

MATRIX	PARAMETERS	REF. LEGAL	BOUNDARIES	NUMBER OF SAMPLES	FREQUENCY	OBJECT
work surfaces	Microbiologic control	Regulation 2073/2005 Recommendations Department of Health and Consumer Affairs Basque Government	Listeria monocytogenes (absence) After Cleaning: ≤ 2 enterobacteria cm^2 ≤ 10 aerobic mesophiles cm^2	one	Annual	Verification cleaning procedure
workers hands surface	Microbiologic control	Regulation 2073/2005 Recommendations Department of Health and Consumer Affairs Basque Government	Listeria monocytogenes (absence) E. coli (< 10 cfu/ cm^2) After Cleaning: ≤ 2 enterobacteria cm^2 ≤ 10 aerobic mesophiles cm^2	one	Annual	Personal hygiene verification

Frequency justification:

The products manipulated values of key parameters such as pH and/or water activity that do not favor microbiological development in them. There is a preventive hygiene plan well analyzed and executed by the company, likewise degreasing and disinfectant products suitable for the food industry are used. In case of complying with the legal criteria, in the cleaning verifications the plan is reviewed, and its effectiveness is verified with new surface analysis.

MATRIX	PARAMETERS	REF. LEGAL	BOUNDARIES	NUMBER OF SAMPLES	FREQUENCY	OBJECT
Water	Full Analytics	RD 140/2003 and modifications	E.Coli , Intestinal Enterococcus, coliform bacteria, colony count at 22°C. Color, taste, odor, pH, conductivity and Turbidity residual free chlorine chlorite and chlorate nitrites	one	Annual	Verification of the water potability control plan

Frequency justification:

According to RD 140/2003, the volume of water distributed or produced in the establishment is less than 100 m³, since the annual water consumption is much lower than that indicated by the legislation, an annual control analysis is carried out according to the criteria of the health authority.

MATRIX	PARAMETERS	REF. LEGAL	BOUNDARIES	NUMBER OF SAMPLES	FREQUENCY	OBJECT
Product	Nutritional value	Regulation 1169/2011	N/A	one	Triennial	Verification of the nutritional data of our product
Product	Microbiologic control	Regulation 2073/2005	Absence of <i>Listeria monocytogenes</i> (ufc/25g)	one	Biennial	Shelf life and GMP verification
Product	Water Activity and pH		Aw <0.745 EVOO	one	Biennial	Determine a key parameter of microbiological development .

Frequency justification:

A triennial nutritional analysis frequency of the value of our spheres is determined, since it is a very standardized and controlled process, with few suppliers by type of elaboration (eg 2 EVOO suppliers, product with identical nutritional declarations between suppliers). In case of modification of FT of our suppliers of raw materials or ingredients, the HACCP team will analyze the influence of said change, and the need to plan a new analysis outside this frequency.

A biennial microbiological control analysis frequency is determined, since these are products that do not favor microbiological development, since they have pH and/or w values that inhibit microbial development. This frequency has been considered, to repeat the verification process, since there are no changes in plant and ingredients, and previous analysis is available, complying with the established limits.

A biennial frequency is determined, since there are no changes in the raw materials used, we have declarations and technical sheets of the same. In addition, it is a highly standardized and controlled process. This analysis is only carried out on lipid spherifications, since in aqueous spherifications our product presents two factors that inhibit microbial development: pH <4.2 and at _w >0.9.