

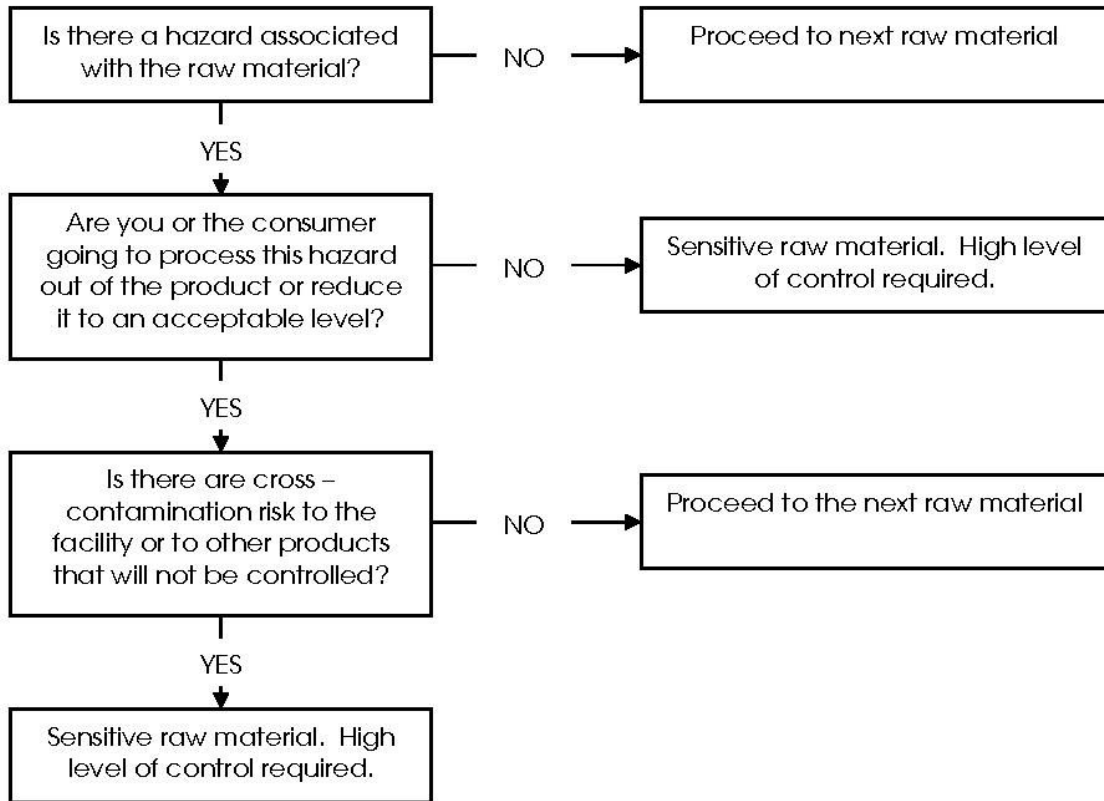
**Principles**

Chilled foods are often delivered from the supplier in the condition in which they will be used in the final product, so raw material quality is critical.

Either:

- Raw materials must contain no hazards, or
- Any hazards present must be controlled to an acceptable level by the process.

The level of control required over a raw material depends on the way it will be processed:



To ensure that raw materials meet requirements regarding quality and safety, the following aspects need attention:

- A system encouraging consistent supplier selection and ongoing supplier performance;
- Specifications containing all parameters that are relevant for quality and safety;
- Transport, storage and traceability of raw materials;
- Verification of these points