces	Packing Material,	Low	Minor	NS	No	Good Manufacturing practice.	SOP for Packing material cleaning & verification
		Chemical: Industrial Chemical contaminants,	Improper Cleaning of equipment's, Packing Material	Low	Minor	NS	No	Good Sanitation Practice	SOP for cleaning and sanitation of equipment's
		Allergens	Environment Raw materials						SOP for Purchase

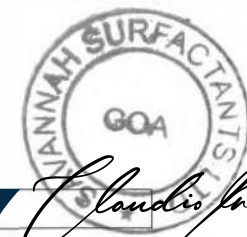
Reviewed on: 08/04/2022
Reviewed By: *[Signature]*



Claudio Innocenti

Step No	RM/ PM/ Processing step/ environment	Hazard	Source	Probability of occurrence	Severity	Risk= Probability X Severity	Is this a potential hazard entry point into the food?	Preventive Measures	Control Measures How is it planned for control? – by CCP, by OPRP, by SOP
		Biological: Pathogens	Cross contamination, Poor Hygiene & Sanitation practices	Low	Minor	NS	No	Good Hygiene Practice, Not supported because of chemical nature and low moisture	SOP for Good Hygiene Practice. SOP for packing of finish goods.
		Physical: Plastic Pieces / Metal pieces	Packing Material, improperly cleaned fillers/magnet filters	Medium	Minor	NS	No	Good Manufacturing practice.	SOP for Packing material cleaning & verification, SOP for filter cleaning and verification
		Chemical: Industrial Chemical contaminants,	Improper Cleaning of material handling equipment's, Packing Material Environment	Low	Minor	NS	No	Good Sanitation Practice	SOP for cleaning and sanitation of equipment's
08	Packing – Liquids	Allergens	Raw materials						SOP for Purchase
		Biological: Pathogens	Cross contamination, Poor Hygiene & Sanitation practices	Low	Minor	NS	No	Good Hygiene Practice, Not supported because of chemical nature and low moisture	SOP for Good Hygiene Practice. SOP for packing of finish goods.

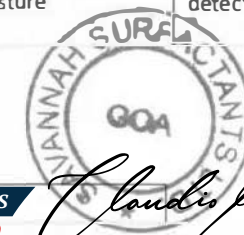
Reviewed on: 08/04/2022
Reviewed By: *[Signature]*



Claudio Innocenti

Step No	RM/ PM/ Processing step/ environment	Hazard	Source	Probability of occurrence	Severity	Risk = Probability X Severity	Is this a potential hazard entry point into the food?	Preventive Measures	Control Measures How is it planned for control? – by CCP, by OPRP, by SOP
09	<p>Metal Detection Step: Packed finished products (liquid and solid Forms) of pack size up to 25 kgs are passed through a metal detector to detect Ferrous, Non-Ferrous, Stainless steel hazards in the product. In case of any such hazard present, there is a Red-light signal, and the hazardous product is removed manually. CCP4</p>	Physical: Metal pieces	Packing Material, improperly cleaned fillers/magnet filters	Medium	Minor	NS	No	Good Manufacturing practice.	SOP for Packing material cleaning & verification, SOP for filter cleaning and verification CCP
		Metal detector not functioning properly	Preventive maintenance not done as per schedule. Not calibrated properly. Breakdown of metal detector	Low	Minor	NS	Yes	Isolate the product since last safe check. Check & repair the metal detector. Recalibrate with test pieces. Repass the product. if fail's again, send product for reprocessing.	SOP for preventive maintenance and schedule. SOP for calibration and verification of metal detector, SOP for breakdown maintenance
		Chemical: Industrial Chemical contaminants,	Improper Cleaning Packing Material Environment	Low	Minor	NS	No	Good Sanitation Practice	SOP for cleaning and sanitation of equipment's
		Allergens Biological: Pathogens	Raw materials Cross contamination, Poor Hygiene & Sanitation practices	Low	Minor	NS	No	Good Hygiene Practice, Not supported because of chemical nature and low moisture	SOP for Purchase SOP for Good Hygiene Practice. SOP for metal detection

Reviewed on. 08/04/2022
Reviewed By *[Signature]*



Claudio Innocenti

Doc.Ref. No: SSL HACCP PLAN

ISSUE NO: 01

Rev. No: 02

Rev. Date: 07-04-2021

Revision No : 03

Revision Date : 26/03/2021

Step No	RM/PM/ Processing step/ environment	Hazard	Source	Probability of occurrence	Severity	Risk = Probability X Severity	Is this a potential hazard entry point into the food?	Preventive Measures	Control Measures How is it planned for control? – by CCP, by OPRP, by SOP
	Utilities								
01	Air	Physical: Dust	Outside environment	Low	Minor	NS	No	Air filters installed, Good Maintenance Practices	SOP for Air filter cleaning and maintenance
		Chemical: Industrial Chemical contaminants, pollutants Allergens	Improper smoke discharge techniques Environment	Low	Minor	NS	No		Environment Monitoring by external laboratory microbiology testing
		Biological: Pathogens	Cross contamination, Poor Air Quality	Low	Minor	NS	No	Good Hygiene Practice,	SOP for Good Hygiene Practice.
02	Water	Physical: Sand, Stone, metal pieces, plastic pieces	GIDC water source, improper storage tank cleaning	Low	Minor	NS	No	Regular cleaning of storage tanks, R.O filtration,	SOP for cleaning of storage tanks,
		Chemical: Industrial Chemical contaminants, pollutants Allergens	Improper sewage discharge lines Environment	Low	Minor	NS	No	segregation of clean water and sewage pipelines	Process water testing from external laboratory
		Biological: Pathogens	Cross contamination,	Low	Minor	NS	No		

Reviewed on: 08/04/2022
Reviewed By: *[Signature]*



Step No	RM/PM/ Processing step/ environment	Hazard	Source	Probability of occurrence	Severity	Risk= Probability X Severity	Is this a potential hazard entry point into the food?	Preventive Measures	Control Measures How is it planned for control? – by CCP, by OPRP, by SOP
	Utilities								
03	Hazard from Human	Physical: Foreign matter like human hair, pens, coins, jewellery	Workers, Visitors, Cross contamination,	Low	Minor	NS	No	Good Hygiene and Sanitation Practice	SOP for Hygiene and sanitation, Visitor policy
		Chemical:		Low	Minor	NS	No		No Jewellery policy
		Biological: Pathogens		Low	Minor	NS	No		Daily Hygiene Checklist
04	Plant and Machinery equipment	Physical: Metal pieces	Processing operation	Low	Minor	NS	No	Good Maintenance Practice Magnet filter, Metal detection, Line clearance after maintenance	SOP for preventive and breakdown maintenance. SOP for cleaning and sanitation after maintenance work
		Chemical: Lubricant's leakage		Low	Minor	NS	No		
		Allergen Biological: Pathogens		Low	Minor	NS	No		
05	Liquid - Raw Material Storage Tanks	Physical: Metal pieces, dust	Supplier, Environment, Processing operation	Low	Minor	NS	No	Good Manufacturing practice. Good cleaning and Maintenance Practice	Filtration done in next stage. SOP for cleaning and sanitation, SOP for preventive and breakdown maintenance.



Claudio Innocenti

Doc.Ref. No: SSL HACCP PLAN

ISSUE NO: 01

Rev. No: 04

Rev. Date: 08-04-2022

Step No	RM/PM/ Processing step/ environment	Hazard	Source	Probability of occurrence	Severity	Risk= Probability X Severity	Is this a potential hazard entry point into the food?	Preventive Measures	Control Measures How is it planned for control? – by CCP, by OPRP, by SOP
		Chemical: Lubricant's leakage	Cleaning chemicals, Environment	Low	Minor	NS	No	Good Sanitation Practice	SOP for Cleaning and sanitation
		Allergen	Raw materials					Allergen free raw materials used.	SOP for Purchase
		Biological: Pathogens	Cross contamination, Poor Hygiene & Sanitation practices	Low	Minor	NS	No	Good Hygiene Practice,	SOP for Good Hygiene Practice. SOP for cleaning and sanitation after maintenance work



Claudio Innocenti

pladis COVID-19 remote audit checklist – supplier version

Date of remote audit review:
13.12.2021

Conducted by:
Asiye EFE

Supplier: Savannah Surfactants
Limited

Auditees Name	Title	Open meeting	Traceability exercise	Remote audit review	Closing meeting
Ms. Laxmi Kholkar	QA Chemist	x	x	x	x
Mr. Prashant Gaonkar	Production Manager	x	x	x	x
Mrs. Sema Tanhas	Representative for Sinerji Group (Trader)	x			

Number of NC Classification	Major	Minor	Critical
	0	1	0

Supplier Audit Final Rating	A
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FINDING DETAILS

Audit NC no.	Clause	Major / Minor / Critical-	Audit Non-compliance Detail	Type of Objective Evidence Required	Corrective Action Taken
1	Pladis Remote Audit Checklist Clause 9	Minor	There were no control records for the free moving and frangible metal equipment's at site.	Documentation for the control method and control record for fragile equipment's at site.	Monitoring plan and control record has been developed and implemented.

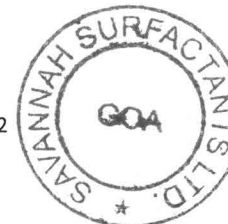


Mr. Prashant Gaonkar



Ms. Laxmi Kholkar

Dated: 24-01-2022






 **FSSC 22000**

TABLE OF CONTENT



INTRODUCTION



AUDIT REPORT

1 ORGANIZATION DETAILS

1.1 ORGANIZATION PROFILE

Registered legal name	
Legal or official company registration number	--
Location/Address	283A, Kundaim Industrial Estate, Kundaim, Goa, 403115, Kundaim, India
Contact person	Mr. Prashant
General description of audited organization	
Significant changes since the previous audit	New ETP plant has been set up
Seasonal activities	N/A

1.2 HEAD OFFICE (WHERE APPLICABLE)

Location/Address	
Date and duration of head office audit	
Number of sites	
Overview of Head office functions	

1.3 OFF-SITE ACTIVITIES (WHERE APPLICABLE)

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1.4 MULTI-SITES (WHERE APPLICABLE)

Legal or official company registration number	
Location/Address	
Date and duration of Central Functions audit	-
Overview of Central	

Functions				
Number of sites in the group				
List of sites included, with addresses, date/s of audit and activity (scope)				

AUDIT DETAILS

Audit language	English
Audit objectives	Audit objectives are fulfilled
Audit criteria	Audit criteria are met.
Audit type	Surveillance audit
Announced/Unannounced	Announced
Audit complexity	Standalone FSSC none
Audit delivery	Onsite
Audit dates	Onsite: 2021/11/07 - 2021/11/09 Remote: -
Audit Duration (hours)	20
Deviation from audit duration	No deviation from plan
Addendums included as part of the audit	Indicate Addendum and audit duration if applicable

2.1 AUDIT SCOPE

Scope statement	RECEIPT OF MATERIALS, MELTING, CHEMICAL PROCESSING, FILTRATION, CHILLING, POWDERING, SIEVING AND BULK PACKING OF SOLID FOOD ADDITIVES [EMULSIFIERS] IN HDPE PAPER LAMINATED BAGS .WITH INNER POLYLINER/ CORRUGATED BOX WITH INNER POLYBAG AND LIQUID FOOD ADDITIVES IN HDPE MOUSERS/ DRUMS/ IBC/ PAILS
Exclusions (when appropriate, including	None

justification)	
Verification of the scope	Yes

2.2 AUDIT PROGRAM AND PLAN

Deviation from audit program	
Deviation from audit plan	

2.3 AUDIT TEAM

Name	Function	Audit delivery method	Date(s)	Time
Hemprabha Patki	Lead auditor	Onsite	2021/11/07	8 hours and 0 minutes
		Onsite	2021/11/08	8 hours and 0 minutes
		Onsite	2021/11/09	4 hours and 0 minutes

2.4 PREVIOUS AUDIT

2.4.1 AUDIT DETAILS PREVIOUS AUDIT

Announced / Unannounced	Announced
Audit date/s	2020/11/19
CB conducting previous audit if different to current CB	TUV NORD CERT GmbH
Significant changes since last audit	New ETP plant has been set up

AUDIT RESULTS

3.1 EXECUTIVE SUMMARY

Audit summary	Audit objectives have been fulfilled.
Confirmation that audit objectives have been fulfilled	Yes
Unresolved issues	N/A

3.2 SUMMARY OF AUDIT FINDINGS

# Major nonconformities	0
# Minor nonconformities	4

3.3 NONCONFORMITIES

CRITICAL NONCONFORMITIES

#	Requirement Reference (std., clause)	NC statement (incl objective evidence)	Root Cause Analysis (determine why it arose)	Corrective Action Plan (action to prevent repeat; person responsible, due date for completion)	Correction (to address the immediate issue)	Acceptance of correction, CAP and evidence (auditor and date)
Date of suspension: DD/MM/YYYY						
Follow-up Audit						
Date of follow-up audit: DD/MM/YYYY						
Objective Evidence reviewed to close out the NC: Provide detail of evidence reviewed to address and close out the NC						
Result of Follow-up audit:				Lift suspension and reinstate certificate/withdraw certificate		

MAJOR NONCONFORMITIES

#	Requirement Reference (std., clause)	NC statement (incl objective evidence)	Root Cause Analysis (determine why it arose)	Corrective Action Plan (action to prevent repeat; person responsible; due date for completion)	Correction (to address the immediate issue)	Objective Evidence Reviewed (to close out the NC)	Acceptance of correction, CAP and evidence (auditor and date)
Onsite close out:		Yes/No	Follow-up onsite audit date (where applicable)		DD/MM/YYYY		

MINOR NONCONFORMITIES

#	Requirement Reference (std., clause)	NC statement (incl objective evidence)	Root Cause Analysis (determine why it arose)	Corrective Action Plan (action to prevent repeat; person responsible; due date for completion)	Correction (to address the immediate issue)	Objective Evidence Reviewed (relating to the correction)	Acceptance of correction and CAP (auditor and date)
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3.4 AUDIT RECOMMENDATION

