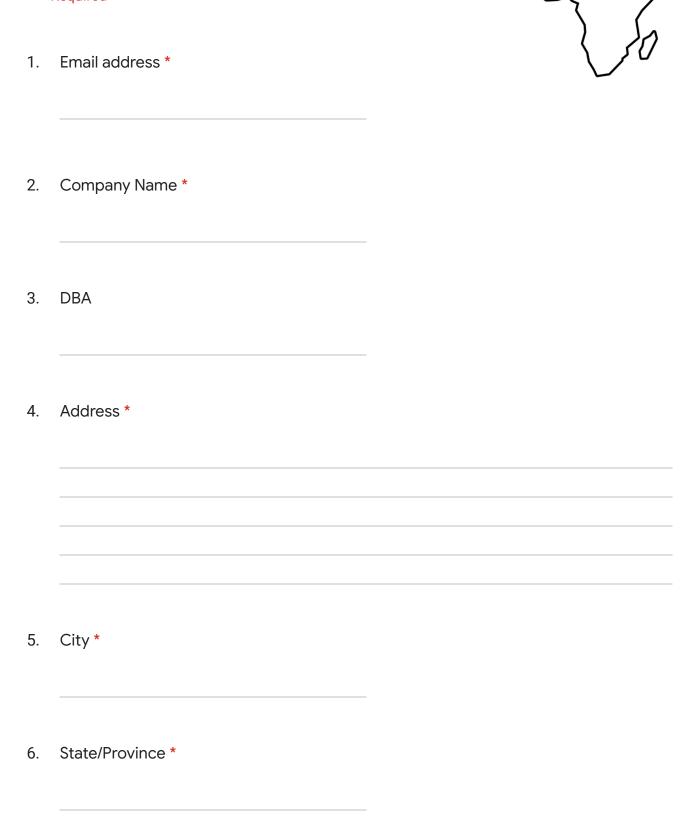
Company Profile

* Required



7.	Zip Code
8.	Country *
9.	Telephone *
10.	Email *
11.	Website
Pr	imary Contact
12.	Name *
13.	Title *
14.	Telephone (WhatsApp) *

15.	Email *
Ov	vnership
16.	Does your company have any Jewish ownership? *
	Mark only one
	Yes
	No
	Maybe
17.	Are you a part of a group of companies? *
	Check all that apply.
	Yes No
18.	If yes, please specify
19.	Where did you hear about Kosher Africa? (e.g. show, manufacturer, customer, website) *

Facility Details 1/2

20.	Are there other locations for production? *
	Mark only one oval.
	Yes
	◯ No
21.	If yes, please list name, address, and other contact information
22.	Are any other products produced in this facility not intended for kosher consumption? *
	Mark only one
	Yes
	◯ No
23.	Please email a list of other (non-kosher) products produced at your facility

24.	What days of the week do you operate? *
	Check all that apply.
	Monday - Friday
	All
	Other:
25.	How many shifts operate at the facility? *
	Mark only one oval.
	1
	2
	3
26.	Are you currently using, or have you ever used any of the following in your facility?
27.	Any form of MEAT or meat derivatives? *
	Mark only one
	Yes
	No
20	Any form of FISH, SEAFOOD, or their derivatives?
28.	
	Mark only one
	Yes
	◯ No

29.	Any form of DAIRY, MILK, or their derivatives? *
	Mark only one
	Yes No
30.	Any form of GRAPE or its derivatives? *
	Mark only one
	Yes No
31.	Are any alcohols used in the processing of this product?
	Mark only one
	Yes No
Fac	The following questions give us important information about your facility and will expedite the certification process.
32.	How do ingredients arrive at your facility? (Check all that apply) *
	Check all that apply.
	Tankers (that are normally refilled) Trailers Containers that are NOT normally refilled
	Other:

33.	How are raw materials stored at your facility? *
	Mark only one oval.
	Totes, containers or tanks that are normally refilled Totes or containers that are NOT normally refilled
34.	What range of temperatures are used during production? *
35.	At what temperature is/are the product/s packed? *
36.	What range of temperatures are used for cleaning between production runs? *
37.	List the chemicals used for cleaning, if any? *

•	Please list all emulsifiers or stabilizers *	
•	Preservatives *	
•		
•	Shortening *	
	Antioxidants *	
	Gelling agents *	
	Derivatives *	
	Coloring *	

45.	Artificial Flavoring *
46.	Do designated kosher production lines share any of the following with non-koshe production lines? *
	Mark only one
	Heat sources Packaging lines
	Containers of any kind
	Raw materials sources
	Other physical connection
47.	If available, please email a copy of the engineering floor plan
48.	Is steam used in the production process? *
	Mark only one
	Yes
	○ No
49.	If yes, how many steam sources (boilers) do you have?

