Audit Report Global Standard Food Safety Issue 9

1. Audit Summary			
Company name	SWANI SPICE MILLS PVT LTD	Site code	1746685
Site name	Swani Spice Mills Pvt Ltd		
Scope of audit	Steam Sterilization of Spices / Oil Seeds / Botanicals / Herbs / Spices Blends and Packing in LDPE (Low Density Polyethylene) Liners then into Poly Laminated Paper Bags / Multi Wallpaper Bags / HDPE (High Density Polyethylene) Bags and Retail Packing of Sterilized and Unsterilized Spices / Oilseeds / Botanical / Herbs / Spice Blend Primarily Packed in Poly Laminated Pouches.		
Exclusions from scope	None.		
Justification for exclusion	non-applicable		
Audit start date	3/25/2026	Audit finish date	3/27/2026
Re-audit due date	5/2/2027	Head office	Yes

Additional modules included			
Modules	Result	Scope	Exclusions from Scope
Meeting FSMA requirements for Food	Passed	Steam Sterilization of Spices / Oil Seeds / Botanicals / Herbs / Spices Blends and Packing in LDPE (Low Density Polyethylene) Liners then into Poly Laminated Paper Bags / Multi Wallpaper Bags / HDPE (High Density Polyethylene) Bags and Retail Packing of Sterilized and Unsterilized Spices / Oilseeds / Botanical / Herbs / Spice Blend Primarily Packed in Poly Laminated Pouches.	NA

2. Audit Results

2. Audit Results

Audit result	Certificated	Audit grade	A+	Audit programme	Unannounced – mandatory 1 in 3 years
Previous audit grade	A		Previous audit date	4/16/2025	
Certificate issue date	5/30/2026		Certificate expiry date	6/13/2027	
Number of non-conformities			Fundamental	0	
			Critical	0	
			Major	0	
			Minor	10	

3. Company Details

Site address	A -819, TTC, KHAIRNE MIDC, THANE -BELAPUR ROAD, NAVI MUMBAI, MAHARASHTRA INDIA 400710		
Country	INDIA	Site telephone number	+91 9870175559
Commercial representative name	Mr Chetan Kaul	Email	chetan@swanispice.com
Technical representative name	Mr Vinayak Chondekar	Email	Vinayak@swanispice.com

4. Company Profile					
Plant size (metres square)	<10K sq.m	No. of employees	51-500	No. of HACCP plans	1-3

Shift pattern	3 shift- 07:00 am- 15:00 pm, 15:00 pm – 23:00 pm, 23:00 pm-7:00 am, 7 days per week
Seasonal site	No
Seasonal opening times (Start/end date)	
Other certificates held	HALAL, Kosher, Organic, SEDEX
Outsourced processes	No
Outsourced process description	NONE
Regions exported to	Asia North America South America Europe Oceania Africa
Company registration number	FSSAI License no.: 10013022001931, valid till 25/5/2028, USFDA: 16312034870- valid till 31/12/2026, Factory License: 1661700226116 valid till 31/1/2031, MPCB -consent: 1912000945 valid till 31/5/2027, HALAL: JUHF-0525-0351 valid till: 4/10/2027, Kosher: 13 SIVAN 5785 valid till 30/4/2026. NOP: IN8699695122 valid till 25/4/2026, NPOP: ORG/SC/1510/002436A Valid till 30/08/2026, Legal metrology certificate of verification: LCR: CLM34051030 dated 10/06/2025 due on: 09/06/2026 for class II, LCR- CLM: 34051030 dated 16/12/2025 class III due on 15/12/2026
Major changes since last BRCGS audit	No changes

4. Company Profile

Company Description

Swani Spices is a family-owned enterprise, started in 1864, Unit under certification (A819) was established 2014, at at A -819, TTC, Khairne MIDC, Thane -Belapur Road, Navi Mumbai, Maharashtra - 400705 , India.

Organisation is headed by Mr Harjiv S Swani and Mr Parneet S Swani, plant under certification is headed by Mr Chetan Kaul.

Company produces Steam sterilization of spices/oil seeds/Botanicals/Herbs/Spice blends. The facility receives all milled material from their adjacent unit which is also a BRC certified unit. The plant machineries include sterilization unit, FFS packing machine, Vertical foam filled packing machine, chillers, boiler and compressor

Company has 2 lines and total production capacity is 6000 MT/month.

Site has 3 storied building and basement; size of covered area is 2969 sq m including storage and production areas.

Total manpower is 106, out of which 57 are Full time staff and 49 are contractual workers in 3 shifts. (typical shift is about 8-10 worker, 12 housekeeping personnel, 14 staff member)

Company processes spices in bulk and retail packs, site is also packing customer branded products.

Company 85% of products are exported and 15 % is a domestic market, Company has a global presence and products are exported to Europe, USA, Canada, Japan, Australia, New Zealand etc.

Last year total production in 2025-26 is 5335 MT (for steam sterilized) and 1MT for unsterilized products.

This audit was performed onsite as mandatory unannounced once in 3 years.

5. Product Characteristics

Product categories	15 - Dried food and ingredients VM - Meeting FSMA requirements for Food
Finished product safety rationale	Products have low water activity i.e. <0.6aw, steam sterilised at temperature above 95 Deg C, pressure >850bar and holding time 60 seconds and are shelf stable material at ambient temperature

High care	No	High risk	No	Ambient high care	Yes

5. Product Characteristics	
Justification for area	Products are with low water activity and stable at ambient temperature hence all processing areas are under low risk, only area of packing of steam sterilised product is identified as Ambient High care area.
Allergens handled on site	Celery
Product claims made e.g. IP, organic	HALAL, Kosher, Organic
Product recalls in last 12 months	No
Products in production at the time of the audit	Garam Masala -100gm, batch : SS6U25-AL mfg: 25/03/2026 packed in metalized pouch in monocarton., and coriander powder (steam sterilized) batch: SS225/4815 -25Kg packed in HDPE bag with LDPE Liner.

6. Audit Duration Details			
Total audit duration	26	Duration of production facility inspection	13
Reasons for deviation from typical or expected audit duration	On day 2 audit was conducted beyond general office hours so as to complete the audit duration of 3.25 MD as per travel schedule.		
Combined audits	None		
Next audit type selected	Announced		

Present at audit

Note: the most senior operations manager on site should be listed first and be present at both opening & closing meetings (ref: clause 1.1.11)					
Name	Job title	Opening meeting	Site inspection	Procedure review	Closing meeting
Chetan Kaul	Operations Head	On-site			On-site
Vinayak Chondhekar	FSTL	Onsite	Onsite	Onsite	Onsite
Rajashree Awate	QA	Onsite	Onsite	Onsite	Onsite
Rajesh Patil	AGM Maintenance	Onsite	Onsite	Onsite	Onsite
Omkar Gaykar	Documentation Executive	Onsite	Onsite	Onsite	Onsite
Purishottam G Kore	Prodution	Onsite	Onsite	Onsite	Onsite

GFSI Post Farm Gate Audit History			
Date	Scheme/Standard	Announced/Unannounced	Pass/Fail
5/2/2025	BRCGS Food Safety Issue 9	Announced	Pass
3/20/2024	BRCGS Food Safety Issue 9	Unannounced	Pass

Document control
Certification Body
Intertek Certification Limited
10 A Victory Park

UNITED KINGDOM			
CB Report number	CPRJ-2016-050779		
Template Name	F908 Food Safety Audit Report Template		
Standard Issue	9	*Template issue date*	12/16/2022
Directory allocation		*Version*	

Non-Conformity Summary Sheet

Critical or Major Non-Conformities Against Fundamental Requirements			
Clause	Detail	Critical or Major	Re-audit date

Critical		
Clause	Detail	Re-audit date

Major						
Clause	Detail	Correction	Proposed preventive action plan	Root cause analysis	Date reviewed	Reviewed by

Minor						
Clause	Detail	Correction	Proposed preventive action plan	Root cause analysis	Date reviewed	Reviewed by
1.1.3	The site has established documented objectives; however, objectives related product authenticity have not been defined in accordance with food safety and quality policy	Product authenticity objectives have now been defined and documented. The updated objectives have been communicated to relevant departments.	Going forward we will ensure that objectives are set as per the std requirements and reviewed annually	Procurement of highest quality Raw Material largely through our backward integration programs & approved supplier to ensure Product authenticity. Additionally, we have laboratory testing facility is in place to ensure the product compliance. Therefore, product authenticity was not covered separately as an objective in accordance with food safety & quality policy.	4/24/2026	Mahima Shukla
2.11.1	The site has identified the magnet on the nichrome line as a Critical Control Point (CCP) with a defined	HACCP plan will review & revise & revised to align the CCP critical limits with appropriate action criteria.	We will provide training for the person responsible for CCP monitoring and	The magnets are OPRP for other processing lines where control measure is cleaning of magnets & as a corrective action is magnet	4/24/2026	Mahima Shukla

	critical limit of cleaning of magnet 2 times a shift and 10,500 gauss. During review of monitoring records and on-site verification, the magnet strength was observed at 9,412 gauss, which is below the established limit. The site's action plan specifies replacement of the magnet when strength reduces below 30% of the original value; however, this criterion is not fully aligned with the defined CCP critical limits. As a result, no corrective action was taken at the time of the observed deviation. Although no evidence of metal contamination was identified in the product and controls appear to be generally effective, and		distinction between CCPs and OPRPs	gauss strength is found less than 30% of the original magnet strength will be replaced with new. Whereas in FFS Flow chart Magnet defined as CCP with critical limit of 10500 gauss. However, the maintenance team got confused in CCP & OPRP and they failed to report the noncompliance according to the CCP requirements.		

Minor						
	unit receives already magnet passed product from another unit hence no direct threat to food safety was identified.					
3.4.1	The site has established an internal audit programme, and audits are conducted throughout the year by a competent auditor as per the defined schedule. However, the frequency and scheduling of internal audits are not based on risk assessment, and there is no evidence of consideration of previous audit results or nonconformities when determining the audit plan. This indicates that the internal audit programme is not fully aligned with riskbased	We will prepare the audit schedule based on the risk associated with the activity and the past audit performance.	We will ensure that all upcoming audits be scheduled as per the standard requirement against clause no. 3.4.1. Training will be provided for concerned person.	We are following the std requirements and auditing the core functions like quality/ hygiene and productions which are essential for ensuring food safety but we fail to understand the interpretation of standard requirement for conducting internal audit.	4/24/2026	Mahima Shukla

Minor						
	planning requirements to ensure focus on higher-risk areas and areas of pre					
3.5.1.2	The site has not conducted a documented supplier approval based on risk assessment to evaluate and categorise suppliers based on food safety risk.There is no evidence of defined criteria for assessing supplier risk, and suppliers have not been classified as high or low risk.	Documented supplier evaluation of packaging material supplier based on food safety risk will be done.	Packaging material supplier evaluation will be verified during internal audit.	Packaging material is been inspected on arrival & packaging material supplier has been audited but there is no documented risk assessment is in place due to lack of awareness.	4/24/2026	Mahima Shukla
4.4.1	The wall edges at the left corner of the loading/unloading bay area were observed to be damaged, with broken and chipping surfaces.	The wall edges at the left corner of the loading/unloading bay area have been permanently repaired but there is a place of metal sheet to avoid frequent damage.	We will identify the damaged prone areas and apply necessary solutions for avoiding potential damage. Same will be verified during monthly GMP inspection.	The wall edges at the left corner of the loading/unloading bay area were temporarily repaired by filling the putty but it may have got damage due	4/24/2026	Mahima Shukla

Minor						
				to movement of hand pallet truck.		
4.4.4	Overhead cabling in the cooling area of the steam plant was observed to be not adequately organised, with cables not routed through a cable tray or proper containment system. This condition may allow accumulation of dust and dirt, affecting effective cleaning and housekeeping. Although the product in this area is fully enclosed, the arrangement of utilities does not fully meet requirements for maintaining hygienic and cleanable infrastructure.	We will cover cable tray with customize covers.	We will ensure that all the cable trays in process area are properly covered. Where ever it is not possible; we will ensure that standard cleaning schedule is in place. Same will be verified during monthly GMP inspection.	As the productin cooling area is fully enclosed, there is less risk of contamination. Overhead cabling in the cooling area of the steam plant is routed through cable tray; as the cable tray is not of standard size so it was not covered with cable tray cover.	4/24/2026	Mahima Shukla
4.5.1	The site is utilizing steam for sterilization as part of the production process. However, at the time of the audit, steam	A sample was sent to an external accredited laboratory for chemical testing, as analysis of the relevant chemical	Annual testing of steam water will be conducted to ensure ongoing	The site has identified that steam is a part of the sterilization process. Accordingly, a sample was sent to an external	4/24/2026	Mahima Shukla

Minor						
	quality/purity analysis reports covering relevant chemical parameters were not available to demonstrate suitability of steam for food contact use.	parameters is not feasible in the in-house laboratory. The test report will be shared once received to demonstrate suitability of steam for food contact use	compliance with food-grade steam requirements.	laboratory for chemical testing, as analysis of the relevant chemical parameters was not feasible in the in-house laboratory. At the time of the audit, the sample was still under analysis at the external laboratory; therefore, it was not possible to demonstrate the suitability of steam for food contact use during the audit.		
4.5.3	Compressed air is used for cleaning of equipment, including product contact surfaces. However, at the time of the audit, no compressed air quality analysis reports were available to demonstrate that the air is free from contaminants and suitable for use in a food processing environment.	We will get the compressed air tested as per the standards requirement.	We will decide the frequency of compressed air monitoring based on the outcome of the test report or at least annually.	Compressed air that is in direct contact with the product is filtered at point of use. As there was no incidence of oil traces found on equipment after application of compressed air.	4/24/2026	Mahima Shukla

Minor						
4.11.1	Cleaning of the nichrome machine hopper was found to be inadequate, as product deposits were observed during inspection. The equipment was not in use at the time of the audit; however, records during interview operator indicated that the machine was last operated approximately 15 days prior to the audit. This indicates that cleaning procedures and/or cleaning frequency are not fully effective to ensure equipment is maintained in a clean condition when not in use.	Thorough cleaning of Nichrome machine has been done.	Changeover checklist has been reviewed with specific focus cleaning of harborage point. Same will be verified by Shift QA Executive during each changeover.	Cleaning of the nichrome machine was done after the last production but flexible expansion joint (Bellow) was not cleaned adequately resulted in accumulation of dust.	4/24/2026	Mahima Shukla
5.4.3	The site has conducted a documented vulnerability assessment; and assessed each Raw	All raw materials are re-assessed and categorized	Retraining will be provided to Vulnerability Assessment Team & the	The site has conducted a documented vulnerability assessment and assessed each raw material across	4/24/2026	Mahima Shukla

Minor						
	material for all five aspects of assessment,	using newly developed risk matrix.	same will be verified through internal audit.	all five aspects. However, due to a lack of understanding of risk evaluation methodology and inadequate training, the outcome of the assessment has not been properly evaluated to categorize the materials as low or high risk.		

Comments on non-conformities
No Comments

Critical		
Clause	Detail	Re-audit date

Major						
Clause	Detail	Correction	Proposed preventive action plan	Root cause analysis	Date reviewed	Reviewed by

Minor						
Clause	Detail	Correction	Proposed preventive action plan	Root cause analysis	Date reviewed	Reviewed by
13.1.16	The site has identified the magnet on the nichrome line as a Critical Control Point (CCP) with a defined critical limit of cleaning of magnet 2 times a shift	HACCP plan will review & revise & revised to align the CCP critical limits with appropriate action criteria.	We will provide training for the person responsible for CCP monitoring and distinction between CCPs and OPRPs	The magnets are OPRP for other processing lines where control measure is cleaning of magnets & as a corrective action is magnet gauss strength is found less than 30% of	4/24/2026	Mahima Shukla

	and 10,500 gauss. During review of monitoring records and on-site verification, the magnet strength was observed at 9,412 gauss, which is below the established limit. The site's action plan specifies replacement of the magnet when strength reduces below 30% of the original value; however, this criterion is not fully aligned with the defined CCP critical limits. As a result, no corrective action was taken at the time of the observed deviation. Although no evidence of metal contamination was identified in the product and controls appear to be generally effective, and unit receives			the original magnet strength will be replaced with new. Whereas in FFS Flow chart Magnet defined as CCP with critical limit of 10500 gauss. However, the maintenance team got confused in CCP & OPRP and they failed to report the noncompliance according to the CCP requirements.		

	already magnet passed product from another unit hence no direct threat to food safety was identified.					
13.1.28	The site has not conducted a documented supplier approval based on risk assessment to evaluate and categorise suppliers based on food safety risk.There is no evidence of defined criteria for assessing supplier risk, and suppliers have not been classified as high or low risk.	Documented supplier evaluation of packaging material supplier based on food safety risk will be done.	Packaging material supplier evaluation will be verified during internal audit.	Packaging material is been inspected on arrival & packaging material supplier has been audited but there is no documented risk assessment is in place due to lack of awareness.	4/24/2026	Mahima Shukla
13.3.3	The site has conducted a documented vulnerability assessment; and assessed each Raw	All raw materials are re-assessed and categorized using newly developed risk matrix.	Retraining will be provided to Vulnerability Assessment Team & the same will be verified through internal audit.	The site has conducted a documented vulnerability assessment and assessed each raw material across all five aspects. However, due to	4/24/2026	Mahima Shukla

	material for all five aspects of assessment			a lack of understanding of risk evaluation methodology and inadequate training, the outcome of the assessment has not been properly evaluated to categorize the materials as low or high risk.		

Lead auditor		
Auditor number	**First name**	**Second name**
21379	Mahima Shukla	Shukla

Audit team				Attendance (YYYY/MM/DD, 24hr: MM)			Presence	
First name	Second name	Auditor number	Role	Audit Date	Start time	End time	Remote or physical	Professional recognition number
Mahima	Shukla	21379	Lead Auditor	2026-03-25	10:15	18:45	Physical	
Mahima	Shukla	21379	Lead Auditor	2026-03-26	09:00	19:30	Physical	
Mahima	Shukla	21379	Lead Auditor	2026-03-27	09:30	18:00	Physical	

1. Senior management commitment

The company has a documented food safety and quality policy issued on 16/02/2026 rev 11 Doc no P-01 which includes commitment against safe, legal, authentic, quality, customer's standards and food safety and quality culture signed by Director Operations.

The policy is communicated to the staff by announcement on board and training.

Food safety culture is the responsibility of the senior management (Central Manager Steam and FSS unit/FSTL). Senior management were available to discuss the plan during the audit.