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3.5 AUDIT DURATION

<i>On-site audit time calculation – refer Table B.1 in ISO/TS22003: 2013 and V5 Part 4, clause 4.3</i>				
D	H	MS	FTE	FSSC additional
Audit duration calculation (hours)		20		
Audit time reduction		No		
Audit duration ISO 9001		N/A		
Combined FSMS and QMS time (refer IAF MD11)		N/A		
Existing Management system certification in place		Yes/No – if yes specify		
Number of HACCP studies (linked to product groups)		2		
Number of employees (FTEs)		43		
Number of shifts		3		
Description of activities per shift if different from main shift		This is continuous process shift		
Employees per main shift (FTE)		23		

CHECKLISTS

ISO 22000:2018 - FOOD SAFETY MANAGEMENT SYSTEMS

Clause	Requirement	Grade (Yes / No)	Conform (Minor / Major / Critical)	If No – detail	NC#
4	Context of the organization				
4.1	Understanding the organization and its context	Yes			
4.2	Understanding the needs and expectations of interested parties	Yes			
4.3	Determining the scope of the food safety management system	Yes			
4.4	Food safety management system	Yes			
<p>Summary: SSLGFSM- issue 01 rev00 DATED 7/4/2021 Interested parties relevant to organization are identified. Ref Annexure includes consumer/customer, employees, suppliers, transporters, contract service providers, regulatory bodies and statutory bodies. The relevant interested parties were verified during departmental audits and evidences documented likewise for both sites separately. Needs and expectations have been documented as internal interested party needs and expectations and external interested parties needs. Evidences have been verified during department audit and comply. Policy for glass, hard plastic has been revised on 24/12/2020 as per customer audit. Food safety culture is evident throughout the organization.</p>					

Clause	Requirement	Grade (Yes / No)	Conform (Minor / Major / Critical)	If No – detail	NC#
5	Leadership				
5.1	Leadership and commitment	Yes			
5.2	Policy	Yes			
5.2.1	Establishing the food safety policy	Yes			
5.2.2	Communicating the food safety policy	Yes			
5.3	Organizational roles, responsibilities and authorities	Yes			
5.3.1	Top management shall ensure that responsibilities and authorities for relevant roles are	Yes			

	assigned, communicated and understood within the organization				
5.3.2	The food safety team leader shall be responsible for: a) - d)	Yes			
5.3.3	All persons shall have responsibility to report problem(s) with regards to the FSMS to identified person(s)	Yes			

Summary: Top management and key staffs are committed for food safety and quality which are in compliance with the food safety policy. The company established the quality and relevant policies in which regulatory issues obtained from either national or country specific have been also taken into account. Organizational chart with responsibilities and authorities has been updated on 7/4/21. Food safety culture is evident throughout the organization with direct involvement of Director Mr Bajaj.

Clause	Requirement	Grade (Yes / No)	Conform (Minor / Major / Critical)	if No – detail	NC#
6	Planning				
6.1	Actions to address risks and opportunities	Yes			
6.1.1	When planning for the FSMS, the organization shall consider the issues referred to in 4.1 and the requirements in 4.2 and 4.3 and determine the risks and opportunities that need to be addressed to: a) - d)	Yes			
6.1.2	The organization shall plan: a) - b)	Yes			
6.1.3	The actions taken by the organization to address risks and opportunities shall be proportionate to: a) - c)	Yes			
6.2	Objectives of the food safety management system and planning to achieve them	Yes			
6.2.1	The organization shall establish objectives for the FSMS at relevant functions and levels. The objectives of the FSMS shall: a) - f)	Yes			
6.2.2	When planning how to achieve its objectives for the FSMS, the organization shall determine: a) - e)	Yes			

6.3	Planning of changes	Yes			
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Summary: Procedures for planning are documented in respective departmental procedures based on risks and opportunities addressed. Planning based on risk assessment is documented in QM /14/dated 7/4/2021. Production quantities are around 80 MT per month including solid and liquid product in 3 shift operation.

Clause	Requirement	Grade (Yes / No)	Conform (Minor / Major / Critical)	if No – detail	NC#
7	Support				
7.1	Resources	Yes			
7.1.1	General	Yes			
7.1.2	People	Yes			
7.1.3	Infrastructure	Yes			
7.1.4	Work environment	Yes			
7.1.5	Externally developed elements of the FSMS	Yes			
7.1.6	Control of externally provided processes, products or services	Yes			
7.2	Competence	Yes			
7.3	Awareness	Yes			
7.4	Communication	Yes			
7.4.1	General	Yes			
7.4.2	External communication	Yes			
7.4.3	Internal communication	Yes			
7.5	Documented information	Yes			
7.5.1	General	Yes			

7.5.2	Creating and updating	Yes			
7.5.3	Control of documented information	Yes			
7.5.3.1	Documented information required by the FSMS and by this document shall be controlled to ensure: a) - b)	Yes			
7.5.3.2	For the control of documented information, the organization shall address the following activities as applicable: a) - d)	Yes			
Summary: Summary Externally provides services identified are pest control, Security, Waste disposal, Calibration services, housekeeping, canteen, transport and testing laboratories. Evaluation conducted half yearly for transporters, pest control .					

Clause	Requirement	Grade (Yes / No)	Conform (Minor / Major / Critical)	if No – detail	NC#
8	Operation				
8.1	Operational planning and control	Yes			
8.2	Prerequisite programmes (PRPs)	Yes			
8.2.1	The organization shall establish, implement, maintain and update PRPs to facilitate the prevention and/or reduction of contaminants (incl food safety hazards) in the products, product processing and work environment	Yes			
8.2.2	The PRPs shall be: a) - d)	Yes			
8.2.3	When selecting and/or establishing PRPs, the organization shall ensure that applicable statutory, regulatory and mutually agreed customer requirements are identified. The organization should consider: a) - b)	Yes			
8.2.4	When establishing PRPs the organization shall consider: a) - l)	Yes			
8.3	Traceability system	Yes			

8.4	Emergency preparedness and response	Yes			
8.4.1	General	Yes			
8.4.2	Handling of emergencies and incidents	Yes			
8.5	Hazard control	Yes			
8.5.1	Preliminary steps to enable hazard analysis	Yes			
8.5.1.1	General	Yes			
8.5.1.2	Characteristics of raw materials, ingredients and product contact materials	Yes			
8.5.1.3	Characteristics of end products	Yes			
8.5.1.4	Intended use	Yes			
8.5.1.5	Flow diagrams and description of processes	Yes			
8.5.1.5.1	Preparation of the flow diagrams	Yes			
8.5.1.5.2	On-site confirmation of the flow diagrams	Yes			
8.5.1.5.3	Description of processes and process environment	Yes			
8.5.2	Hazard analysis	Yes			
8.5.2.1	General	Yes			
8.5.2.2	Hazard identification and determination of acceptable levels	Yes			
8.5.2.2.1	The organization shall identify and document all food safety hazards that are reasonably expected to occur in relation to the type of product, type of process and process environment. The identification	Yes			

	shall be based on: a) - e)				
8.5.2.2.2	The organization shall identify step(s) (e.g. receiving raw materials, processing, distribution and delivery) at which each food safety hazard can be present, be introduced, increase or persist. When identifying hazards the organization shall consider: a) - c)	Yes			
8.5.2.2.3	The organization shall determine the acceptable level in the end product of each food safety hazard identified, whenever possible. When determining acceptable levels, the organization shall: a) - c)	Yes			
8.5.2.3	Hazard assessment	Yes			
8.5.2.4	Selection and categorization of control measure(s)	Yes			
8.5.2.4.1	Based on the hazard assessment, the organization shall select an appropriate control measure or combination of control measures that will be capable of preventing or reducing the identified significant food safety hazard to defined acceptable levels	Yes			
8.5.2.4.2	In addition, for each control measure, the systematic approach shall include an assessment of the feasibility of: a) - c)	Yes			
8.5.3	Validation of control measure(s) and combination of control measures	Yes			
8.5.4	Hazard control plan (HACCP/OPRP plan)	Yes			
8.5.4.1	General	Yes			
8.5.4.2	Determination of critical limits and action criteria	Yes			
8.5.4.3	Monitoring systems at CCPs and for OPRPs	Yes			

8.5.4.4	Actions when critical limits or action criteria are not met	Yes			
8.5.4.5	Implementation of the hazard control plan	Yes			
8.6	Updating the information specifying the PRPs and the hazard control plan	Yes			
8.7	Control of monitoring and measuring	Yes			
8.8	Verification related to PRPs and the hazard control plan	Yes			
8.8.1	Verification	Yes			
8.8.2	Analysis of results of verification activities	Yes			
8.9	Control of product and process nonconformities	Yes			
8.9.1	General	Yes			
8.9.2	Corrections	Yes			
8.9.2.1	The organization shall ensure that when critical limits at CCPs and/or action criteria for OPRPs are not met, the products affected are identified and controlled with regard to their use and release	Yes			
8.9.2.2	When critical limits at CCPs are not met, affected products shall be identified and handled as potentially unsafe products (see 8.9.4)	Yes			
8.9.2.3	Where action criteria for an OPRP are not met, the following shall be carried out: a) - c)	Yes			
8.9.2.4	Documented information shall be retained to describe corrections made on nonconforming products and processes, including a) - c)	Yes			
8.9.3	Corrective actions	Yes			
8.9.4	Handling of potentially unsafe products	Yes			

8.9.4.1	General	Yes			
8.9.4.2	Evaluation for release	Yes			
8.9.4.3	Disposition of nonconforming products	Yes			
8.9.5	Withdrawal/recall	Yes			

Summary: "HACCP Plan verified for Food safety team dated 26/8/21- Mr Prashant Gaokar FSTL/Production manager, Atish Nail- stores in charge, D Bhingi Admin manager, Sudesh Bordekar- production supervisor, Swati Bobde- QC chemist, Devanand Naik- purchase, Pragati Naik- purchase, Pradeep Paryekar- maintenance, Traceability verified for Dynatar 95-62-80[DATEM] batch no DYTAR 133,134, 135 Total quantity is 13950 kgs. Sold to PROMAX INT CORP, PHILLIPPINES dated 12/1/2021. CCP verification and Validation record - CCP1- Filtration [both liquid and solid] SAP filter and vibratory filter-hazard foreign material limit=0 rec ref SSLGFF-34 batch no 128, 653 352 no foreign bodies. CCP2- washing and cleaning of packing material – hazard foreign material =0 ref record SSLGFF 35 for packing materials DynaSorb t-07 – HDPE paper, Jerry can - no foreign material. CCP3- Ferrous foreign material max 10 gm residue on magnet [10,000 gauss] daily- checked for 1/4/19 – no Fe particles, CPP4- Metal detector- Fe<2mm, non Fe<2.5mm, SS< 3mm Ref SSLGFF41 batch 126, 3512 metal detector pass Traceability for batch no 134 Datem Process flow includes receipt of raw materials like L tartaric acid ,acetic anhydride – charging to reaction vessel at 45-50 degree – distillation- Datem 140 degree celcius under vacuum- cooling at 120 degree celcius filters 10 micron is CCP1 to remove foreign particles- powder is then spray cooled – sieved passing through magnetic filter CCP3 and packing in cartons with inner polybags . CCP 4 is metal detection. Fe<2mm, non Fe<2.5mm and SS<3mm. Transporter name is Vaishnavi Logistics vehicle no MH43Y9766. Driver name Yashwant. Material checklist is available. Certificate of analysis – acid value=63.33 mgKOH /gm, Saponication value= 397.68mgKOH/gm, Melting point 43degree celcius, Hg, Cd, Heavy metals as Pb = ND, Metal detection test passes. Packing list ref F32 weight average= 25 kgs, CCP1 record metal detection = passes. Calibration record for metal detector- from Unique Equipment dated 16/10/2021- Fe=2 mm , Non Fe=2.5mm, SS = 3 mm. Internal calibration conducted on 23/10/21. Filtration monitoring record- no foreign matter- iron particles nil . Reports for raw materials used are- Acetic anhydride from Jubilant Ingrevia Ltd assay=99.34%, Chlorides<2, sulphate<3. Tartaric acid from Chengmao- assay= 99.8%, Ar, Pb<2ppm, Phosphoric acid content=85.06%. GMS acid value 4.94mg. Process records for temperature comply . "

Clause	Requirement	Grade (Yes / No)	Conform (Minor / Major / Critical)	If No – detail	NC#
9	Performance evaluation				
9.1	Monitoring, measurement, analysis and evaluation	Yes			
9.1.1	General	Yes			
9.1.2	Analysis and evaluation	Yes			
9.2	Internal audit	Yes			

9.2.1	The organization shall conduct internal audits at planned intervals to provide information on whether the FSMS conforms to: a) - b)	Yes			
9.2.2	The organization shall a) - g)	Yes			
9.3	Management review	Yes			
9.3.1	General	Yes			
9.3.2	Management review input	Yes			
9.3.3	Management review output	Yes			
<p>Summary: Internal audit MRM- thrice in a year. Internal audit 1 day audit conducted by Prashant Gaokar on 31/7/2021 . . 2 ncr raised and have been closed effectively. –MRM conducted on 6/8/2021. There have been no recalls or emergencies for past one year. No deviations in CCP. ETP tank has been modified. New gate installed at entrance and new stability chamber is installed. There are 2 customer complaints one related to damage of jar and second PGE product melted in transit . Corrective actions taken and complained closed effectively.</p>					

Clause	Requirement	Grade (Yes / No)	Conform (Minor / Major / Critical)	if No – detail	NC#
10	Improvement				
10.1	Nonconformity and corrective action	Yes			
10.1.1	When a nonconformity occurs, the organization shall: a) - e)	Yes			
10.1.2	The organization shall retain documented information as evidence of: a) - b)	Yes			
10.2	Continual improvement	Yes			
10.3	Update of the food management system	Yes			
<p>Summary: Partition constructed between powder and liquid section to avoid cross contamination of dust powder. Covid 19 procedures implemented. 3 customer complaints related to damage of carton, melting of glycerin Fatty acid in transit have been resolved. In process one rejection related to discoloration of material due to power failure and inconsistency of temperature was resolved on 19/5/21.</p>					

