No 4 Pepper Place, Rainbow Park II
Montague Gardens, Cape Town
Company Registration
Crown Food Group (Pty) Ltd
1963/001736/07

PRODUCT SPECIFICATION

PRODUCT CODE	4405214	**PRODUCT NAME**	SAFARI MSG FREE ANZ BILTONG 2KG	**REVISION NO**	00
CUSTOMER CODE		**CUSTOMER PRODUCT NAME**	SAFARI MSG FREE ANZ BILTONG		
PRODUCT STATUS		☐ Existing Product		☒ New Product	

1. SUPPLIER INFORMATION			
COMPANY NAME	Crown Food Group (Pty) Ltd		
TRADING NAME	Crown National *and* Crown Ingredient Solutions		
BUSINESS ADDRESS	04 Pepper Place, Rainbow Park II, Montague Gardens, Cape Town		
POSTAL ADDRESS	P.O. Box 37200, Chempet, 7442		
WEBSITE	www.crownnational.co.za		
TECHNICAL CONTACT INFORMATION			
NAME	Cheryl Basson	**DESIGNATION**	Technical Manager
CONTACT NUMBER	021 527 5000	**FAX NUMBER**	021 527 5023
EMAIL	Cheryl.Basson@crownfood.co.za		

MANUFACTURER (s) (Producer) Information

(Complete only when manufacturer or producer is different to supplier, e.g. bought from distributor or agent. List all alternative sources or suppliers.)

COMPANY NAME	**SITE OF MANUFACTURE (PRODUCTION) (CITY & COUNTRY)**
Same as above	Same as above

2. PRODUCT INGREDIENT INFORMATION
LEGAL DESCRIPTION / SUGGESTED LABELLING DESCRIPTION (Product Name)
SAFARI MSG FREE ANZ BILTONG
INGREDIENT DECLARATION including QUID *(Full list of ingredients including food additives in descending order, including percentage labelling of characterising components or ingredients [QUID declaration], and full break down of compound ingredients. Ensure all relevant information such as additive numbers are included.)*
Salt, Spices, Sugar, Yeast Extract, Dehydrated Vegetables (Onion, Garlic)
ALLERGEN DECLARATION
Allergens : May Contain Celery, Cow's Milk, Egg, Mustard, Soy, Wheat Gluten
PRODUCT LABEL INGREDIENT DECLARATION
Salt, Spices, Sugar, Yeast Extract, Dehydrated Vegetables (Onion, Garlic)

PROCESSING AIDS *(Full list of processing aids used in the manufacture of this product and not declared in the ingredient listing – e.g. Carriers / anti foam / divider oil / etc.)*
NONE

3. PRODUCT APPLICATION / INTENDED USE
INTENDED USE
Spice blend used in the production of raw processed meat applications. The spice blend is not meant to be consumed on its own.
TARGET MARKET
Adults and children older than 3 years
VULNERABLE POPULATION
Children younger than 3 years or allergy sufferers
POSSIBLE MISUSE
Storage in direct sunlight and not as per the storage instructions
INSTRUCTIONS FOR USE (Suggested Recipe / Meatblock / Dosage)
DOSAGE
Use at 40 – 50 g per Kg fresh biltong meat.
RECIPE INGREDIENTS
N/A
INSTRUCTIONS *(Method)*
N/A
RECOMMENDED MEAT BLOCK

Ingredient	**Quantity**	**Quantity**
Biltong Meat	50.000	40.000
Batch Pack	2.000	2.000
TOTAL	52.000	42.000

4. FOOD IRRADIATION / STERILISATION / MICROBIAL REDUCTION STEPS						
Has this product or any of its components been treated with:	**Yes* / No**	*** If YES, additional information must be inserted where prompted**				
Microbial reduction heating	No					
Steam Sterilisation	**Yes**	Ingredient/s	**Spices**			
Ionising Radiation	No	Ingredient/s		Dosage (kGy)		
Ethylene Oxide	No	Ingredient/s				
Other fumigants or sterilants	No	Ingredient/s		Fumigants		

