



Supplier List and Tracing flow chart

The Operator

Company's name _____

Legal representative of the company _____

Production unit in _____ address no. _____

City _____ Country _____

Phone _____ Fax _____ Mobile _____

Web _____ Mail _____

Final product produced	Ingredient/Raw material	Supplier + (Cert. Body)	Ingredient/Raw material	Sub-supplier + (Cert. Body) (*)

Date _____ Signature _____

Example

Final product produced	Ingredient/Raw material	Supplier + (Cert. Body)	Ingredient/Raw material	Sub-supplier + (Cert. Body) (*)
Apple Juice	Apple pulp	Processing Industries SpA (ICEA)	Apples	John Farm (BCS)
			Lemon juice	Campese Farm (Ecocert)
			Apples	Jonny Farm (ICEA)
	Sugar	Compagnia Azucararia (IBD)	sugar	Garcia Farm (IMO) Ramirez Farm (IBD)



Multi - ingredient product RECIPE

Note 1) To fill in the file ckick twice on the present excell file
Note 2) The formulas come out automatically

Company's name _____

Product name _____

Recipe referring to the following quantity of end product (Kg/l) _____

INGREDIENTS	Quantity (Kg/l)		% of the total ingredients
	ORGANIC *	CONV.	
Agricultural ingredients (from organic and non organic farming, in decreasing order)			
			#DIV/0!
			#DIV/0!
			#DIV/0!
			#DIV/0!
			#DIV/0!
			#DIV/0!
Sub-total (agricultural ingredients)	-	-	#DIV/0!
TOTAL (agricultural ingredients)		-	
Water			#DIV/0!
Salt			#DIV/0!
Preservatives (including carriers), Natural Flavours and other non agricultural ingredients			
			#DIV/0!
			#DIV/0!
			#DIV/0!
TOTAL (Non agricultural ingredients, without salt and water)		-	#DIV/0!
TOTAL INGREDIENTS (All kind)		-	#DIV/0!
Processing Aids (substances used and then eliminated which don't appear in the ingredient list)			
LOSSES ON INGREDIENTS	ORGANIC	CONV.	
Sub-total (agricultural ingredients)	-	-	

1	ORGANIC PERCENTAGE for NOP, JAS, COR and Ifoam Programme		#DIV/0!
2	ORGANIC PERCENTAGE for EU Control System		#DIV/0!

* All ingredients declared as organic, must be certified against the certification scheme based on which the conformity of the recipe is evaluated.

- 1) Organic ingredients/Total ingredients - (salt + water)
- 2) Organic ingredients/Total Agricultural Ingredients (except Preservatives, Natural flavour, etc)

Maximum per cent tolerance on quantities declared:	
Ingredient and / or finished product	

The undersigned, in his/her capacity as responsible for the processing unit, DECLARES that the data herein contained are true and UNDERTAKES to promptly advise the Inspection and Certification Body of any change.

Place and date _____

PROCESSING UNIT RESPONSIBLE PERSON (Signature and stamp)
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Example Multi - ingredient product RECIPE

Company's name _____

Product name _____

Recipe referring to the following quantity of end product (Kg/l)

865,00

INGREDIENTS	Quantity (Kg/l)		% of the total ingredients
	ORGANIC *	CONV.	
Agricultural ingredients (from organic and non organic farming, in decreasing order)			
Paddy Rice (White Rice 40 %)	1.400,00		68,44
Lemon Grass Powder	15,00		0,73
Macherel prepared fish	50,00		2,44
Palm Oil		10,00	0,49
White Sugar	10,00		0,49
Lemon Grass essential oil		0,05	0,00
Sub-total (agricultural ingredients)	1.475,00	10,05	72,60
TOTAL (agricultural ingredients)		1.485,05	
Water		500,00	24,44
Salt		0,50	0,02
Preservatives (including carriers), Natural Flavours and other non agricultural ingredients			
Natural Flavours		40,0	1,96
Ascorbic Acid		20,00	0,98
			-
TOTAL (Non agricultural ingredients, without salt and water)		60,00	2,93
TOTAL INGREDIENTS (All kind)		2.045,55	100,00
Processing Aids (substances used and then eliminated which don't appear in the ingredient list)			
LOSSES ON INGREDIENTS			
	ORGANIC	CONV.	
Rice Wastes	840,00		
Evaporation	300,00		
Sub-total (agricultural ingredients)	1.140,00	-	

1	ORGANIC PERCENTAGE for NOP, JAS, COR and Ifoam Programme	95,5
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2	ORGANIC PERCENTAGE for EU Control System	99,3
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All ingredients declared as organic, must be certified against the certification scheme based on which the conformity of the recipe is evaluated.

1) Organic ingredients/Total ingredients - (salt + water)

Maximum per cent tolerance on quantities declared:

Ingredient and / or finished product

Paddy Rice +/- 5 %	
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Place and date _____

PROCESSING UNIT RESPONSIBLE PERSON (Signature and stamp)
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