GLOBAL FOOD ADDITIVES, INC.

Sample product specification

Bacillus Coagulans Culture

Fermentation, Cultures & Bio-Protective Ingredients

Product and grade

Enter supplier product code, grade, composition and revision.

Qualification test

Preparation identity and the supplier-defined activity or count where applicable.

Acceptance criteria

Record the contractual limit, units, basis and analytical method.

Claims and documentation

Attach current declarations or certificates for the identified grade and site.

Packaging and storage

Specify net fill, liner, storage conditions and unopened shelf life.

SAMPLE ONLY

Illustrative blank layout. Ask for the current supplier-issued documents for the offered grade and lot.

Sample certificate of analysis

Bacillus Coagulans Culture

Fermentation, Cultures & Bio-Protective Ingredients

Supplier and lot

Record site, product code, batch number and issue date.

Sampling record

Enter the sampling date and the applicable specification revision.

Test to report

Preparation identity and the supplier-defined activity or count where applicable.

Lot result

Enter the actual result, method, units, limit and disposition.

Release authorisation

Record the supplier approver, release date and traceability reference.

SAMPLE ONLY

Illustrative blank layout. Ask for the current supplier-issued documents for the offered grade and lot.