A clear action plan with timescales were available issued on 1/1/2025 and annual reviewed on 6/3/2026. The activities included are min 92% compliance during feedback of food safety culture assessment questionnaire by strong leadership, management visibility, Effective communication, Training, best practices and involve all section of the site.

The plan is in continual ongoing, and the success of the plan is measured by feedback scoring taken by Quality Manager.

Food Safety Culture Feedback effectiveness – worker was verified for 18/3/2026- scored 92% (TL-F-28)

Food Safety Culture Assessment Questionnaire was verified dated 17/3/2026- for Mr D***.

Food safety culture include communication on product safety, training, feedback of employees, of employees, performance measurement on activities related to the safety, authenticity, legality and quality of products.

Quality and Food Safety objective target was established on 1/4/2025.

Objectives are measurable and include targets. Objective and target monitoring results verified during the audit were eg.

Plant Sanitation and Pest Control: minimize rodent activity inside plant to zero and allergen related training to housekeeping staff 25%>2024-25- achieved.

Maintenance: improve preventive maintenance adherence by 10% than previous year (2024-25)- achieved.

Production: first time quality compliance for micro parameters 100%- achieved.

Quality: Achieving "acceptable (-2 to +2)" Z score for the parameters participating in PT *microbial and chemical) testing- achieved.

These are clearly communicated to staff, monitored and reported to senior management least quarterly basis

Objectives that have not been met were properly documented at the management review. Key results or significant trends confirm how well the company is doing against their targets. All objectives were achieved by the company during the previous period.

Objectives for year 2026-27 are also established on 6/3/2026

Plant Sanitation and Pest Control: minimize rodent activity inside plant to zero and allergen related training to housekeeping staff 25%>2024-25- achieved.

Maintenance: improve preventive maintenance adherence by 10% than previous year (2024-25)- achieved.

Production: first time quality compliance for micro parameters 100%- achieved.

Quality: Achieving “acceptable (-2 to +2)” Z score for the parameters participating in PT *microbial and chemical) testing- achieved.

HR: To ensure 100% compliance with GMP and GHP training for all food handlers at the time of induction within 48 hours.

Warehouse: to ensure timely fumigation of RM, WIP and FG stock (non -organic lots) lying in warehouse for more than 21 days.

However, The site has established documented objectives; however, objectives related product authenticity have not been defined in accordance with food safety and quality policy

Procedue for management review is documented as TL-S-04 rev 12, effective dated 2/2/2026

Management review meetings are conducted annually the last review was done on 1/2/2025 and was attended by VP Operations and other team members. Previous management review was done on 6/3/2025

Requirements such as internal audit result, external audits, objectives that have not been meet, customer complaint, customer feedback, any incidents, corrective action, HACCP, food defence and authenticity, food safety and quality culture plan, resources and etc… have been addressed. A review of actions from the past meetings was considered.

Records of the management review were available and included decisions and actions encouraging continual improvement.

Decisions are communicated to appropriate staff by department heads during day briefing and completed within timescale.

There are also monthly meetings to discuss safety, authenticity, legality and quality. Verified monthly meeting for the dates 29/01/2026, and 2/3/2026 (TL-F-03)

Results discussed are recorded and communicated to staff by briefing by department heads during day meetings.

The company has a confidential reporting system (TL-S-12) which works with box for anonymous reports located ground floor entrance near stair and this is communicated to the staff by training (25/6/2025-). Staff interviewed were aware of the confidential mechanism.

Senior Management assess the information for actions.

There have been no reports in the last year.

There is adequate human and financial resources to maintain compliance to the Standard.

The company ensure that they are kept informed of scientific and technical developments, industry code of practices as applicable as well as new risks to authenticity of raw materials and relevant legislation applicable in the country where the product will be sold. Process used to keep up to date with any changes is by regular visits to regulatory websites by Quality Manager, Customer updating and subscriptions of newsletters and 3rd party lab notifications.

A genuine original copy / electronic version of BRC standard was available.

The organization remains updated on changes in the standard via BRC participate.

The company have ensured certification is maintained.

The VP Operations attended both the opening and closing meeting.

Mr Chetan Kaul (VP Operations) was available during the audit for discussion on effective implementation of the food safety and quality culture plan.

The logo is used in accordance with the BRCGS requirements on company website.

Senior management ensure that all legally required registrations are completed. The site is registered with FSSAI License no.: 10013022001931, valid till 25/5/2028, USFDA: 16312034870- valid till 31/12/2026, Factory License: 1661700226116 valid till 31/1/2031, MPCB -consent: 1912000945 valid till 31/5/2027, HALAL: JUHF-0525-0351 valid till: 4/10/2027, Kosher: 13 SIVAN 5785 valid till 30/4/2026. NOP: IN8699695122 valid till 25/4/2026, NPOP: ORG/SC/1510/002436A Valid till 30/08/2026, Legal metrology certificate of verification: LCR: CLM34051030 dated 10/06/2025 due on: 09/06/2026 for class II.

8 minor non-conformities were identified at previous audit against clauses

1.1.13: Site is using BRCGS logo in the website. However, approval from BRCGS could not be evidenced on the day of audit- closed

3.5.1.1: Variety or species cross contamination could not be evidenced in the risk assessment of raw material M-01/Annex 02 dated 01.02.2025 even though other BRCGS requirements were covered. - closed

3.5.1.2: Product authenticity plan could not be evidenced in supplier audit questionnaire TL-F-14 even though other BRCGS requirements were covered- closed

4.4.11: Plastic strip curtain in second floor feeding area found to be not clean- closed

4.8.4: Water temperature of hand wash basin found to be too hot and not a suitable temperature for hand washing- closed

4.14.6: UV lamp of One electric fly killer in the production area found to be covered with dust- closed

5.5.1: Migration report of HDPE bags as per the latest FSSAI amendments could not be evidenced on the day of audit. - closed

7.3.1: Medical report of one worker SQ working in the production hall could not be evidenced- closed

Identified root cause analysis and provided actions seen to have been effectively addressed to prevent recurrence.

All NCs have been closed out suitably.

The company have a clear organisational chart in place issued as M-01/annex 5, rev 12, dated 2 Jan 2026.

The person responsible for food safety, authenticity, legality and quality is General Manager Steam and FSS unit/FSTL who reports directly into VP Operations.

Deputisation in case of absence is documented in job descriptions (M-01/Annex 04).

The organization ensures that employees are aware of their responsibilities by sign job descriptions.- verified for General Manager Steam and FFS unit (deputy by VP Operations) and Documentation Executive (Quality Manager)

Interviewed staff appeared to be aware of their responsibilities and documented work instructions are in place. Employees confirmed that they were aware that out-of-specification product, equipment, packaging or raw materials issues could be reported to GM Steam & FFS/FSTL for immediate action.

The site has the appropriate knowledge, and no external expertise is used.

Senior management demonstrates its commitment to Food Safety and Standard through active participation in audits, Meetings, providing technological as well as infrastructure support to facilitate Food Safety and Quality criteria in product.

Minor NC 1.1.3: The site has established documented objectives; however, objectives related product authenticity have not been defined in accordance with food safety and quality policy

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

1.2.4	No external expertise used.

2. The Food Safety Plan – HACCP

The plan has been developed and maintained by a multidisciplinary team including

Food safety team of 5 members is established:

Vice President Operations- B tech Dairy – 29 years of experience

General Manager Steam & FSS Unit (Food Safety Team Leader)– B tech food 24 years of experience- Training- BRC conversion issue 8 to 9 for sites, Dated: 7 Jan 2023

Mr Purushottam Kore – Assistant General Manager Production M Tech Food- 14 years of experience

Quality Manager B Tech Food – 20 years of experience- Training- BRC conversion issue 8 to 9 for sites, Dated: 7 Jan 2023

Assistant General manager Maintenance MR Mechanical – 21 years of experience.

Competence of the HACCP team is assured.

The competence of the team is assured by experiences and trainings.

The company have a fully implemented and effective good safety plan based on Codex Alimentarius HACCP principles. There are 2 HACCP studies which includes

HACCP 01 (Steam sterilized products), SS/M/01/Annex 01 dated 11/01/2023

HACCP 02 (Retail products), SS/M/01/Annex 02 dated 11/01/2023

Pre-requisites are documented within M-02 Rev 9 dated 14/1/2026 and include housekeeping and hygiene, pest control, maintenance, personal hygiene, staff training, supplier approvale and purchasing, transportation arrangements, processes to prevent cross contamination, allergen controls, rework, food defence, bioterrorism.

The prerequisites are reviewed as part of the HACCP review.

The prerequisite programmes for the particular areas of the site take into account the production risk zoning.

Following OPRPs are identified is HACCP system:

OPRP1 Sealing- Nicrome machine/ Pick fill line: hazard biological: control measure: inspection of seal integrity: visually on hourly basis by machine operator -QA-F-14. CA: product are isolated, opened and repacked, On machine – rest time and temperature setting.

OPRP 1– steam sterilization/wraptech machine line: Magnetic separation: hazard: physical: ferrous impurities, Critical limits: cleaning of magnet and magnetic strength 7000 gauss, Monitoring frequency: cleaning of magnet twice a shift and magnet strength quarterly. SS PROD-F-01

OPRP2 Sealing- steam sterilization/ wraptech machine line: hazard biological: control measure: inspection of seal integrity: visually on hourly basis by machine operator, SS PROD-F-01-. CA: product are isolated, opened and repacked, On machine – rest time and temperature setting.

Each product or group of products includes a full description which includes all relevant information on food safety (composition, physical or chemical properties, treatment and processing, packaging, storage and distribution conditions, shelf life, etc..) eg

Product description: SS-M-01- Annex 01 rev 08 dated 17/1/2026

Product Description (Steam Sterilization)

Product Category/ Name: Spices (Powder & Whole seeds), Oil seeds, Botanicals, Herbs- Details of product in Product specifications

Product Ingredients & Composition: Pure single products and / or blends (refer product recipe)

Country of Origin: India (Except Cinnamon, Star anise and Clove)

Important Product Characteristics: • Organoleptic - Colour, taste, odor, texture, etc., Physico-Chemical including Moisture, Total Ash, Acid Insoluble Ash etc., Microbiological – TPC, Y&M, E Coli, Salmonella etc.

Preservation Method: Steam Sterilization

Packaging Material: Primary: LDPE liners, HDPE or craft paper bags or PP bags or laminated (all food grade) as per, buyers' specification

Shelf-Life: Maximum two years from the date of manufacturing if stored under GMP and pest-free conditions

Labeling Instructions: Product Name, Manufacture's Name & website Address, Batch Code, Packing Date or as per buyer's requirement, Every bag essentially has the Lot No.

Where it will be sold?: world wide

Storage Conditions: At ambient conditions . Away from direct sunlight in pest free area.

How it is to be used?: Direct retail Markets or for Industrial use for further processing. Used as an ingredient in cooking of various products.

Special Distribution Control: Use enclosed containers / trucks for transportation of the product.

Who will consume?: Ultimately the General Public

Sensitive and Allergic Consumers: Person allergic to celery is identified as allergic consumers

Potential for improper use or mishandling: Tampering of the packing may lead to absorbtion of moisture and cross contamination from environment leading to product spoilage.

Relevant legislation & regulation: FSSAI, Spices Board, AGMARK, Canada Federal, ESA revision 05, ASTA, FDA

Product description: SS-M-01- Annex 02 rev 08 dated 19/1/2026

Product Description (Packing – Spices)

Product Category/ Name: Spices (Powder & Whole seeds), Oil seeds, Botanicals, Herbs- Details of product in Product specifications

Product Ingredients & Composition: Pure single products and / or blends (refer product recipe)

Country of Origin: India (Except Cinnamon, Star anise and Clove)

Important Product Characteristics: • Organoleptic - Colour, taste, odor, texture, etc., Physico-Chemical including Moisture, Total Ash, Acid Insoluble Ash etc., Microbiological – TPC, Y&M, E Coli, Salmonella etc.

Preservation Method: Dried Low Moisture Products, Fumigation, Salt & Citric acid used in blends

Packaging Material: Primary: Laminated Film/ Pouches, Secondary: Monocarton/Corrugated Boxes (LDPE Film wrapped), HDPE bags

Shelf-Life: Maximum two years from the date of manufacturing if stored under GMP and pest-free conditions

Labeling Instructions: Product Name, Manufacture's Name & website Address, Batch Code, Packing Date or as per buyer's requirement, Every bag essentially has the Lot No.

Where it will be sold: world wide

Storage Conditions: At ambient conditions . Away from direct sunlight in pest free area.

How it is to be used: Direct retail Markets or for Industrial use for further processing. Used as an ingredient in cooking of various products.

Special Distribution Control: Use enclosed containers / trucks for transportation of the product.

Who will consume?: Ultimately the General Public

Sensitive and Allergic Consumers: Person allergic to celery is identified as allergic consumers

Potential for improper use or mishandling: Tampering of the packing may lead to absorbtion of moisture and cross contamination from environment leading to product spoilage.

Relevant legislation & regulation: FSSAI, Spices Board, AGMARK, Canada Federal, ESA revision 05, ASTA, FDA

Relevant information has been used to conduct the hazard analysis including scientific literature, historical and known hazard, legislation, code of practice and customer requirements, map of the premises and equipment layout, water distribution diagram, and areas (zones)

The intended use of the product is identified as ready to eat, ready to heat, to be consumed by all consumers except those who suffer from allergies from celery(for celery product only) and alternative uses none.

Flow diagrams are in place covering relevant inputs and outputs. The following is a list of existing diagrams:

Ref Doc: Process flow chart for steam sterilization PFC-SS-01- rev no 11 dated 17.01.2026 ,

Process steps summary: Steam Sterilisation: Reception unloading stacking and storageQA visual Inspection issue to production manually feeding into intake hopper Feeding by screw conveyor SC01 to preheating vibro chute1 passing over rod magnet M1 10500gauss preheating vibro chute (30-50 degc) preheating vibro chute (50-80 degc) holding in preheating vessel sterilization transit in pre cooling vessel By screw conveyor SC-02 to pre cooling vibrio chute pre cooling vibrio chute1(80-60 Deg C) pre cooling vibrio chute1(60-40 Deg C) screw conveyor rotatory magnet passing over rotatory magnet Sifting(rotatory sifter) passing through gravity fall magnet detector Fe1.2, N. Fe: 1.5mm, SS:1.8 mm, transfer to bagging bagging weighing as per pack size qa inspection sealing stitching belt conveyor stacking storage and dispatch.

Onsite verification: dated 16/1/2026- Product Chilli Powder S7, Lot no : SS4646 by FSMS team (TL-F-11)

Process flow chart FFS Wraptech machine PFC-CP-02 – rev 11 dated 17.01.2026, Process flow chart PFC- Form Filled seal (Nichrome Machine) PFC-CP-03 rev 09 dated 14.01.2026 , Process Flow Chart – Pick Fill Seal PFC-CP-04 rev 05 dated 19.1.2026

Reception unloading stacking and storageQA visual Inspection issue to production manually feeding into intake hopper passing over rod magnet passing through SS mesh infeed hopper screw conveyor auger hopper screw bag filling pouch air removal and zip closing to p sealing and discharge by belt QA inspection for sealing and printing pouch weight checkling manually packing in corrugated box storage dispatch.

Onsite verification: Pick Fill Seal PFC-CP-04 –dated 19/1/2026 Product: pav bhaji masala TFT 100g lot no.: 8801 - by FSMS team (TL-F-11)

Form Filled seal (Nichrome Machine) PFC-CP-03- dated 13/1/2026 Product: chole masala TCPL-100Gm- lot no.: SS6AI30093- by FSMS team (TL-F-11)

FFS Wraptech Machine PFC-CP-02-Product- Product – dated 13/1/2026 Cumin seed whole – Davis- lot no.: SS4662-6- by FSMS team (TL-F-11)

The HACCP team have identified and recorded potential hazards that are reasonably expected to occur at each step of the process and this includes raw materials.

Identified hazards were determined for microbiological, chemical and radiological, physical, allergens, fraud and malicious contamination.SS-M-01/Annex 1(SS) -rev 11- 17/1/2026, M-01/annex02-(RM)

Auditor verified that the risk assessment was done in compliance with the standard.

Microbiological – E coli, Salmonella Typhi, Staphylococcus Aureus

Physical – stone, metallic particles, Live /dead insects, jute threads etc

Chemica / Radiological – Aflatoxin, Ochratoxin, pesticide residues, Heavy metals, ETO residues, fumigation residues etc

Fraud- Malicious contamination –See 5.4

Allergens – Cross-contamination

A hazard analysis has been conducted based on likelihood X severity. Control measures have been identified and documented within the HACCP plan(s).

Critical control points have been determined by using codex decision tree.

Critical control points identified are:

CCP/OPRP Plan Stram Sterlization: SS-M-01-Annex 05- rev 15-17/1/2026

CCP1- Steam Sterilization. Hazard: microbiological, Critical Limit- For steam steriliser Pressure mbar minimum 850 (Temperature minimum 95 Deg C) . Time 60 seconds minimum. Monitoring frequency: working of temperature and pressure devices: on hourly basis, calibration of devices: 6 monthly. (SS-PROD-F-04).

CA- On Product: What: Finished goods bags are isolated & kept identified. And reworked accordingly. Or will be used as untreated product. Who: Production Officer Records: Daily Production Report Steam Sterilization. SS -PROD-F-01. On Equipment What: Stop the processing and Reset machine When: Immediately before commencing processing Who: Plant Engineer/ Electrician

Validation of Steam sterilisation is verified from External laboratory by inoculation: Enterococcus Faecium ATCC8459 (NRRL-B-2354) in Fenugreek Seed.- reports dated 25/062025 from Eureka was available- Parameter: Batch size: 200Kg, Pre heating: 80 Deg C, Process Pressure (m bar): 850, Process time: 1 min, Vacuum time in sec: 30 sec.

CCP-02: Metal detection (before packing) SS-PROD-F-01 Hazard: physical hazard. Critical limit- Fe:1.2 mm, Non-Fe 1.5 mm, SS:1.8 mm, Monitoring Frequency: Twice in a shift and before start and end of production

CA- On Product: What: Finished goods bags since the last check are immediately segregated and re-passed through metal detector or may be stacked independently and properly identified and reworked accordingly. Who: Production Supervisor Records: Daily Production Report. On Equipment What: Stop the

processing and Reset machine When: Immediately before commencing processing Who: Plant Engineer/ Electrician

Validation of metal detector: dated: 1/04/2025 serial no.: 10061480, next due: 31/3/2026, Fe:1.20mm, Non Fe: 1.50mm, SS:1.80mm. from sesotec.