ISO/TS 22002-1:2009 - FOOD MANUFACTURING

Clause	Requirement	Grade (Yes / No / N/A)	Conform (Minor / Major / Critical)	If No – detail, N/A – provide justification	NC#
4	Construction and layout of buildings				
4.1	General requirements	Yes			
4.2	Environment	Yes			
4.3	Locations of establishments	Yes			
<p>Summary: Construction and layout of buildings-Building is RCC construction. Design qualification of plant report was verified for compliance by means of site visit. Factory is compounded with concrete walls securely. The roads are cemented and free from dust and pollution. New ETP plant has been set up .</p>					

Clause	Requirement	Grade (Yes / No / N/A)	Conform (Minor / Major / Critical)	If No – detail, N/A – provide justification	NC#
5	Layout of premises and workspace				
5.1	General requirements	Yes			
5.2	Internal design, layout and traffic patterns	Yes			
5.3	Internal structures and fittings	Yes			
5.4	Location of equipment	Yes			
5.5	Laboratory facilities	Yes			
5.6	Temporary or mobile premises and vending machines	Yes			
5.7	Storage of food, packaging materials, ingredients and non-food chemicals	Yes			
<p>Summary: Layout is documented. The factory is located in Industrial estate in Kundaim free from any garbage or hazardous waste</p>					

Clause	Requirement	Grade (Yes / No / N/A)	Conform (Minor / Major / Critical)	If No – detail, N/A – provide justification	NC#
6	Utilities – air, water, energy				

6.1	General requirements	Yes			
6.2	Water supply	Yes			
6.3	Boiler chemicals	Yes			
6.4	Air quality and ventilation	Yes			
6.5	Compressed air and other gases	Yes			
6.6	Lighting	Yes			

Summary: Statutory- FSSAI LIC NO 10615001000039 valid till 31.12.2022. Weights and measures from legal metrology on 11/3/2021 for 8 scales of capacity 5 kg, 1 kg, 2 kg, 50 kg, 100 kg. Goa Pollution control consent no 5/3852/08-PCB/CI-617 valid till 1.1.2022 for air and water. Medical reports- total 15 numbers conducted on 22/9/2021 Occupational Health Services for Devanand Naik, Pradeep, Supriya, Sujit Naik. . External water test report -from TUV SUD on 31/3/2021

Clause	Requirement	Grade (Yes / No / N/A)	Conform (Minor / Major / Critical)	If No – detail, N/A – provide justification	NC#
7	Waste disposal				
7.1	General requirements	Yes			
7.2	Containers for waste and inedible or hazardous substances	Yes			
7.3	Waste management and removal	Yes			
7.4	Drains and drainage	Yes			

Summary: Waste disposal- disposed S Lexus Petro for spent oil, waste oil from Goa State Pollution control board. Last disposal on 1/11/2021 for 235 liters. Plastic for recycling from 1/11/21 drums 141, scrap 81 kg.

Clause	Requirement	Grade (Yes / No / N/A)	Conform (Minor / Major / Critical)	If No – detail, N/A – provide justification	NC#
8	Equipment suitability, cleaning and maintenance				
8.1	General requirements	Yes			

8.2	Hygienic design	Yes			
8.3	Product contact surfaces	Yes			
8.4	Temperature control and monitoring equipment	Yes			
8.5	Cleaning plant, utensils and equipment	Yes			
8.6	Preventive and corrective maintenance	Yes			

Summary: " Calibration - light intensity measured every month - records for April production area- 290 lux, powdering area 250 lux, Packing warehouse 760 lux, lab- 850 lux. Gauss checked online- Gauss meter calibrated by Lab magnet on 23/4/2021. Maintenance- ref SSLGFF39 Master list of equipment includes reactor, melting tanks, PG mixing tank, filtration tank, vibrosifter, air filters, RM feeding line, Magnet and packing line . Preventive maintenance followed as per checklist. Preventive maintenance carried as per planned calendar and noted for every month. Breakdown records maintained. Fire extinguishers refilled on 20/10/21 by Royale Enterprises- 12 numbers. Light intensity is measured every month . Powdering area- 240 lux, raw material = 202, packing area—243 lux. Food grade Alugrease certificate form Alu chem . Mock drill conducted on 20/10/21 for scenario fire. Total time taken 7 minutes – head count -34 persons. "

Clause	Requirement	Grade (Yes / No / N/A)	Conform (Minor / Major / Critical)	If No – detail, N/A – provide justification	NC#
9	Management of purchased materials				
9.1	General requirements	Yes			
9.2	Selection and management of suppliers	Yes			
9.3	Incoming material requirements (raw/ingredients/packaging)	Yes			

Summary: Purchase ref SOP /PD/001 dated 2/9/21. – includes raw and packing materials. Master list of suppliers ref SSLGFF14 dated 21/5/21 Jubilant Life Science for Acetic anhydride, Hitech Corporation for plastic pails, Total 24 approved suppliers. New supplier is Frigorifico Allana Pvt Ltd for palm oil, HVO and sunflower oil. P O verified for Plastic mousse 30 litre from Pyramid Technoplast Pvt Ltd P.O no SSL/2021/POS/SPM/00018 dated 30/9/ 21 for 600 drums. P.O no SSL/2021/POS/SRM/0031 dated 18/10/21 23000 kgs for ricinoleic acid from Jayant Agro Organics Ltd. Evaluation records verified for Adani Wilmar Ltd .Evaluation conducted for service providers as PCI with score91%.

Clause	Requirement	Grade (Yes / No / N/A)	Conform (Minor / Major / Critical)	If No – detail, N/A – provide justification	NC#
10	Measures for prevention of cross contamination				

10.1	General requirements	Yes			
10.2	Microbiological cross contamination	Yes			
10.3	Allergen management	Yes			
10.4	Physical contamination	Yes			

Summary: Partition constructed between powder and liquid section to avoid cross contamination of dust powder. Covid 19 procedures implemented.

Clause	Requirement	Grade (Yes / No / N/A)	Conform (Minor / Major / Critical)	If No – detail, N/A – provide justification	NC#
11	Cleaning and sanitizing				
11.1	General requirements	Yes			
11.2	Cleaning and sanitizing agents and tools	Yes			
11.3	Cleaning and sanitizing programmes	Yes			
11.4	Cleaning in place (CIP) systems	Yes			
11.5	Monitoring sanitation effectiveness	Yes			

Summary: Cleaning record for PVC strip checked for Oct 2-021/, external area- cleaned dry- masks, shoe cover head gear- used is collected and incarnated weekly to prevent cross contamination

Clause	Requirement	Grade (Yes / No / N/A)	Conform (Minor / Major / Critical)	If No – detail, N/A – provide justification	NC#
12	Pest control				
12.1	General requirements	Yes			
12.2	Pest control programmes	Yes			
12.3	Preventing access	Yes			
12.4	Harbourage and infestations	Yes			

12.5	Monitoring and detection	Yes			
12.6	Eradication	Yes			

Summary: . Pest control- ref SOP-SSLGFSP34 dated 1/1/2020. outsourced- contract dated 8/3/21 from Rentokil PCI for services as rodent, cockroaches, flies. License to stock chemicals- no DOA-GOA/LACT-68/PCO/FORMVIII/16-17/00080 Valid till 31/12/21 . Training records for Sandip Velip , Ganesh. Effectiveness records and trend analysis for lizards and rodents are available with corrective actions. . Roda boxes- 30, insect cutters- 5. Chemical used for spraying- bromodiolone, deltamethrine.

Clause	Requirement	Grade (Yes / No / N/A)	Conform (Minor / Major / Critical)	If No – detail, N/A – provide justification	NC#
13	Personnel hygiene and employee facilities				
13.1	General requirements	Yes			
13.2	Personnel hygiene facilities and toilets	Yes			
13.3	Staff canteens and designated eating areas	Yes			
13.4	Workwear and protective clothing	Yes			
13.5	Health status	Yes			
13.6	Illness and injuries	Yes			
13.7	Personal cleanliness	Yes			
13.8	Personal behaviour	Yes			

Summary: Personal hygiene records Hand swab of packing person Devyani- TPC=28, Total fungal <1, E.coli absent. Sunil TPC=31. Personal hygiene verified daily. Uniforms are cleaned with laundry service. Medical reports- total 15 numbers conducted on 22/9/2021 Occupational Health Services for Devanand Naik, Pradeep, Supriya, Sujit Naik. . External water test report -from TUV SUD on 31/3/2021

Clause	Requirement	Grade (Yes / No / N/A)	Conform (Minor / Major / Critical)	If No – detail, N/A – provide justification	NC#
14	Rework				
14.1	General requirements	Yes			

14.2	Storage. identification and traceability	Yes			
14.3	Rework usage	Yes			

Summary: No rework till date although procedure is documented.

Clause	Requirement	Grade (Yes / No / N/A)	Conform (Minor / Major / Critical)	If No – detail, N/A – provide justification	NC#
15	Product recall procedures				
15.1	General requirements	Yes			
15.2	Product recall requirements	Yes			

Summary: Mock recall- conducted twice in a year. Record verified for Chocolate Works Horotich- functionality of PG found to be out of specification. Batch DYVS912- 100kgs – exercise was completed in 1.30 hours.

Clause	Requirement	Grade (Yes / No / N/A)	Conform (Minor / Major / Critical)	If No – detail, N/A – provide justification	NC#
16	Warehousing				
16.1	General requirements	Yes			
16.2	Warehousing requirements	Yes			
16.3	Vehicles, conveyances and containers	Yes			

Summary: "Ref STR/GEN-WI-01 is procedure for all storage activities, including owned and contracted storage services. Storage management system is in place. Deliveries into and loads out of each storage area/bin are recorded. Stock rotation systems applied is First In - First Out (FIFO). Storage conditions are appropriate for the intended use of the material. Temperature and humidity and other environmental conditions are controlled. Dedicated storage areas for materials that have to be kept dry and appropriately ventilated are provided. Sufficient space (risk based) is maintained between packaged materials and walls to allow cleaning, inspection and pest control activities are carried out. GMP was maintained during site visit . "

Clause	Requirement	Grade (Yes / No / N/A)	Conform (Minor / Major / Critical)	If No – detail, N/A – provide justification	NC#
17	Product information/consumer awareness				

17	Product information and consumer awareness	Yes			
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Summary: "Ref STR/GEN-WI-01 is procedure for all storage activities, including owned and contracted storage services. Storage management system is in place. Deliveries into and loads out of each storage area/bin are recorded. Stock rotation systems applied is First In - First Out (FIFO). Storage conditions are appropriate for the intended use of the material. Temperature and humidity and other environmental conditions are controlled. Dedicated storage areas for materials that have to be kept dry and appropriately ventilated are provided. Sufficient space (risk based) is maintained between packaged materials and walls to allow cleaning, inspection and pest control activities are carried out. GMP was maintained during site visit . "

Clause	Requirement	Grade (Yes / No / N/A)	Conform (Minor / Major / Critical)	If No – detail, N/A – provide justification	NC#
18	Food defense, biovigilance and bioterrorism				
18.1	General requirements	Yes			
18.2	Access controls	Yes			

Summary: Food defense – food fraud validation- Mock drill for stearic acid, acid value variation. 8 CCTV daily monitoring rec maintained. Lock and key record maintained with stores. Mock drill conducted for food fraud- variation in acid value for stearic acid 19/5/21 .

FSSC 22000 - ADDITIONAL REQUIREMENTS

Clause	Requirement	Grade (Yes / No / N/A)	Conform (Minor / Major / Critical)	If No – detail, N/A – provide justification	NC#
2.5.1	Management of Services and Purchased Materials				
2.5.1	Management of Services and Purchased Materials	Yes			

Summary: Externally provides services identified are pest control, Security, Waste disposal, Calibration services, housekeeping, canteen, transport and testing laboratories. Evaluation conducted half yearly for transporters, pest control .Purchase ref SOP /PD/001 dated 2/9/21. – includes raw and packing materials. Master list of suppliers ref SSLGFF14 dated 21/5/21 Jubilant Life Science for Acetic anhydride, Hitech Corporation for plastic pails, Total 24 approved suppliers. New supplier is Frigorifico Allana Pvt Ltd for palm oil, HVO and sunflower oil. P O verified for Plastic mousser 30 litre from Pyramid Technoplast Pvt Ltd P.O no SSL/2021/POS/SPM/00018 dated 30/9/ 21 for 600 drums. P.O no SSL/2021/POS/SRM/0031 dated 18/10/21 23000 kgs for ricinoleic acid from Jayant Agro Organics Ltd. Evaluation records verified for Adani Wilmar Ltd .Evaluation conducted for service providers as PCI with score91%.

Clause	Requirement	Grade (Yes / No / N/A)	Conform (Minor / Major / Critical)	If No – detail, N/A – provide justification	NC#
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2.5.2	Product labelling			
2.5.2	Product labelling	Yes		
Summary: Labels are as per Customer requirement and country specific. Verified for Polyglycerol Polyricinoleate dated 7/11/2021 . For local market as per FSSAI requirements is followed.				

Clause	Requirement	Grade (Yes / No / N/A)	Conform (Minor / Major / Critical)	If No – detail, N/A – provide justification	NC#
2.5.3	Food defense				
2.5.3.1	Threat assessment	Yes			
2.5.3.2	Plan	Yes			
Summary: Food defense – food fraud validation- Mock drill for stearic acid acid value variation. 8 CCTV daily monitoring rec maintained. Lock and key record maintained with stores. Mock drill conducted for food fraud- variation in acid value for stearic acid 19/5/21 .					

Clause	Requirement	Grade (Yes / No / N/A)	Conform (Minor / Major / Critical)	If No – detail, N/A – provide justification	NC#
2.5.4	Food Fraud mitigation				
2.5.4.1	Vulnerability assessment	Yes			
2.5.4.2	Plan	Yes			
Summary: Food defense – food fraud validation- Mock drill for stearic acid acid value variation. 8 CCTV daily monitoring rec maintained. Lock and key record maintained with stores. Mock drill conducted for food fraud- variation in acid value for stearic acid 19/5/21 .					

Clause	Requirement	Grade (Yes / No / N/A)	Conform (Minor / Major / Critical)	If No – detail, N/A – provide justification	NC#
2.5.5	Logo use				
2.5.5	Logo use	Yes			
Summary: Not in use					

Clause	Requirement	Grade (Yes / No / N/A)	Conform (Minor / Major / Critical)	If No – detail, N/A – provide justification	NC#
2.5.6	Management of allergens (Only for categories C, E, Fl, G, I & K)				
2.5.6	Management of allergens (Only for categories C, E, Fl, G, I & K)	Yes			
Summary: Allergen management policy is maintained. Awareness is created among staff by conducting training program every six months.					