5. QUALITY PARAMETERS			
Physical Specifications (Examples may include particle size, shape, specific gravity, metal detection, foreign matter tolerances, physical defect tolerances etc. as appropriate for the product)			
Test / Parameter	**Specification**	**Test Method**	**Included on COA as statement and/or results** (Indicated with X)
Appearance	Free - flowing	FS05.2.04.SOP83	X
Colour	Light brown powder with brown and black particles	FS05.2.04.SOP83	X
Flavour & Aroma	Salty and savoury	FS05.2.04.SOP83	X
Particle size	N/A	FS05.2.04.SOP38	
Foreign Matter	N/A	FS05.1.07.1-PR	
Chemical Specifications (Examples may include Salt, acid, pH, histamine, moisture, brix, Aw, pesticide compliance etc. as appropriate for the product)			
% Salt	57.9 – 64.0	FS05.2.04.SOP39	X
% SO_2	N/A	FS05.2.04.SOP44	
SO_2 Residual	N/A	*Outsourced	
Brine Viscosity	N/A	FS05.2.04.SOP10	
pH	N/A	FS05.2.04.SOP82	
Brix	N/A	FS05.2.04.SOP11	
Viscosity	N/A	FS05.2.04.SOP117	
Specific Gravity	N/A	FS05.2.04.SOP86	
Spot Nitrite	N/A	FS05.2.04.SOP33	
Salt in Cure	N/A	FS05.2.04.SOP39	
Nitrite in Cure	N/A	FS05.2.04.SOP42	
Sodium mg/100g	N/A	FS05.2.04.SOP125	
% Moisture	N/A	FS05.2.04.SOP32	
Capsiacin / SHU (HPLC)	N/A	FS05.2.04.SOP27	

aW	N/A	FS05.2.04.SOP81	
% Volatile Oil	N/A	FS05.2.04.SOP49	

Microbiological Specifications

* Outsourced to a SANAS accredited laboratory, based on the monitoring of incoming raw materials Microbiological testing/verification of the spice batch pack is done according to a pre-determined schedule based on random selection of final product batches being tested throughout the year.

Test / Parameter	**Specification**	**Test Method**	**Included on COA as statement and/or results** (Indicated with X)
Total Plate Count cfu/g	800000	FS05.2.04.SOP56	X
Yeast cfu/g	10000	FS05.2.04.SOP57	X
Mould cfu/g	10000	FS05.2.04.SOP57	X
Coliforms cfu/g	1000	FS05.2.04.SOP53	X
Escherichia coli	ND per 20g	FS05.2.04.SOP54	X
Lactobacillus	N/A	FS05.2.04.SOP55	
Salmonella	N/A	*Outsourced	
***Bacillus cereus* cfu/g**	N/A	*Outsourced	
Clostridium perfringens	N/A	*Outsourced	
Staphyloccocus aureus	N/A	*Outsourced	

6. COUNTRY OF ORIGIN

COUNTRY OF ORIGIN - PRODUCT

Statement (Select 1 option only)		**Insert Country Below**		**Specify approx. % Imported Ingredients**	**Specify Country / IES of Imported Ingredients**
☐	Produce of				
☐	Made in				
☒	Made in	South Africa	From imported ingredients	11%	Netherlands, India, Vietnam, China, Ukraine/Moroccan
☐	Other – specify				

COUNTRY OF ORIGIN – RAW MATERIAL / COMPONENTS

Ingredients	**Country of Origin**
Salt	South Africa
Spices	South Africa/Ukraine/Moroccan, China, Vietnam
Sugar	South Africa
Yeast Extract	Netherlands
Dehydrated Vegetables (Onion, Garlic)	China/India

7. STORAGE, PACKAGING & CODING		
Storage & Transportation		
Recommended Storage Conditions	Unopened	Cool, dry conditions away from direct sunlight, in an insect and pest-free warehouse, well ventilated store room. Temperature: Ambient (18 - 25°C)
	Opened	Reseal once opened. Store in cool, dry conditions away from direct sunlight, in an insect and pest-free warehouse.
Shelf Life	Unopened	24 months
	Opened	Not recommended – reseal once opened
Recommended Transportation Requirements		Store and transport in cool, dry conditions away from moisture. Transport in closed vehicles that can protect the product against harsh weather conditions.
Packaging		
Packaging		**Unit**
Pack Size – Net Weight or Net Volume		2kg
Target Fill Weight (*If applicable)*		2kg
Packaging Type		Packed in a poly/nylon bag
Sealing Method		Heat sealed
Tamper Evidence		Seal broken
General packaging Requirements		
Is product double bagged?		☐-Yes ☒-No
What is the colour and micron of the inner bag?		N/A
Are potential foreign objects such as staples avoided in packaging?		☒-Yes ☐-No
Does the packaging indicate recycling symbols?		☐-Yes ☒-No