50.	Do you have any specific procedures for allergens? *
	Mark only one
	Yes
	◯ No
51.	If yes, please specify
52.	Is there a designated dining area or canteen? *
	Mark only one
	Yes
	◯ No
53.	If Yes, are there specific protocols for transitioning back to production?
	Mark only one
	Yes
	◯ No
54.	If Yes, please specify

55.	Have you ever applied for or obtained kosher certification? *
	Mark only one
	Yes
	◯ No
56.	If yes, by which organization?
Ge	neral Product Information
57.	What type of packaging and transport do you use for distribution? (small
	containers, bags, bulk, tanks, etc.) *
50	
58.	In which countries will the product be available for kosher consumers? *
59.	Are you seeking a Passover certification for any of your products? *
05.	(Note: Passover certification will require additional information not included in this checklist)
	Mark only one
	Yes
	No

60.	Will the same product be manufactured as kosher and non-kosher? *	
	Mark only one	
	Yes	
	No	
61.	If yes, will you use the same packaging and labeling?	
	Mark only one	
	Yes	
	◯ No	
62.	What is the intended use of the product? *	
	Mark only one	
	Retail	
	Industrial	
63.	How many different products do you wish to certify at this time? *	
Sp	ecific Product Information 1	Product *1*
64.	Product name *	

65.	Product code *
66.	Product Description *
1 - Ing 2 - Ing 3 - Su _l 4 - Re	se list each item in full predient code predient name pplier ceiving method (tank, bulk, sacks) sher Certification (product and shipment)
67.	Ingredient 1 *
68.	Ingredient 2

59.	Ingredient 3			
0.	Ingredient 4			
1.	Ingredient 5			
	C			
· •	Ingradiant 4			
2.	Ingredient 6			

73.	Ingredient 7
74.	Ingredient 8
75.	Ingredient 9
76.	Ingredient 10

//.	Product name	
78.	Product code	
79.	Product Description	
1 - Ing 2 - Ing 3 - Su _l 4 - Re	se list each item in full gredient code gredient name pplier ceiving method (tank, bulk, sacks) sher Certification (product and shipment)	
80.	Ingredient 1	

. І	Ingredient 2	
_		
_		
I	Ingredient 3	
_		
-		
I	Ingredient 4	
-		
_		
I	Ingredient 5	
_		
_		

85.	Ingredient 6	
36.	Ingredient 7	
37.	Ingredient 8	
38.	Ingredient 9	

89.	Ingredient 10	
Sp	ecific Product Information 3	Product *3*
90.	Product name	
91.	Product code	
92.	Product Description	

Please list each item in full

- 1 Ingredient code
- 2 Ingredient name
- 3 Supplier
- 4 Receiving method (tank, bulk, sacks)
- 5 Kosher Certification (product and shipment)

93.	Ingredient 1	
94.	Ingredient 2	
95.	Ingredient 3	
96.	Ingredient 4	
90.	ingredient 4	

97.	Ingredient 5		
98.	Ingredient 6		
99.	Ingredient 7		
100.	Ingredient 8		

101.	Ingredient 9			
102.	Ingredient 10			
Lab	eling			
103.	Please email a picture of the final product packaging			
104.	Are you seeking kosher certification for private labels as well? *			
104.	Mark only one			
	Yes			
	○ No			
105.	Please email a copy of the product label			

Kosher Africa logo is a registered trademark kosher symbol. Unauthorized use of the Kosher Africa logo is a violation of trademark laws and unauthorized use will result in legal action and may result in being barred from importation to the United States.

Signature

Kosher Africa's logo may be not used until a written contract has been executed with Kosher Africa.

By completing the document, you agree to the above

106.	Date *	
	Example: January 7, 2019	
107.	Name *	
108.	Title *	