Clause	Requirement	Grade (Yes / No / N/A)	Conform (Minor / Major / Critical)	If No – detail, N/A – provide justification	NC#
2.5.7	Environmental monitoring (Only for categories C, I & K)				
2.5.7	Environmental monitoring (Only for categories C, I & K)	Yes			
Summary: External reports dated 29/10/21 from Choksy laboratory verified for air chiller TPC=15cfu, fungal=10cfu E.coli, Salmonella=absent. Air blower TPC 25cfu, Fungal<10. Hand swabs for Vidya [packing section]=TPC=10, Ghanshyam TPC=10 . Environmental air count in powder packing section TPC<10, Fungal<10.					

Clause	Requirement	Grade (Yes / No / N/A)	Conform (Minor / Major / Critical)	If No – detail, N/A – provide justification	NC#
2.5.10	Storage and Warehousing (All Food Chain Categories)				
2.5.10	Storage and Warehousing (All Food Chain Categories)	Yes			
Summary: "Ref STR/GEN-WI-01is procedure for all storage activities, including owned and contracted storage services. Storage management system is in place. Deliveries into and loads out of each storage area/bin are be recorded. Stock rotation systems applied is First In - First Out (FIFO). Storage conditions are appropriate for the intended use of the material. Temperature and humidity and other environmental conditions are controlled. Dedicated storage areas for materials that have to be kept dry and appropriately ventilated are provided. Sufficient space (risk based) is maintained between packaged materials and walls to allow cleaning, inspection and pest control activities are carried out. GMP was maintained during site visit . "					

Clause	Requirement	Grade (Yes / No / N/A)	Conform (Minor / Major / Critical)	If No – detail, N/A – provide justification	NC#
2.5.12	PRP Verification (Food Chain Categories C, D, G, I & K)				
2.5.12	PRP Verification (Food Chain Categories C, D, G, I & K)	Yes			
Summary: Personal hygiene records Hand swab of packing person Devyani- TPC=28, Total fungal <1, E.coli absent. Sunil TPC=31. Personal hygiene verified daily. Uniforms are cleaned with laundry service.					

Clause	Requirement	Grade (Yes / No / N/A)	Conform (Minor / Major / Critical)	If No – detail, N/A – provide justification	NC#
2.5.13	Product Development (Food Chain Categories C, D, E, F, I & K)				
2.5.13	Product Development (Food Chain Categories C, D, E, F, I & K)	Yes			
<p>Summary: As of now no new products developed- company is in process of outsourcing products development trials by 2023</p>					

**Food Safety System Certification 22000, Version 5.1
NC Management**



Company name:	SAVANNAH SURFACTANTS LTD	ZA Number:	6452/2014
Audit dates:	Remote:na On-site:7-9/11/2021	TP Number:	4429520393032

Critical Nonconformities						
No.	Requirement Reference (std. Clause)	NC Statement (incl. objective evidence)	Root Cause Analysis (determine why it arose)	Corrective action (action to prevent repeat; person responsible, due date for completion) incl. description of the evidence of correction	Correction (to address the immediate issue)	Acceptance of correction, CAP and evidence (auditor and date)
		NIL				
Date of Suspension: DD/MM/YYYY						
Follow-up Audit						
Date of Follow-up Audit: DD/MM/YYYY						
Objective Evidence reviewed to close out the NC: Provide detail of evidence reviewed to address and close out the NC.						
Result of Follow-up audit:						

Claudio Innocenti

**Food Safety System Certification 22000, Version 5.1
NC Management**



Company name:	SAVANNAH SURFACTANTS LTD	ZA Number:	6452/2014
Audit dates:	Remote:na On-site:7-9/11/2021	TP Number:	4429520393032

Major Nonconformities						
No.	Requirement Reference (std. Clause)	NC Statement (incl. objective evidence)	Root Cause Analysis (determine why it arose)	Corrective action (action to prevent repeat; person responsible, due date for completion) incl. description of the evidence of correction	Correction (to address the immediate issue)	Acceptance of correction, CAP and evidence (auditor and date)
		NIL				
Onsite close out	Yes/No	Follow-up onsite audit date (where applicable)			DD/MM/YYYY	

Claudio Innocenti

Food Safety System Certification 22000, Version 5.1
NC Management



Company name:	SAVANNAH SURFACTANTS LTD	ZA Number:	6452/2014
Audit dates:	Remote:na On-site:7-9/11/2021	TP Number:	4429520393032



Minor Nonconformities						
No.	Requirement Reference (std. Clause)	NC Statement (incl. objective evidence)	Root Cause Analysis (determine why it arose)	Corrective action (action to prevent repeat; person responsible, due date for completion) incl. description of the evidence of correction	Correction (to address the immediate issue)	Acceptance of correction, CAPA and evidence (auditor and date)
1	ISO22,000:2018 CI 8.5.4.3	During on site visit it was found that the metal detector was found working for Ferrous and SS Test piece but not working for non-ferrous test piece.	Due to low sensitivity setting non- ferrous was not getting detected in center portion, whereas it was getting detected on the sides.	Calibration procedure updated. Test pieces to be checked by placing in center and sides to check overall sensitivity of the metal detector. Responsible person: Packing/ Production supervisor.	Changed sensitivity to 7.5 from 5.6 and checked with all test pieces, machine was found okay. Test pieces were detected at center as well as sides. Metal detector service report- external available. Calibration certificate awaited.	
2	ISO22,000:2018 CI 8.8.2	Migration test report for food contact packing material was not available for year 2021.	Last report available dated 18-08-2020 for plastic bag whereas other PM migration records were updated timely. Migration report for Plastic bags were missed by oversight.	PM migration due date schedule prepared and will be monitored. Responsible Person: Purchase Team/ Junior Commercial officer	The Plastic Bags (Mahal Plastic) is sent for the testing. Report awaited. Proof of communication with external lab for testing of the plastic bags attached.	
3	ISO22,000:2018 CI 9.2.2	Internal audit reports do not capture evidence for Food Safety Culture.	Management was regularly interacting with all levels of employees to build the safe food culture in the organization however there were no specific documented record for same due to lack of knowledge about the same.	Food Safety culture verification frequency has been set as twice in a year and it will be followed. Responsible Person: Management team.	Food Safety culture checklist is prepared, and verification conducted by Management. Food Safety culture checklist, Doc. No. SSLGFF68, dated 11-11-2021 available and attached.	
4	FSSC 22,000 add req 2.5.7	Trend analysis reports were not available for environmental monitoring.	Data was recorded in charts, but analysis was not done.	Trend analysis will be conducted annually henceforth like it is done for other monitoring records such as pest control management. Responsible Person: QC/QA Executive	Trend analysis was done for environment monitoring parameters. Trend analysis report attached.	

**Food Safety System Certification 22000, Version 5.1
NC Management**



Company name:	SAVANNAH SURFACTANTS LTD	ZA Number:	6452/2014
Audit dates:	Remote:na On-site:7-9/11/2021	TP Number:	4429520393032

Evaluation Scheme		
Not applicable	NA	Not applicable Item not relevant or excluded
Conformity	Conform	Requirements of the standard are fulfilled
Critical Nonconformity	Critical NC	A critical nonconformity is issued when a direct food safety impact without appropriate action by the organization is observed during the audit or when legality and/or certification integrity are at stake. Suspension of the certificate within 3 working days for a maximum period of six (6) months. Objective evidence of an investigation into causative factors, exposed risks and the proposed CAP shall be provided to the TNC within 14 days after the audit. Separate audit shall be conducted between 6 weeks to 6 month after the regular audit to verify the effective implementation of the corrective actions. This audit shall be a full on-site audit (with a minimum on-site duration of one day). After a successful follow-up audit, the certificate and the current audit cycle will be restored.
Major Nonconformity	Major NC	A major nonconformity shall be issued when the finding affects the capability of the management system to achieve the intended results. Corrective action plan with objective evidence of the correction, an investigation into causative factors, exposed risks and evidence of effective implementation. Review of the corrective action plan by the CB and conduct an on-site follow-up audit to verify the implementation of the CA to close the major nonconformity. In cases where documentary evidence is sufficient to close out the major nonconformity, TNC may decide to perform a desk review. This follow-up shall be done within 21 calendar days from the last day of the audit. The major nonconformity shall be closed by the CB within 28 calendar days from the last day of the audit. When the major cannot be closed in this timeframe, the certificate shall be suspended.
Minor Nonconformity	Minor NC	A minor nonconformity shall be issued when the finding does not affect the capability of the management system to achieve the intended results. Corrective action plan and evidence about the correction shall be approved by CB within 21 calendar days after the last day of the audit. Exceeding of the timeframe by the organization shall result in a suspension of the certificate. Failure to address a minor nonconformity from the previous audit could lead to a major nonconformity being raised at the next scheduled audit.

Signatures	
Date: 9/11/2021	
Name of the Lead Auditor: Hemprabha Patki	
Date:9/11/2021	
Name of the Representative of the Company: Prashant Gaonkar	 



FHHL PRIVATE LIMITED

(FOOD HYGIENE & HEALTH LABORATORY)

Testing of ● Food & Processed Food Products ● Water
● Environmental Monitoring & Analysis ● Packaging Material

Laboratory Add.: Sr. NO. 126/10, Plot No. 1, Hadapsar Industrial Estate, Hadapsar, Pune - 411 013.
Mob. : +91-9881237321, +91-8380074695
E-mail : info@fhhl.in Website : www.fhhl.in

TEST REPORT

Test Report No.: - FHHL/2208/RD/090-1		Report Date: - 17/08/2022			
Sample ID: - 2208/RD/090-1		Page No.: - 1 of 1			
Customer Name & Address: - Savannah Surfactants Ltd. 283A, Kundaim Industrial Estate, Kundaim Goa - 403115		Customer letter No. and Date: - 10/08/2022			
Sample Information: - Sample Type: - Food Sample Quantity of sample received: - 250 gm		Sample Submitted by: - Customer Sealed/Unsealed: - Sealed			
Information provided by customer: - Description of Sample: - Food Emulsifier a) Sample Marked as: - Calcium Stearoyl Lactylate (CSL) b) Batch No.: - DYLA-CSL-22001 c) Mfg. Dt.: - 07/08/2022 d) Exp. Dt.: - 06/08/2024 e) Product Code: - DynaLac CSL f) Packing: - Plastic bag g) Preservation: - At RT					
Date of Sample Receipt in the Lab.: - 10/08/2022 Date(s) of testing: - 10/08/2022 to 17/08/2022					
Location of performance of Test: - In-house					
Discipline: - Chemical Testing					
Sr. No.	Test Done	Result	Unit	Test Method	Specification given by customer
01.	Mercury	<0.5	mg/kg	FHHL/SOP/CHEM /F/74	1 mg/kg
02.	Lead	<0.15	mg/kg		2 mg/kg
03.	Cadmium	<0.10	mg/kg		1 mg/kg
04.	Arsenic	<0.5	mg/kg		3 mg/kg
Discipline: - Biological Testing					
Sr. No.	Test Done	Result	Unit	Test Method	Specification given by customer
01.	Total Plate Count	< 10	Cfu /gm	IS 5402	Max 5,000/g
02.	Yeast & Mold	< 10	Cfu /gm	IS 5403	Max 100/g
03.	E coli	Absent	Per gm	IS 5887(P-1)	Absent/g
04.	Salmonella	Absent	Per 25 gm	IS 5887(P-3)	Absent /25 g
Note: 1. Sample retention time: 15 Days after report date. 2. Total Plate count, Yeast & Mould Count < 10 can be considered as Absent.					
Remark: - Based on result of above parameters tested sample conforms to standards provided by customer.					
Reviewed by					

END OF REPORT

Priyanka Kotwal
Authorised Signatory
Biological Testing

Sushma Thorat
Authorised Signatory
Chemical Testing

Conditions of Reporting: 1) Above results pertain only to the sample tested and above results reflects our findings at the time and place of testing. 2) Biological, Chemical or part, shall not be published, advertised, unless prior written permission has been secured. 3) Comments given in the report are advisory only and shall not be used in case of legal matters. 4) This report is exclusively for the use of the customer, whose name and address are mentioned above. No third party can derive right to reuse this report. 5) Unless specified, sampling was not done by FHHL & result apply to the sample as received.