Coding			
General Coding Requirements:			
Coding	**Unit**		**Agent or distributor (*If applicable)***
Barcode	EAN: 6002522011285		TUN:
Type of Code (best before date, use by date, date packed, Julian code, baked on code etc.)	Manufacturing and Expiry date is provided on the label. Batch Number for traceability		
Method of Coding (sticker, embossed, inkjet, stamped etc.)	Inkjet on Packaging ☐ Pre Printed Label ☒		
Format of Code (*Insert an example of the product code)*	**Product Code**	4405214	
	Batch Number	B0123456	
	Best Before Date	YYYY/MM/DD	
Translation of Code	The batch number is electronically generated and is traceable via Syspro.		
If in contact with Food, is coding ink Food grade?	N/A		

ADDITIONAL PRODUCT INFORMATION

8. DIETARY SUITABLITY			
	Yes* / No	*** If YES, confirm if certified and attach a copy of certificate**	
		Yes	**No**
Vegan Suitable (NO meat, milk, eggs, honey)	**Yes**		
Lacto Vegetarian Suitable (contains milk)	**Yes**		
Ovo Vegetarian Suitable (contains egg)	**Yes**		
Ovo Lacto Vegetarian Suitable (contains milk and egg)	**Yes**		
Halaal Suitable	**Yes**	**Yes**	
Kosher Suitable	**Yes**	No	
Organic Certified	No	No	
Hindu Suitable (contains NO beef)	**Yes**	No	

9. MANDATORY ADVISORY OR WARNING STATEMENTS AND DECLARATION *(A Yes response triggers an advisory or warning statement.)*	
Food / Component	**Present Yes / No**
Aspartame	No
Glutamates (MSG, L-glutamic acid, sodium hydrogen L-glutamate, potassium hydrogen L-glutamate, mono potassium glutamate, calcium dihydrogen di-L-glutamate, calcium glutamate, monoammonium glutamate, magnesium diglutamate)	No
Tartrazine	No
Phytosterol esters / stanols	No
Herbal and botanical extracts *If 'yes' please specify*	No
Isomaltulose	No
Polyols, Isomalts, Polydextrose (Lactitol, Maltitol, Maltitol syrup, Mannitol, Xylitol, Erythritol, Isomalt, Polydextrose, Sorbitol). *If 'yes' please specify type/s and levels*	No
Type	Level (g/100g)
N/A	N/A

10. MANDATORY DECLARATION OF CERTAIN SUBSTANCES

*Please insert YES **OR** NO to indicate if the product contains any ingredient, additive or processing aid which has been derived from the food source.*

All responses trigger additional information. Ensure Cross Contact Details are complete.

10.1 ALLERGEN INFORMATION

Food	Yes*/ No	*If Yes, additional information must be inserted where prompted	Cross Contact Details	
			Present on same line Yes/No	Present in same Facility Yes/No
Cereals containing gluten & their products namely, wheat, rye, barley, oats, spelt & their hybridised strains	No	Specify name of cereal and type of derivative/s: Has the product been rendered gluten free by processing (no detectable gluten)? Yes / No Has the product been rendered free of all wheat proteins by processing? Yes / No	**Yes**	**Yes**
Cereals that do not contain gluten & their products namely, wheat, rye, barley, oats, spelt & their hybridised strains	No	Specify name of cereal and type of derivative/s: Has the product been rendered gluten free by processing (no detectable gluten)? Yes / No Has the product been rendered free of all wheat proteins by processing? Yes / No	**Yes**	**Yes**
Soybeans & their products (including soybean oils)	No	Specify type of soybean derivative/s:	**Yes**	**Yes**
Milk & milk products	No	Specify type of milk derivative/s:	**Yes**	**Yes**
Egg & egg products	No	Specify type of egg derivative/s:	**Yes**	**Yes**
Sulphites	**Yes**	Total level of sulphites in product (mg/kg): **<10mg/kg** Total level of sulphites in customer final product (mg/kg) @ recommended dosage: Total level of added sulphites in batch pack (mg/kg): Specify type of added sulphite/s and additive number/s: **Sulphur Dioxide E220**	**Yes**	**Yes**
Celery & their products	No	Specify type of Celery derivative/s:	**Yes**	**Yes**

