

1. General product information

Description	
Product name and net contents:	Sushi Ginger white 1500g
General description:	Pickled Ginger for sushi
Heuschen & Schrouff article number: (to be completed by H&S)	

1.1 General requirements

Products must comply to EU standard, for further detail please read appendix II

2. Product Composition

2.1 Component list

Give the exact recipe before processing in declining order. Composite ingredients must be mentioned completely (e.g. breadcrumbs; water, yeast, wheat, salt). Give the full name of any additive, including technical additives used and the E-number.
Specify the raw material for vegetable oils, e.g. palm oil, starch, e.g. modified corn starch, hydrolyzed protein, e.g. hydrolyzed soya protein.
Add important and relevant information about the ingredients such as quality grading (e.g. rice grade AAA), processing method used (e.g. dried apricots, parboiled rice, irradiated herbs). Total quantity of all ingredients must be 100%.

Component list		
Ingredient	Quantity (%)	Country of origin
GINGER	66.67	CHINA
WATER	29.538	CHINA
SALT	2.8	CHINA
POTASSIUM SORBATE (E202)	0.042	CHINA
CITRIC ACID (E330)	0.412	CHINA
ACETIC ACID (E260)	0.482	CHINA
ASPARTAME (E951)	0.025	CHINA
SUCRALOSE (E955)	0.014	CHINA
ACESULFAME POTASSIUM (E950)	0.017	CHINA
Please check if the quantity is 100%	TOTAL	100%

2.2 Additives declaration

Additives declaration		
E-number	Name	Category / way of use
E202	POTASSIUM SORBATE	Preservative
E330	CITRIC ACID	Acidity regulator
E260	ACETIC ACID	Preservative
E951	ASPARTAME	Sweetener
E955	SUCRALOSE	Sweetener

E950	ACESULFAME POTASSIUM	Sweetener
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2.3 Ingredient declaration

Ad picture of the original artwork (Appendix I) of the export packaging or ad the artwork in a separate file.

2.4 Alcohol, halal, vegetarians

Is the product free from alcohol?	Yes	If no, concentration:	%
Is the product free of artificial additives? (Colourings, flavourings, preservatives, etc.)	No		
Is this product Halal?	Yes		
Is it mentioned on the packaging?	<input type="checkbox"/> NO		
Is this product Kosher?	Yes		
Is it mentioned on the packaging?	<input type="checkbox"/> NO		
Is this product suitable for vegetarians?	Yes		
Is this product suitable for vegans?	Yes		
Is this product organic?	No		
Is this product part of a fair trade program?	No	Which program	

3 Storage, shelf life, Weight and Traceability Coding

3.1 Storage conditions, Shelf life and Weight

Storage conditions & shelf life				
Storage temperature: (°C)	Target	Min	Max	Storage conditions:
	10	0	25	Cool and dry, avoid directly sun light
Total shelf life: (months)		24	Max	

SECONDARY SHELF LIFE: Storage conditions & shelf life				
Storage temperature: (°C)	Target	Min	Max	Storage conditions:
	/	/	/	/
Total shelf life: (days)		/	Max	

	Target	Min	Max	
Weight: (consumer unit in gram/ml)	1500 gram	1500 gram	1575 gram	Solid products in g, liquids in ml, Comment (if applicable)
Drained weight: (gram)	1000 gram	1000 gram	1050 gram	

3.2 Code for traceability and code key

Codes	
Production code (example)	8 717703 626728
Production code key (explanation production code)	871-country, 7703-factory, 62672-product code

4. Allergens, GMO and Irradiation

4.1 Allergen declaration

LeDa code	Allergen	Recipe without (Z) No	Recipe contains (M) Yes	May contain (recipe without) (K)	Unknown (O)
	Legal allergens				
1.1	Wheat	✓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.2	Rye	✓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.3	Barley	✓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.4	Oats	✓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.5	Spelt	✓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.6	Kamut	✓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1	*) Gluten			<input type="checkbox"/>	
2.0	Crustaceans	✓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.0	Egg	✓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4.0	Fish	✓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5.0	Peanuts	✓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6.0	Soy	✓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7.0	Cow's milk	✓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.1	Almonds	✓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.2	Hazelnuts	✓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.3	Walnuts	✓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.4	Cashews	✓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.5	Pecan nuts	✓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.6	Brazil nuts	✓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.7	Pistachio nuts	✓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.8	Macadamia/ Queensland nuts	✓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	*) Nuts			<input type="checkbox"/>	
9.0	Celery	✓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10.0	Mustard	✓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11.0	Sesame	✓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12.0	Sulphur dioxide and sulphites (E220 - E228) at concentrations of more than 10 mg/kg or 10 mg/l, expressed as SO2	✓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13.0	Lupin	✓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14.0	Molluscs	✓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Additional allergens				
20.0	Lactose	✓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21.0	Cocoa	✓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22.0	Glutamate (E620 – E625)	✓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
23.0	Chicken meat	✓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
24.0	Coriander	✓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
25.0	Corn/ maize	✓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26.0	Legumes /Pulses	✓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
27.0	Beef	✓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
28.0	Pork	✓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29.0	Carrot	✓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