DOCUMENT REVIEWED AND ASSESSED BY CLAUDIO INNOCENTI (PARTNER & PCQI) ON OR ABOUT FSVP PLAN'S NOTED REVIEW START/END DATES

CONFIDENTIAL TREATMENT REQUESTED

TEST REPORT**Test Report No.:** - FHHL/2208/RD/089-1 **Report Date:** - 17/08/2022**Sample ID:** - 2208/RD/089-1 **Page No.:** - 1 of 1**Customer Name & Address:** - Savannah Surfactants Ltd.
283A, Kundaim Industrial Estate,
Kundaim Goa - 403115 **Customer letter No. and Date:** - 10/08/2022**Sample Information:** -**Sample Type:** - Food Sample**Quantity of sample received:** - 250 gm**Sample Submitted by:** - Customer
Sealed/Unsealed: - Sealed**Information provided by customer:** -**Description of Sample:** - Food Emulsifier**a) Sample Marked as:** - Calcium Stearoyl Lactylate (CSL)**b) Batch No.:** - DYLA-CSL-22001**c) Mfg. Dt.:** - 07/08/2022**d) Exp. Dt.:** - 06/08/2024**e) Product Code:** - DynaLac CSL**f) Packing:** - Plastic bag**g) Preservation:** - At RT**Date of Sample Receipt in the Lab.:** - 10/08/2022**Date(s) of testing:** - 10/08/2022 to 17/08/2022**Location of performance of Test:** - In-house**Discipline:** - Chemical Testing

Sr. No.	Test Done	Result	Unit	Limits as per FCC	Test Method
01.	Acid Value	70.01	-	50 to 86	Food Chemical Codex (FCC)
02.	Ester Value	130.1	-	125 to 164	
03.	Lactic Acid Content	35.1	%	32.0 to 38.0	
04.	Calcium Content	5.07	%	4.2 to 5.2	

Note: - Sample retention time 15 days after Report date.**Remark:** - Based on results of above parameters tested sample conforms to FCC standard.**Reviewed by****END OF REPORT**

TEST REPORT

Test Report No.: - FHHL/2208/RD/089-1 Report Date: - 17/08/2022

Sample ID: - 2208/RD/089-1 Page No.: - 1 of 1

Customer Name & Address: - Savannah Surfactants Ltd. 283A, Kundaim Industrial Estate, Kundaim Goa - 403115	Customer letter No. and Date: - 10/08/2022
--	---

Sample Information: - Sample Type: - Food Sample Quantity of sample received: - 250 gm	Sample Submitted by: - Customer Sealed/Unsealed: - Sealed
--	--

Information provided by customer: -
 Description of Sample: - Food Emulsifier

a) Sample Marked as: - Calcium Stearoyl Lactylate (CSL) b) Batch No.: - DYLA-CSL-22001 c) Mfg. Dt.: - 07/08/2022 d) Exp. Dt.: - 06/08/2024	e) Product Code: - DynaLac CSL f) Packing: - Plastic bag g) Preservation: - At RT
---	---

Date of Sample Receipt in the Lab.: - 10/08/2022
 Date(s) of testing: - 10/08/2022 to 17/08/2022

Location of performance of Test: - In-house

Discipline: - Chemical Testing

Sr. No.	Test Done	Result	Unit	Test Method	Specification
01.	Mercury	<0.5	mg/kg	FHHL/SOP/CHEM /F/74	1 mg/kg
02.	Lead	<0.15	mg/kg		2 mg/kg
03.	Cadmium	<0.10	mg/kg		1 mg/kg
04.	Arsenic	<0.5	mg/kg		3 mg/kg

Discipline: - Biological Testing

Sr. No.	Test Done	Result	Unit	Test Method	Specification
01.	Total Plate Count	<10	Cfu /gm	IS 5402	Max 5,000/g
02.	Yeast & Mold	< 10	Cfu /gm	IS 5403	Max 100/g
03.	<i>E coli</i>	Absent	Per gm	IS 5887(P-1)	Absent/g
04.	<i>Salmonella</i>	Absent	Per 25 gm	IS 5887(P-3)	Absent /25 g

Note: - Sample retention time 15 days after Report date.

Remark: - Based on result of above parameters tested sample conforms to standards provided by customer.

Reviewed by

END OF REPORT

TEST REPORT

Test Report No.: - FHHL/2208/RD/089-1 **Report Date:** - 17/08/2022

Sample ID: - 2208/RD/089-1 **Page No.:** - 1 of 1

Customer Name & Address: - Savannah Surfactants Ltd. 283A, Kundaim Industrial Estate, Kundaim Goa - 403115	Customer letter No. and Date: - 10/08/2022
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Sample Information: - Sample Type: - Food Sample Quantity of sample received: - 250 gm	Sample Submitted by: - Customer Sealed/Unsealed: - Sealed
---	--

Information provided by customer: - Description of Sample: - Food Emulsifier a) Sample Marked as: - Calcium Stearoyl Lactylate (CSL) b) Batch No.: - DYLA-CSL-22001 c) Mfg. Dt.: - 07/08/2022 d) Exp. Dt.: - 06/08/2024	e) Product Code: - DynaLac CSL f) Packing: - Plastic bag g) Preservation: - At RT
--	--

Date of Sample Receipt in the Lab.: - 10/08/2022

Date(s) of testing: - 10/08/2022 to 17/08/2022

Location of performance of Test: - In-house

Discipline: - Chemical Testing

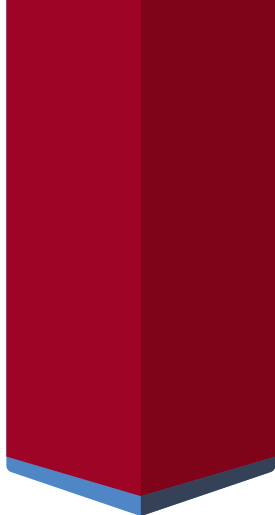
Sr. No.	Test Done	Result	Unit	Limits as per FCC	Test Method
01.	Acid Value	70.01	-	50 to 86	Food Chemical Codex (FCC)
02.	Ester Value	130.1	-	125 to 164	
03.	Lactic Acid Content	35.1	%	32.0 to 38.0	
04.	Calcium Content	5.07	%	4.2 to 5.2	

Note: - Sample retention time 15 days after Report date.

Remark: - Based on results of above parameters tested sample conforms to FCC standard.

Reviewed by

END OF REPORT



SUPPLIER QUESTIONNAIRE

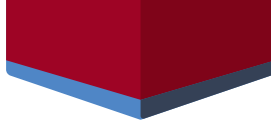
for

U.S. IMPORT ENTRY

UNDER FSVP



- Confidential -



O V E R V I E W *o f* R E G U L A T I O N S

The Foreign Supplier Verification Program (FSVP) was published by the FDA on November 27, 2015. FSVP is fundamentally concerned with food safety. As a validly designated and qualified United States (U.S.) representative, United Safety Agents LLC's (USA) FDA-mandated goal is to verify that a product's innate physical, chemical and biological hazards are being controlled prior to public consumption, and in a manner that provides at least the same level of public health protection as the FDA's domestic standards (*Preventive Controls Rule, Produce Safety Rule, etc.*). To accomplish this goal, insight into each product's production process and control methods will be required.

I N S T R U C T I O N S

We respectfully request that every entity/facility that controls any food safety hazard complete this Questionnaire. All sections are required, unless explicitly noted otherwise. **Complete via computer, do not print.**

Upon completion: Please return this questionnaire and accompanying documents via:

Method One: e-mail completed questionnaire to info@unitedsafetyagents.com

Method Two: upload completed questionnaire to USA's [ShareFile](#)

C O N F I D E N T I A L I T Y

All information shared will remain strictly privileged & confidential and will ONLY be used during FSVP certification activities. An accurate and truthful response is required to successfully complete your company's FSVP certification. This document contains information which is privileged, confidential, and protected. Any disclosure, copying, distribution, or use of the contents of this message is prohibited. Document may contain Non-binding recommendations. United Safety Agents provides FSVP compliance services to businesses and has no direct affiliation with the FDA.

C O N T A C T

If you have any questions or require additional information, please contact United Safety Agents LLC directly via Email: info@unitedsafetyagents.com; Phone: +1 (888) 551-7403; Fax: +1 (888) 557-2649; UnitedSafetyAgents.com, or by Mail: 715 West Park Avenue, No. 222, Oakhurst, New Jersey 07755, United States of America.



GENERAL INFORMATION

Company Name: Savannah Surfactants Limited Today's Date: 19-08-2022
Factory Address: Plot No. 283A, Kundaim Industrial Estate, Ponda, Goa, India 403115
City: Ponda Province: Goa Country: India
Office Address: Plot No. 283A, Kundaim Industrial Estate, Ponda, Goa, India 403115
City: Ponda Province: Goa Country: India
FDA Registration No.: 11897225726 DUNS No.: 67-788-3327
FDA Establishment Id.: _____ Phone No.: 9158003421
QC/QA's Name: Ms. Laxmi Kholkar E-mail: laxmi@savannahgoa.com

SUPPLIER CLASS

Please select all actions/roles that apply to your facility/operation.

- | | | | |
|--|---|----------------------------------|--------------------------------------|
| <input checked="" type="checkbox"/> Manufacturer (<i>Raw Material</i>) | <input type="checkbox"/> Processor | <input type="checkbox"/> Packer | <input type="checkbox"/> Re-Packer |
| <input type="checkbox"/> Manufacturer (<i>Finished Product</i>) | <input type="checkbox"/> Distributor | <input type="checkbox"/> Shipper | <input type="checkbox"/> Warehouse |
| <input type="checkbox"/> Importer (<i>US-based</i>) | <input type="checkbox"/> Exporter (<i>Non US-based</i>) | <input type="checkbox"/> Broker | <input type="checkbox"/> Other _____ |

RESPONSIBILITIES for HAZARD CONTROLS

Please select the appropriate response for each hazard type that your facility/operation controls.

- Is your factory/facility responsible for controlling Biological Hazards? Yes No
- Is your factory/facility responsible for controlling Chemical Hazards? Yes No
- Is your factory/facility responsible for controlling Physical Hazards? Yes No
- Is/Are product(s) in Ready-to-Eat form when exiting your factory/facility? Yes No

PRODUCTS SUPPLIED

Please list the name (and variation) of each product that your facility/operation supplies.

No. 01, Product Name: Calcium Stearoyl Lactylate Product Code: _____
No. 02, Product Name: _____ Product Code: _____
No. 03, Product Name: _____ Product Code: _____
No. 04, Product Name: _____ Product Code: _____
No. 05, Product Name: _____ Product Code: _____
No. 06, Product Name: _____ Product Code: _____

Resources

FDA Product Codes and Product Code Builder

*-response is not required

FDA - IDENTIFIED CHEMICAL HAZARDS

FDA-identified Chemical Hazards associated with the product(s) that your company supplies.

- Drug residues
- Heavy metals
- Industrial chemicals
- Pesticides
- Mycotoxins/Toxins
- Radiological
- Unapproved colors & additives
- Other

Resources



Appendix 1



Description of Hazard



Bad Bug Book

CRITICAL CONTROLS for CHEMICAL HAZARDS

Select and describe the method(s) by which Chemical Hazard(s) are controlled. Please be as detailed as possible.

- CGMPs
- Testing
- Other

DESCRIPTION of CRITICAL CONTROLS

Please list and fully describe each / every Supply Chain, Preventative, or Critical Control used to manage each of the above cited FDA-identified hazard(s):

START:

Raw Materials are purchased through approved suppliers as per the standard specification.

Food grade material is used for equipments and food contact surfaces.

Preventive maintenance schedule is followed.

Final product is tested periodically for heavy metals through external accredited laboratory.

FREQUENCY of VALIDATION

At what frequency are the above control(s) validated? (ex: per shift, month, annually)

START: Approved suppliers are evaluated twice in a year.

Vendor Quality System Audit Checklist (Self assessment) is updated yearly.

Preventive maintenance is done as per planned schedule.

Periodic testing is done half yearly.

U. S. FDA HAZARD PROFILE

Category Name: Emulsifiers

Category Number: 1

Subcategory Name: Emulsifiers

Storage Type: Cool dry place, at ambient temperature, away from direct sunlight.

Resource

U.S. FDA Product Category Hazard Profiles – Appendix 1

FDA - IDENTIFIED ENVIRONMENTAL / PROCESS HAZARDS

FDA-identified Environmental Hazards associated with the product(s) that your company supplies.

- | | |
|---|---|
| <input type="checkbox"/> Recontamination with environmental pathogens. | <input type="checkbox"/> Bacterial pathogen survival of a lethal treatment. |
| <input type="checkbox"/> Bacterial growth and/or toxin formation due to lack of time / temperature control. | <input type="checkbox"/> Recontamination due to lack of container integrity. |
| <input type="checkbox"/> Bacterial growth and/or toxin formation due to reduced oxygen packaging. | <input type="checkbox"/> Bacterial growth and/or toxin formation due to poor formulation control. |

Resources



Appendix 1



Description of Hazard



Bad Bug Book

CRITICAL CONTROLS for ENVIRONMENTAL HAZARDS

Select and describe the method(s) by which Environmental Hazard(s) are controlled. Be as detailed as possible.

- Heat
- Chemical
- CGMPs
- Testing
- Other

DESCRIPTION of CRITICAL CONTROLS

Please list and fully describe each / every Supply Chain, Preventative, or Critical Control used to manage each of the above cited FDA-identified hazard(s):

START:

Cleaning schedule is developed and followed throughout the facility.

Good Hygiene practices are implemented. Good Manufacturing Practices are followed.

Regular training is provided to all employees on GMP, GHP, personnel hygiene.

Environment monitoring is done periodically through external accredited laboratory to validate the effectiveness of cleaning procedure.

Hand swab, food contact surface swab testing is done periodically through external accredited laboratory to ensure effectiveness of GMP, GHP.

FREQUENCY of VALIDATION

At what frequency are the above control(s) validated? (ex: per shift, month, annually)

START: Cleaning is monitored daily. Personnel hygiene is monitored in every shift.

Training is provided as per yearly training schedule.

Environment monitoring & Swab testing is done half yearly.

U. S. FDA HAZARD PROFILE

Category Name: Emulsifiers

Category Number: 1

Subcategory Name: Emulsifiers

Storage Type: Cool dry place, at ambient temperature, away from direct sunlight.

Resource

U.S. FDA Product Category Hazard Profiles – Appendix 1

F D A - I D E N T I F I E D P H Y S I C A L H A Z A R D S

FDA-identified Physical Hazards associated with the product(s) that your company supplies.

- | | | | |
|---|---|--|--|
| <input checked="" type="checkbox"/> Metal | <input checked="" type="checkbox"/> Glass | <input type="checkbox"/> Extraneous Matter | <input checked="" type="checkbox"/> Plastics |
| <input type="checkbox"/> Stones | <input type="checkbox"/> Wood | <input type="checkbox"/> Natural Component of Food | <input type="checkbox"/> Other |

Resources



Appendix 1



Description of Hazard



Bad Bug Book

C R I T I C A L C O N T R O L S f o r P H Y S I C A L H A Z A R D S

Select and describe the method(s) by which Physical Hazard(s) are controlled. Please be as detailed as possible.

- CGMPs
- Testing
- Raw Material Inspection
- Filter
- Screen
- Metal Detector
see below
- Magnet
- X-Ray
- Radar
- Other

D E S C R I P T I O N o f C R I T I C A L C O N T R O L S

Please list and fully describe each / every Supply Chain, Preventative, or Critical Control used to manage each of the above cited FDA-identified hazard(s):

START: Glass- Hard plastic Policy has been developed and implemented.
Raw material inspection and approval done by QC prior to use in production. Raw material is filtered before transferring in reaction vessel.