CCP/OPRP Plan FSS Wraptech Machine: SS-M-01-Annex 07- rev 09-17/1/2026

CCP-01: Metal detection (after packing) SS-PROD-F-05 Hazard: physical hazard. Critical limit- Fe:1 mm, Non-Fe 1.2 mm, SS:1.59 mm, Monitoring Frequency: Thrice in a shift and before start and end of production and in between

CA- On Product: What: Finished goods bags since the last check are immediately segregated and re-passed through metal detector or may be stacked independently and properly identified and reworked accordingly. Who: Production Supervisor Records: Daily Production Report. On Equipment What: Stop the processing and Reset machine When: Immediately before commencing processing Who: Plant Engineer/ Electrician

Validation of metal detector: dated: 1/04/2025 serial no.: 11433019874-H, conveyor sr no.; 61115029-H next due: 31/3/2026, Fe:1.00mm, Non Fe: 1.20mm, SS:1.59mm. from sesotec.

Form Filled seal (Nichrome Machine)- SS-M-01-Annex 06- rev 09-14/1/2026

CCP-1: Magnetic separation: hazard: physical: ferrous impurities, Critical limits: cleaning of magnet and magnetic strength 10500 gauss, Monitoring frequency: cleaning of magnet twice a shift and magnet strength quarterly. SS PROD-F-05A.

CA- Product-bags are isolated and passed through magnets after cleaning on magnet: the magnet is cleaned and gauss of magnet is checked and replaced if needed (if magnet strength is <30% of original magnet strength)

Internal calibration of magnets verified: SS-MNT-F-34- Nicrome FFS M/C: rod magnet: average: 9412gauss

Pick Fill Seal -SS-M-01-Annex 06a- rev 07-19/1/2026

CCP-1: Magnetic separation: hazard: physical: ferrous impurities, Critical limits: cleaning of magnet and magnetic strength 10500 gauss, Monitoring frequency: cleaning of magnet twice a shift and magnet strength quarterly. SS PROD-F-05A.

CA- Product-bags are isolated and passed through magnets after cleaning on magnet: the magnet is cleaned and gauss of magnet is checked and replaced if needed (if magnet strength is <30% of original magnet strength)

Calibration of gauss meter: from Lab Magnet: cert no: CAL/2K24-2K-25/246 dated 24/2/2025 range : 0 to 2000 and 0 to 20L gauss next due in: 24/2/2027. (master equipment used for calibration is traceable to national standard)

Standard magnet calibration: cert no.: CAL/2K24-2K25/247 – 3.53K gauss.

Internal calibration of magnets verified: SS-MNT-F-34- Wraptech PFS M/c : rod magnet: average: 10412 gauss record dated 9/3/2026

CCP records are signed by operative and verified by Production officer

Documented procedures define corrective actions expected to be implemented if critical limits are exceeded.

Verification of the HACCP plan is achieved by internal audits, review of customer complaints and review of any incident, etc. This information is made available to the HACCP food safety team.

During the audit multiple records were sampled and considered to be properly documentation and kept. Verified for : Coriander powder Lot no : SS4815 – temperature: 106Deg C, Pressure: 1237 bar, Holding 75 sec and vacuum 20 sec. (Doc ref: SS-PROD-F-01)

Nicrome machine- magnet cleaning: dated 25/3/2026- batch: SS6C250105 garam masala. at 11am and 2:10pm (SS-PROD-F-05A)

Change over details: Last run : Chicken masala : 100g to grama masala 100g- 9:30-10:30 changeover cleaning done. (SS-PROD-F-05A)

The last HACCP review was conducted product line wise by Food safety team due to the regular annual revision (no extraordinary reason).

Review -Pick Fill Seal Line dated 19/1/2026 Product: pav bhaji masala TFT 100g lot no.: 8801 - by FSMS team (TL-F-11)

Review- Form Filled seal (Nichrome Machine) dated 13/1/2026 Product: chole masala TCPL-100Gm- lot no.: SS6AI30093- by FSMS team (TL-F-11)

Review- FFS Wraptech Machine Product- Product – dated 13/1/2026 Cumin seed whole – Davis- lot no.: SS4662-6- by FSMS team (TL-F-11)

Review- Steam Sterlization: dated 16/1/2026- Product Chilli Powder S7, Lot no : SS4646 by FSMS team (TL-F-11)

Last changes since last validation.

Minor NC: 2.11.1: The site has identified the magnet on the nichrome line as a Critical Control Point (CCP) with a defined critical limit of cleaning of magnet 2 times a shift and 10,500 gauss. During review of monitoring records and on-site verification, the magnet strength was observed at 9,412 gauss, which is below the established limit.

The site’s action plan specifies replacement of the magnet when strength reduces below 30% of the original value; however, this criterion is not fully aligned with the defined CCP critical limits. As a result, no corrective action was taken at the time of the observed deviation.

Although no evidence of metal contamination was identified in the product and controls appear to be generally effective, and unit receives already magnet passed product from another unit hence no direct threat to food safety was identified

Details of non-applicable clauses with justification	
Clause/Section Ref	Justification
	None

3. Food safety and quality management system

3.1 Food safety and quality manual, 3.2 Document control, 3.3 Record completion and maintenance

The company demonstrated a documented quality system manual based on the BRCGS requirements electronic form, last reviewed on 25th March 2026 (M-03) rev 08

The manual or their parts are made available as needed to the staff in a server, network computer.

Verified procedures and work instructions were clearly legible and available in English. Records reviewed were legible, maintained in good condition and easily retrievable.

There is a document control procedure code TL-S-01 rev no 12 dated 2/3/2026.

Documents are controlled. A list with all controlled documents indicating the latest version number were provided and verified during the audit. SS- TL-F-02- dated 15/5/2025

A record of the reason for change is retained. Any changes are made by an authorized person and justification is recorded. No changes in SOP/instructions process made since last audit.

Document and records stored in electronic form are securely and backup is done daily and weekly for steam sterilization data and quality data respectively.

Records are retained for 3 years which properly covers the maximum product shelf life of 2 years plus 12 months.

3.4 Internal audits

There is a scheduled programme of internal audits, however the plan is not risk based.

Procedure for Internal audit: TL-S-03 rev 14- date 2/2/2026.

The schedule demonstrates that all system requirements are covered throughout the year (at least four different dates) and that all activities are covered at least annually.

Currently there are 6 (VP operations, FSTL/GM, AGM, Quality Manager, system Manager, Asst Manager microbiology, auditors to cover all aspects of the organization and ensure independence and no conflict of interest.

Auditors were demonstrably competent and appropriately trained, evidence for this included BRCGS guideline on internal auditing, internal auditor training.

Internal Audit Calander (TL-F-06) rev 6 dated 15/5/2025 was verified.

Audit reports include objective evidence of conformity as well as non-conformity and are reported to personnel responsible for the activity audited.

Corrective actions and timescales are agreed and completion of corrective actions are verified by Internal auditor. A summary of the results were reviewed on the management review.

During the audit the results of the following audit activities conducted throughout the year were reviewed:

23/1/2026 audit on Hygiene and pest control is planned: auditor Rajshree and Sandeep- no of NC raised 2- and closed

6/2/2026 production audit by Vibhuti and Omkar- Audit checklist (TL-F-08a) was available- 4 NCs (TL-F-09) were raised related to

•Daily production report does not mentions about hand gloves and intactness

•White cement layer was peeling in cooling vessle ara on ground floor.

•PFS machine intalke hopper not cleaned.

•Cleaning and machien change overb report doe not indicate shift and not clear when change over done.

NC were closed with adequate actions, example for NC -Cleaning and machine change over report doe does not indicate shift and not clear when change over done. RCA done: AM/PM was mistakenly omitted

by operator in document, CA: in the document shift column was added to eliminate the reoccurrence of the issue. (TL-F-09)- NC was effectively closed and verified by internal auditor dated 23/2/2026

20/08/2025- Quality audit by Vinayak and Rajesh Patil-(TL-F-08a) was available- 2 NCs (TL-F-09) were raised related to record of performance of laboratory services were not evident during audit and documented procedure are not in place to ensure reliability of laboratory results.- NCs were actioned and closed by 25/8/2025

6/12/2025- purchase by Mr Purushottam and Santkumar S, -(TL-F-08a) was available- 2 NCs (TL-F-09) were raised related to Supplier failed the audit however still approved in performance, Supplier approved even when FSSAI license was not valid and Risk assessment does not include Allergen contamination risk assessment from farm level. - NCs were actioned and closed by 24/12/2025

In addition to the internal audit programme there is a programme of planned inspections for hygiene and housekeeping as well as fabrication.

Inspections are conducted monthly in all product area.

Records seen for 18/12/2025 (scored 86%) 22/1/2026 (scored 80 %) and 21/2/2025 (score 80%)and cover all process areas and out of use equipment. (TL-F-25)

Results are reported to personnel responsible for the activity audited.

Corrective actions and timescales are agreed and completion of corrective actions are verified by Internal auditor.

A summary of the results were reviewed on the management review.

Minor NC 3.4.1: The site has established an internal audit programme, and audits are conducted throughout the year by a competent auditor as per the defined schedule. However, the frequency and scheduling of internal audits are not based on risk assessment, and there is no evidence of consideration of previous audit results or non-conformities when determining the audit plan.

This indicates that the internal audit programme is not fully aligned with risk-based planning requirements to ensure focus on higher-risk areas and areas of previous non-conformance.

3.5 Supplier and raw material approval and performance monitoring

3.5.1 Management of suppliers of raw material and packaging

There is a documented supplier approval and monitoring procedure in place coded PU-S-01 dated 15/3/2025.

This requires that the organization performs a risk assessment of each raw material/group of raw materials and packaging to identify potential risks to product safety, authenticity, legality and quality including allergen contamination, foreign body risks, micro contamination, chemical contamination, substitution or fraud and risk associated with legislation or customer requirements.

Raw Material Risk assessment review are conducted yearly Last review on 24/4/2025. (doc: M-01/Annex 02(RM)

The site has not conducted a documented supplier approval based on risk assessment to evaluate and categorise suppliers based on food safety risk. There is no evidence of defined criteria for assessing supplier risk, and suppliers have not been classified as high or low risk.

On going supplier questionnaire are reissued at least every 3 years and traceability is tested.

The company ensure that if the supplier is not GFSI certificated, traceability tested on first approval and then at least every three years are required.

List of approved Packaging supplier is update. Last review on 1/3/2026 (5 suppliers)

During the audit a sample of supplier assurance records was conducted:

Raw Material/Packaging Supplier – Risk Rating (High-Low) – Details of Methods of assessment (Cert/ Audit/ Questionnaire) Date/ Validity – Date of Approval

Supplier assessment questionnaire: TL-F-14 was verified for Gurukrupa Processes Frood Pvt Ltd- supplier paper bags Onsite audit– 8/7/2025- scored 79.5%- Excellent.

Vee Dee Enterprises BRCGS COID: 9635615- supplier Flexible laminates – High Risk.

Supplier performance evaluation is done : once in a year verified for 31/3/2025 for Pack Prints and Gurukrupa processed foods Pvt Ltd.scored: 99% (PU-F-07)

The company does not purchase from an agent, broker.

Raw material supplier is company's own another unit which is across the road, 100% RM is from Swani Spice Mills A189-190.

Procedure detailing how exceptions are to be handled to the supplier approval process include the following controls: product inspection, product testing, certificates of analysis.

In case of produces customer-branded product and the customer is made aware of the relevant exceptions.

Minor NC: 3.5.1.2: The site has not conducted a documented supplier approval based on risk assessment to evaluate and categorise suppliers based on food safety risk. There is no evidence of defined criteria for assessing supplier risk, and suppliers have not been classified as high or low risk.

3.5.2 Raw material and packaging acceptance, monitoring and management procedures

Documented procedure PM-S-02 ver:12 dated 1/3/2024(for packaging material) QA-S-01 ver 14 dated 2/2/2026 (for RM Sampling)describes controls for acceptance of raw materials and packaging materials.

A list of raw materials (including primary packaging) and requirements to be met for acceptance was available and observed to be followed.

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

During the audit sampled materials to ensure compliance with the defined requirements the results of the sample were as follows:

Raw material – Evidence provided for acceptance of raw material : RM received from grinding unit – report: 27/12/2025- pass thorugh mesh 30: 96.92%, total capsacin content: SHU: 36783

RM checked at grinding unit for foreign matter, Aflatoxin – verified for : red chilli whole received against PO CH/29/2024 Moisture : 11/75, Extranoues mater: 0.058%, Discolured chilli: 2.36%, Broken: 0.15%, aflatoxin : BLQ: SHU: 48684.96

Packing material inspection report: verified for : TATA 100g Laminate – Lot no: OELI/WO/25-884- Qty: 1006.69Kg, Extraneous matter: C, Odour: C, Art work: C, colour shade: ok, Dimensions: 24X170mm, Unit weight: 2.5g, GSM: 62.7, Thickness: 53- report dated 28/2/2026- QA-F-13a.

Over all migration report from supplier was verified for TATA Sampann box and laminate: dated 14/4/2022 from TUV SUD simulant used distilled water and 3% acetic acid Results were ND. – report ref: GGN/H(FCM)/22/000673

Migration report : GGN/H(FCM)/25/001554 dated 31/5/2025 was verified for blue liner for specifc migration with heavy metals , with PAA, BPA, Phthalates, colour migration and over all migration : results : pass. (TUV SUD)

3.5.3 Management of suppliers of services

Procedure describes the means to approve and monitoring service suppliers

Also a documented process for ongoing performance review of suppliers of services, based on risk and defined performance criteria.

Performance evaluation of Shanbhag Engineering Company was verified – SS-MNT-F-56 for contract period 1/4/2025-31/3/2026- scored 100% as on 21/3/2026

Last supplier of services review on 2025. – QALMSP-05 – FORM-05 for lab services.

Services used by site included pest control, laundry services, contracted cleaning, contracted servicing and maintenance of equipment, transport and distribution, off-site storage of ingredients or packaging or products (other than at the supplier's facilities), off-site packing of products, laboratory testing, catering services, waste management, providers of product safety training, product safety consultants.

Contract with suppliers of services include service expectations and ensure that the potential food safety risk have been addressed.

Contracts reviewed during the audit:

Security agency: Navshakti Security Force Pvt Ltd dated 1/4/2025 to 31/3/2026

Transporter- Ajit Roadline: contract dated 3/4/2025 valid till 31/3/2026.

3.5.4 Management of Outsourced processing

N/A There is no outsourced processing/packing.

3.6 Specifications

Specifications are in place for raw materials including packaging and finished product and in compliance with relevant safety and legislative requirements.

Specifications are available electronic.

When required specifications are formally agreed with customers/suppliers.

Procedure includes the requirement to review specifications when product/materials change or at least every one years.

Sampling of specifications was conducted by the auditor as part of site inspection and traceability test with following results:

Raw material – SS- RMS: CMW:01 version: 06- dated 02/1/2026- Cumin whole: appearance: 3-6mm long, have striped pattern of nine ridges and oil canals and hairy.

Physical & Chemical Parameters

•Moisture: Max. 10.0%

•Total Ash: Max. 12.0%

•Acid Insoluble Ash: Max. 4.0%

•Volatile Oil: Min. 1.5%

•Non-volatile Ether Extract (DB): Min. 15.0%

•Foreign Matter: Max. 0.5%

•Mouldy Seeds: Max. 1.0%

•Extraneous Matter: Max. 3.0%

•Broken Seeds: Max. 3.0%

•Dead Insects / Insect Fragments / Rodent Contamination: Max. 0.5%

•Damaged / Defective Fruits: Max. 5.0%

•Edible Seeds Other Than Cumin: Absent

•Insect Damaged Matter: Max. 1.0%

•Uric Acid: Max. 100 mg/kg

•Animal Excreta: Max. 1.0 mg/kg

Microbiological Specifications

•Total Plate Count: ≤ 1×10^7 cfu/g

•Yeast & Mould: ≤ 1×10^5 cfu/g

•Salmonella: Absent in 25 g

•Enterobacteriaceae: ≤ 1 × 10^3 cfu/g

•Staphylococcus aureus: ≤ 1 × 10^3 cfu/g

•Bacillus cereus: ≤ 1 × 10^4 cfu/g

•Sulphite Reducing Clostridia: ≤ 1 × 10^3 cfu/g

Chemical Contaminants & Pesticides: Heavy metals, pesticide residues, and crop contaminants comply with FSSAI requirements.

Pesticide Compliance: Compliance with EU, US, and Japan MRLs, Compliance with FSSAI requirements

Packaging Material: Clean, new polypropylene (PP) bags used for packing.

Allergen Declaration: Product is free from declared allergens (as applicable; verify with site).

Packaging material – SS-PMS:01 version 02, dated 1/3/2026 – covers dimension: 22”X38” – 25 Kg bag-LDPE Blue Polu bags 350 Gauge, weight; 85-95GM.

Specification of TATA sampan POI blend was verified dated 26/6/2023.

Final product – SS-PS-CCSDavis:01 Version 2-11March 2026.- Crushed chilli 25-35K SHU 40-50% seed.

Organoleptic Characteristics: Appearance: Orange-red to deep red flakes of uniform size; free from mould, live/dead insects, insect fragments, and rodent contamination.

Flavor: Typical of chillies, strong and pungent.

Physical & Chemical Parameters

•Moisture: ≤ 11.0%

•Total Ash: ≤ 8.0%

•Acid Insoluble Ash: ≤ 1.3%

•Granulation (through 5 mm): ≥ 95%

•Extraneous Matter: ≤ 1.0%

•Seed Content: 40–50%

•Pungency: 25,000–35,000 SHU

Microbiological Specifications

Untreated:

•Total Plate Count: ≤ 1×10^7 cfu/g

•Yeast & Mould: ≤ 2×10^5 cfu/g

•E. coli: < 10 cfu/g

•Salmonella: Absent in 25 g

Steam Treated:

•Total Plate Count: ≤ 1×10^5 cfu/g

•Yeast & Mould: ≤ 2×10^3 cfu/g

•E. coli: < 10 cfu/g

•Salmonella: Absent in 25 g

Test Methods:

•As per IS 5402, IS 5403, ISO 16649-2, ISO 6579.

Additives / Contaminants (Mycotoxins)

•Aflatoxin B1: ≤ 5 µg/kg

•Total Aflatoxin (B1+B2+G1+G2): ≤ 10 µg/kg

•Ochratoxin A: ≤ 20 µg/kg (country-specific requirement)

Mycotoxin limits aligned with international requirements (EU, USA, Japan, etc.), with country-specific variations applicable

Specification approval from customer was verified for Chilli Red Ground 35 Mesh Steam treated by Nestle dated doc ref: 100019249005 dated 2022.2.08. agreement approval dated: 17/6/2024. Pungency Min 30000 and max 40000.

