11. QUALITY CONTROL AND STORAGE

11.1 Quality Control

11.1.1 A Quality Control department directed by a qualified person should monitor and control predefined properties of all ingredients and finished products. This department should operate according to defined procedures, with the responsibility and authority to approve or reject the evaluated materials. During the period between the arrival from the supplier or from the production centre and its use in flavour compounding or shipment to the customer, all ingredients and finished products should be stored under conditions compatible with their physical and chemical properties.

11.1.2 The laboratory facilities for Quality Control purposes should be staffed and equipped commensurate with the requirements of effective quality control.

11.1.3 QC samples should be uniquely labeled, with reference to the date and batch number for all ingredients and finished products. Records should be kept permitting identification of the batch, the production history or origin, and defining dates for the various control steps, including release by the Quality Assurance department.

11.2 Storage

11.2.1 Samples for external reference of a product in commerce should be stored under suitable conditions for future reference for at least one year after manufacture or as long as shelf life defines.

11.2.2 All ingredients to be used in flavour compounding and finished products should be properly sampled, tested for compliance with organoleptic and analytical specifications and released by the Quality Control department via defined procedures.

11.2.3 Ingredients and finished products that have been rejected for any reason should be designated accordingly, quarantined physically and treated in accordance with the nature of the rejection.