Mustard & their products	No	Specify type of Mustard derivative/s:	**Yes**	**Yes**
Crustacea & crustacea products (shrimp, prawn, crab, lobster and crawfish or crayfish)	No	Specify name (common & scientific) of Crustacea and type of derivative/s:	No	No
Molluscs & mollusc products (abalone or perlemoen, calamari, clams, cockles, mussels, oysters, scallops, whelks, winkles)	No	Specify name (common & scientific) of Molluscs and type of derivative/s:	No	No
Fish & fish products (Including fish oils)	No	Specify name (common & scientific) of fish and type of derivative/s:	No	No
Peanuts & peanut products (including peanut oil)	No	Specify type of peanut derivative/s:	No	No
Lupin & their products	No	Specify type of lupin derivative/s:	No	No
Tree nuts & their products (excluding coconut & pine nut)	No	Specify name/s of tree nuts and type of derivative/s:	No	No

ALLERGEN CROSS CONTACT
Has your company addressed the issue of cross contact from allergen causing components?

Has your company addressed the issue of cross contact from allergen causing components?	Yes ☒	No ☐
	If YES please also include the sectionbelow	
How is cross contact of allergens avoided?	☒ validated cleaning procedures swabs/visual/Elisa	☒ production scheduling
	☐ control of personnel movement in factory	☒ staff training
	☒ documented procedures and controls	☒ isolated storage of allergens
	☐ other	

10.2 GMO INFORMATION (Food produced using gene technology)	
Are there any ingredients in this product (including food additives, processing aids and enzymes) which contain or have been derived from genetically modified material or have been produced using the application either directly or indirectly of genetically modified substrates or genetically modified organisms?	
☒	Does not contain genetically modified ingredients
☐	Does not contain genetically modified ingredients (at <1% of the final product)
☐	Contains genetically modified ingredients (at 1 or <5% of the final product)

☐	Contains genetically modified ingredients (at ≥ 5% of the final product)
☐	May contain genetically modified ingredients (cannot rule out due to testing constraints)

Does this product require labelling in accordance with R.25 of 16 January 2004: Regulations relating to the Labelling of Foodstuffs obtained through Certain Techniques of Genetic Modification?	
☐ Yes	☒ No
Do any of the genetically modified components of this product have altered characteristics?	
☐ Yes	☒ No
If 'YES' list the GM components and altered characteristics:	
GM Component	**Altered Characteristics**
N/A	N/A

11. ADDITIONAL CONSUMER INFORMATION				
Food / Component		**Yes* /No**	***If YES additional information must be inserted where prompted**	
Beef (or bovine)		No	Specify type/s of beef (or bovine) derivative/s:	
			Does the cattle feed exclude animal derived products?	
			Is growth hormones used?	
			Specify country/ies of origin:	
Chicken		No	Specify type/s of chicken derivative/s:	
			Does the chicken feed exclude animal derived products?	
			Is routine antibiotics used as a growth promoter during the chicken production?	
			Specify source of chicken products (i.e. country and city):	
Pork		No	Specify type/s of pork derivative/s:	
			Does the pig feed exclude animal derived products?	
			Specify country/ies of origin:	
Gelatine		No	Specify type (source/species) & Halaal status:	
Eggs		No	Liquid egg ☐	Shell egg ☐
			Free range ☐	Barn / cage ☐
			Pasteurised ☐	Other ☐
Fruit and vegetables		No	Used unpeeled ☐ Waxed ☐ Other ☐	Fruit and vegetables
Milk and milk products		No	Is rBST used to produce the milk?	
Antioxidants	Added BHA	No		
	Added BHT	No		
	Added TBHQ	No		
	Other Antioxidants	No	Specify Antioxidant/s:	
Flavour Enhancers		No	Specify flavour enhancer/s and additive number/s:	
Alcohol (Residual)		No	Specify level % v/v:	
Added Fats & Oils	Animal	No	Specify type of fats & oils:	
			If applicable specify the name of any process used to alter the fatty acid composition:	
	Vegetable	No	Specify types of fats & oils:	
			Hydrogenated: Yes☐ No☐	
			If applicable specify the name of any process used to alter the fatty acid composition:	
Allium Genus (Onion, garlic, spring onion, leek, chives etc.)		**Yes**	Specify name and type of derivative/s: **Onion, Garlic**	
Sweeteners (intense, non-nutritive)		No	Specify types of intense sweetener/s and additive number/s:	