Specifications include limits for relevant attributes (e.g. relevant chemical, microbiological, physical and allergens standards) checked for Whole cumin, Red Chilli Powder as mentioned above.

3.7 Corrective and preventive actions

The organization provided evidence of documented procedure TL-S-10 rev 7 dated 2/2/2026

The company demonstrated that they use information from identified failures in the food safety, authenticity, legality or quality of the products to make necessary corrections and prevent recurrence.

All issues or non-conformities generated e.g. non-conforming product, internal audits and site inspections, third-party audits or customer complaints, product recalls, product testing (including inspections, quality assurance tests and laboratory testing) are subject to corrective action.

The organization manages existing corrective and preventive actions. Clear documentation is available. Responsible for correction is GM steam -FFS and Quality Manager

Example seen during audit showed that root cause analysis was effective to prevent recurrence of non-conformities and to implement ongoing improvements. Eg

complaint received on 9/1/2026 regarding wrong pack size: where cumon from PO 010282 was supplied in 25 Kg pack instead of 20 Kgpack. Batch no.: SS225/4437-5 RCA: due to incorrect feeding in SAP, packing and dispatch in 25 Kg was done, Corrective action: - training of concern person on correct entry in SAP data and verification of information with PO.

When trends shows that there has been a significant increase in a type of non-conformity, root cause analysis also shall be used to prevent recurrence of non-conformities.

3.8 Control of non-conforming product

A non-conforming product procedure is in place QA-S-07- rev 11, dated 2/2/2026 which includes controls and responsibilities for out-of-specification products/materials to avoid /prevent unauthorised release.

Director of Operations is the person authorized for releasing the non-conforming products.

Non-conforming materials/products are identified by direct labelling and block in IT-systems and placed on physical segregated areas to avoid accidental release.

Procedures for handling returned product are available by goods receipt actions, secure storage and notifications of returned product to relevant managers.

During audit physically segregated materials/products were not verified.

No non-conforming product incident were reported.

3.9 Traceability

A system is in place paperwork based which allows the organization to trace all raw material product lots including primary packaging from their suppliers through all stages of their process until one step out of their responsibility and vice versa. The procedure QA-S-05 ver 15 dated 2/2/2026 describes how items may be traced.

Traceability marking on products

Final products are marked with their lot number which is coded as SS225/4536 eg (SS: Swani Spice a2 is FG code and 25 is financial year 4536 is SO no.). All raw and packaging materials are labelled with a unique code upon their receipt which follows them during the whole process till their processing into products.

This code is used to be traced during their subsequent processing into the staged of packaging, labelling, storage and distribution.

The organization provided evidence of annually internal traceability exercises across a range of products which included a review of the pertinent documentation and records as follows:

Backward Trace From Finished Product – Product: turmeric powder steam treated batch : SS2254318– Production date !8/09/2025– Amount produced 18MT–Raw material used 22.880MT Amount Traced (RM=22.880MT, SFG: 21.90MT: grinding loss 780Kg , SS: 18300 for Steam: 18MT- total 289.15 SS Loss) – Time Required for the test. 3 hours – date : 9/3/2026- doc ref: (QA-F-11)

Forward Trace From Finished Product – Product: Onion Powder untreated batch no.: 4799-1–Amount dispatched 18MT– Amount received 18MT – Amount Traced (mass balance) – Time Required for the test. 2 hours dated 17/3/2026 doc ref: (QA-F-11)

An onsite traceability test / Vertical audit was successfully conducted on: 26/3/2026 for randomly selected batch

Backward Trace From Finished Product: batch SS225/4536- Chilli Powder 30-40K SHU EU & GB BISTST

Customer Name: Westmill Foods

Dispatch: 20/1/2026, port: Felixstowe qty 17750Kg, packaging size: 710X25 Kg

Production details: 6/1/2026- shift A to 6/1/2026 Shift C- Chilli Powder 30-40K SHU EU & GB BISTST-SS225/4536, 710X25Kg=17750 Kg

Grinding unit: : 26/12/2025 A to 27/12/2025 B(GL-02) - Chilli Powder 30-40K SHU EU & GB- SS4536, 368X50Kgs=18400Kg

Raw whole chillies received : 8/7/2025 – lot : PO2425/112772- 5450Kg

14/8/2025-Lot: SSM/DH/RFA-IND/CH/37/2024-10080Kgs

12/11/2025 SSM/DH/ RFA-IND/CH/29/2024 3690Kg

Total RM: 19220 Kg

Grinding unit: 26/12/2025 A to 27/12/2025 B(GL-02) - Chilli Powder 30-40K SHU EU & GB- SS4536, 368X50Kgs=18400Kg Kine flushing: 250 Kg, Processing loss: 570Kg

Steam plant: 6/1/2026- shift A to 6/1/2026 Shift C- Chilli Powder 30-40K SHU EU & GB BISTST-SS225/4536, 710X25Kg=17750 Kg: processing loss: 650Kg

Contract with by Westmill UK was verified: 13/10/2025 for 18000 Kg Chilli powder 30-40KSHU

Customer specification from Westmill verified agreed dated 21/10/.2024 by Rajshree Awate. Product code: Z002R

Sea Way bill: MEDUWP484365 24/1/2026 verified.

Spice board certification and approval: SB/MUM/2025-2026/HC/EU/1101195/1 available.

Fumigation certificate: dated 2/2/2026 was verified

Steam sterlisation certificate: SS/CERT/25-26/867 Lot: SS225/4536 verified. Enverionment : Class100000 clean room

Phytosanitary certificate: for 720 Bags

Invoice: 2905 dated 10/1/2026

Test report: dated 16/1/2026 report no : MO/LR0256818/26,

Test report MO/LR0256818/26-1 dated 16/1/2026 covering Aflatoxin : B1, B2, G1, G2 and total aflatoxin, from Quality Evaluation Laboratory Spice Board- Mumbai.

Test report MO/LR0256818/26-2 dated 16/1/2026 covering ETO residues and Pesticide residues, from Quality Evaluation Laboratory Spice Board- Mumbai.

Container stuffing : MSBU149278 3/20” with Pictures – verified by Warehouse Department) , full door closed, one door closed, , first stack, half stack and full stack and marks and logos verified.

Container stuffing report: WH-F-1 dated 20/1/2025 verified: MSBU149278 3/20”, Report no 95Uchecks done for : Empty container weight, Cleanliness, Free from odour, Damages, Floor, sides etc conditions , rubber gasket condition. Etc.

Outward challan.

COA: Lot SS225/4536 dated 12/1/2026 report TC540026000000084- covering : Moisture: 6.25%, Total Ash: 6.98%, TPC: 36800 SHU, Yeast and :<10cfu/gm, Mould: <10cfu/g, B cereus: < 10cfu/g, Entrobactreaceae: <10cfu/g, C perfringens: <10cfu/g, E Coli: <10cfu./g, Salmonella: -ve. , Pesticide rsidues: : all pass,

ETO analysis report from Geo Chem: 12/1/2026 analysis no: CERTK2026200895- ETO: BLQ, and Chlorate: BLQ

Material received from Grinding unit: Lot no : SS/4536 packing: 368 X50 Kg- qty: 18400Kg, cehicle: MH43CQ0819 dated 2/1/2026

Production plan Steam plant dated 5/1/2026- verified for SS4536, parameter: 100de gC/1 sec/1037mbar(101) /60 sec

Daily production report: SS-PROD-F-01 verified for 6/1/2026 shift A:

Packing material: white new designed bag without logo 250 g liner +final label: 25 Kg pack size: 180 g empty weight, supplier: 01-21DOD/26/12/2025

Production details: 7 am to 1:45 pm bag 290 avg weight 25.02Kg.(samples taken every hour)

Shift production: 7250 Kgs.

Weighing balance calibration: SR no: 231011850

Needle , knife Scoop and marker inventory verified.

Screen intactness L 7:15 am verified 16#

Magnet cleaning at 2:50 rod magnet 1 – magnet collection 2 gm

2:55 Magnet 2 clearing -magnet collection 2gm

Metal detector check : 1.2mm,1.5mm and 2.8mm. test pieces: 7:20 am and 11:25 am shift start count ; 14904 , shift end: 14921 – count 17- rejection on 1.7 Kg, nothing found concerning.

Online steam process record: SS-PROD-F-04 dated 6/1/2026- started at 7:25 and end at 2:45pm= batch size: 200Kg, Pre heating tmp: 76.7, Process temp: 101 DegC, Holding time: 60 sec, Pressure M Bar: 1037, vacuum time : 20 sec, finished product temp : 37.1 Deg C.

RM received from grinding unit – report: 27/12/2025- pass thorugh mesh 30: 96.92%, total capsacin content: SHU: 36783

RM checked at grinding unit for foreign matter, Aflatoxin – verified for : red chilli whole received against PO CH/29/2024 Moisture : 11/75, Extranoues mater: 0.058%, Discolured chilli: 2.36%, Broken: 0.15%, aflatoxin : BLQ: SHU: 48684.96

White plastic bags: received from Gurukrupa Processed Foods Pvt Ltd. Date d24/1/2025- COA verified

LD Blue liner received from Pack Print Industries India Pvt Ltd: dated 29/102/2025 – COA verified.

Packaging material for SS4536 was verified dated 6/1/2026- Rec ref: PM-F-05

Label approval by Production on receiving was verified dated: 5/1/2026 for 720 unit.

18,000=New Swani bag without logo HDPE=2y

Westmill Foods, UK

Z002R CHILLI POWDER STEAM STERLISED

Batch no: SS225/4536

DOP:6.01.26

BBD: 5//12028

Net Weight: 25Kg

Country of origin: India

Supplier: Swani Spice Mills PvtL td India

Label approval from marketing team dated 5/1/2026- on mail was verified.

Time taken for traceability: 10 am to 1 pm, mass balance was possible from grinding to steam sterilisation product packed.

Forward Trace From Raw Material: was conducted for Cumin Whole Australian Compliant STST was conducted – cumin received on: 2/1/2026 SSM/JAS/RFA-EU/CU/55/20255 qty: 6000Kgs – supplier:swani spice mills – Raj- from vehicle: RJ21GD-2305- used 2300Kg in Stam sterilisation : SS225/4658-5, 3223 Kg clean stock , Cumin seed GQ: 240Kg and processing loss: 237Kg total =6000Kg

Traceability test was achieved within 4 hours and effectively performed and 100 % of materials were traced.

Rework is undertaken and traceability is ensured

3.10 Complaint-handling

There is a fully documented complaint handling procedure issued QA-S-04 version 12 dated 2/2/2026

All complaints are recorded and an investigation is conducted by QA and VP.

The organization demonstrates the means to analyse and trend complaints and in case of significant increase or serious complaint root cause is determined as part of the action plan.

Main cause of complaints are: Foreign matter, sour taste and packaging related

During this year 2025-26, 2 complaints have been reported compared to 2 last year.

Trends were available.

Last one on Doc FR23-001 complaint received on 9/1/2026 regardsin gwrong pack size: where cumon from PO 010282 was supplied in 25 Kg pack instead of 20 Kgpack. Batch no : SS225/4437-5 RCA: due to incorrect feeding in SAP, packing and dispatch in 25 Kg was done, Corrective action: - training of concern person on correct entry in SAP data and verification of information with PO.

The trending was discussed in the management review and in the monthly meetings

During the audit were reviewed records of existing complaints which demonstrates a proper documented and implemented system.

3.11 Management of incidents, product withdrawal and product recall

There is a documented incidents management procedure TL-S-06 Version 17, 10/3/2026 and recall / withdrawal procedure QA-S-08 rev 14 dated 2/2/2026.

The key personnel constituting the recall management team, includes CEO., Quality Manager VP operations.

Contact list for notification in case of recall and emergency was available.

The recall procedure is tested at least annually to ensure effective operation at both facility and company level.

The test showed that the site's responsibilities were properly understood and capable of being promptly enacted.

Last test:

Date of the test: 24/2/2026 – Product: ginger Ground– batch: SS225/4463-4 dispatch dated 10/11/2025– Quantity : 8400 Kgs– Mass balance (100%) – Key timings (mail sent to client for mock recall:15:56pm and client response 16:37pm) – Any action taken for improvement.

Key timings as when the incident or test started, times of internal communications and key decisions, when traceability and mass balance exercises were started and completed and communication to customers or regulatory authorities are recorded.

There have been any incident, withdrawals / recalls in the last 12 months however the procedure states that in the event of a product recall the certification body should be informed within 3 working days of the decision to issue a recall, also the company shall provide sufficient information to enable the certification body to assess any effects of the incident on the ongoing validity of the current certificate within 21 calendar days. As a minimum, this include corrective action, root cause analysis and a preventive action plan.

Last Fire mock drill: 14/6/2025

Details of non-applicable clauses with justification	
Clause/Section Ref	Justification
3.5.1.5	Raw materials are not purchased from Agents or brokers
3.5.4	No outsourced processing .
3.9.4	No rework happening

4. Site standards

4.1 External standards

The production site is situated in TTC, MIDC Industrial Area. A plant tour around the perimeter was conducted and no activities were observed which may have an adverse impact on product.

External areas were observed to be maintained in good order. All areas around the building were observed with sufficient clear areas to discourage pest entry.

Roads around the plant were observed to be paved and in good condition. Waste containers are maintained far from plant entrance and kept closed to prevent pest harbourage.

Building fabric was in good condition. Docking doors were observed to close properly and without evidence of bird roosting sites. Walls and floors were in good condition; pipes, vents etc were adequately proofed.

External Storage is not in place

Staff access is controlled by biometric screening at entrance door.

Visitor recording system is in place. Only authorised personnel are allowed access to production and storage areas. The visitors are accompanied during their visit to the plant.

Site security control measures were in place such as CCTV security gates, security staff, access to pc protected with passwords.

CCTV Installed in premises are -32, reviewed for working though app in authorised person mobiles and devices.

Staff were trained in site security procedures. Last training on 6/2/2026

4.2 Site security and food defence

The individuals or team completing threat assessments and food defence plans have the appropriate knowledge and are competent to develop the plan. Knowledge is demonstrated through training course in food defence.

There is a legal requirement for training eg US FSMA. Last training on 6/2/2026 by FRSPA Trained professional- Mr Vinayak..

A documented risk assessment of the potential risks to products from any deliberate attempt to inflict contamination or damage.has been conducted on 2/2/0226.

A food defence plan is in place with identified risks and mitigation strategy. This plan is revised at least annually. Last review on 2/2/2026 (TL-S-11).

Food Defense team: Asst General Manager Production, Quality manager, Asst manager microbiology, Admin officer, mainetannce manager, warehouse manager and supervisor.

There are legal requirements relating to food defence in the country of sale or intended use (e.g. in the US FSMA)

Materials and products being at particular risk are none Control measures were in place such as all Rm is received from company's own unit, and for Packaging material inspections are done during receiving Systems are in place to identify any tampering.

Areas where a significant risk are identified as none monitoring and control are in place. As per assessment medium risk is identified at bagging area

External Storage is not in place

All staff are trained in the company food defence procedures. Last training on 6/2/2026

4.3 Layout, product flow and segregation

The factory layout, process flow and movement of personnel appeared acceptable.

Contractors and visitors are made aware of company procedures by instructions.

Map provided by the plant and assessed by the auditor demonstrate the following areas: (Apex Manual M-03 rev 8 dated 25/3/2026)

Low Risk area –all product areas, production areas used for the untreated product

Enclosed Product area :. finish product ware house,full enclosed product, Cooling stage area

Non product area – Lunch area, offices.

ambient high care areas is sterlised product packing area.

Time segregation is not used

The movement of personnel, raw materials, packaging, rework and waste do not seem to compromise product safety.

The site tour demonstrated that the plant has sufficient workspace and storage capacity to enable proper hygienic conditions.

At the time of the audit, there were no temporary structures

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

Fabrication of site, buildings and facilities observed to be suitable for intended purpose:

Walls : Were made for concrete and puff panels and observed to be in well maintained conditions, no accumulation of dirt, condensation or mould.

Floors : Were made for kota stone with epoxy coating and observed to be in well conditions, without cracks or evidence that does not resist process needs, and observed in good cleaning conditions.

Drainage: no drainage inside facility.

Ceilings and overheads: is made of concrete structure, Maintained in good condition, no accumulation of dirt, condensation or mould. Clean room ceiling is puff panels ceiling.

Elevated walkways, access steps or mezzanine floors (adjacent or above open product) are present and are well designated, easy to clean and correctly maintained.

Windows, roof glazing were observed to be in good condition. Windows which open to the outside are properly screened to prevent the ingress of pests.

Doors (internal and external): made of puff panel doors in clean room and bakelite door with aluminium frame, The plants are properly sealed, no gaps between walls and/or floor. Docking area doors were observed in good conditions, close fitting. External doors are not opened during production periods. Precautions were taken to prevent pest ingress like strip curtains

Light seems to be adequate for process needs. Inspection areas observed with adequate light for proper performance of their operations.

Ventilation mechanical ventilation system were installed. No condensation or excessive dust observed.

Plastic strip curtains are present and are in good condition, clean, fitted correctly to prevent pest ingress, and not observed to pose a food safety risk.

Minor NC 4.4.1: The wall edges at the left corner of the loading/unloading bay area were observed to be damaged, with broken and chipping surfaces.

Minor NC 4.4.4: Overhead cabling in the cooling area of the steam plant was observed to be not adequately organised, with cables not routed through a cable tray or proper containment system. This condition may allow accumulation of dust and dirt, affecting effective cleaning and housekeeping.

Although the product in this area is fully enclosed, the arrangement of utilities does not fully meet requirements for maintaining hygienic and cleanable infrastructure.

4.5 Utilities – water, ice, air and other gases

The utilities for production and storage areas are designed, constructed, maintained and monitored to control the risk of contamination.

The water distribution schematic diagram dated 1/1/2026 (SS-MNT-L-01) was used as a basis for water sampling based on risk. This includes the holding tanks, water treatment and recycling water.

All water is potable at point of use and provided by MIDC municipal supply

Treatments given to the water are Softening

Testing sample schedule is in place and requires Six monthly microbiological and chemical quality tests conducted by external lab

Satisfactory results were seen.

Water test report was verified for: from Geochem report dated 5/12/2025- Cert:K2025234258-Acc covering parameter, general concerning substances in excessive amount, toxic substances, pesticide residues, microbiology, virology , radio activity(report dated 10/12/2025)

Previous report dated 23/5/2025 was also verified – 6 monthly frequency is ensured.

