



## 1. General product information

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Product: WHITE MISO SHINSHU 400G BAG

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Quality systems 品質確認:	Valid until 有効期限	Others Iso, Halal, Kosher, Laboratory, environment, Durability, etc. その他	Valid until 有効期限
GMP		FSSC22000	
HACCP			
BRC			
IFS			
ISO 22000			

Please attach a copy of your quality certificates

Approval No / EU No:	
Only applicable for establishments handling, preparing or producing products of animal origin. Please attach a copy of your certificate	
Description	



Product name and net contents 商品名とNET 重量:	WHITE MISO SHINSHU 400G BAG
General description 一般商品名:	Soybean Paste
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 (製品組成)

### 2.1 Component list (配合リスト)

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 原材料:	Quantity (%) 配合比:	Country of origin 原産地:
Water	32.92	Confidential
Soybeans	29.91	Confidential
Rice	23.93	Confidential
Salt	11.25	Confidential
Alcohol	2.00	Confidential
Please check if the quantity is 100%	<b>TOTAL</b>	<b>100%</b>

### 2.2 Additives declaration (添加物)

Additives declaration 添加物		
E-number	Name 名称	Category / way of use カテゴリー/使用方法






**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 (アルコール/ハラール/ベジタリアン)**

Is the product free from alcohol? この製品はアルコールフリーですか？	Yes / <input checked="" type="radio"/> No	If no, concentration: 2%
Is the product free of artificial additives? この製品は人工添加物を含んでいませんか？ (Colourings, flavourings, preservatives, etc.)	<input checked="" type="radio"/> Yes / No	
Is this product Halal? この製品はハラール食品ですか？	Yes / <input checked="" type="radio"/> No	If yes, institution:
Is it mentioned oh the packaging? それはパッケージに記載されていますか？	Yes / <input checked="" type="radio"/> No	Valid until:
Is this product Kosher? この製品はコーシャ食品ですか？	Yes / <input checked="" type="radio"/> No	If yes, institution:
Is it mentioned on the packaging? それはパッケージに記載されていますか？	Yes / <input checked="" type="radio"/> No	Valid until:
Is this product suitable for vegetarians? この製品はベジタリアンの方に適していますか？ (動物肉・魚介類・乳製品不可)	<input checked="" type="radio"/> Yes / No	
Is this product suitable for vegans? この製品はビーガンの方に適していますか？ (動物肉・魚介類・卵・乳製品・蜂蜜不可)	Yes / <input checked="" type="radio"/> No unknown	
Is this product organic? この製品はオーガニックですか？	Yes / <input checked="" type="radio"/> No	
Is this product part of a fair trade program? この製品はフェアトレードプログラムに参加していますか？	Yes / <input checked="" type="radio"/> No	Which program どのプログラムですか？

**3 Storage, shelf life, Weight and Traceability Coding**

(保存/賞味期間/重量)

**3.1 Storage conditions, Shelf life and Weight (保存状態、賞味期間と重量)**



Storage conditions & shelf life 保存状態と賞味期間				
Storage temperature: (°C) 保存温度	Target 目標値	Min 最小値	Max 最大値	Storage conditions:保存状態 Recommend to keep refrigerated
Total shelf life: (months) 賞味期間	12 months		Max	

SECONDARY SHELF LIFE: Storage conditions & shelf life 開封後の賞味期間：保管状態と賞味期間				
Storage temperature: (°C) 保存温度	Target 目標値	Min 最小値	Max 最大値	Storage conditions:保存状態 Recommend to keep refrigerated
Total shelf life: (days) 賞味期間			Max	Consume as soon as possible

Weight: (consumer unit in gram/ml)重量(g/ml)	Target 目標値	Min 最小値	Max 最大値	Solid products in g, liquids in ml, Comment
		400g		
Drained weight: (gram) 固形量(適用の場合)				(if applicable) 該当する場合

### 3.2 Code for traceability and code key

Codes	
Production code (example)	
Production code key (explanation production code)	