1. Final product is passed through Stainless steel or Polyester bag filter of 10 micron (CCP 1)
2. Packing materials used are inspected for any foreign matter. The cleaning is verified. (CCP 2)
3. Powder is passed through magnet filter (Magnet strength 10,000 gauss), and vibratory sifter (1000 micron). Verification of iron particles is done (CCP 3).
4. Final product after packing is passed through metal detector (CCP 4)

F R E Q U E N C Y o f V A L I D A T I O N

At what frequency are the above control(s) validated? (ex: per shift, month, annually)

START: Glass and Hard plastic monitoring is done as per the risk level identified such as Low risk- half yearly, Medium risk - Quarterly and High risk - Daily.
Every raw material is tested by QC when received and approved before issuing to production.
Filtered raw material is used for every batch.
Final product is passed through magnet filter, vibratory sifter and metal detector for every batch.

U . S . F D A H A Z A R D P R O F I L E

Category Name: Emulsifiers
Category Number: 1
Subcategory Name: Emulsifiers
Storage Type: Cool dry place, at ambient temperature, away from direct sunlight.

Metal detection standards

Ferrous: <u>2</u> mm
Non-Ferrous: <u>2.5</u> mm
Stainless Steel: <u>3</u> mm

Resource

U.S. FDA

[Hazard Profile – Appendix 1](#)

ALLERGEN & CROSS-CONTAMINATION CONTROLS

Component or Ingredient	Present in product?	Present on same equipment?	Present in same facility?
Peanuts	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Tree Nuts	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Milk or Milk Derivatives	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Egg or Egg Products	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Fish	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Shellfish	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Soy	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Gluten	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Wheat	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sesame	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Celery	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Mustard	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sulfates	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Monosodium Glutamate	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Colorings	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Aflatoxins	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
ALL ALLERGENS	<input checked="" type="checkbox"/> Absent	<input checked="" type="checkbox"/> Absent	<input checked="" type="checkbox"/> Absent

DESCRIPTION of ALLERGENIC CONTROLS

Allergen free raw materials are purchased.
 Allergen free declarations are taken from suppliers.

Allergen Management program has been developed and implemented at the facility.

ONSITE AUDITING INFORMATION

Does the manufacturing/processing site have a recognized GFSI certification (BRC, SQF, Etc.)? Yes No

If Yes; Please provide a copy of the **full audit report** (written in English).

What standard is the GFSI certification? FSSC 22000 Ver 5.1

If No; 1. Does the site have a documented quality manual? Yes No

2. Does the site undergo internal hygiene audits? Yes No

3. Does the site undergo quality system audits? Yes No

4. Does the site undergo process audits? Yes No

CLEANING INFORMATION

Does the site have documented hygiene procedures in place? Yes No

Does the site have a designated hygiene team? Yes No

Are all cleaning staff formally trained? Yes No

Do the cleaning schedules include: Chemicals used? Yes No

Concentration levels? Yes No

Dilution method? Yes No

Please list the chemical type(s) used on all food contact lines and surfaces:

Hot Caustic Solution, Steam, Process water

STAFF HYGIENE INFORMATION

Have all staff undergone formal food hygiene training? Yes No

In-house hygiene training? Yes No

Accredited hygiene training? Yes No

Training level certification obtained: Food Safety Supervisor Level II

Are staff issued protective clothing? Yes No

Are operatives required to cover head/facial hair within the processing/manufacturing area? Yes No

Are adequate toilet and hand washing facilities provided? Yes No

Are hand washing/swabbing validation checks carried out? Yes No

What is the total number of staff employed on site? 42

PEST CONTROL

Is a pest control contractor employed? Yes No

If yes, please provide: Name of contractor used: Rentokil Pest Control India

Number of yearly visits: 24

If no, by what means is pest prevention carried out? _____

HACCP & TACCP & VACCP

Does a fully documented and audited HACCP system exist for the site? Yes No

Has a hazard analysis study been completed for each site operation? Yes No

Does the business have a trained & certified in-house HACCP team? Yes No

If yes, please provide copies of current & relevant HACCP training certificates.

Does the business outsource the HACCP management to a certificated consultant? Yes No

If yes, please provide copies of current & relevant HACCP training certificates.

Are records maintained for all CCPs? Yes No

Does the HACCP system include the following: Sieving of ingredients? Yes No

Sieving of finished products? Yes No

Glass & hard plastic breakage procedure? Yes No

Metal detection of final product? Yes No

Magnets within the mixing & filling stages? Yes No

Do you use blue metal detectable plasters in the manufacturing/processing areas? Yes No

Please detail any other prevention systems used on-site: _____

Has a full threat assessment of your supply chain been conducted & tested? Yes No

Please provide details: TACCP developed and implemented

Has a full product vulnerability assessment within the supply chain been conducted & tested? Yes No

Please provide details: VACCP developed and implemented

TRACEABILITY

Does full traceability exist for all products supplied to your customer base? Yes No

If yes, please give details of traceability codes on the final packaging: DYLA-CSL-YYXXX where in (DYLA

RAW MATERIAL

Are materials used by your company sourced from approved suppliers? Yes No

Are certificates of conformance/analysis received for all raw ingredients? Yes No

Are raw materials positively released before use? Yes No

Please describe your supplier approval system:

SOP for Purchase department (SOP-PD-001)

1. Assessment of the Suppliers done by taking all necessary Quality certificate, Halal and Kosher certificate, technical specification, and COA of the material and filling the new vendor approval form. Simultaneously requesting material

FINISHED / PACKED PRODUCT

Are finished / packed products positively released? Yes No

Are reference samples from finished / packed products retained? Yes No

Are finished products submitted to an 17025:2005 accredited laboratory for validation purposes? Yes No

If yes, please give details of the testing routines conducted:

Finished products are tested every six months from accredited laboratory for heavy metal (Arsenic, Cadmium, Mercury and Lead) and Microbiological parameters (Total Plate count, Yeast and Mould Count, E.coli and Salmonella)

CUSTOMER COMPLAINTS

Does a formal customer complaint procedure exist? Yes No

Please describe your customer complaint procedure.

SOP for handling customer complaint is followed. Root cause analysis is done by Food Safety Team. Necessary Corrective and Preventive action taken.

RECALL / IMPORT ALERT / FOOD SAFETY ISSUE

Has your company ever experienced a recall or other food safety related issue of any kind? Yes No

If yes, please describe fully.

C E R T I F I C A T I O N

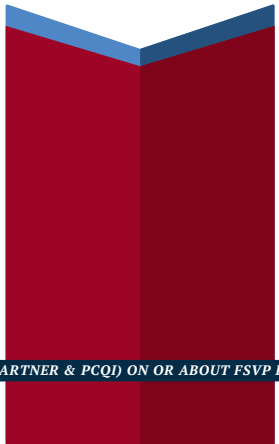
I certify that the information I provided on and in connection with this form is true, accurate and complete. I also understand that any false statements or deliberate omissions on this document or any other document I file with United Safety Agents, LLC may be grounds for disqualification from successful Foreign Supplier Verification Program (FSVP) approval or, if discovered after FSVP approval takes place, could result in my company's FSVP approval status being revoked or terminated, and may result in my shipments being rejected from entry into the United States. I confirm that all products that my company trades are in compliance with the Food Safety Modernization Act and all other U.S. & FDA Food Safety legislation.

C O N F I R M A T I O N - R E Q U I R E D

Representative's Name: Mr. Anirudh Bajaj _____

Title: Managing Director _____

Today's Date: 8/19/22 _____





pladis COVID-19 remote audit checklist

Date of remote audit review: 13.12.2021	Conducted by: Asiye EFE	Supplier: Savannah Surfactants Ltd
--	----------------------------	---------------------------------------

Auditees Name	Title	Open meeting	Traceability exercise	Remote audit review	Closing meeting
Laxmi Kholkar	QA Chemist	X	X	X	X
Prashant Gaonkar	Production Manager	X	X	X	X
Sema Tanhas	Representative for Sinerji Group (trader)	X			

Auditees Contact Details	
Name	Contact Details
Laxmi Kholkar, QA Chemist	laxmi@savannahgoa.com
Prashant Gaonkar, Production Manager	prashant@savannahgoa.com
Anirudh Bajaj	anibajaj@savannahgoa.com
Swati Bobe, QC/QA Executive	--

Number of NC Classification	Major	Minor	Critical
		1	

Supplier Audit Final Rating	A Grade
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AUDIT RESULT-DENETİM SONUCU				
pladis Audit Result - pladis Denetim Sonucu	Critical - Kritik	Major - Majör	Minor - Minör	
A	None/Yok	None/Yok	10 or less/10 veya daha az	Objective evidence for major nonconformities./Major uygunsuzluklar için objektif delil. Corrective action plan may be considered acceptable for minor non conformances./Minor uygunsuzluklar için düzeltici faaliyet planı kabul edilebilir.
B	None/Yok	2 or less/2 veya daha az	11 to 20/11 ile 20 arası	Objective evidence for Major non-conformances./Major uygunsuzluklar için objektif delil. Corrective action plan may be considered acceptable for minor non conformances./Minor uygunsuzluklar için düzeltici faaliyet planı kabul edilebilir.
C	None/Yok	3 to 4/3 ile 4 arası	21 to 30/21 ile 30 arası	A follow-up visit is required to close nonconformities within 6 months of the last audit date./Son denetim tarihini takiben 6 ay içinde uygunsuzlukların kapanması için takip ziyareti gereklidir.
D	1 or more/Yok	5 or more/5 ve üstü	31 or more/31 ve üstü	No purchase of material./Malzeme alımı yapılmaz. If there is a critical business requirement, supply will be considered on an individual risk assessed basis follow up audit required within 6 months of initial audit./Kritik bir alım ihtiyacı varsa, risk değerlendirmesi dikkate alınır ve son denetim tarihini takiben 6 ay içinde takip denetimi gereklidir.



Please start here, fill the table.	
Site History	
Age of site: 12 Years	
Capacity/Site Overview	
Number of Production Lines: 2 Lines – Liquid and Powder	
External Storage?	No
Distribution/Transport	External service provider – Outsourced
Number of Employees	
Production: 55	Admin: 04
Shift Pattern	
3 Shifts. Cleaning done in morning shift.	
Type of Workforce	
Permanent: 40	Agency: 15 Seasonal:
Name of Agency: Sai Enterprises (Working in production, stores & housekeeping)	
Certifications Held	
FSSC 22000 Ver 5.0 TUV India (Audited for FSSC 22000 Ver 5.1 on 07/08/09-11-2021. Certificated awaited)	
Allergens Onsite	
Type	Format Line/Controls
No allergens handled at site. Allergen free material is purchased.	
Animal Products Onsite, Vegetarian/Vegan Claims	
Type	Format Line/Controls
No animal products at the site.	
Integrity/Authenticity Claims (Inc: GM, RSPO)	
Type	Claim Line/Controls
Halal Certificate (Expiry date: 26-06-2022, Jamiat Ulama Halal Foundation)	

Criteria	Comments
Virtual facility tour – with focus on operations used for material supplied to pladis <ul style="list-style-type: none"> • Video tour and demonstration of CCPs • Time and date stamped photos or videos (not older than 48 hours prior the audit) 	Video tour was performed, and photographs were examined.

Criteria	Comments
1. Internal audits	
Schedule and evidence of adherence <i>Conformance to audit schedule or where audits have been impacted due to COVID 19 – there should be a</i>	SSLGFF15 Internal audit schedule for 2021-22 available. 3 audits have been scheduled (July 2021, November 2021, and March 2022).



<p><i>time-bound plan, based on risk assessment to ensure food safety, quality, legality and integrity are effective and maintained</i></p>	<p>Last internal audit conducted on 27.11.2021, Doc. Ref No. SSLGFF17, Audit No. 2021-22/02. The audit schedule is decided during Management review.</p> <p>Audit conducted by Prashant Gaonkar, Swati Bobde and Laxmi Kholkar. 02 NC's were raised.</p>
<p>Action tracker performance <i>Reports shall identify conformity and non-conformities. Results shall be reported. Corrective actions and timescales for their implementation shall be agreed and actions verified based on risk. Any delays in closing actions due to COVID restrictions should be risk assessed and documented</i></p>	<p>CAR available for both NC's. CAR 01 – dated 01-12-2021 & CAR 02- dated 29-11-2021. Audit reports were in place.</p>
<p>2. Complaint handling</p>	
<p>Review of pladis VNCs raised since last audit. To review corrective action closure, root cause analysis and preventative action</p>	<p>Customer's complaints are received by sales department. Complaints are investigated and RCA is done by food safety team.</p> <p>No complaints received from Pladis.</p>
<p>General site complaints performance and any significant trends in the last 12 months</p>	<p>There are 3 complaints received in 2021 so far which are related to damaged secondary packaging damage and product melting during transit. Root cause analysis records were in place.</p>
<p>3. HACCP</p>	
<p>Hazard analysis</p>	<p>Flow chart review date: 7.04.2021.</p> <p>HACCP documentation was available. Revised on 26-08-2021. It includes common process flow chart and hazard analysis for all the raw materials, packaging materials, work in process, process steps, facility and utilities.</p>
<p>Team members list</p>	<p>HACCP Team consists of 10 members from different departments i.e. production, admin, QC, QA, Purchase, Stores, Packing, Maintenance. Team last revised at date: 26.08.2021.</p>
<p>Minutes and actions from last HACCP review</p>	<p>Last HACCP review meeting conducted on 26.08.2021. Food Safety team was updated. Other requirements were reviewed during Management Review. 6.08.2021.</p>



Validation records for all CCPs	<p>Verification for CCP completed on 22-10-2021 for PGE 400 RPR, Batch No- DYPO-400RPR-045.</p> <p>External Calibration of Metal detector is done by Unique Equipment's dated 10-11-2021, calibration certificate available.</p> <p>Internal record for Magnet strength measurement dated 30-11-2021 available, measured by Gauss meter. The Gauss meter calibration certificate available dated 28-07-2020 valid till 28-07-2022.</p>
4. Allergen control	
Allergen control procedure	There are no allergens handled on site. Allergen free raw materials are purchased, and allergen information is requested from suppliers. Procedure for Management of allergen is available. Doc. No. SSLGFSP45. Allergen Training conducted for employees annually. Training record was available dated 30-10-2021.
Allergen risk assessment	Allergen Management Plan- Risk analysis was performed and documented as Doc. No SSLGSM41, dated 07-04-2021.
Copy of most recent allergen validation	<p>Allergen management verification and validation record available dated 08-09-2021. Doc. No. SSLGFF49.</p> <p>Raw materials are tested once in a year through external laboratory for presence of allergen.</p>
Spill procedure	Not Applicable (No allergen at site).
5. Pest Management	
Copy of service contract	Rentokil PCI, Service contract available from 01-03-2021 till 28-02-2022. Rentokil visits the facility twice per month.
Confirmation of adherence to agreed schedule	Pest control record- customer log card available dated 09-11-2021 & 20-11-2021.
Copies the last 2 biologist reports	Biologist inspection report available 26-11-2021. Yearly based review of the site.
Evidence of actions/ Recommendations closure	Compliance report available dated 04-12-2021
Most up to date copy of site plan	Pest Monitoring Devices site plan available.
Trending on last 6 months of visits	Rat & Lizard found in June – only once in last 6 months. Yearly checked the trends. Report was in place.
6. Internal and external site standards	
Site flow plans	Site Plan is available.