Non-potable water is not used.

Compressed air is not in direct contact with products, however used for cleaniog of equipments

Gases are not used.

Steam is used as directly in contact with food, however, no certificate of conformance for purity was available during audit

Ice is not used

Minor NC: 4.5.1: The site is utilising steam for sterilisation as part of the production process. However, at the time of the audit, steam quality/purity analysis reports covering relevant chemical parameters were not available to demonstrate suitability of steam for food contact use.

Minor NC 4.5.3: Compressed air is used for cleaning of equipment, including product contact surfaces. However, at the time of the audit, no compressed air quality analysis reports were available to demonstrate that the air is free from contaminants and suitable for use in a food processing environment.

4.6 Equipment

Equipment is designed for the intended purpose, maintained in good condition and does not pose a risk of product contamination.

There is a documented purchase specification for any new equipment SS-MNT-S-05 Ver 03 dated 1/1/2026 which includes legislation, intended use of the equipment and the type of materials it will handle, and also the possibility to purchase from a manufacturer, refurbished and second hand equipment.

Manager Maintenance is the authorised person to purchase new equipment.

A documented, risk-based commissioning procedure for new equipment is in place to ensure that food safety and integrity is maintained during the installation of new equipment, which includes a documented hygiene clearance procedure after the installation, a sign-off inspection by an authorised member of staff before being accepted into operation Maintenance manager and the update of any other site procedures

that are affected by the new equipment (training, operating procedures, cleaning, environmental monitoring, maintenance and internal audits).

The new equipment purchased is Auto bagging Machine (SS-MNT-F-37) dated 17/6/2025. Record signed by a FSMS team including VP Operations demonstrate that relevant installation, commissioning and cleaning activities have been completed satisfactorily and that the equipment has been inspected and is acceptable for use. (MNT-F/30)

Equipment is designed and constructed for the intended purpose, maintained in good condition and does not pose a risk of product contamination.

They are adequately positioning to allow cleaning and maintenance operations. They were well maintained under routine maintenance systems.

A documented procedure SS-MNT-S-01 rev 10 dated 1/1/2026 are in place to manage the movement of static equipment in production areas, to ensure that food safety is managed and the integrity of the equipment is maintained.

The procedure includes type of equipment to be moved, how the movement will occur, requirements for re-installation, authorisation (which staff are authorised to permit movement), responsibility (which staff will be responsible for managing the movement), staff training (e.g. on the procedure to ensure they understand the risks involved), records required to demonstrate all necessary controls were completed, post-movement cleaning.

Equipment that is not used or is taken out of service were cleaned and stored in as such that it does not pose a risk to the product and labelled. Periodic inspections, checks or condition monitoring are conducted monthly.

Food contact equipment that has been stored but is not in daily use will be cleaned and, where necessary, disinfected prior to use.

There are no mobile equipment used in open product areas*.

Mobile equipment is used in external areas only, for palettization of product in container.

There are no battery-charging equipment

Food processing equipment observed to be industry standard. Key equipment include vibro tray , pre heating vessel, steam sterilisation vessel, screw conveyor, rotatory sifter, bagging machine , belt conveyor, metal detector, FFS packing

Equipment in direct contact with food are food grade.

Seen the following conformity declarations: For Wire mesh of SS304 verified for Laktas Wire mesh Ltd, with chemical composition dated 15/1/2024

Silicon rubber – compliance test certificate dated 22/2/2023 was verified having confirmation to 21-CFR-177-2600.

4.7 Maintenance

The organization plans, tracks and record their maintenance program based on paper files . System has controls in place to provide corrective and preventive maintenance based on defined routines. Maintenance plan was reviewed on 1/1/2026 (SS-MNT-SCH-02). Frequency of main checks are monthly , made by internal.

The programme covers all plant and processing equipment.

No equipment repairs were made. Reviewed after repairs to equipment, to ensure that current monitoring and preventive maintenance activities remain appropriate was done on 23/3/2026 on Wraptech FFS MAchine. (SS_MNT-SCH/-02)

Key equipment which may have predetermined maintenance intervals are Monthly.

There are no temporary repairs

Maintenance work is followed by documented hygiene clearance procedure SS-MNT-S-01 rev 10 dated 1/1/2026and an inspection is in place by authorized member QA to confirm the removal of hazards before being accepted back into operation. Evidence of compliance seen was Prevenytive maintenance checklist of wraptech FFS Machine Unit SS-MNT-F-10 for Jan to March 2026

There are 13 maintenance team members supported by contractors as appropriate.

Start-up checks are completed by fitters.

Food grade lubricants including allergen status were listed on Technical data sheet for SKF- LGFG 2. Location, identification and clear determination on where permissible for use were evaluated and considered to be satisfactory.

Food grade lubricant – Release 15- TDS verified with NSF H1 grade confirmation meets FDA21 CFR 178.3570 requirements

Engineering workshop is situated in A189 unit adjucent to Steam plant unit and was observed to be well controlled with procedures and arrangements in place to control contamination into other areas.

During the audit were assessed maintenance routines for the following equipment:

Daily Maintenance Checklist of utility Machines – SS-MNT-F-26 was verified for March 2026 for all machines in utility area.

Daily Maintenance Checklist of utility Machines – SS-MNT-F-25 was verified for March 2026 for all machines in Steam plant Line .

Break down maintenance: SS-MNT-F-35 for air compressor was verified for 12/3/2026 – done by External contractor and internal maintenance person supervised.

4.8 Staff facilities

Suitable staff facilities are provided. Staff facilities are designed and operated so as to minimize the risk of product contamination.

Changing rooms are adequate for number of staff and located with direct access to the production area. Lockers allow for the segregation of personal items and work clothing. Clean and dirty production clothing are properly segregated.

Suitable handwashing facilities in place, provided with those with movement sensors, liquid soap, hand dryer and hand disinfection are situated at the entrance to production and at various points within the production areas.

Toilets are segregated and they aren't directly opened to the production area.

Smoking not allowed.

Eating is allowed only at the lunch room. All food brought into manufacturing premises by staff stored in provided locker, located at the lunch room.

Catering facilities/Vending machines are not provided. Allergens are declared. Rules to prevent possible contamination, especially from allergens, are personal hygiene practices.

A rest room is provided with appropriate stored and hygienic conditions.

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

4.9.1 Chemical control

Non-food Chemical control- SS-HK-S-04 dated 07 2/2/2026.

Cleaning chemicals and lubricants are properly identified in the existing list of approved chemicals, properly contained, labelled and segregated with non-food grade chemicals in specified lockers located in beside stair case in terrace area.

Safety Data Sheets and specifications are available. Checked for IPA and HCL

Confirmation of suitability for use in a food processing environment is conducted by suppliers confirmation and MSDS.

When in use, chemicals are properly identified / labelled and employees are aware and trained on their proper use.

Chemical control staff has been provided related training to ensure that staff has competency for using.

Last training on 27/11/2025 for 1 hour. By Rajesh Patik for 17 employees

Procedures to manage any spills to ensure they do not pose a risk to product safety are in place. Chemical and oil tanks are in bunded areas. Staff are trained in spillage procedures on 27/11/2025 for 1 hour. By Rajesh Patik for 17 employees

Out-of-date chemicals and empty chemical containers procedure is in place to ensure chemical waste is disposed of correctly and is managed via approved and authorised vendor

When strongly scented or taint forming materials are used procedures are in place to reduce risk of contamination.

4.9.2 Metal control

Sharp metal implements are controlled according to policy P-05. This requires that they be inspected.

Metal or other equipment are registered and check on daily basis to prevent contamination. The integrity and number of cutting tools are recorded.

Records from Daily production report: SS-PROD-F-01 verified for 6/1/2026 shift A:

Needle , knife Scoop and marker inventory verified.

Snap-off-blade knives were not observed and reported to be forbidden.

The policy also confirms that packaging/ingredients which use staples is not permitted. Policies are in place to avoid the use of staples, paper clips, drawing pins, etc.

In open product areas the use of staples, paper clips and drawing pins is prohibited.

4.9.3 Glass, brittle plastic, ceramics and similar materials

Glass breakage procedure dated P-02 in place and includes instructions with actions to be followed in case it breakage of glass and other brittle items.

The glass and hard plastic register was up to date (location, number, type and condition). Checks are conducted on a monthly frequency based on risk and records for the check conducted on 10-12/3/2026 were reviewed.

Glass breakage or brittle item has not occurred since last year.

Glass and other transparent brittle materials have been excluded wherever possible from open product areas.

Glass near production areas was observed to be protected against breakage.

Glass Identification records – Quarterly checks done- SS-MNT-F-33 last done on 10-12/3/2026 was verified- no breakage reported in 2025-26

Bulbs and strip lights (including EFK) were observed properly protected.

Maintenance GMP checklist Monthy – SS-MNT-F-28 was verified for March 2026- checks w=for Wall, false ceiling , door , wall, windows and lights is done – for cracks, peel off, operating status , loose wire , coating and gaps etc. last done on 2/3/2026.

Illumination level- quarterly- SS-MNT-F-39 was verified – dated 10/3/2026- FFS machine area:74, clean room air lock are: 590, clean room bagging area: 600

4.9.4 Products packed into glass or other brittle containers

The organization does not pack products in glass or brittle containers

4.9.5 Wood

Wood is not used in production areas.

Wood is only used in pallets.

Wood pallets observed during the tour site were noted in good condition with no broken pieces.

Fumigation certificate dated 25/3/2026 from Shiv sai pest control was verified for 20 pallets- treatment certificate no : SSPC/MUM/MBR/4991/2025-26.

Wooden pallets used only for finished products and packaging material, where the product is protected.

4.9.6 Other physical contaminants

Debagging and deboxing procedure SS-PROD-S-19 is in place to control physical contamination from remove the packaging step.

Portable handheld equipment, e.g. stationery items (pens, pencils etc.), mobile phones and similar portable items used in open product areas, are controlled by the site

to minimise the risk of physical contamination. Precautions to avoid potential physical contamination are excluding non-approved items and restricting the use to site-issued equipment.

Pens are monitored and only metal pens are used.

Potential foreign-body or physical contamination from other types of contamination is managed by FM detecting equipment and visual inspections.

4.10 Foreign-body detection and removal equipment

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

A documented assessment HACCP has been carried out to identify the potential use of equipment to detect or remove foreign body contamination.

Measures to minimise presence of foreign bodies in the product are Magnet, metal detector, Sieves.

All products except consumer packing.

CCP-02: Metal detection (before packing) Hazard: physical hazard. Critical limit- Fe:1.2 mm, Non Fe 1.5 mm, SS:1.8 mm, Frequency: every 4 hrs.

Consumer products-

Metal detection (after packing) Hazard: physical hazard. Critical limit- Fe:1.mm, Non Fe 1.2. mm, SS: 1.59 mm, Frequency: Thrice in a shift.

Consumer products- Nichrome with Aluminium pouches

Magnets with a gauze strength of Min 10500 and Max 12000 .

Sensitivity of the control measures are appropriate for the nature of the product, to the industry standards and the equipment

No recent incidents on foreign bodies detection.

4.10.2 Filters and sieves

Filters / sieves are located rotary Screener in Steam plant ground floor, and beofrepacking for all products . The mesh is 16 and depend oupon products as well. - adequate provide the maximum practical protection for the product.

Filters/sieves are inspected/tested daily based on available risk assessment. Records from traceability batch were reviewed.

Daily production report: SS-PROD-F-01 verified for 6/1/2026 shift A:

Screen intactness L 7:15 am verified 16#

4.10.3 Metal detectors and X-ray equipment

For metal detection, the company uses online and conveyor type, installed on packaging line, at Steam sterilisation line after sterilisation and after bag packing.

Metal detectors include an automatic rejection device / a belt stop system with an alarm in-line detectors which identify the location of the contaminant to allow effective segregation of the affected product. Rejected items are isolated in a secure location.

Documented procedure WI/CD/11 dated 01 Feb 2025. details controls for testing of the equipment including responsibilities, operating conditions including sensitivity, methods and frequency of checks and requirement to document the obtained results.

No recent incidents on foreign bodies detection

Records were verified :

Daily production report: SS-PROD-F-01 verified for 6/1/2026 shift A:

Metal detector check : 1.2mm,1.5mm and 2.8mm. test pieces: 7:20 am and 11:25 am shift start count ; 14904 , shift end: 14921 – count 17- rejection on 1.7 Kg, nothing found concerning.

Test observed during site tour and conducted correctly.

4.10.4 Magnets

The company has a documented procedure which includes inspection (integrity check), cleaning and strength test.

Magnets for food safety purposes are in place, type permanent magnetand located at Rotary shifter- 1, Nichrome machine- 2 of 10500 gauze , Feeding hopper and 2 magnets -12000 Gauze , HPS Belt conveyor-1 of 10500 gauze , HPS Table -2 of 10500 gauze , Wraptech FFS Machine 1 of 10500 gauze , Wraptech PFS Machine -1 of 10500 gauze , Second floor feeding area – 1 of 12000 gauze. In Consumer pack machine rod magnet of 10500 gauze is used. Ref Doc : Process Flow chart for steam sterilization PFC-SS-01. Company has its own gauze meter and conducts checks quarterly checks for all magnets.

Inspection of the magnets is conducted daily

Records reviewed on site provided details of test results and inspections -Daily production report: SS-PROD-F-01 verified for 6/1/2026 shift A:

Magnet cleaning at 2:50 rod magnet 1 – magnet collection 2 gm

2:55 Magnet 2 clearing -magnet collection 2gm

.

4.10.5 Optical sorting equipment

Optical sorting equipment is not used.

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

There are no products packed in glass jars, cans or other rigid containers

4.10.7 Other foreign-body detection and removal equipment

There are no foreign-body detection and removal equipment, such as gravity separation, fluid bed technology or aspirators

4.11 Housekeeping and hygiene

An adequate level of cleanliness and hygiene of the establishment, premises and equipment was verified during the audit. Cleaning operations observed during the audit were FFS line.

Staff involved in cleaning activities are production employees and in-house cleaning staff, Staff involved in cleaning activities are adequately trained.

The company has documented a cleaning and disinfection procedure / schedule that is appropriate to the needs, those for consumer packing line (SS-PROD-S-11) were checked during the audit.

For surfaces intended for contact with food and processing equipment, the company has defined limits of acceptability and unacceptability of levels of cleanliness. In equipment cleaning programm /environment monitoring program.

Cleaning is verified via visual appearance and microbiological tests. Out of specification results have been defined and the corrective action is described in the procedure.

Cleaning procedures are part of a defined prerequisite plan to control the risk of a specific hazard allergen cross-contamination. Cleaning programs were validated by product analysis for traces- allergen in red chilli powder was analyses report dated 18/3/2026 was verified from geo chem- results was not detected. - ULR: TC1148226001329900F

Cleaning records are analysed and trend analysis are available to instigate improvements where required.

The cleaning equipment was found to be hygienically designed and fit for purpose, suitably identified for intended use (e.g. colour-coded or labelled), cleaned and stored in a hygienic manner to prevent contamination..

Machine cleaning /change over report -consumer packing – Nichrome was verified for 25/3/2026 start 9:30 am end: 10:30 am from Chicken /masala to Garam Masala – vacuum cleaning, cleaning by compressed air , sanitation by Sanitizer (IPA)- removal od product: laminate, mono carton master carton and labels – machine parts are checked for intactness(SS-PROD-F-08A)

4.11.7 Cleaning in place (CIP)

CIP is used on steam sterilisation line.

A up-to-date schematic diagram of the layout of the CIP including process piping circuits, position of valves, spray balls and holding tanks is available. Changes are made only by a suitably trained and competent individual and records of changes are maintained.

Validation was performed by an external company and confirm effective removal of the identified hazards. A log of changes since first validation is available.

CIP Change over report is verified for 22/3/2026 start 4am and end 7 am, steps are dry cleaning washing (hot water 90-95Deg C) drying at 110-120 Deg C followed by sanitizer (IPA), post change over check: - Vacuum cleaner +accessories and magnet clearing tray and gloves.

Removal of previous packing material change over from coriander to cumin seed verified (SS-PROD-F-06)

Minor NC: 4.11.1: Cleaning of the nichrome machine hopper was found to be inadequate, as product deposits were observed during inspection. The equipment was not in use at the time of the audit; however, records during interview operator indicated that the machine was last operated approximately 15 days prior to the audit.

This indicates that cleaning procedures and/or cleaning frequency are not fully effective to ensure equipment is maintained in a clean condition when not in use.

4.11.8 Environmental monitoring

The environmental monitoring program based on the risk and includes sampling procedures, identification of sample locations, frequency of tests, target organism(s) (e.g. pathogens, spoilage organisms and/or indicator organisms), test methods swabs and recording and evaluation of results and is aligned with the type of company product.

The programme requires Enterobacteriaceae, yeast and mould, salmonella on a once in 2 weeks basis (QA-SCH-03A rev 06, dated 09/2/2026.

Acceptable limits have been defined in QA -S-14 and the procedure dated 9/2/2026 requires that the following actions be taken when these limits are exceeded is defined in QA-S-14..

The last review of the programme was triggered by annual review

Results of environmental monitoring seen . (doc ref: QA/MIC/F/35)

23/3/2026- Vibro chute: Entro:<10/swab, Yeast and mould : <10 cfu/swab, Salmonella Ab/swab.

23/3/2026- Sealing machine: Entro:<10/swab, Yeast and mould : <10 cfu/swab, Salmonella Ab/swab.

23/3/2026- Rotatory Magnet: Entro:<10/swab, Yeast and mould : <10 cfu/swab, Salmonella Ab/swab.

Personnel hygiene – results dated 27/3/2026: Hand swab: Clean Room Operator: E coli: <10 cfu/swab, S aureus: absent/swab, Salmonella: ab/swab

Uniform Swab : TPC: 68 cfu/swab, Coliform : <10 /swab. (doc ref: QA/MIC/F/34)

4.12 Waste and waste disposal

The company adequately manages the collection and disposal of waste.

SOP for waste disposal is : SS-HK-S-02

External waste collection containers/rooms housing waste are well managed. Containers are properly covered.

Waste removal from open product areas is managed to ensure that it does not compromise product safety based on risk assessment, process flow, equipment and waste removal schedule. All waste is removed from production on a regular basis

Records dated 20/3/2026 was verified for 2780Kg for coriander/fennel. Cumin seed.

Waste is removed by licensed contractor. Unsafe product or trademarked waste is disposed of by Hajeri Enterprises and records retained.