Preservatives	No	Specify type/s of preservative/s, additive number/s and level/s in mg/kg:	
Seeds (sunflower, poppy, sesame, cottonseed, etc.)	No	Specify name and type of derivative/s:	
Yeast & Yeast Products (including yeast extracts)	**Yes**	Specify type of yeast product/s: **Yeast Extract**	
Lupin & their products	No	Yes ☐ No ☐	
Herbs	No	Irradiated ☐	
		☐ Herb	☐ Herb oil / extracts / oleoresins
Spices	**Yes**	Irradiated ☐	
		☒ Spice	☐ Spice oil /extracts / oleoresins
Hydrolysed Vegetable Proteins	No	Specify type/s of protein sources (e.g. maize or Soya):	
Maize and maize derivatives	No		
Added Flavourants (If the product is a flavour, answer YES)	No	Specify type of flavour/s:	
		☐ Natural ☐ Non-natural/Artificial ☐ Other	
Added Colorants (If the product is a colour, answer YES)	No	**Specify Type(s)**	**Specify Name and Additive number/s**
		☐ Natural	
		☐ Artificial	
		☐ Tartrazine	
		☐ Not defined	
Azo Dyes	No	Specify:	
Added Salt (If the product is salt, answer YES)	**Yes**		
Added Sugar (If the product is sugar, answer YES)	**Yes**		
Honey & Honey products	No	Specify type/s of honey or honey derivative/s: ☐ Badger Friendly ☐ Irradiated ☐ Antibiotics used	
		Country of origin?	

12. REGULATORY INFORMATION
This product complies with Foodstuffs, Cosmetics and Disinfectants Act 54 of 1972 and its amendments including**:**
Additives
• Regulations relating to miscellaneous additives in Foodstuffs (R1425/2016) • Regulations governing acids, bases and salts and the amounts thereof that foodstuffs may contain - Amendment (R330/1994) • Regulations governing acids, bases and salts and the amounts thereof that foodstuffs may contain - Amendment (R1300/1993) • Regulations governing acids, bases and salts and the amounts thereof that foodstuffs may contain - Amendment (R2128/1992) • Regulations governing acids, bases and salts and the amounts thereof that foodstuffs may contain - Amendment (R1885/1987) • Regulations relating to anti-caking agents and the amounts thereof that may be used in foodstuffs - Amendment (R3408/1992)

- Regulations relating to anti-caking agents and the amounts thereof that may be used in foodstuffs - Amendment (R2354/1991)
- Regulations relating to the use of sweeteners in foodstuffs – Amendment (R125/2008)
- Regulations relating to the use of sweeteners in foodstuffs (R3128/1991)
- Regulations relating to food colourants (R1055/1996)
- Regulations governing emulsifiers, stabilisers and thickeners and the amounts thereof that foodstuffs may contain - Amendment (R1145/1995)
- Regulations governing emulsifiers, stabilisers and thickeners and the amounts thereof that foodstuffs may contain - Amendment (R1137/1994)
- Regulations governing emulsifiers, stabilisers and thickeners and the amounts thereof that foodstuffs may contain - Amendment (R68/1993)
- Regulations governing emulsifiers, stabilisers and thickeners and the amounts thereof that foodstuffs may contain - Amendment (R2555/1991)
- Regulations governing the use of certain food additives in certain wheaten and rye products - Amendment (R1144/1995)
- Regulations governing the use of certain food additives in certain wheaten and rye products - Amendment (R1567/1992)
- Regulations governing the use of certain food additives in certain wheaten and rye products - Amendment (R1934/1990)
- Regulations relating to baking powder and chemical leavening substances – Amendment (R123/1991)
- Regulations relating to Preservatives and antioxidants - Amendment (R681/2020)
- Regulations relating to Preservatives and antioxidants - Amendment (R1124/2017)
- Regulations relating to Preservatives and antioxidants (R965/1977)

Contaminants

- Regulations governing tolerance for fungus-produced toxins in foodstuffs: Amendment (R987/2016)
- Regulations governing tolerance for fungus-produced toxins in foodstuffs: Amendment (R751/2009)
- Regulations relating to maximum levels for melamine in foodstuffs (R1054/2009)
- Regulations relating to the maximum levels for metals in foodstuffs (R545/2008)
- Regulations governing tolerance for fungus-produced toxins in foodstuffs (R1145/2004)
- Regulations governing certain solvents in foodstuffs: Correction Notice (R315/2006)
- Regulations governing certain solvents in foodstuffs (R911/2001)
- Regulations governing radio activity in foodstuffs (R1931/1990)
- R.230 of 18 February 1977: Mineral hydrocarbons in foodstuffs
- EU Regulation (EC) No 1881/2006 setting maximum levels for certain contaminants in foodstuffs.