## 4. Allergens, GMO and Irradiation

### 4.1 Allergen declaration (アレルギー)

LeDa code	Allergen	Recipe without (Z) No 含まない	Recipe contains (M) Yes 含む	May contain (recipe without) (K) 原材料に含まない が混入の可能性	Unknown (O) 不明
	<b>Legal allergens アレルゲン (法的)</b>				
1.1	Wheat 小麦	✓			
1.2	Rye ライ麦	✓			
1.3	Barley 大麦	✓			
1.4	Oats オーツ麦 カラムスギ	✓			
1.5	Spelt スペルト小麦	✓			
1.6	Kamut カムット小麦	✓			
1	*) Gluten グルテン				
2.0	Crustaceans 甲殻類	✓			
3.0	Egg 卵	✓			
4.0	Fish 魚	✓			
5.0	Peanuts 落花生	✓			
6.0	Soy 大豆		✓		
7.0	Cow's milk 牛乳	✓			
8.1	Almonds アーモンド	✓			
8.2	Hazelnuts ヘーゼルナッツ	✓			
8.3	Walnuts くるみ	✓			
8.4	Cashews カシューナッツ	✓			
8.5	Pecan nuts ピーカンナッツ	✓			
8.6	Brazil nuts ブラジルナッツ	✓			
8.7	Pistachio nuts ピスタチオ	✓			
8.8	Macadamia/ Queensland nuts マカダミア/クイーンズランドナッツ	✓			
8	*) Nuts ナッツ				
9.0	Celery セロリ	✓			
10.0	Mustard からし	✓			
11.0	Sesame ごま	✓			
12.0	Sulphur dioxide and sulphites (E220 - E228) at concentrations of more than 10 mg/kg or 10 mg/l, expressed as SO2 二酸化硫黄又は亜硫酸化合物10mg/kg又はL	✓			
13.0	Lupin ルピン	✓			
14.0	Molluscs 軟体動物	✓			
	<b>Additional allergens 追加のアレルゲン</b>				
20.0	Lactose 乳糖	✓			
21.0	Cocoa カカオ	✓			
22.0	Glutamate (E620 - E625) グルタミン酸塩	✓			
23.0	Chicken meat 鶏肉	✓			
24.0	Coriander コリアンダー	✓			
25.0	Corn/ maize とうもろこし	✓			
26.0	Legumes/Pulses マメ科植物	✓			



27.0	Beef 牛肉	✓			
28.0	Pork 豚肉	✓			
29.0	Carrot にんじん	✓			

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

**4.2 Irradiation and Genetically Modified Organisms (GMO) 遺伝子組み換え**

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

Irradiation and GMO 照射と遺伝子組み換え	
Is this product (and all its ingredients) free from irradiation? 放射線 (食品) 照射処理はありませんか?	Yes/ No

Does the product contain ingredients which are a risk for GMO (e.g. soy, maize, wheat, rice)? この製品は遺伝子組み換えの可能性のある成分が含まれていますか? Soybeans: Assured by the Identity Preserved Handling Certificate. The unintentional mix rate of GMO soybeans is less than 0.9%. Rice: We use Minimum Access rice, which is inspected by the Japanese government and is assured to be NON-GMO.	Yes/ No
Is this product (and all its ingredients) free from GMO? According to 1829/2003/EC and 1830/2003/EC この製品は遺伝子組み換えはありませんか?	Yes/ (No)

**5. Sensoric examination (官能的検査)**

Sensoric examination 官能的検査	
Appearance / colour: 外観/色	Yellow paste
Taste: 味	Fermented soybean taste
Odour: 臭気	Fermented soybean odour
Texture / consistency: 手触り/粘度/食感	Smooth, paste

**6. Chemical / Physical analysis (科学物質/分析)**

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 目標値	Min 最小値	Max 最大値	UoM	Method 方法	Measuring Frequency 測定周波数
PH				Value		
Brix				° Brix		
Dry matter 乾物				%		
Salt 塩				%		
Aluminum アルミニウム				mg/kg		
Water activity				Value		



水分活性						
Toxins (if applicable) カビ・毒等				mg/kg		
Colour (Y%)		25	31	%	Colorimeter	Every lot

\* Also known as aqueous activity coefficient

**7. Product defects (製品の欠陥)**

Product defects 製品の欠陥		UoM
Defect 弱点		
Foreign material (product inherent) 製品固有の異物		%
Foreign material (not product inherent) 製品無固有の異物		%
Sand 砂		%
Fluid / drip / glaze 流体/点滴/釉薬		%
Damaged products 損傷製品		%
Percentage of remaining variances 残りの分割の割合		%

**8. Microbiological analysis (微生物分析)**

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 微生物分析					
Micro-organism 微生物	M (*)	UoM	Method 方法	Sampling frequency サンプルング周波数	
Total aerobic plate count 一般生菌数	≤ 100,000	cfu/g	Standard method agar	As necessary	
Enterobacteriaceae 腸内細菌		cfu/g			
Coliforms 大腸菌群	Negative		Desoxycholate agar	As necessary	
Faecal coliforms 糞便大腸菌群		cfu/g			
Bacillus cereus セレウス菌		cfu/g			
Staphylococcus aureus 黄色ブドウ球菌		cfu/g			
Salmonella サルモネラ		cfu/25g			
Listeria monocytogenes リステア・モノサイトゲネス		cfu/g			
Clostridium perfringens ウエルシュ菌		cfu/g			
Yeasts 酵母		cfu/g			
Moulds カビ		cfu/g			

