

Shea Butter Quality Control for Buyers - checklists

From: Shea Butter Quality Control for Buyers

<https://emiagroindustries.com/playbooks/shear-butter-quality-control-for-buyers>

Every step checklist from this playbook, plus the one-page master.

Receipt and sampling checklist

- ☐ 1. Container/vehicle seal numbers match the documents
- ☐ 2. Unit count and labels match the packing list and COA batch codes
- ☐ 3. Drums/cartons inspected for damage, leakage and melt marks
- ☐ 4. Pre-dispatch COA on hand before sampling
- ☐ 5. Sampling intensity chosen per supplier status
- ☐ 6. Clean stainless trier/corer used; tools cleaned between units
- ☐ 7. Top/middle/bottom sampled per unit where individual sampling applies
- ☐ 8. Composite prepared and mixed at ambient without partial melting
- ☐ 9. Every sample labelled with the eight fields
- ☐ 10. Lot placed in quarantine location pending results

Retained-sample checklist

- ☐ 1. Two 100 g portions per lot, sealed and tamper-evident
- ☐ 2. Glass or foil-lined containers, minimal headspace
- ☐ 3. Stored cool and dark
- ☐ 4. Retention period set (shelf life + 12 months)
- ☐ 5. Log entry: location, date, custodian
- ☐ 6. Supplier confirmed it retains a sample of the same batch

Limits checklist

- ☐ 1. Specification limits copied from the supplier agreement
- ☐ 2. Alert limits set tighter than specification for FFA and PV
- ☐ 3. Limits differ by application where you use more than one
- ☐ 4. Identity ranges referenced to the spec pages
- ☐ 5. Contaminant panel and frequency agreed with the safety assessor
- ☐ 6. Limits reviewed annually against trend data

Non-conformance checklist

- ☐ 1. Lot quarantined and labelled
- ☐ 2. Duplicate re-test from retained portion completed
- ☐ 3. Second-laboratory result obtained if still out of specification
- ☐ 4. Non-conformance classified (critical / major / minor)
- ☐ 5. Disposition decided and recorded
- ☐ 6. Concession (if any) written, time-limited, signed
- ☐ 7. Supplier notified within the claims window
- ☐ 8. Trend chart and scorecard updated

Programme set-up checklist

- ☐ 1. Sampling plan written by supplier status
- ☐ 2. Sample labelling template in use
- ☐ 3. In-house test kit and SOPs in place
- ☐ 4. Third-party laboratory selected and scope confirmed
- ☐ 5. Acceptance limits by application documented
- ☐ 6. Trend log created (FFA, PV, temperature)
- ☐ 7. Non-conformance and SCAR forms created
- ☐ 8. Annual review date set

The five checks

- ☐ 1. 1. Receipt and sampling complete
- ☐ 2. 2. Retained samples labelled and stored
- ☐ 3. 3. Acceptance limits documented
- ☐ 4. 4. Non-conformance handled
- ☐ 5. 5. QC programme set up