4.13 Management of surplus food and products for animal feed

The site does not sell to staff/donate own-branded and customer branded product *******

There are no products intended for animal feed****

4.14 Pest management

The organization has a preventive control program in place to minimize risk of infestation which includes external service provided by MPest Control M Walshe, license or permit valid until 13/2/2028 (lic no: LJID0104614).

Contract or document that describe service is valid until 1/4/2026 and cover rodents, crawling, flying insects. Frequency of routine visits is fortnightly.

Contract with pest Relief (India) Pvt Ltd for fumigation services: 1/4/2025 verified

Station map M-02/Annex -03 dated 13/3/2026 which matches with existing numbered pest control devices.

Type of used pest control devices are Rodent box, Pheromone trap, Fly catchers

Rodent raps: 51, Pheromone trap: 8, Flycatcher: 20.

Controls in case of infestation are contact warehouse and fumigation immediately.

Inspection reports provide details of the inspections conducted, if any activity is reported inside or outside the facility, recommendations are provided and actions are taken over such recommendations.

Last visit performed on 26/3/2026 chemicals used are Bifenthrin (20ml/l), alpha cypermethrin (10 ml/l) and king fog - Deltamethrin(5ml/l)

MSDS were verified for

The organization has a list of approved pest control products used including MSDS. Bait stations are robust and secured in place. Toxic rodent baits are not used in open product areas. EFCs and pheromone traps are correctly sited.

An in-depth, documented pest management assessment to determine the current levels of pest activity throughout the site is carried out at quarterly and include an audit of the whole of the site and review existing measures to provide a critical appraisal of the site's pest management activities to ensure they remain appropriate, need of changes to the pest management programme, review pest management-related records, suggest alternative approaches to resolving problems and liaise with senior site or group management. Last one on 9/1/2026 by Gubbir Singh, previous to this it was done on 22/11/2025

Reports are assessed monthly for trending which includes analysis. Existing information provide evidence to support that in the last 12 months there has not been infestation. Last trend analysis checked for the period February: for flies: highest: 0.036 and min 0.032 -not significant.

The company has informed and trained the staff so that they are able to recognize the "signs" of pest activity and inform the designated manager.

4.15 Storage facilities

Storage facilities observed to be satisfactory. Allergens segregated by clear marking.

Packaging materials are stored separately from raw materials and finished products, those partially used are effectively protected and clearly identified to ensure traceability.

Temperature control is not required

Controlled atmosphere storage is not applicable.

Outside storage is not conducted.

Stock rotation is controlled by FIFO/FEFO. Program was observed properly followed. FIFO rules are respected.

FIFO rules are respected.

4.16 Dispatch and transport

Dispatch observed to be satisfactory. Loads are inspected prior to dispatch which includes documented verification of seals, temperature, odours, visual conditions, container conditions, and compatible materials. Records seen for traceability batch

Traceability is maintained as at the time of shipment. All products are correctly identified and records were available for traceability exercise.

Vehicles are provided by third party contractors

Containers are not required to control temperature

Documented hygiene and maintenance procedures for all vehicles pallet

trucks and equipment are in place and includes, the method(s) of cleaning

and the frequency at which the cleaning must be completed. Records are available

The documented procedures (WH/-S-6) for transportation includes restrictions in the loads, security measures during transit, and instructions on case of breakdowns, accidents or failure of refrigeration systems.

Container stuffing : MSBU149278 3/20” with Pictures – verified by Warehouse Department) , full door closed, one door closed, , first stack, half stack and full stack and marks and logos verified.

Container stuffing report: WH-F-1 dated 20/1/2025 verified: MSBU149278 3/20”, Report no 95Uchecks done for : Empty container weight, Cleanliness, Free from odour, Damages, Floor, sides etc conditions , rubber gasket condition. Etc.

Details of non-applicable clauses with justification	
Clause/Section Ref	Justification
4.3.6	No temporary structures are constructed all walls, floors and ceilings are of permanent nature.
4.4.6	No elevated walkways present in the site.
4.6.4	There is no movement of static equipment’s in production area.
4.6.6	No mobile equipment used in open product area
4.8.6	Smoking is prohibited in the company premises. Personnel are not allowed to carry any tobaccoitems inside the premises.
4.9.4	Products are not packed in glass and Brittle containers
4.9.5	Wood is not used in open product area.
4.10.6	No glass jars , cans , rigid containers used
4.10.7.1	No gravity separation, fluid bed technology used in the factory.

4.12.4	There are no trademarked products transferred to third party for destruction.
4.13	No surplus food and no animal feed produced in the site.
4.14.3	Pest control is contracted activity
4.14.8	No infestation found.
4.15.4	There is no controlled atmosphere storage.
4.15.5	There is no external storage of any items.

5. Product control

5.1 Product design/development

Product design and development procedure is in place (R & D-S-01) dated 1/3/2026. Procedure is applicable for new, modified products and includes HACCP review and production trials.

Controls in place to reduce the potential to introduce hazards are steam sterilisation or metal detector.

New products and changes to product formulation, packaging or methods of processing are formally approved by an authorised HACCP team member by Approving Rand D activities for Trial, verified approval for Garam Masala (aunty Jenny Blends) dated 2/5/2025 – R&D-F-03.

Customer requirements are included in these processes and are manage by R and D department and FSMS team.

Initial shelf life tests are conducted following documented protocols which demonstrates compliance with relevant microbiological, chemical and organoleptic criteria or sensory analysis. Shelf life is validated by analysis results inhouse (company has NABL acc laboratory).

New product shelf life record-QA-F-13 was verified for Garam Masala EU dated 26/6/2026-packing Silver Standy Pouch, steam treatment: 100Deg C /1sec/107 deg C/75Sec: Sensory attributes:

-On 26/6/2026 Appearance 9, colour 9, Texture 9, aroma:9, taste:9 chemical test parameter: moisture: 6.50%, volatile oil: 1.00%, Water activity: 0.402, microbiological parameters: TPC: 670cfu/g, Yeast and mould: <10cfu/g

-On 2/1/2026: Appearance 9, colour 9, Texture 9, aroma:9, taste:9 chemical test parameter: moisture: 6.50%, volatile oil: 0.80%, Water activity: 0.408, microbiological parameters: TPC: 890cfu/g, Yeast and mould: <10cfu/g

Shelf life study report verified for : Organic Cumin Ground -date of production 20/08/2023 best before date 20/08/2025- test s are conducted for at time of production, 1 year and 2 year for taste, colour, Appearance, Texture, moisture, volatile oil, , TPC, and yeast and mould- results were verified and found complying (doc ref: QA-F-12)

5.2 Product labelling

The company ensures that labels are legal for the country of use by customer approval on labels.

Labelling review process is place in case of changes to recipe, raw materials (material, supplier or country of origin); legislation.

Evidence seen during the audit included: Label approval by Production on receiving was verified dated : 5/1/2026 for 720 unit.

18,000=New Swani bag without logo HDPE=2y

Westmill Foods, UK

Z002R CHILLI POWDER STEAM STERLISED

Batch no: SS225/4536

DOP:6.01.26

BBD: 5//12028

Net Weight: 25Kg

Country of origin: India

Supplier: Swani Spice Mills PvtL td India

Label approval from marketing team dated 5/1/2026- on mail was verified.

The Flavour Trail

100% Pure and Natural

Royal Garam Masala,

Net weight 100g

nutritional information

date of packing-1/08/2025

Batch no : 8801

MRP: 125

Unit sell prices

Best before 12 months from packing

Use within: 3 months after opening

Storage instruction

Bar code/green logo

FSSAI Lic , manufacturer name and address , customer care details

Packaging manufacture detail.

The company have a procedure for artwork approval and sign-off is made by customer for customer branded products and internally verified by quality team on receiving of each consignment and for own brand TFT art work approval is with Director's and Brand Manager TFT, including the procedure to verify ingredient and allergen information.

The organization confirms the in cases where the label information is the responsibility of their customer or a third party they are responsible to provide the required information to maintain accuracy and adequacy.

Cooking instructions are required for the product Aachari Aloo and validated on 5/5/2025 by Sensory evaluation team based on sensory

.

packed in HDPE bag with LDPE Liner.

Westmill Foods UK, Z008R Coriander Powder

Steam sterilised

Batch: SS225/4815

DOP:24/3/2026

BBD: 23/3/2028

Net Weight; 25Kgs

Country of origin India

Supplier Swani Spice Mills Pvt Ltd India.

5.3 Management of allergens

The company have an allergen control procedure in place WH-S-12 which includes assessment of raw materials to establish the presence and likelihood of contamination (cross-contact) by allergens.

The company identify allergens as appropriate to its own business, applicable legislation in both the country in which its products are manufactured and the intended country of sale and customer

requirements.

A list of allergen containing raw materials, processing aids, intermediate and finished products is held and dated 8/1/2026-M-01/Annex 2 (Allergen).

Allergens on site are celery

A risk assessment dated 8/1/2026 has been conducted to identify routes of contamination (cross-contact) and results are no major risk identified as adequate line clearance is applied

Procedures established to ensure the effective management of allergenic materials to prevent cross-contamination (cross-contact) of products not containing the allergen are line clearence

Warnings are in place on labelling as appropriate.

No Claims made regarding suitability of a food for allergy or food sensitivity sufferers.

Cleaning methods have been validated:

Celery allergen in red chilli powder was analyses report dated 18/3/2026 was verified from geo chem- results was not detected. - ULR: TC1148226001329900F

Detail clean down practices before/after allergens and the controls/records in place to verify this checked: Machine cleaning /change over report -consumer packing – Nichrome was verified for 25/3/2026 start 9:30 am end: 10:30 am from Chicken /masala to Garam Masala – vacuum cleaning, cleaning by compressed air , sanitation by Sanitizer (IPA)- removal od product: laminate, mono carton master carton and labels – machine parts are checked for intactness(SS-PROD-F-08A)

Allergen validation test report dated 31/12/2024 was verified for detection of celery- at fooding hopper - steam plant, cooling tray steam plant and bagging point at steam plant – results were -Not detected celery traces. .

Line start up checks are in place for product change over and changes in batches of packaging to ensure labels applied are correct for products packed. Records for 25/3/2026 were checked.

Allergen changeover procedure was not able to be observed during the audit dates.

5.4 Product authenticity, claims and chain of custody

Personnel engaged in vulnerability assessments, the individual or team responsible understand potential food fraud risks, include knowledge of raw materials used by the site and the principles of vulnerability assessment. This competence is verified through interviews and training seen

Company have access information on risks of adulteration or substitution of raw materials via trade associations / government sources/ private resource centres.

A vulnerability risk assessment (M-01/Annex 2)dated 2/2/2026 was made available to assess the potential of adulteration or substitution. This is reviewed annually or in case of change in raw materials or a supplier of raw materials, emergence of a new risk or following a significant product safety incident.

Due to the assessment the organization did not identify raw materials as being at particular risk of adulteration or substitution. Implemented controls are raw material to unit is received from company's own unit hence changes of any substation or adulteration are minimised..

Claims are made about the methods of production Kosher, Halal, Organic are in place. Certificates verified HALAL: JUHF-0525-0351 valid till: 4/10/2027, Kosher: 13 SIVAN 5785 valid till 30/4/2026. NOP: IN8699695122 valid till 25/4/2026, NPOP: ORG/SC/1510/002436A Valid till 30/08/2026

There are no labels or claims made on finished packs which are dependent on a status of a raw material

The site does not make any nutritional claims, formulation claims, etc.

Minor NC 5.4.3: The site has conducted a documented vulnerability assessment; and assessed each Raw material for all five aspects of assessment, however outcome of assessment is not evaluated to categorise the material in low or high risk.

5.5 Product packaging

The products are packaged in 25 Kg, 20 Kg and 10 Kg LDPE Liner in HDPE bag, 7-12 Gm in laminated pouches, 45 -100 gm in metallized pouch with mono-carton, 30-100g in standy MET PET Pouche, 500g - 1Kg in MET PET pouch,

Purchasing of food contact packaging includes the need to provide characteristics of the food to ensure the provided material is suitable for the intended use.

Evidence of certificates of conformity or other evidence seen during the audit included.

Over all migration report from supplier was verified for TATA Sampann box and laminate: dated 14/4/2022 from TUV SUD simulant used distilled water and 3% acetic acid Results were ND. – report ref: GGN/H(FCM)/22/000673

Migration report : GGN/H(FCM)/25/001554 dated 31/5/2025 was verified for blue liner for specifc migration with heavy metals , with PAA, BPA, Phthalates, colour migration and over all migration : results : pass. (TUV SUD

Packaging are stored under conditions to prevent contamination and minimise deterioration in the separate storage area.

Bags / liners for work in progress were appropriately coloured and resistant to tearing to prevent accidental contamination.

The company has a documented procedure for managing obsolete packaging and labels that provides mechanisms to prevent accidental use, disposal procedure and appropriate procedures for the disposal of obsolete printed materials.

5.6 Product inspection, on-site product testing and laboratory analysis

Test critical to confirm product safety, authenticity, legality and quality are performed by organization / external laboratories.

A scheduled programme of product testing is in place which include microbiological / chemical / physical / organoleptic testing according to risk. Frequency and specified limits are documented. The program states

analysis for chemical (adulteration, Aflatoxin, EtO etc), physical and microbiological (aerobic plate count:, Yeast and mould, Enterobacteriaceae, S aureus, sulphite reducing clostridia,, Bacillus cereus, Salmonella) parameters on a every batch frequency.

The testing regime was verified that has been suitable for the risks met on products and raw materials.

Results are recorded and reviewed regularly to identify trends.

Test results are compared against product specifications or acceptability criteria to identify compliance and relevance of reported determinations, when deviations are identified the organization treat product as non-conformity/re-evaluate test results before actions are taken. No recent out of specification result

The company guarantees validation and on-going verification of the shelf-life. The method, based on risk analysis, includes sensory analyses, microbiological and chemical factors in a annual frequency. Initial shelf life tests are conducted following documented protocols which demonstrates compliance with relevant microbiological, chemical and organoleptic criteria or sensory analysis. Shelf life is validated by analysis results inhouse (company has NABL acc laboratory).

New product shelf life record-QA-F-13 was verified for Garam Masala EU dated 26/6/2026-packing Silver Standy Pouch, steam treatment: 100Deg C /1sec/107 deg C/75Sec: Sensory attributes:

-On 26/6/2026 Appearance 9, colour 9, Texture 9, aroma:9, taste:9 chemical test parameter: moisture: 6.50%, volatile oil: 1.00%, Water activity: 0.402, microbiological parameters: TPC: 670cfu/g, Yeast and mould: <10cfu/g

-On 2/1/2026: Appearance 9, colour 9, Texture 9, aroma:9, taste:9 chemical test parameter: moisture: 6.50%, volatile oil: 0.80%, Water activity: 0.408, microbiological parameters: TPC: 890cfu/g, Yeast and mould: <10cfu/g

Shelf life study report verified for : Organic Cumin Ground -date of production 20/08/2023 best before date 20/08/2025- test s are conducted for at time of production, 1 year and 2 year for taste, colour, Appearance, Texture, moisture, volatile oil, , TPC, and yeast and mould- results were verified and found complying (doc ref: QA-F-12)

Pathogen testing S aureus, Bacillus cereus, listeria, monocytogenes, salmonella are conducted internally, the laboratory facility are fully segregated from the production and storage areas and have operating procedures to prevent any risk of contamination of products or production areas.

At the line tests or rapid tests are located, designed and operated to prevent product contamination. Eg Protein residue swab: verified last done on: 5/2/2026 from screw conbvyor-2: pass, cooling tray 2-pass for Steam plant – ground floor processing area, previous product Celery powder ST- SS2254753-3- current product code: ALS-100 batch 224124 (QA-F-21) .

Laboratory testing is carried out by in-house as well as externally on customer and regulatory requirement , company's internal laboratory is ISO-17025 accredited TC5400- valid till 12/1/2030

The reliability of in-house laboratory results include recognized documented test methods, qualification of laboratory staff, and implementation of ring/proficiency tests, inclusion of laboratory equipment in calibration and maintenance programs.

Results for analysis seen during audit.

Product test report for Chat masala was verified from Geo chem- dated 4/2/2026. CERTK202603838, including microbiological analysis : , aerobic plate count: 1800 cfu/gm, Yeast and mould :<10cfu/g, Enterobacteriaceae:<10cfu/g, S aureus:<10cfu/g, sulphite reducing clostridia:<10cfu/g, Bacillus cereus:<10cfu/g, Salmonella :ND/25g, heavy metals, Chemical analyses: Moisture: 6.95%, Volatile oil, salt sulphite etc, Melamine, EtO, Aflatoxins, pesticide residues, synthetic colour.- resultys were complying to standard.

Test report coriander powder: dated 22/12/2025, CertK2025237913-Acc, Salmonella: not detected/750gm, Ecoli: <3 MNP/g, E coli: O157:H7: Absent/25g, listeria monocytogenes: ab/25g

5.7 Product release

SOP for Product release is: QA-S-10- version 8 dated 2/8/2026.

The company have a process to ensure that finished product is not released from its control until all production checks have been completed and reviewed and ensure that only products that meet the specifications are released.

Product is released based on final analysis report which demonstrate criteria have been met. Product release is conducted by Quality Manager.
5.8 Pet food and animal feed
The factory does not make pet food and animal feed.
5.9 Animal primary conversion
There are no animal primary conversion

Details of non-applicable clauses with justification	
Clause/Section Ref	Justification
5.2.4	No cooking instruction is provided.
5.3.5	No rework takes place in the factory
5.3.7	No such claim made for any products.
5.4.6	No claim is made
5.7.1	Site does not have the provision for positive release.
5.8	No pet food and animal feed are manufactured by the site
5.9	No animal primary conversion done on site

6. Process control
6.1 Control of operations

Process observed to be well controlled.

Documented process specifications / work instructions are available for key processes in production.

Process specifications were assessed during the audit as well as part of the traceability study. Documents reviewed demonstrated that process specifications meet final product specifications.

Review of the process specifications and work instructions/procedures are made prior to any changes which may affect food safety, legality and quality.

Equipment with critical settings to the safety or legality of the product are sifter, steam steriliser, metal detector. Changes to the equipment settings are done by completed by trained and authorised staff. Controls are password-protected or otherwise restricted.

Key process monitoring includes temperature/time/pressure/chemical properties which are controlled by in-line monitoring devices.

Key food safety processes are validated

:

Validation of Steam sterilisation is verified from External laboratory by inoculation: Enterococcus Faecium ATCC8459 (NRRL-B-2354) in Fenugreek Seed.- reports dated 25/062025 from Eureka was available- Parameter: Batch size: 200Kg, Pre heating: 80 Deg C, Process Pressure (m bar): 850, Process time: 1 min, Vacuum time in sec: 30 sec.