Fortification and other nutritional issues

- Regulations relating to trans-fat in foodstuffs (R127/2011)
- Regulations relating to food-grade salt (R184/2007)
- Amendment of regulations relating to the fortification of certain foodstuffs (R1206/2008)
- Regulations relating to the fortification of certain foodstuffs (R504/2003)

Pesticides (maximum residue limit)

- Regulations governing the maximum limits for pesticide residues that may be present in foodstuffs: Amendment (R119/2020)
- Regulations governing the maximum limits for pesticide residues that may be present in foodstuffs: Amendment (R46/2012)
- Regulations governing the maximum limits for pesticide residues that may be present in foodstuffs: Amendment (R548/2010)
- Regulations governing the maximum limits for pesticide residues that may be present in foodstuffs: Amendment (R1047/2006)
- Regulations governing the maximum limits for pesticide residues that may be present in foodstuffs (R246/1994)
- Regulations governing the maximum limits for veterinary medicine and stock remedy residues that may be present in foodstuffs (R1809/1992)
- Regulation (EC) NO 1107/2009, Codex maximum limits for pesticides –
- EU Regulations – Maximum Residue Levels according to – EC 396/2005 and EC 149/2008

Heavy Metals
• Regulations Relating to maximum levels of metals in foodstuffs: Amendment (R588/2018) • Regulations Relating to maximum levels of metals in foodstuffs: Amendment (R500/2004)
Microbiological standards
• Regulations governing microbiological standards for foodstuffs and related matters – Amendment (R706/2011) • Regulations governing microbiological standards for foodstuffs and related matters (R692/1997) and applicable amendments
Labelling and advertising
• Regulations relating to the labelling and advertising of foodstuffs (R146/2010) • Regulations relating to labelling and advertising of foodstuffs: Amendment (R45/2012) • Guidelines relating to the labelling and advertising of foodstuffs (applicable to R146/2010 for compliance purposes) • Regulations relating to labelling and advertising of foodstuffs: Amendment (R1091/2010) • Regulations relating to the labelling of foodstuffs obtained through certain techniques of genetic modification (R25/2004) • Regulations relating to labelling and advertising of foodstuffs (R2034/1993)
Hygiene and related matters
• Regulations governing general hygiene requirements for food premises and the transport of food (R638/2018)
Prohibition
• R. 2554 of 25 October 1991 Regulations prohibiting guar gum as a foodstuff • R.1408 of 10 October 2003: Regulations relating to the Prohibition of the sale of Comfrey, Foodstuffs containing Comfrey and Jelly Confectionery containing Konjac • R.219of 7 February 1975: Restriction on the sale of food additives containing nitrite and/or nitrate and other substances • R.366 of 24 May 2013: Regulations governing Irradiated foodstuffs – Ammendment • R.1600 of 22 July 1983: Regulations governing Irradiated foodstuffs

13. SUPPLIER DECLARATION AND WARRANTY

We hereby certify/acknowledge that:

- ✓ This product complies with all relevant South African legislation applicable to this product category;
- ✓ The accuracy of the product information for food quality, legality, safety and labelling purposes are correct and based on available knowledge (based on current raw material and final product information & testing done);
- ✓ We have undertaken reasonable verification procedures and risk assessments considering all other substances and raw material used and production processes on site;
- ✓ That the product will conform with the product information unless otherwise agreed to with the customer.

Company Name (Signed for and on behalf of)	Crown Food Group (Pty) LTD
Name (please print)	Cheryl Basson
Job Title	Technical Manager
Authorised Signature	
Date	22 June 2021

14. CUSTOMER APPROVAL AND AUTHORISATION	
Customer Name (Signed for and on behalf of)	
Name (please print)	
Designation	
Authorised Signature	
Date	