(*) Only to be used in case of cross contamination (see explanation gluten and nuts in enclosure)

4.2 Irradiation and Genetically Modified Organisms (GMO)

Products containing irradiated ingredients or ingredients obtained from GMOs must be labelled as such.



Irradiation and GMO	
Is this product (and all its ingredients) free from irradiation?	Yes
Does the product contain ingredients which are a risk for GMO (e.g. soy, maize, wheat, rice)?	No
Is this product (and all its ingredients) free from GMO? According to 1829/2003/EC and 1830/2003/EC	Yes

5. Sensoric examination

Sensoric examination	
Appearance / colour:	Yellow
Taste:	Sweet and sour
Odour:	None
Texture / consistency:	soft

6. Chemical / Physical analysis

Please state chemical and physical values. The blank fields should be used for other relevant data for specific products. In "measuring frequency" the control frequency in the production shall be stated, e.g. 2 times / day. Also state the method in use.

Chemical / physical analysis						
	Target	Min	Max	UoM	Method	Measuring Freq.
PH	3	2.9	3.1	Value	PH meter	1 time each time arrange liquor
Brix	4	3.5	4.5	° Brix	Sugar Refractometer	1 time each time arrange liquor
Dry matter	66.67	66.67	68	%	Draining board and scales	1 time each bag when packing
Salt	2.8	2.7	2.9	%	salt test meter	1 time each time arrange liquor
Aluminum	≤1	≤1	≤1	mg/kg	Heavy metal detector	2 times / day
Water activity	0.6	0.6	0.65	Value	Water activity detector	1 time each time arrange liquor
Toxins (if applicable)				mg/kg		

* Also known as aqueous activity coefficient

7. Product defects

Product defects			
Defect	UoM	Defect	UoM
Foreign material (product inherent)	0%	Fluid / drip / glaze	0%
Foreign material (not product inherent)	0%	Damaged products	0%
Sand	0%	Percentage of remaining variances	0%

8. Microbiological analysis

Give microbiological values at "best before date" -BBD-. (*) M= the upper acceptable concentration of a test organism. A count above M for any sample unit is unacceptable. In sampling frequency" the control frequency in the production shall be stated, e.g. 2 times / day. Also state the used method.

Microbiological analysis				
Micro-organism	M (*)	UoM	Method	Sampling frequency
Total aerobic plate count	30	cfu/g	colony counters	2 times / day
Enterobacteriaceae	15	cfu/g	colony counters	2 times / day
Coliforms	3	cfu/g	colony counters	2 times / day
Faecal coliforms	0	cfu/g	colony counters	2 times / day
Bacillus cereus	0	cfu/g	colony counters	2 times / day
Staphylococcus aureus	0	cfu/g	colony counters	2 times / day
Salmonella	0	cfu/25g	colony counters	2 times / day
Listeria monocytogenes	0	cfu/g	colony counters	2 times / day
Clostridium perfringens	0	cfu/g	colony counters	2 times / day
Yeasts	7	cfu/g	colony counters	2 times / day
Moulds	2	cfu/g	colony counters	2 times / day

Is the analysing firm ISO 17025 or (EN 45001 for EU) qualified?	Yes
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Is the analysing firm ISO 9001:2000 qualified?	Yes
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9. Nutrition declaration

Liquid products in ml, solid products in g

Nutritional Values (per 100g /100ml*)		
Property	Value	UoM
Energy*	69	KJ
Energy*	16	Kcal
Fat*	0.2	gram
-saturated fat *	0.16	gram
-mono unsaturated fat	0.04	gram
-poly unsaturated fat	0	gram
-cholesterol	0	gram
-trans fat	0	gram
-salatrim	0	gram
Carbohydrates*	5	gram
-sugars*	4.4	gram
-polyoles	0	gram
-erytritol	0	gram
-starch	0	gram
Fibre	0.8	gram
Organic acids	0.1	gram
Alcohol	0	gram
Protein*	0.2	gram
Salt* (=sodium x 2.5)	3	gram

<input type="checkbox"/> Per 100g	<input type="checkbox"/> Per 100ml
<input type="checkbox"/> Raw (unprepared)	<input type="checkbox"/> Prepared product



According to cooking instruction mentioned on the package. If the nutrition declaration has been filled in for prepared product, then pls. fill in correct instructions at § 11.3. These instructions have to be mentioned on the label as well.