分析機関について

Is the analysing firm ISO 17025 or (EN 45001 for EU) qualified? ISO17025又は(EN45001for EU)を取得していますか?	Yes / <input checked="" type="radio"/> No
Is the analysing firm ISO 9001:2000 qualified? ISO9001:2000を取得していますか?	Yes / <input checked="" type="radio"/> No





**9. Nutrition declaration (栄養)**

Liquid products in ml, solid products in g

Nutritional Values ( per 100g /100ml*)		
Property	Value 値	UoM
Energy*エネルギー	833	KJ
Energy*エネルギー	199	Kcal
Fat*脂肪質	6.2	gram
-saturated fat * 飽和脂肪酸	1.0	gram
-mono unsaturated fat 不飽和脂肪酸		gram
-poly unsaturated fat ポリ不飽和脂肪酸		gram
-cholesterol コレステロール		gram
-trans fat トランス脂肪酸		gram
-salatrimis サラトリウム		gram
Carbohydrates* 炭水化物	22.4	gram
-sugars*糖類	10.3	gram
-polyoles ポリオール類		gram
-erytritol エリトリトール		gram
-starch デンプン		gram
Fibre 食物繊維	4.9	gram
Organic acids 有機酸		gram
Alcohol アルコール		gram
Protein* たんぱく質	11.0	gram
Salt* 塩 (=sodium x 2.5)	11.5	gram

<input checked="" type="checkbox"/> Per 100g	<input type="checkbox"/> Per 100ml
<input checked="" type="checkbox"/> Raw (unprepared) 未調理時の数値	<input type="checkbox"/> Prepared product 調理時の数値

↓

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) ビタミンやミネラル (元のパッケージに記載されている場合)			
Vitamins and Minerals ビタミン類・ミネラル類	Amount 総計	UoM	% of recommended daily intake according to EU 1169/2011 EUによる1日当りの推奨摂取量

<p><b>How are the nutritional values obtained?</b>  <b>どのように栄養価を得ましたか？</b>                  (literature/ calculated/ analysed by certified laboratory)</p>	<p>Analysed and calculated</p> <p>*Calculated according to Japanese regulation [conversion factor                  Total Carbohydrates (fibre + Carbohydrates): 17 kJ/g – 4 kcal/g]</p>
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**10. Process description and metal detection (工程表と金属検出)**

Metal detection 金属検出						
Is the product metal detected? 金属検出機は通していますか?	Yes / no					
If yes, detection limits: もしそうであれば検出設定値について	Ferrous	1.2mm	Non Ferrous	2.0mm	Stainless steel	2.8mm

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

Process description 工程表	
Please add process description in this area or add the process description as an appendix 製造工程表を記述  Soybeans → Soaking → Steaming … ① Rice → Soaking → Steaming → Making of Koji … ② Weighing-Mixing (①・②・Salt) → Fermenting → Blending (Add Alcohol) → Heating Process → Filling up → Metal Detector (CCP) → Finished Product	CCP 1: Metal detector
	CCP2:
	CCP3:
	CCP...:

**11. Packaging and labeling (梱包とラベル)**

**11.1 Preservation of consumer packaging (消費者の保存)**

Packaging material and Preservation 包装材料と保存	
Packaging according to:	Regulation (EC) No 10/2011 Regulation (EC) No 321/2011 Regulation (EC)No1282/2011
	Yes / No If yes, add test rapport

Atmosphere packing 密封容器	Yes / <input checked="" type="radio"/> No
- if yes, which method is used? もしはいの場合、どのような方法ですか?	
Gas packing ガスパッキング	Yes / <input checked="" type="radio"/> No
- if yes, which gasses are used? もしはいの場合、どのガスを使っています	



か？	
Vacuum packing 真空パック	Yes / <input checked="" type="radio"/> No
Pasteurized 低温殺菌処理	Yes / <input checked="" type="radio"/> No if yes time /temperature combination:もしはいの場合、時間/温度
Sterilised 殺菌処理	Yes / <input checked="" type="radio"/> No if yes time /temperature combination:もしはいの場合、時間/温度
Active packaging 機能性包装剤の使用	Yes / <input checked="" type="radio"/> No
- which kind is used (e.g. oxygen absorber/ silica / other sorbents.) どの種類を使用していますか？（酸素吸収剤/シリ カ/他の吸着剤）	



**11.2 Method of preparation (調理方法)**

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.

消費者がどのように調理するか説明して下さい。栄養表示が調理後の値であれば、その調理法をラベルに印刷することを義務付けられています。

Use to flavour your dishes.

Heuschen & Schrouff Oriental Foods Trading  
Attn.: Quality department  
Postbus 30202  
6370 KE Landgraaf  
The Netherlands

Fax: +31 (0) 45 – 5338282 Attn: Quality department

E-mail: [quality@heuschenschrouff.com](mailto:quality@heuschenschrouff.com)



## 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.).