

Ready Meal Scale-Up Qualification Checklist

Use with the ready meal ingredients selection guide: each line records evidence, not opinion. A gap blocks the next stage until resolved.

Product definition

Reference formula	
Target serving / yield	
Packaging format	
Storage type (ambient / chilled / frozen)	
Product-specific CQAs defined	

Ingredient

SKU / grade	
Product-specific specification	
Batch / sample documentation	
Parameters: spec targets vs batch-tested	
Allergen and label declaration	

Process

Heating rate, peak temp, hold time	
Mixing or shear conditions	
Evaporation / concentration	
Filling temperature and cooling	
Retort / chill process window (if applicable)	
Scheduled-process filing (US LACF / AF, 21 CFR 108)	

Supplier, Line Validation and Commercial Release

Complete only after the process stage. Pass gates first; rank approved suppliers on the remaining evidence.

Supplier qualification

Gate: food safety, legal, allergen, traceability	
Gate: destination-market requirements	
Certification scope for the SKU (verified)	
Product specification + batch COA	
Capacity / lead time / change control	

CQA verification

Bench result vs target	
Pilot result vs target	
Commercial-run result vs target	

Commercial run and follow-up

First commercial run date and batch	
Dosing accuracy at line speed	
Multiple independent lots evaluated	
Deviation / CAPA record (if any)	
Commercial approval decision	

Specification ranges come from product design, process capability and validated application needs, not from drawing lines around a few lots.