Validation of metal detector: dated: 1/04/2025 serial no.: 10061480, next due: 31/3/2026, Fe:1.20mm, Non Fe: 1.50mm, SS:1.80mm. from sesotec.

Internal calibration of magnets verified : SS-MNT-F-34- Wraptech PFS M/c : rod magnet: average: 10412 gauss record dated 9/3/2026

Process conditions are not linked to critical safety or quality parameters of the product.

Equipment failure or deviation of the process is covered by non-conformance procedure. Access to key pieces of equipment such as PLC – steam sterliser is controlled by an authorised to undertake action and make a final decision responsible Production Manager.

There is no by-products from production processes

6.2 Labelling and pack control

The company ensures that the correct labelling / packaging is available for immediate use to the packing machines by line insepectiona and adequate change over procedure like line clearence check. Only the labels / packaging for the current product is available for use at the line.

The company has defined a procedure to verify that the products have been packaged in the correct packaging and are correctly labelled.

Documented checks are conducted at the beginning, during (predefined intervals) and at the end of production. Records for Removal of previous packing material change over from coriander to cumin seed verified (SS-PROD-F-06)

Satisfactory control of a product changeover : Machine cleaning /change over report -consumer packing – Nichrome was verified for 25/3/2026 start 9:30 am end: 10:30 am from Chicken /masala to Garam Masala – vacuum cleaning, cleaning by compressed air , sanitation by Sanitizer (IPA)- removal od product: laminate, mono carton master carton and labels – machine parts are checked for intactness(SS-PROD-F-08A)

On line vision is / is not used.

6.3 Quantity, weight, volume and number control

Products are checked for weight control.

Controls are done using manual weight check every hour after FFS machines by operator and QC.

Verified records for :

Daily production report: SS-PROD-F-01 verified for 6/1/2026 shift A:

Production details: 7 am to 1:45 pm bag 290 avg weight 25.02Kg.(samples taken every hour)

Shift production: 7250 Kgs.

Weighing balance calibration: SR no: 231011850

Selected method meets legal requirements in the country where the product is sold or specified customer requirements.

e-mark is used in the products.

There is no product where quantity is not governed by legislation e.g. dispatched in bulk

Online check weighers are not in use

6.4 Calibration and control of measuring and monitoring devices

A list of equipment requiring calibration is available SS-MNT-SCH-01 Rev 9- dated 1/1/2026, codes and calibration due date are documented. Frequency is based on risk assessment. Reference equipment is stored Office .

Equipment used to monitor CCPs, product safety or legality includes: Scale, weights, reference probe thermometer, Pasteuriser integrity check, Pasteuriser temperature probe

Procedures for control of out of specification equipment are available which include documentation of actions taken is to replace or repair..

Records seen

Pressure transmitter – ID: SS/CAL/PT/32- range: 0-4 bar location: Vacuum Pump Line 1st floor, calibrated on 24/1/2026 valid till 23/7/2026 Certificate no: CC446026000000198- from Reliable Calibration Techservices LLP.(master equipment traceability to national standards was verified)

Pressure Guage– ID: SS/CAL/PG/41- range: 0-25Kg/cm2 location: Boiler, calibrated on 24/1/2026 valid till 23/7/2026 Certificate no: CC446026000000201- from Reliable Calibration Techservices LLP.(master equipment traceability to national standards was verified)

Temperature sensor– ID: SS/CAL/TS/35- range: -200-600 Deg C location: on CCP, calibrated on 24/1/2026 valid till 23/7/2026 Certificate no: CC446026000000170- from Reliable Calibration Techservices LLP.(master equipment traceability to national standards was verified)

Trends of calibration outcomes demonstrating reliability of equipment.

Details of non-applicable clauses with justification	
Clause/Section Ref	Justification
6.1.7	No products or materials outside the scope of the audit handled.
6.2.4	Online vision equipment is not used in the site.
6.3.3	There is no online check weighers.

7. Personnel

7.1 Training: raw material handling, preparation, processing, packing and storage areas
All personnel, including agency-supplied staff, temporary staff and contractors are trained prior to commencing work and adequately supervised throughout the working period. A documented program covering the training needs of personnel is available and reviewed on 1/9/2025 (HR-S-04). Employees engaged in activities relating to control measures and to critical control points are assessed for competency and training requirements. Records for 8/1/2026 were seen, trainer Mr Purushottam .K 1 hr 30 min training to 17 employees. All personnel, including engineers, agency-supplied staff, temporary staff and contractors received a general allergen awareness training and are trained in the site's allergen handling procedures. Last training on 12/12/2205 trainer Mr Vinayak C 1 hr 30 min training to 12 employees. Training on Food Defense and site security: dated 6/2/2025 for 1 hr 30min – trainer Mr Mr Vinayak C for 11 employees. Foreign body management: 8/9/2025 for 1 hr 15 min by Mr Santosh to 9 employees Training on Glass control and handling: 2/1/2026 for 1 hour by Mr Rajesh Patil to 19 employees was verified. Chemical control: dated 27/11/2025 for 1 hour. By Rajesh Patik for 17 employees. All relevant personnel received training on the site's labelling and packing processes to ensure correct labelling and packing of products. Last training on 3/09/2025 for 1 hr 45 min by Mr Purushottam. K 1 hr 30 min training to 10 employees. FSPCA training for Mr Vinayak Chondhekar was verified – Certificate: 44a137e dated 17/12/2016

Training records assessed provide the name of the trainer, confirmation of attendance, date and duration, title of the course, results of training effectiveness. Training is provided in a language that is understood by employees – English and Hindi

Training material, work instruction or procedure that is used in the training were present and reviewed.

The effectiveness of the training was evaluated by Questionnaire post training.

Ongoing review of training and competency are managed by HR

During the audit the training and competency requirements were assessed for employees related to control measures and critical control points which demonstrate compliance with the program requirements and expectations.

7.2 Personal hygiene: raw material handling, preparation, processing, packing and storage areas

Personal hygiene rules are documented in Policy P-03 and compliance is checked by Area supervisor on daily bases.

During the audit these were observed to be properly followed.

Hand cleaning observed to be performed appropriately. Hand wash facilities are available at the entrance to the production areas.

Coloured plaster Blue that is different from the product colour are available.

Blue metal detectable plasters are used; a sample of each batch of plasters is checked through metal detectors Where appropriate in addition to the plaster, a glove is worn.

However company does not allow injured employees in open product areas.

Use and storage of personal medicines are described in Personnel hygiene procedure.

7.3 Medical screening

Employees are made aware of and know who to notify in the case of symptoms of infection, disease or condition which would prevent a person working with open food by trainings.

Visitors and contractors are aware of conditions that prevents visiting areas with open food by instruction and require them to inform the organization if suffers of any identified conditions by health questionnaire online in google form. There is a visitor's questionnaire for contractors and visitors which had to be completed prior entrance to production and storage areas which were also completed by the auditor.

Policy P-03 rev 7 16/2/2026 describe actions to be taken in case of been in contact with an infectious disease.

Where there is a legal requirement for staff, temporary employees, contractors to be subjected to medical screening this is made by annual medical screening- verified records of Operator at steam plant- certificate dated 22/1/2026- vaccination on Typhoid is administered.

7.4 Protective clothing: employees or visitors to production areas

The use of protective clothing is defined and documented in the HK-S-05 dated 01.03.2025.

Protective clothing includes overalls of suitable design with no external pockets, hairnets, gloves and 2 sets are provided. Protective clothing frequency is based on risk and are changed daily.

Visitors and contractors use disposable PPE issued by the company including overall, hairnet, shoe covers and gloves.

Laundering is by approved contracted Adequate segregation between dirty and cleaned clothes. Effectiveness of cleaning of the protective clothing is done by swab analysis.

Personnel hygiene – results dated 27/3/2026: Hand swab: Clean Room Operator: E coli: <10 cfu/swab, S aureus: absent/swab, Salmonella: ab/swab

Uniform Swab : TPC: 68 cfu/swab, Coliform : <10 /swab. (doc ref: QA/MIC/F/34)

Gloves are replaced on a daily basis. Gloves used are suitable for food use, blue coloured and disposal type in high care area. All protective clothing items are suitable for laundering

Details of non-applicable clauses with justification	
Clause/Section Ref	Justification
7.2.3	All workers and staff members are encouraged to report external cuts or injuries, personnel found to have cuts and wounds are not allowed to work in production area. There is no use of blue coloured plaster
7.2.4	Company does not allow any personnel with plaster in the production area.
7.4.5	No Gloves used.
7.4.6	Those items of personal protective clothing that are not suitable for laundering are not provided.

8. Production risk zones – high risk, high care and ambient high care production risk zones
8.1 Layout product flow and segregation in high-risk, high-care and ambient high-care zones
Not applicable.
8.2 Building fabric in high-risk and high-care zones
Not applicable
8.3 Equipment and maintenance in high-risk and high-care zones
Not applicable
8.4 Staff facilities for high-risk and high-care zones
Not applicable
8.5 Housekeeping and hygiene in the high-risk high-care zones
Not applicable
8.6 Waste/Waste disposal in high risk, high care zones
Not applicable
8.7 Protective clothing in the high-risk high-care zones
Not applicable

Details of non-applicable clauses with justification

Clause/Section Ref	Justification

9. Requirements for traded products
9.1 The food safety plan - HACCP
Not applicable
9.2 Approval and performance monitoring of manufacturers/packers of traded food products
Not applicable
9.3 Specifications
Not applicable
9.4 Product inspection and laboratory testing
Not applicable
9.5 Product legality
Not applicable
9.6 Traceability
Not applicable

Module 11: Meat Supply Chain Assurance
11.1 Traceability
11.2 Approval of meat supply chain

11.3 Raw material receipt and inspection
11.4 Management of cross-contamination between species
11.5 Product testing
11.6 Training

Module 13: Meeting FSMA Requirements for Food – July 2022
Preventive Controls for Human Food: 21 CFR Part 117 (Clauses 13.1.1 – 13.1.33)

The plan has been developed and maintained by a multidisciplinary team including

Food safety team of 5 members is established:

Vice President Operations- B tech Dairy – 29 years of experience

General Manager Steam & FSS Unit (Food Safety Team Leader)– B tech food 24 years of experience- Training- BRC conversion issue 8 to 9 for sites, Dated: 7 Jan 2023

Mr Purushottam Kore – Assistant General Manager Production M Tech Food- 14 years of experience

Quality Manager B Tech Food – 20 years of experience- Training- BRC conversion issue 8 to 9 for sites, Dated: 7 Jan 2023

Assistant General manager Maintenance MR Mechanical – 21 years of experience.

Competence of the HACCP team is assured.

The competence of the team is assured by experiences and trainings.

The company have a fully implemented and effective good safety plan based on Codex Alimentarius HACCP principles. There are 2 HACCP studies which includes

HACCP 01 (Steam sterilized products), SS/M/01/Annex 01 dated 11/01/2023

HACCP 02 (Retail products), SS/M/01/Annex 02 dated 11/01/2023

Pre-requisites are documented within M-02 Rev 9 dated 14/1/2026 and include housekeeping and hygiene, pest control, maintenance, personal hygiene, staff training, supplier approvale and purchasing, transportation arrangements, processes to prevent cross contamination, allergen controls, rework, food defence, bioterrorism.

The prerequisites are reviewed as part of the HACCP review.

The prerequisite programmes for the particular areas of the site take into account the production risk zoning.

Following OPRPs are identified is HACCP system:

OPRP1 Sealing- Nicrome machine/ Pick fill line: hazard biological: control measure: inspection of seal integrity: visually on hourly basis by machine operator -QA-F-14. CA: product are isolated, opened and repacked, On machine – rest time and temperature setting.

OPRP 1– steam sterilization/wraptech machine line: Magnetic separation: hazard: physical: ferrous impurities, Critical limits: cleaning of magnet and magnetic strength 7000 gauss, Monitoring frequency: cleaning of magnet twice a shift and magnet strength quarterly. SS PROD-F-01

OPRP2 Sealing- steam sterilization/ wraptech machine line: hazard biological: control measure: inspection of seal integrity: visually on hourly basis by machine operator, SS PROD-F-01-. CA: product are isolated, opened and repacked, On machine – rest time and temperature setting.

Each product or group of products includes a full description which includes all relevant information on food safety (composition, physical or chemical properties, treatment and processing, packaging, storage and distribution conditions, shelf life, etc..) eg

Product description: SS-M-01- Annex 01 rev 08 dated 17/1/2026

Product Description (Steam Sterilization)

Product Category/ Name: Spices (Powder & Whole seeds), Oil seeds, Botanicals, Herbs- Details of product in Product specifications

Product Ingredients & Composition: Pure single products and / or blends (refer product recipe)

Country of Origin: India (Except Cinnamon, Star anise and Clove)

Important Product Characteristics: • Organoleptic - Colour, taste, odor, texture, etc., Physico-Chemical including Moisture, Total Ash, Acid Insoluble Ash etc., Microbiological – TPC, Y&M, E Coli, Salmonella etc.

Preservation Method: Steam Sterilization

Packaging Material: Primary: LDPE liners, HDPE or craft paper bags or PP bags or laminated (all food grade) as per, buyers' specification

Shelf-Life: Maximum two years from the date of manufacturing if stored under GMP and pest-free conditions

Labeling Instructions: Product Name, Manufacture's Name & website Address, Batch Code, Packing Date or as per buyer's requirement, Every bag essentially has the Lot No.

Where it will be sold?: world wide

Storage Conditions: At ambient conditions . Away from direct sunlight in pest free area.

How it is to be used?: Direct retail Markets or for Industrial use for further processing. Used as an ingredient in cooking of various products.

Special Distribution Control: Use enclosed containers / trucks for transportation of the product.

Who will consume?: Ultimately the General Public

Sensitive and Allergic Consumers: Person allergic to celery is identified as allergic consumers

Potential for improper use or mishandling: Tampering of the packing may lead to absorbtion of moisture and cross contamination from environment leading to product spoilage.

Relevant legislation & regulation: FSSAI, Spices Board, AGMARK, Canada Federal, ESA revision 05, ASTA, FDA

Product description: SS-M-01- Annex 02 rev 08 dated 19/1/2026

Product Description (Packing – Spices)

Product Category/ Name: Spices (Powder & Whole seeds), Oil seeds, Botanicals, Herbs- Details of product in Product specifications

Product Ingredients & Composition: Pure single products and / or blends (refer product recipe)

Country of Origin: India (Except Cinnamon, Star anise and Clove)

Important Product Characteristics: • Organoleptic - Colour, taste, odor, texture, etc., Physico-Chemical including Moisture, Total Ash, Acid Insoluble Ash etc., Microbiological – TPC, Y&M, E Coli, Salmonella etc.

Preservation Method: Dried Low Moisture Products, Fumigation, Salt & Citric acid used in blends

Packaging Material: Primary: Laminated Film/ Pouches, Secondary: Monocarton/Corrugated Boxes (LDPE Film wrapped), HDPE bags

Shelf-Life: Maximum two years from the date of manufacturing if stored under GMP and pest-free conditions

Labeling Instructions: Product Name, Manufacture's Name & website Address, Batch Code, Packing Date or as per buyer's requirement, Every bag essentially has the Lot No.

Where it will be sold: world wide

Storage Conditions: At ambient conditions . Away from direct sunlight in pest free area.

How it is to be used: Direct retail Markets or for Industrial use for further processing. Used as an ingredient in cooking of various products.

Special Distribution Control: Use enclosed containers / trucks for transportation of the product.

Who will consume?: Ultimately the General Public

Sensitive and Allergic Consumers: Person allergic to celery is identified as allergic consumers

Potential for improper use or mishandling: Tampering of the packing may lead to absorbtion of moisture and cross contamination from environment leading to product spoilage.

Relevant legislation & regulation: FSSAI, Spices Board, AGMARK, Canada Federal, ESA revision 05, ASTA, FDA

Relevant information has been used to conduct the hazard analysis including scientific literature, historical and known hazard, legislation, code of practice and customer requirements, map of the premises and equipment layout, water distribution diagram, and areas (zones)

The intended use of the product is identified as ready to eat, ready to heat, to be consumed by all consumers except those who suffer from allergies from celery(for celery product only) and alternative uses none.

Flow diagrams are in place covering relevant inputs and outputs. The following is a list of existing diagrams:

Ref Doc: Process flow chart for steam sterilization PFC-SS-01- rev no 11 dated 17.01.2026 ,

Process steps summary: Steam Sterilisation: Reception unloading stacking and storageQA visual Inspection issue to production manually feeding into intake hopper Feeding by screw conveyor SC01 to preheating vibro chute1 passing over rod magnet M1 10500gauss preheating vibro chute (30-50 degc) preheating vibro chute (50-80 degc) holding in preheating vessel sterilization transit in pre cooling vessel By screw conveyor SC-02 to pre cooling vibrio chute pre cooling vibrio chute1(80-60 Deg C) pre cooling vibrio chute1(60-40 Deg C) screw conveyor rotatory magnet passing over rotatory magnet Sifting(rotatory sifter) passing through gravity fall magnet detector Fe1.2, N. Fe: 1.5mm, SS:1.8 mm, transfer to bagging bagging weighing as per pack size qa inspection sealing stitching belt conveyor stacking storage and dispatch.

Onsite verification: dated 16/1/2026- Product Chilli Powder S7, Lot no : SS4646 by FSMS team (TL-F-11)

Process flow chart FFS Wraptech machine PFC-CP-02 – rev 11 dated 17.01.2026, Process flow chart PFC-Form Filled seal (Nichrome Machine) PFC-CP-03 rev 09 dated 14.01.2026 , Process Flow Chart – Pick Fill Seal PFC-CP-04 rev 05 dated 19.1.2026

Reception unloading stacking and storageQA visual Inspection issue to production manually feeding into intake hopper passing over rod magnet passing through SS mesh infeed hopper screw conveyor auger hopper screw bag filling pouch air removal and zip closing to p sealing and discharge by belt QA inspection for sealing and printing pouch weight checkling manually packing in corrugated box storage dispatch.

Onsite verification: Pick Fill Seal PFC-CP-04 –dated 19/1/2026 Product: pav bhaji masala TFT 100g lot no.: 8801 - by FSMS team (TL-F-11)

Form Filled seal (Nichrome Machine) PFC-CP-03- dated 13/1/2026 Product: chole masala TCPL-100Gm- lot no.: SS6AI30093- by FSMS team (TL-F-11)

FFS Wraptech Machine PFC-CP-02-Product- Product – dated 13/1/2026 Cumin seed whole – Davis- lot no.: SS4662-6- by FSMS team (TL-F-11)

The HACCP team have identified and recorded potential hazards that are reasonably expected to occur at each step of the process and this includes raw materials.