Site security risk assessment	<p>Food Defence Procedure – SSLGFSP38 and Food Defence Plan SSLGFSM38, 07.04.2021. available.</p> <p>CCTV camera installed in the facility. There is solid brick compound wall surrounding the company. Entry is restricted to Laboratory, warehouses, cleaning chemical room. Visitors are registered.</p> <p>Visitor Policy is implemented.</p> <p>Daily cameras are checked for suspicious movements.</p> <p>Verification and validation for Food Defence Plan, 07.09.2021, performed twice in a year.</p>
GMP and fabrication audits schedule <i>In the absence of external physical audits due COVID19, there's an expectation of robust and detailed programme of GMP audits to demonstrate the appropriate level of self-auditing</i>	<p>GMP – Fabrication Audit schedule available for 2021-22.</p> <p>GMP audits were performed at 21.08.2021. GMP audits were planned for twice in a year. Food safety team leader performs the audit.</p> <p>Nonconformities are followed by CA request.</p> <p>Personnel hygiene is checked for daily and every shift, record was seen for the date 03.12.2021.</p>
Copies of the last GMP and fabrication audits	Latest GMP- Fabrication Audit conducted on 21-08-2021. 02 NCs were raised.
Tracking and performance monitoring of inspections results	CA's Available for the NC's dated 16-11-2021 and 25-08-2021.
7. Manufacturing utilities (gas, water, air and other gases)	
Overview of air and/or gases system(s) -required if in contact with product	<p>Air from the chiller is used in the spray drier, and in this process, the air is in direct contact with the product.</p> <p>Nitrogen gas is used during process, Nitrogen food grade certificate was in place. Record for 16.11.2021 was seen, supplied by Sanghani Agencies.</p>
Record of last air filter change	<p>Air filters were last changed on 01-10-2021.</p> <p>Filters are checked and changed if required for every 6 months.</p> <p>Daily cleaning was in place and recorded on SSLGFF03.</p>
Recent water authority report	<p>External Test report available for Process water dated 23-11-2021. Tested by NABL accredited TUV SUD South Asia Laboratory.</p> <p>Detailed analysis for pesticides, radioactivity test, ferrous, heavy metals, contaminants included. Twice in a year water is tested.</p>
Micro water testing results for the past 3 months	Process water is tested Twice in a year through external NABL accredited laboratory as per IS 10500:2012. E.coli, coliform, reports dated 23-11-



	2021 and 01-04-2021 examined and results were compatible.
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Criteria	Comments
8. Maintenance	
Hand-back procedure <i>High risk activities (eg. with the potential to impact product) shall be independently verified and signed off as fit for purpose prior to re-starting the line</i>	Line release is given after cleaning and maintenance activity by QA. Records available.
Completed hand-back record <i>Record completed and signed by engineering and production or by appropriate person</i>	Break down maintenance report available for Powdering system dated 29-10-2021. Machine Hygiene clearance approval was given by Maintenance, Production and QA and recorded on SSG/ENL/002.
9. Physical contamination prevention	
Metal control procedures (knives, blades, needles, scissors integrity controls)	<p>Procedure for prevention of physical contamination is in place covering glass, plastic, metal, and wood.</p> <p>Glass Hard plastic Policy is implemented in the facility.</p> <p>Glass hard plastic monitoring is divided into high risk, moderate risk and low risk and is monitored daily, Quarterly and half yearly as per risk.</p> <p>Records available dated 07-12-2021, 24-09-2021 & 26-06-2021 respectively.</p> <p>NCR_1.</p> <p>There were no control records were kept for the free moving and frangible metal equipment's at site.</p>
10. Physical contamination detection	
Sieve check procedure <i>Including over-tails inspection procedures</i>	Sieve is checked for integrity and cleanliness before every batch. SOP/CS/002
Metal detection/ X-ray/optical sorting equipment procedure	Metal detector is verified according to instruction SOP/CAL/002. Metal pieces used for test: Fe – 2mm, non-Fe 2.5mm and SS- 3mm for each batch. frequency defined as: at beginning, at the %50 of product, and at the end of packaging. Each batch is passed through metal detector. Record available for metal detection of each batch, recorded on Doc. No. SSLGFF08
Magnets checks procedure, including actions to be taken in case of significant findings	Magnet iron particle monitoring is done for each batch before starting the production. SOP/QA/006 is followed. Magnet cleaning and inspection record available.



	Corrective action is defined in CCP Monitoring record.
11. Finished product inspection & analysis	
Contaminant testing schedule and certificates as required, including but not limiting to: <ul style="list-style-type: none"> ○ Heavy metals ○ Mycotoxins ○ Agricultural residues ○ Veterinary residues ○ Illegal dyes ○ Any others e.g. Dioxins, PCB, 3-MCPD, Acrylamide 	Heavy Metals, Pesticides, minerals, mycotoxins test report available dated 26-08-2021 for PGE 400RPR, Batch No- DYPO-400RPR-042.
Laboratory facilities used to carry out analysis critical to product safety or legality shall be approved and have the relevant accreditation (ISO 17025, CLAS, LabCred)	NABL Accredited laboratories are used for external testing.
12. Cleaning system and control	
Cleaning schedule for process and production areas used for pladis materials	CIP and manual cleaning both methods are implemented in the facility. SOP/CS/001 & SOP/CS/002. Hot caustic soda ash is used for cleaning the process lines.
Cleaning equipment colour coding overview	Colour coding for cleaning equipment's is in place. Production Floor – Yellow, Packing Area – Green and Toilets – Red.
13. Protective clothing for employees, visitors and contractors and personal hygiene	
Personnel Hygiene/PPE procedure	Procedure for personnel Hygiene is in place- Doc No. SSLGFSP20. 07.04.2021.
PPE risk assessment	Risk analysis is done for PPE, Doc. No. SSLGFSP56 dated 07-04-2021.
Copies of laundry approval documents	Laundry service is outsourced to Navdurga Laundry services. Agreement available dated 01-03-2021. Laundry is collected twice in a week. Personnel workwear's are reviewed for each 6 months and renewed if necessary.
Visitors and contractor's procedure	Visitor Policy is implemented. Work permit is issued by authorised person to contractors to work in permitted area.
14. Photographic evidence	
Overview of production line(s) (wide angle view if possible, with date and time stamp)	Video tour is performed, and photographs of the process steps were evaluated.
Video tour of factory if possible	See above.



FINDING DETAILS

Audit NC no.	Clause	Major /Minor/Critical-	Audit Non-compliance Detail	Type of Objective Evidence Required
1	Pladis Remote Audit Checklist Clause: 9	Minor	There were no control records for the free moving and frangible metal equipment's at site.	Documentation for the control method and control records for fragile equipment's at site.

CERTIFICATE

Management system as per

Food Safety System Certification 22000 FSSC 22000 (Version 5.1)

Certification scheme for food safety management systems consisting of the following elements:
ISO 22000:2018, ISO/TS 22002-1:2009 and Additional FSSC 22000 requirements (Version 5.1).

The Certification Body TÜV NORD CERT GmbH hereby confirms as a result of the audit, assessment and certification decision according to ISO/IEC 17021-1:2015, that the organization

SAVANNAH SURFACTANTS LTD.
283A, Kundaim Industrial Estate,
Kundaim - 403 115, Goa,
India



operates a management system in accordance with the requirements of FSSC 22000 (Version 5.1) and will be assessed for conformity within the 3 year term of validity of the certificate.

Scope -

Receipt of Materials, Melting, Chemical Processing, Filtration, Chilling, Powdering, Sieving and Bulk Packing of Solid Food Additives [Emulsifiers] in HDPE Paper Laminated Bags with Inner Polyliner/ Corrugated Box with Inner Polybag and Liquid Food Additives in HDPE Mousers/ Drums/ IBC/ Pails.

Food Chain Subcategory

K - Production of (bio) chemicals

Certificate Registration No. **44 295 20393032**

Audit Report No. **2.5-6452/2014**

Authorized by: Mr. Rahul Nayak



Position of signatory: Sr. General Manager

Certification Body at TÜV NORD CERT GmbH

Valid until **14.12.2023**

Initial certification **15.12.2020**

Date of certification decision **22.12.2021**

Date of issue : Mumbai, **22.12.2021**

The authenticity of this certificate can be verified in the FSSC 22000 database of Certified Organizations available on www.fssc22000.com

TÜV NORD CERT GmbH Langemarckstrasse 20 45141 Essen

www.tuev-nord-cert.com

TUV India Pvt. Ltd., 801, Raheja Plaza – 1, L.B.S. Marg, Ghatkopar (W), Mumbai - 400 086, India

www.tuv-nord.com/in





KOSHER CERTIFICATE

KC# 8200208 - 1
27 Sivan, 5782
June 26, 2022

Savannah Surfactants Ltd.
283A, Kundaim Industrial Estate Kundaim,
Goa, 403115
INDIA
Tel:+91-24620221

The following products sold by Savannah Surfactants Ltd. are certified Kosher with the listed restrictions.

Name	K-ID	Status	Restriction	Size
Actimul Margarine	HQL-XGFR	Pareve	Ⓚ SYMBOL	
Calcium Stearoyl Lactylate (CSL)	TJQ-CJXQ	Pareve	Ⓚ SYMBOL	
Citric Acid Esters of Mono and Diglycerides (CITREM)	RZC-VBNM	Pareve	Ⓚ SYMBOL	
Diacetyl Tartaric Acid Esters of Mono and Diglycerides (DATEM)	JDJ-DWCQ	Pareve	Ⓚ SYMBOL	
Glycerol Monooleate (GMO)	NRS-SPTK	Pareve	Ⓚ SYMBOL	
Glycerol Monostearate (GMS)	PVM-KGJC	Pareve	Ⓚ SYMBOL	
Glycerol Tristearate	VJM-WSNH	Pareve	Ⓚ SYMBOL	
Glycerol Tristearate (GTS) DynaPura GTS	BLB-LSBX	Pareve	Ⓚ SYMBOL	
Lactic Acid Esters of Mono and Diglycerides (LACTEM)	CZN-DZCT	Pareve	Ⓚ SYMBOL	
Mono and Diglycerides (MDG)	THT-PDFC	Pareve	Ⓚ SYMBOL	
Polyglycerol Esters of Edible Fatty Acid (PGE)	CZN-QSSF	Pareve	Ⓚ SYMBOL	
Polyglycerol Esters of Edible Fatty Acids	FLM-GWNJ	Pareve	Ⓚ SYMBOL	
Polyglycerol Polyricinoleate	BKX-DRGS	Pareve	Ⓚ SYMBOL	

This certificate is VALID UNTIL June 30, 2023

Verify authenticity by entering K-ID at www.digitalkosher.com



Handwritten signature in Hebrew: רב ד"ר יואל לוי



Handwritten signature: Claudio Innocenti



KOSHER CERTIFICATE

KC# 8200208 - 2
27 Sivan, 5782
June 26, 2022

Savannah Surfactants Ltd.
283A, Kundaim Industrial Estate Kundaim,
Goa, 403115
INDIA
Tel:+91-24620221

The following products sold by Savannah Surfactants Ltd. are certified Kosher with the listed restrictions.

Name	K-ID	Status	Restriction	Size
Polyglycerol Polyricinoleate (PGPR)	FXK-BNDC	Pareve	Ⓚ SYMBOL	
Potassium Stearate	PVF-VWWP	Pareve	Ⓚ SYMBOL	
Sodium Stearoyl Lactylate (SSL)	QTJ-NVDL	Pareve	Ⓚ SYMBOL	
Sorbitan Monooleate (SMO)	WGJ-KLCL	Pareve	Ⓚ SYMBOL	
Sorbitan Monostearate (SMS)	MBH-JWBM	Pareve	Ⓚ SYMBOL	
Sorbitan Tristearate (STS)	KWQ-WBKW	Pareve	Ⓚ SYMBOL	

This certificate is VALID UNTIL June 30, 2023

Verify authenticity by
entering K-ID at
www.digitalkosher.com





بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ

مَجْلِسُ الْعُلَمَاءِ الْإِسْلَامِيِّ

MAJELIS ULAMA INDONESIA
THE INDONESIAN COUNCIL OF ULAMA

KETETAPAN HALAL

اِثَاتَاتُ الْحَلَالِ HALAL DECREE

No : _____ الرقم :

00310079081016

إن مجلس العلماء الاندونيسي - بعد الاختبارات والبحوث - بالاعتماد علي فحص المحتويات والإجرات من Majelis Ulama Indonesia (MUI), setelah melakukan pengujian dan pembahasan, berdasarkan pemeriksaan yang telah dilakukan oleh (*The Indonesian Council of Ulama, after examining, and discussing the audit result conducted by*):

LEMBAGA PENGKAJIAN PANGAN, OBAT-OBATAN DAN KOSMETIKA MAJELIS ULAMA INDONESIA
(LPPOM MUI)

قرر بان المنتجات الغذائية أو الأدوية أو مستحضرات التجميل المبين اسمها أدناه حلال حسب متطلبات الشريعة الإسلامية
Menetapkan bahwa produk yang disebutkan namanya di bawah ini adalah HALAL menurut Syari'at Islam. (*declare that the product stated below as HALAL according to the Islamic Law.*)

Jenis Produk	: AS ATTACHED	: نوع المنتجات
Type of Product	: AS ATTACHED	: اسم المنتجات
Nama Produk	: AS ATTACHED	: اسم الشركة
Name of Product	: SAVANNAH SURFACTANTS LTD	: عنوان الشركة
Nama Perusahaan	: 283A KUNDAIM INDUSTRIAL ESTATE, GOA,	
Name of Company	: INDIA	
Alamat Perusahaan	:	
Company's Address	:	

Dikeluarkan di Jakarta pada	: MARCH 03, 2021	: اصدرت هذه الشهادة بجاكرتا في
Issued in Jakarta on	: MARCH 02, 2023	: وصالحة إلى
Berlaku sampai dengan	:	: مادامت تركيبات المواد المشربليها وعملية إنتاجها ونظام ضمان الحلال (HAS 23000) مطابقة علي الشكل الذي قرره قسم الإفتاء بالمجلس
Valid until	:	: selama bahan-bahan, proses produksi, dan Sistem Jaminan Halal (HAS 23000) yang diterapkan sesuai dengan keputusan Komisi Fatwa MUI.

as long as the ingredients, production process, and the implementation of Halal Assurance System (HAS 23000) are in accordance to the decree of Fatwa Commission of the Indonesian Council of Ulama.