Is the salt content exclusively due to the presence of naturally occurring sodium?
Yes / No

Other values (than per 100g / 100ml) are not allowed in EU legislation!
* these values are mandatory according To EU 1169/2011

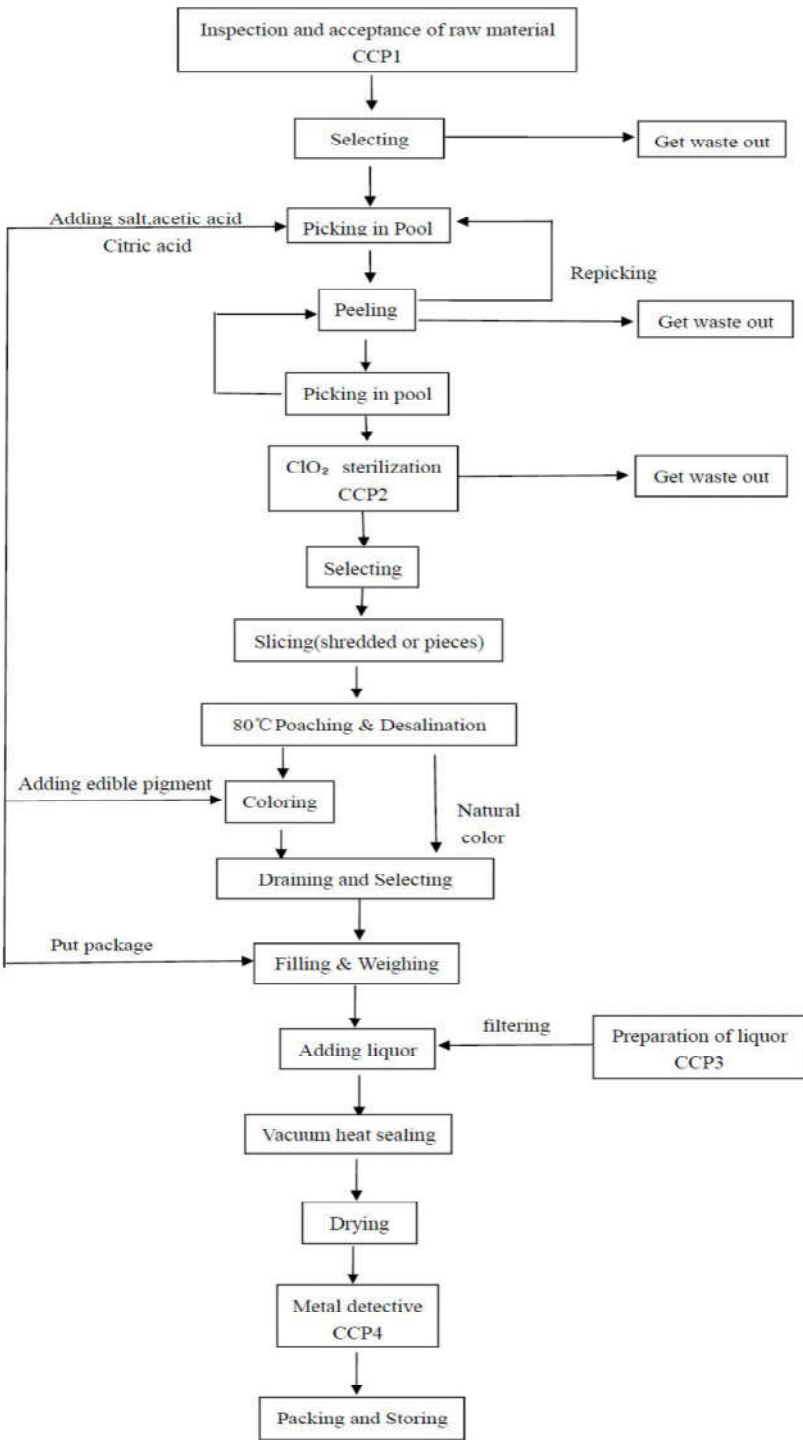
Vitamins and Minerals (aplicable if mentioned on original packaging)			
Vitamins and Minerals	Amount	UoM	% of recommended daily intake according to EU 1169/2011
calcium	8	mg	1%
Iron	0.56	mg	4%
Vitamin C	5	mg	6.2%