Identified hazards were determined for microbiological, chemical and radiological, physical, allergens, fraud and malicious contamination.SS-M-01/Annex 1(SS) -rev 11- 17/1/2026, M-01/annex02-(RM)

Auditor verified that the risk assessment was done in compliance with the standard.

Microbiological – E coli, Salmonella Typhi, Staphylococcus Aureus

Physical – stone, metallic particles, Live /dead insects, jute threads etc

Chemica / Radiological – Aflatoxin, Ochratoxin, pesticide residues, Heavy metals, ETO residues, fumigation residues etc

Fraud- Malicious contamination –See 5.4

Allergens – Cross-contamination

A hazard analysis has been conducted based on likelihood X severity. Control measures have been identified and documented within the HACCP plan(s).

Critical control points have been determined by using codex decision tree.

Critical control points identified are:

CCP/OPRP Plan Stram Sterlization: SS-M-01-Annex 05- rev 15-17/1/2026

CCP1- Steam Sterilization. Hazard: microbiological, Critical Limit- For steam steriliser Pressure mbar minimum 850 (Temperature minimum 95 Deg C) . Time 60 seconds minimum. Monitoring frequency: working of temperature and pressure devices: on hourly basis, calibration of devices: 6 monthly. (SS-PROD-F-04).

CA- On Product: What: Finished goods bags are isolated & kept identified. And reworked accordingly. Or will be used as untreated product. Who: Production Officer Records: Daily Production Report Steam Sterilization. SS -PROD-F-01. On Equipment What: Stop the processing and Reset machine When: Immediately before commencing processing Who: Plant Engineer/ Electrician

Validation of Steam sterilisation is verified from External laboratory by inoculation: Enterococcus Faecium ATCC8459 (NRRL-B-2354) in Fenugreek Seed.- reports dated 25/062025 from Eureka was available- Parameter: Batch size: 200Kg, Pre heating: 80 Deg C, Process Pressure (m bar): 850, Process time: 1 min, Vacuum time in sec: 30 sec.

CCP-02: Metal detection (before packing) SS-PROD-F-01 Hazard: physical hazard. Critical limit- Fe:1.2 mm, Non-Fe 1.5 mm, SS:1.8 mm, Monitoring Frequency: Twice in a shift and before start and end of production

CA- On Product: What: Finished goods bags since the last check are immediately segregated and re-passed through metal detector or may be stacked independently and properly identified and reworked accordingly. Who: Production Supervisor Records: Daily Production Report. On Equipment What: Stop the processing and Reset machine When: Immediately before commencing processing Who: Plant Engineer/ Electrician

Validation of metal detector: dated: 1/04/2025 serial no.: 10061480, next due: 31/3/2026, Fe:1.20mm, Non Fe: 1.50mm, SS:1.80mm. from sesotec.

CCP/OPRP Plan FSS Wraptech Machine: SS-M-01-Annex 07- rev 09-17/1/2026

CCP-01: Metal detection (after packing) SS-PROD-F-05 Hazard: physical hazard. Critical limit- Fe:1 mm, Non-Fe 1.2 mm, SS:1.59 mm, Monitoring Frequency: Thrice in a shift and before start and end of production and in between

CA- On Product: What: Finished goods bags since the last check are immediately segregated and re-passed through metal detector or may be stacked independently and properly identified and reworked accordingly. Who: Production Supervisor Records: Daily Production Report. On Equipment What: Stop the processing and Reset machine When: Immediately before commencing processing Who: Plant Engineer/ Electrician

Validation of metal detector: dated: 1/04/2025 serial no.: 11433019874-H, conveyor sr no.; 61115029-H next due: 31/3/2026, Fe:1.00mm, Non Fe: 1.20mm, SS:1.59mm. from sesotec.

Form Filled seal (Nichrome Machine)- SS-M-01-Annex 06- rev 09-14/1/2026

CCP-1: Magnetic separation: hazard: physical: ferrous impurities, Critical limits: cleaning of magnet and magnetic strength 10500 gauss, Monitoring frequency: cleaning of magnet twice a shift and magnet strength quarterly. SS PROD-F-05A.

CA- Product-bags are isolated and passed through magnets after cleaning on magnet: the magnet is cleaned and gauss of magnet is checked and replaced if needed (if magnet strength is <30% of original magnet strength)

Internal calibration of magnets verified: SS-MNT-F-34- Nicrome FFS M/C: rod magnet: average: 9412gauss

Pick Fill Seal -SS-M-01-Annex 06a- rev 07-19/1/2026

CCP-1: Magnetic separation: hazard: physical: ferrous impurities, Critical limits: cleaning of magnet and magnetic strength 10500 gauss, Monitoring frequency: cleaning of magnet twice a shift and magnet strength quarterly. SS PROD-F-05A.

CA- Product-bags are isolated and passed through magnets after cleaning on magnet: the magnet is cleaned and gauss of magnet is checked and replaced if needed (if magnet strength is <30% of original magnet strength)

Calibration of gauss meter: from Lab Magnet: cert no: CAL/2K24-2K-25/246 dated 24/2/2025 range : 0 to 2000 and 0 to 20L gauss next due in: 24/2/2027. (master equipment used for calibration is traceable to national standard)

Standard magnet calibration: cert no.: CAL/2K24-2K25/247 – 3.53K gauss.

Internal calibration of magnets verified : SS-MNT-F-34- Wraptech PFS M/c : rod magnet: average: 10412 gauss record dated 9/3/2026

CCP records are signed by operative and verified by Production officer

Documented procedures define corrective actions expected to be implemented if critical limits are exceeded.

Verification of the HACCP plan is achieved by internal audits, review of customer complaints and review of any incident, etc. This information is made available to the HACCP food safety team.

During the audit multiple records were sampled and considered to be properly documentation and kept. Verified for : Coriander powder Lot no : SS4815 – temperature: 106Deg C, Pressure: 1237 bar, Holding 75 sec and vacuum 20 sec. (Doc ref: SS-PROD-F-01)

Nicrome machine- magnet cleaning: dated 25/3/2026- batch: SS6C250105 garam masala. at 11am and 2:10pm (SS-PROD-F-05A)

Change over details: Last run : Chicken masala : 100g to grama masala 100g- 9:30-10:30 changeover cleaning done. (SS-PROD-F-05A)

The last HACCP review was conducted product line wise by Food safety team due to the regular annual revision (no extraordinary reason).

Review -Pick Fill Seal Line dated 19/1/2026 Product: pav bhaji masala TFT 100g lot no.: 8801 - by FSMS team (TL-F-11)

Review- Form Filled seal (Nichrome Machine) dated 13/1/2026 Product: chole masala TCPL-100Gm- lot no.: SS6AI30093- by FSMS team (TL-F-11)

Review- FFS Wraptech Machine Product- Product – dated 13/1/2026 Cumin seed whole – Davis- lot no.: SS4662-6- by FSMS team (TL-F-11)

Review- Steam Sterlization: dated 16/1/2026- Product Chilli Powder S7, Lot no : SS4646 by FSMS team

There is a documented supplier approval and monitoring procedure in place coded PU-S-01 dated 15/3/2025.

This requires that the organization performs a risk assessment of each raw material/group of raw materials and packaging to identify potential risks to product safety, authenticity, legality and quality including allergen contamination, foreign body risks, micro contamination, chemical contamination, substitution or fraud and risk associated with legislation or customer requirements.

Raw Material Risk assessment review are conducted yearly Last review on 24/4/2025. (doc: M-01/Annex 02(RM)

The site has not conducted a documented supplier approval based on risk assessment to evaluate and categorise suppliers based on food safety risk. There is no evidence of defined criteria for assessing supplier risk, and suppliers have not been classified as high or low risk.

On going supplier questionnaire are reissued at least every 3 years and traceability is tested.

The company ensure that if the supplier is not GFSI certificated, traceability tested on first approval and then at least every three years are required.

List of approved Packaging supplier is update. Last review on 1/3/2026 (5 suppliers)

During the audit a sample of supplier assurance records was conducted:

Raw Material/Packaging Supplier – Risk Rating (High-Low) – Details of Methods of assessment (Cert/ Audit/ Questionnaire) Date/ Validity – Date of Approval

Supplier assessment questionnaire: TL-F-14 was verified for Gurukrupa Processes Frood Pvt Ltd- supplier paper bags Onsite audit– 8/7/2025- scored 79.5%- Excellent.

Vee Dee Enterprises BRCGS COID: 9635615- supplier Flexible laminates – High Risk.

Supplier performance evaluation is done : once in a year verified for 31/3/2025 for Pack Prints and Gurukrupa processed foods Pvt Ltd.scored: 99% (PU-F-07)

The company does not purchase from an agent, broker.

Raw material supplier is company's own another unit which is across the road, 100% RM is from Swani Spice Mills A189-190.

Procedure detailing how exceptions are to be handled to the supplier approval process include the following controls: product inspection, product testing, certificates of analysis .

Test critical to confirm product safety, authenticity, legality and quality are performed by organization / external laboratories.

A scheduled programme of product testing is in place which include microbiological / chemical / physical / organoleptic testing according to risk. Frequency and specified limits are documented. The program states analysis for chemical (adulteration, Aflatoxin, EtO etc), physical and microbiological (aerobic plate count:, Yeast and mould, Enterobacteriaceae, S aureus, sulphite reducing clostridia,, Bacillus cereus, Salmonella) parameters on a every batch frequency.

The testing regime was verified that has been suitable for the risks met on products and raw materials.

Results are recorded and reviewed regularly to identify trends.

Test results are compared against product specifications or acceptability criteria to identify compliance and relevance of reported determinations, when deviations are identified the organization treat product as non-conformity/re-evaluate test results before actions are taken. No recent out of specification result

The company guarantees validation and on-going verification of the shelf-life. The method, based on risk analysis, includes sensory analyses, microbiological and chemical factors in a annual frequency. Initial shelf life tests are conducted following documented protocols which demonstrates compliance with relevant microbiological, chemical and organoleptic criteria or sensory analysis. Shelf life is validated by analysis results inhouse (company has NABL acc laboratory).

New product shelf life record-QA-F-13 was verified for Garam Masala EU dated 26/6/2026-packing Silver Standy Pouch, steam treatment: 100Deg C /1sec/107 deg C/75Sec: Sensory attributes:

-On 26/6/2026 Appearance 9, colour 9, Texture 9, aroma:9, taste:9 chemical test parameter: moisture: 6.50%, volatile oil: 1.00%, Water activity: 0.402, microbiological parameters: TPC: 670cfu/g, Yeast and mould: <10cfu/g

-On 2/1/2026: Appearance 9, colour 9, Texture 9, aroma:9, taste:9 chemical test parameter: moisture: 6.50%, volatile oil: 0.80%, Water activity: 0.408, microbiological parameters: TPC: 890cfu/g, Yeast and mould: <10cfu/g

Shelf life study report verified for : Organic Cumin Ground -date of production 20/08/2023 best before date 20/08/2025- test s are conducted for at time of production, 1 year and 2 year for taste, colour, Appearance, Texture, moisture, volatile oil, , TPC, and yeast and mould- results were verified and found complying (doc ref: QA-F-12)

Pathogen testing S aureus, Bacillus cereus, listeria, monocytogenes, salmonella are conducted internally, the laboratory facility are fully segregated from the production and storage areas and have operating procedures to prevent any risk of contamination of products or production areas.

At the line tests or rapid tests are located, designed and operated to prevent product contamination. Eg Protein residue swab: verified last done on: 5/2/2026 from screw conbvyor-2: pass, cooling tray 2-pass for Steam plant – ground floor processing area, previous product Celery powder ST- SS2254753-3- current product code: ALS-100 batch 224124 (QA-F-21) .

Laboratory testing is carried out by in-house as well as externally on customer and regulatory requirement , company's internal laboratory is ISO-17025 accredited TC5400- valid till 12/1/2030

The reliability of in-house laboratory results include recognized documented test methods, qualification of laboratory staff, and implementation of ring/proficiency tests, inclusion of laboratory equipment in calibration and maintenance programs.

Results for analysis seen during audit.

Product test report for Chat masala was verified from Geo chem- dated 4/2/2026. CERTK202603838, including microbiological analysis : , aerobic plate count: 1800 cfu/gm, Yeast and mould :<10cfu/g, Enterobacteriaceae:<10cfu/g, S aureus:<10cfu/g, sulphite reducing clostridia:<10cfu/g, Bacillus cereus:<10cfu/g, Salmonella :ND/25g, heavy metals, Chemical analyses: Moisture: 6.95%, Volatile oil, salt sulphite etc, Melamine, EtO, Aflatoxins, pesticide residues, synthetic colour.- resultys were complying to standard.

Test report coriander powder: dated 22/12/2025, CertK2025237913-Acc, Salmonella: not detected/750gm, Ecoli: <3 MNP/g, E coli: O157:H7: Absent/25g, listeria monocytogenes: ab/25g

Preventive Controls for Animal Food: 21 CFR Part 507 (Clause 13.2.1)

NA

Food Defence: 21 Part 121 (Clauses 13.3.1 – 13.3.11)

The individuals or team completing threat assessments and food defence plans have the appropriate knowledge and are competent to develop the plan. Knowledge is demonstrated through training course in food defence.

There is a legal requirement for training eg US FSMA. Last training on 6/2/2026 by FRSPA Trained professional- Mr Vinayak..

A documented risk assessment of the potential risks to products from any deliberate attempt to inflict contamination or damage.has been conducted on 2/2/0226.

A food defence plan is in place with identified risks and mitigation strategy. This plan is revised at least annually. Last review on 2/2/2026 (TL-S-11).

Food Defense team: Asst General Manager Production, Quality manager, Asst manager microbiology, Admin officer, mainetannce manager, warehouse manager and supervisor.

There are legal requirements relating to food defence in the country of sale or intended use (e.g. in the US FSMA)

Materials and products being at particular risk are none Control measures were in place such as all Rm is received from company's own unit, and for Packaging material inspections are done during receiving Systems are in place to identify any tampering.

Areas where a significant risk are identified as none monitoring and control are in place. As per assessment medium risk is identified at bagging area

External Storage is not in place

All staff are trained in the company food defence procedures. Last training on 6/2/2026

Minor NC 13.3.3: The site has conducted a documented vulnerability assessment; and assessed each Raw material for all five aspects of assessment,

Sanitary Transportation: 21 CFR Part 1 Subpart 0 (Clauses 13.4.1 – 13.4.9)

Dispatch observed to be satisfactory. Loads are inspected prior to dispatch which includes documented verification of seals, temperature, odours, visual conditions, container conditions, and compatible materials. Records seen for traceability batch

Traceability is maintained as at the time of shipment. All products are correctly identified and records were available for traceability exercise.

Vehicles are provided by third party contractors

Containers are not required to control temperature

Documented hygiene and maintenance procedures for all vehicles pallet

trucks and equipment are in place and includes, the method(s) of cleaning

and the frequency at which the cleaning must be completed. Records are available

The documented procedures (WH/-S-6) for transportation includes restrictions in the loads, security measures during transit, and instructions on case of breakdowns, accidents or failure of refrigeration systems.

Container stuffing : MSBU149278 3/20” with Pictures – verified by Warehouse Department) , full door closed, one door closed, , first stack, half stack and full stack and marks and logos verified.

Container stuffing report: WH-F-1 dated 20/1/2025 verified: MSBU149278 3/20”, Report no 95Uchecks done for : Empty container weight, Cleanliness, Free from odour, Damages, Floor, sides etc conditions , rubber gasket condition. Etc.

Produce Safety: 21 Part 112 (Clauses 13.5.1 – 13.5.18)

All personnel, including agency-supplied staff, temporary staff and contractors are trained prior to commencing work and adequately supervised throughout the working period.

A documented program covering the training needs of personnel is available and reviewed on 1/9/2025 (HR-S-04).

Employees engaged in activities relating to control measures and to critical control points are assessed for competency and training requirements. Records for 8/1/2026 were seen, trainer Mr Purushottam .K 1 hr 30 min training to 17 employees.

All personnel, including engineers, agency-supplied staff, temporary staff and contractors received a general allergen awareness training and are trained in the site's allergen handling procedures. Last training on 12/12/2205 trainer Mr Vinayak C 1 hr 30 min training to 12 employees.

Training on Food Defense and site security: dated 6/2/2025 for 1 hr 30min – trainer Mr Mr Vinayak C for 11 employees.

Foreign body management: 8/9/2025 for 1 hr 15 min by Mr Santosh to 9 employees

Trainign on Glass control and handling: 2/1/2026 for 1 hour by Mr Rajesh Patil to 19 employees was verified.

Chemical control: dated 27/11/2025 for 1 hour. By Rajesh Patik for 17 employees.

All relevant personnel received training on the site's labelling and packing processes to ensure correct labelling and packing of products. Last training on 3/09/2025 for 1 hr 45 min by Mr Purushottam. K 1 hr 30 min training to 10 employees.

FSPCA training for Mr Vinayak Chondhekar was verified – Certificate: 44a137e dated 17/12/2016

Training records assessed provide the name of the trainer, confirmation of attendance, date and duration, title of the course, results of training effectiveness. Training is provided in a language that is understood by employees – English and Hindi

Training material, work instruction or procedure that is used in the training were present and reviewed.

The effectiveness of the training was evaluated by Questionnaire post training.

Ongoing review of training and competency are managed by HR

During the audit the training and competency requirements were assessed for employees related to control measures and critical control points which demonstrate compliance with the program requirements and expectations.

Harvesting process is not in the scope of BRCGS audit.

Training procedure is documented Identifying competencies of staff and delivery of training. This is followed by evaluation of those trainings. Agriculture water is not used. Dropped procedure is not applicable. Wastewater is appropriately disposed. Hand, utensil washing and product washing water is Potable. Ground sourced water is used for product washing, hand washing and utensil washing. Potable Water is used for hand washing and steam sterilisation . Water test report was verified for: from Geochem report dated 5/12/2025-Cert:K2025234258-Acc covering parameter, general concerning substances in excessive amount, toxic substances, pesticide residues, microbiology, virology , radio activity(report dated 10/12/2025)

Previous report dated 23/5/2025 was also verified – 6 monthly frequency is ensured

14.1 Additional Specifier Requirements
14.1 Traceability
14.2 Environmental Monitoring

14.3 Product inspection and laboratory testing
14.4 Protective clothing: Employees or visitors to production areas