مديرة لجنة البحوث في الأ طعمة و الأ دويه
ومستحضرات التجميل بالمجلس

رئيس قسم الإفتاء بالمجلس

KETUA KOMISI FATWA MUI
HEAD OF THE FATWA COMMISSION OF MUI

Prof. Dr. H. HASANUDDIN AF, MA

الرئيس العام للمجلس

KETUA UMUM MUI
CHAIRMAN OF MUI

KH. MIFTACHUL AKHYAR

LEMBAGA PEMERIKSA HALAL
HALAL ASSESSMENT AGENCY
DIREKTUR EKSEKUTIF LEMBAGA PENGKAJIAN PANGAN,
OBAT-OBATAN DAN KOSMETIKA MAJELIS ULAMA INDONESIA
EXECUTIVE DIRECTOR OF THE ASSESSMENT INSTITUTE
FOR FOODS, DRUGS AND COSMETICS OF MUI (LPPOM MUI)

Ir. Hj. MUTI ARINTAWATI, M.Si.

بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ

تَجْلِيحَ الْعَيْشَةِ الْهَوْنِيَّةِ

MAJELIS ULAMA INDONESIA
THE INDONESIAN COUNCIL OF ULAMA

مرفقة لاثبات الحلال

LAMPIRAN KETETAPAN HALAL
THE ATTACHMENT OF HALAL DECREE

No : 00310079081016 : الرقم

Nama Perusahaan : Savannah Surfactants Ltd : اسم الشركة
Name of Company : Savannah Surfactants Ltd : اسم المصنع
Nama Pabrik : 283A Kundaim Industrial Estate, Goa, : عنوان المصنع
Name of Factory : India :
Alamat Pabrik : :
Factory's Address : :
Kelompok Produk : Additives : مجموعة المنتجات
Groups of Product : Emulsifier :
Jenis Produk : : نوع المنتجات
Type of Product : (Table) :
Nama Produk : : اسم المنتجات
Name of Product :

1	Polyglycerol Polyricinoleate
2	Sodium Stearoyl Lactylate
3	Diacetyl Tartaric Acid Esters of Mono and Diglycerides
4	Sorbitan Tristearate
5	Sorbitan Monostearate
6	Polyglycerol Esters of Edible Fatty Acids
7	Glycerol Monostearate
8	Glycerol Monooleate
9	Calcium Stearoyl Lactylate
10	Citric Acid Esters of Mono and Diglycerides
11	Glycerol Tristearate
12	Lactic Acid Esters of Mono and Diglycerides of Fatty Acids

Berlaku sampai dengan : March 02, 2023 : وصالحة إلى
Valid Until : :
Dikeluarkan di Jakarta pada : March 03, 2021 : أصدرت هذه الشهادة بجاكرتا في
Issued in Jakarta on : :
Meneri

مديرية لجنة البحوث في الأ طعمة و الآ دويه
ومستحضرات التجميل بالمجلس

LEMBAGA PEMERIKSA HALAL
HALAL ASSESSMENT AGENCY

LEMBAGA PENGKAJIAN PANGAN, OBAT-OBATAN DAN KOSMETIKA MAJELIS ULAMA INDONESIA
THE ASSESSMENT INSTITUTE FOR FOODS, DRUGS AND COSMETICS OF MUI (LPPOM MUI)
DIREKTUR EKSEKUTIF / EXECUTIVE DIRECTOR

KAN
Komite Akreditasi Nasional
Lembaga Sertifikasi Halal
13164-001-004

Ir. Hj. MUTI ARINTAWATI, M.Si.



Date:08/12/2022 7:21:54

Created Date
2022-07-29 06:42:40.0

Registration Expiration Date
2022-12-31

Is this facility engaged in the manufacturing/processing, packing, or holding of food for human or animal consumption in the United States?

Yes No

Section 1: Type of Registration

Facility Location: **Foreign Registration**

UPDATE OF REGISTRATION INFORMATION:

Registration Number: **11897225726**

Are you the new owner of a previously registered facility?

Yes No

Previous Owner's Title:

Previous Owner's Name:

Previous Owner's Registration Number:

Section 2: Facility Name/Address Information

Facility Name

Savannah Surfactants Limited

Telephone Number

091 915 8444631

Facility Name Suffix

Company

Fax Number

Facility Street Address, Line 1

Plot No. 283A Kundaim Industrial Estate,

E-Mail Address

anibajaj@savannahgoa.com

Facility Street Address, Line 2

Kundaim

Unique Facility Identifier (UFI)

City

Ponda

State/Province/Territory

Goa

Zip Code (Postal Code)

403115

Country/Area

INDIA

Section 3: Preferred Mailing Address Information

Complete this section if different from Section 2 Facility Name/Address Information (OPTIONAL)

Is the preferred mailing address the same as the facility address (Section 2)? Yes

Name

Savannah Surfactants Limited

Telephone Number

091 915 8444631



Address, Line 1

Plot No. 283A Kundaim Industrial Estate,

Address, Line 2

Kundaim

City

Ponda

State/Province/Territory

Goa

Zip Code (Postal Code)

403115

Country/Area

INDIA

Fax Number

E-Mail Address

anibajaj@savannahgoa.com

Section 4: Parent Company Name/Address Information

(If applicable and if different from Sections 2 and 3). If information is the same as another section, check which section:

- Same as Facility Address (Section 2)
 Same as Preferred Mailing Address (Section 3)
 None of the above

Company Name

Savannah Surfactants Limited

Company Name Suffix

Company

Address, Line 1

Plot No. 283A Kundaim Industrial Estate,

Address, Line 2

Kundaim

City

Ponda

State/Province/Territory

Goa

Zip Code (Postal Code)

403115

Country/Area

INDIA

Telephone Number

091 915 8444631

Fax Number

E-Mail Address

anibajaj@savannahgoa.com

Section 5: Facility Emergency Contact Information

If information is the same as another section, check which section:

- Same as Facility Address (Section 2)
 Same as U.S. Agent Information (Section 7)
 None of the above



Individual's Title (Optional)

Emergency Contact Phone

091 915 8444631

Individual's Name (Optional)

E-Mail Address

anibajaj@savannahgoa.com

Individual's Middle Name (Optional)

Job Title (Optional)

Individual's Last Name (Optional)

Section 6: Trade Names

(If this facility uses trade names other than that listed in Section 2 above, list them below (e.g., "Also doing business as," "Facility also known as"))

Are there alternate trade names used by your facility in addition to the name provided in **Section 2: Facility Name/Address Information?**

Yes

No

Section 7: United States Agent

(To be completed by facilities located outside any state or territory of the United States, District of Columbia, or The Commonwealth of Puerto Rico)

Name

Sigma Scientific Services LLC

Telephone Number

305 2394441 null

Address, Line 1

7600 Nw 69th Ave

Emergency Contact Phone

786 4165587

Address, Line 2

City

Medley

E-Mail Address

jmillan@sigmabiomedical.com

State/Province/Territory

Florida

Zip Code (Postal Code)

33166

Country/Area

UNITED STATES

Section 8: Seasonal Facility Dates of Operation (Optional)

Give the approximate dates that your facility is open for business, if its operations are on a seasonal basis (Optional).

Harvest 1

Start Month

End Month

Harvest 2

Start Month

End Month

Section 9: General Product Categories - Human/Animal/Both

Food for Human Consumption

Food for Animal Consumption

Section 9a: General Product Categories - Food for Human Consumption; and Type of Activity Conducted at the Facility



To be completed by all food facilities. Please see instructions for further examples. IF NONE OF THE MANDATORY CATEGORIES BELOW APPLY, SELECT BOX 37	Ambient Food Storage Warehouse / Holding Facility (e.g., storage facilities, including storage tanks, grain elevators)	Refrigerated Food Storage Warehouse / Holding Facility (e.g., storage facilities, including storage tanks)	Frozen Food Storage Warehouse / Holding Facility (e.g., storage facilities)	Acidified Food Process or	Low-Acid Food Process or	Interstate Conveyance Caterer / Catering Point	Contract Sterilizer	Labeler / Relabeler	Manufacturer / Processor	Packer / Repacker	Salvage Operator (Reconditioner)	Farm Mixed-Type Facility	Other Activity Conducted (Please Specify)
15. FOOD ADDITIVES, GENERALLY RECOGNIZED AS SAFE (GRAS) INGREDIENTS, OR OTHER INGREDIENTS USED FOR PROCESSING ^{(21 CFR 170.3 (n) (42); 21 CFR 170.3 (o) (1), (2), (3), (5), (6), (7), (8), (9), (10), (11), (12), (13), (14), (15), (16), (17), (18), (19), (22), (23), (24), (25), (26), (27), (28), (29), (30), (31), (32))}	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Section 10: Owner, Operator, or Agent-in-Charge Information

Provide the following information, if different from all other sections on the form. If information is the same as another section of the form, check which section:

If information is the same as Section 2, check the box:

- Section 2 - Facility Address Information
- Section 3 - Preferred Mailing Address Information
- Section 4 - Parent Company Address Information
- Section 7 - US Agent Address Information
- None of the above

Name of Entity or Individual Who is the Owner, Operator, or Agent-in-Charge: Anirudh Bajaj

Address, Line 1

Plot No. 283A Kundaim Industrial Estate,

Address, Line 2

Kundaim

Telephone Number

091 915 8444631

Fax Number



City Ponda	E-Mail Address anibajaj@savannahgoa.com
State/Province/Territory Goa	
Zip Code (Postal Code) 403115	
Country/Area INDIA	

Section 11: Inspection Statement

FDA will be permitted to inspect the facility at the time and in the manner permitted by the Federal Food, Drug, and Cosmetic Act.

Search Results

FEI Number	Firm Name	Physical Address	Mailing Address
3023578235	Savannah Surfactants Limited	Plot No 283a Kundaim Industrial Estate, Ponda, Goa, 403115, IN	Plot No 283a Kundaim Industrial Estate, Ponda, Goa, 403115, IN



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[Resources >](#)

[Home\(../index.htm\)](#) > [FSMA Data\(index.htm\)](#) > [Firm/Supplier Evaluation Resources](#)

Firm/Supplier Evaluation Resources

The FDA firm and supplier database available on this site includes data associated with inspections classification, inspections citations, compliance actions, recalls, and imports.

Search by Firm Name or FEI Number  Help

3023578235

No data found

Three FDA FSMA rules ([Foreign Supplier Verification Programs \(FSVP\) for Importers of Food for Humans and Animals](#)

(<https://www.fda.gov/food/food-safety-modernization-act-fsma/fsma-final-rule-foreign-supplier-verification-programs-fsvp-importers-food-humans-and-animals>)

; [Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food](#)

(<https://www.fda.gov/food/food-safety-modernization-act-fsma/fsma-final-rule-preventive-controls-human-food>)

; and [Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Food for Animals](#)

(<https://www.fda.gov/food/food-safety-modernization-act-fsma/fsma-final-rule-preventive-controls-animal-food>)

) require that importers and facilities perform certain risk-based activities to verify that their suppliers are meeting applicable U.S. food safety standards. Under these rules, you must evaluate, among other things, the applicable FDA food safety regulations and information relevant to the supplier's compliance with those regulations, including whether the supplier is the subject of an FDA warning letter, import alert, or other FDA compliance action related to food safety, and document the evaluation.

Below is a list of publicly available resources that can be used to meet the requirement set out in these regulations as well as information on their use:

Collapse All | Expand All

- ▼ **Warning Letters**
- ▼ **Import Alerts**
- ▼ **Recalls**
- ▼ **Import Refusals**
- ▼ **Inspection Classifications**
- ▼ **Other Compliance Resources**

Contact

Questions and comments pertaining to the FDA Data Dashboard and source data may be directed by email to:

FDADashboard@fda.hhs.gov
 (<mailto:FDADashboard@fda.hhs.gov>)

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Resources

[How to Use the Dashboard](#)
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[Glossary](#)
 ([../glossary.htm](#))

[API](#)
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[\(vqip.htm\)](#)

Imports

Entry

[\(..\cd\impentry.htm\)](#)

Language Assistance Available: Español

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- <https://www.fda.gov/about-fda/about-website/language-assistance-services#chinese> | Tiếng Việt
- <https://www.fda.gov/about-fda/about-website/language-assistance-services#vietnamese> | 한국어
- <https://www.fda.gov/about-fda/about-website/language-assistance-services#korean> | Tagalog
- <https://www.fda.gov/about-fda/about-website/language-assistance-services#tagalog> | Русский
- <https://www.fda.gov/about-fda/about-website/language-assistance-services#russian> | العربية
- <https://www.fda.gov/about-fda/about-website/language-assistance-services#arabic> | Kreyol Ayisyen
- <https://www.fda.gov/about-fda/about-website/language-assistance-services#creole> | Français
- <https://www.fda.gov/about-fda/about-website/language-assistance-services#french> | Polski
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- <https://www.fda.gov/about-fda/about-website/language-assistance-services#japanese> | فارسی
- <https://www.fda.gov/about-fda/about-website/language-assistance-services#farsi> | English
- <https://www.fda.gov/about-fda/about-website/language-assistance-services#english>

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<https://www.hhs.gov/vulnerability-disclosure-policy/index>

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