



Paneer
Manufacturing Limited

SELF AUDIT

PRODUCT SPECIFICATION

Product Name :	PANEER
Ingredient :	Milk
Colour :	Creamish white
Texture:	Soft Spongy
Smell:	Odourless
Health Mark/EC No. :	UK NV017 EC

GENERAL DESCRIPTION

Specification : Sangam Paneer is a milk based cooking ingredient made from whole **Cow MILK** only, by application of heat, and using Citric and Malic Acid as processing aid only to obtain milk solids which are time pressed to make blocks which are cooled. Product has to be well cooked before use or consumption.

Shelf life : Sangam Paneer in the appropriate packaging has a shelf life of 70 days in refrigerated chilled conditions and 1 year in frozen conditions. Once opened, the product has to be thoroughly cooked within three days.

Paneer is classified as low risk food ingredient.

Nutritional Information

Average Typical Value	Paneer Per 100 gms	Masala Paneer Per 100 gms	Khoa - Mawa Per 100 gms
Energy kj	1617	1354	1348
Energy kcal	390	326	323
Protein	24.1	23.8	17.3
Carbohydrate	2.3	2.2	21.9
of which sugars	1.3	1.7	1.9
Fat	31.4	24.4	18
of which saturates	19.42	15.44	10.95
Fibre	0.8	1.2	1.9
Sodium	0.05	0.7	0.59



Packaging Materials

Food quality
15 Micron polyamide laminated
to 60 micron Polyethylene

Storage

Chilled : 1°C to 8°C
Frozen : -18°C to -25°C



SUPPLIER'S DETAILS

Name	:	Sangam Paneer Manufacturing Limited
Registered Address	:	34 Queensbury Station Parade Edgware, Middlesex HA8 5NN
Production Site Address	:	Unit D, Cedar Court Walker Road, Bardon Coalville, Leicestershire, LE67 1TU
Product Name	:	Paneer
Production Contact	:	Anil Mistry
Sales & Technical Contact	:	Manveer Singh
E-mail Address	:	sales@sangampaneer.com
Telephone Number	:	01530 833773
Fax Number	:	01530 833774
Emergency Contact	:	Anil Mistry
Emergency Contact Number	:	0777 9666092



PREMISES

The premises are located in a secure clean area suitable for its function and no surrounding activities are potentially detrimental to the product.

Factory

- : The factory is newly custom built in 2004. The infrastructure is based on hygiene, safety and cleanliness. Well secured doors and windows provide safety and prevent pest ingress.

The factory has a high ceiling and is well ventilated. The pipe work is suspended lowering any risk of condensation.

Special food quality material, easy to clean and sanitised, is used to build separate four different areas (1) Production (2) Packaging (3) Cold Storage (4) Storage of Packaging Materials (5) Staff Canteen and Changing Room

Production Area

- : This area is custom designed with epoxy resin flooring, stainless steel drains, antibacterial paint used for walls, and has adequate extractor fans. It has separate processing, packaging and finished products storage areas.

CIP system, hot water steam battery, pressure washers and steam floor washers provide the cleaning facilities. The production area has adequate hand washing and sanitising facilities & mandatory signs are displayed at appropriate places.

No wooden pallets are used in the production area.

Processing Area

- : Processing area is equipped entirely with stainless steel machines and equipments and are temperature controlled to ensure proper heat applications. The heating instruments are regularly calibrated.

Packaging Hall

- : The separate packaging area is also equipped entirely with all stainless steel cutting, dicing, check weighing and sealing machines and equipments. Scales are regularly calibrated in time. The separate packaging hall reduces any risk of cross contamination.

- Finished Product Storage** : This area is served by temperature controlled rooms and the temperatures are regularly monitored.

Staff:

All the production and packaging staff are trained in Food Safety and Hygiene and possess appropriate certificates. The work wear which is washed and cleaned regularly is provided by a private institution. All staff observe and adhere to the company guidelines as displayed in the production and packaging areas.



HACCP, SOP, CLEANING SCHEDULES

HACCP, Standard Operating Procedures & Cleaning Schedules are all documented and are in place.

MAINTENANCE

The Maintenance of Machines and Equipments are carried out by qualified private engineers or Institutions in absence of Production and Packaging.

PEST CONTROL

The Pest Control is handled by private accredited institutions with frequency of eight visits a year.

MICROBIOLOGICAL ANALYSIS

Every batch is subject to microbiological analysis by an approved accredited private laboratory.

RAW, PACKAGING AND OTHER MATERIALS

Raw material, The farm assured whole **Cow Milk** is sourced from nationally approved suppliers and also packaging and other materials are also obtained from approved known suppliers.

TRACEABILITY AND RECALL SYSTEMS

Above systems are in place and documented. The Product from the receipt of raw material to its last destination is batch coded at every stage and documented for ease of traceability and recall.

GENERAL

The Company with its Infrastructure, necessary equipments and dedicated Personnel operates in full compliance of food manufacturing Legislation. Audit Inspection from any customer is welcome.

DELIVERIES

Deliveries of our products are made by our temperature controlled vehicles.

CUSTOMER COMPLAINTS

Customer complaints are very rare and are responded to immediately and remedial action is taken promptly.