How are the nutritional values obtained? (literature/ calculated/ analysed by certified laboratory)	PONY TESTING INTERNATIONAL GROUP
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10. Metal detection and process description

Metal detection						
Is the product metal detected?	Yes					
If yes, detection limits:	Ferrous	φ <1.5mm	Non Ferrous	φ <2.0mm	Stainless steel	φ <2.5mm

Describe the production process (process flowchart) and mention the critical control points of the process. Complete the CCP list:

Process description	
<p>Please add process description in this area or add the process description as an appendix</p>  <pre> graph TD A[Inspection and acceptance of raw material CCP1] --> B[Selecting] B --> C[Picking in Pool] B --> B1[Get waste out] C --> D[Peeling] C --> C1[Repicking] --> C D --> E[Picking in pool] D --> D1[Get waste out] E --> F[ClO2 sterilization CCP2] F --> G[Selecting] F --> F1[Get waste out] G --> H[Slicing (shredded or pieces)] H --> I[80°C Poaching & Desalination] I --> J[Coloring] I --> I1[Natural color] J --> K[Draining and Selecting] J --> J1[Adding edible pigment] K --> L[Filling & Weighing] L --> M[Adding liquor] L --> L1[Put package] M --> N[Vacuum heat sealing] M --> M1[Preparation of liquor CCP3] --> filtering --> M N --> O[Drying] O --> P[Metal detective CCP4] P --> Q[Packing and Storing] </pre>	<p>CCP1: Inspection and acceptance of raw material: All the materials are from our owned base, using organic manure and no pesticide. The weight of ginger root must be over 20g, with no rot and insect attack. The ginger root must be harvested during 25th August to 20th September, with no impurity and earth.</p> <p>CCP2: ClO₂ sterilization: Put the washed ginger root into the disinfecting tank, and wash the ginger root with 50ppm ClO₂ for at least 5 minutes. The ClO₂ liquor must cover all the ginger root and all the liquor must be exchanged for every 4 hours.</p> <p>CCP3: Preparation of liquor: The liquor must be prepared depending on the clients' local additives law strictly.</p> <p>CCP4: Metal detective: The metal detective machine must be checked before using, during working must be checked every 1 hour by test tool. Test method: Put the test tool into bag with ginger root, go through the metal detector 3 times.</p>

11. Packaging and labeling

11.1 Preservation of consumer packaging

Packaging material and Preservation	
Packaging according to:	Regulation (EC) No 10/2011 Yes Regulation (EC) No 321/2011 If yes, add test rapport Regulation (EC)No1282/2011
Atmosphere packing	No
- if yes, which method is used?	
Gas packing	No
- if yes, which gasses are used?	
Vacuum packing	Yes
Pasteurized	No, if yes time /temperature combination:
Sterilised	No, if yes time /temperature combination:
Active packaging	No
- which kind is used (e.g. oxygen absorber/ silica / other sorbents.)	

11.2 Method of preparation

Describe how consumers must prepare the product. (Cooking instructions). If the nutritional values have been indicated for the prepared product, then these instructions are obligatory and have to be printed on the label.
Ready-to-eat

12. Supplier information

Appendix I

Appendix II

The product must apply to the following (GMP, HACCP) general properties.

The product must be:

- produced with food additives which are allowed according to council directive (EC) No 95/2, the commission directive (EC) No 95/45 and regulation (EC) No 1333/2008
- at least the net weight must be mentioned on the packaging.
- free of pathogens, toxins of pathogens, and pathogen viruses, including protozoa of parasites and must comply with commission regulation (EC) No 2073/2005
- free of GMO ingredients according to Regulation (EC) No 1829/2003 and Regulation (EC) No 1830/2003.
- packed in non-migrate able packaging's. Regulation (EC) No 10/2011 and regulation (EC) No 321/2011
- free of residues of chemicals like cleaning agents and lubricants.
- free of pesticides, heavy metals.
- free of irradiated ingredients.
- comply with the maximum levels for nitrate, aflatoxins, ochratoxin A, patulin, deoxynivalenol, zearalenone, fumonisins, T-2 and HT-2 toxin, lead, cadmium, mercury, tin (inorganic), 3-mcpd, Dioxins, PCBs and Benzo(a)pyrene according to commission regulation (EC) No 1881/2006
- comply with legislation on biogenic aminos.
- free of harmful foreign bodies such as wood, glass, metal, plastic, etc.
- free of pest or damage by pest (insects and rodents).
- free of illegal colourings (sudan red, etc.).