**GLOBAL FOOD ADDITIVES, INC.**

# Sample product specification

## Yogurt Starter Cultures

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

## Yogurt Starter Cultures

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.