



**1. General product information d.d. 07.07.2016.**

Description	
Product name and net contents:	Normal Noodles of 6kg/bag
General description:	Noodles made of wheat flour without egg
Heuschen & Schrouff article number: (to be completed by H&S)	60102

**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
	Wheat flour	Min. 87	China
	Salt	About 1	China
	Water	Max. 12	China
	Please check if the quantity is 100%	<b>TOTAL</b>	<b>100%</b>

**2.2 Additives declaration**

Additives declaration		
E-number	Name	Category / way of use

**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.)	Yes	
Is this product Halal?	Yes	If yes, institution: The Islamic Food and Nutrition Council of America
Is it mentioned on the packaging?	No	Valid until: July 31, 2014
Is this product Kosher?	No	If yes, institution:
Is it mentioned on the packaging?	No	Valid until:
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: Keep cool and dry
	20		25	
Total shelf life: (months)	24		24	

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

Weight: (consumer unit in gram/ml)	Target	Min	Max	Solid products in g, liquids in ml, Comment
	6000g			
Drained weight: (gram)				(if applicable)

**3.2 Code for traceability and code key**

Codes	
Production code (example)	YY-MM-DD-PRODUCTION LINE
Production code key (explanation production code)	YY-MM-DD-PRODUCTION LINE



## 4. Allergens, GMO and Irradiation

### 4.1 Allergen declaration

LeDa code	Allergen	Recipe without (Z) <b>No</b>	Recipe contains (M) <b>Yes</b>	<b>May contain</b> (recipe without) (K)	<b>Unknown</b> (O)
	<b>Legal allergens</b>				
1.1	Wheat	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.2	Rye	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.3	Barley	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.4	Oats	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.5	Spelt	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.6	Kamut	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1	*) Gluten			<input type="checkbox"/>	
2.0	Crustaceans	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.0	Egg	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4.0	Fish	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5.0	Peanuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6.0	Soy	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7.0	Cow's milk	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.1	Almonds	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.2	Hazelnuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.3	Walnuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.4	Cashews	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.5	Pecan nuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.6	Brazil nuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.7	Pistachio nuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.8	Macadamia/ Queensland nuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	*) Nuts			<input type="checkbox"/>	
9.0	Celery	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10.0	Mustard	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11.0	Sesame	<input checked="" type="checkbox"/>	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13.0	Lupin	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14.0	Molluscs	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<b>Additional allergens</b>				
20.0	Lactose	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21.0	Cocoa	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22.0	Glutamate (E620 – E625)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
23.0	Chicken meat	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
24.0	Coriander	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
25.0	Corn/ maize	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26.0	Legumes /Pulses	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
27.0	Beef	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
28.0	Pork	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29.0	Carrot	<input checked="" type="checkbox"/>	<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:	Clear and uniform Square with normal yellow
Taste:	typical, no foreign aroma / taste, not fusty
Odour:	typical
Texture / consistency:	Uncooked: firm, unbreakable, Cooked: soft, not sticky

## 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			4	Value		
Brix				° Brix		
Dry matter		87	88	%		
Salt			1	%		
Aluminum			9	mg/kg		
Water activity				Value		
Toxins (if applicable)				mg/kg		

\* Also known as aqueous activity coefficient

## 7. Product defects

Product defects			
Defect	UoM	Defect	UoM
Foreign material (product inherent)	1%	Fluid / drip / glaze	%
Foreign material (not product inherent)	0%	Damaged products	Max. 5%
Sand	0%	Percentage of remaining variances	%

## 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	50000	cfu/g		
Enterobacteriaceae		cfu/g		
Coliforms	0	cfu/g		
Faecal coliforms	0	cfu/g		
Bacillus cereus		cfu/g		
Staphylococcus aureus	0	cfu/g		
Salmonella	0	cfu/25g		
Listeria monocytogenes		cfu/g		
Clostridium perfringens	0	cfu/g		
Yeasts	50	cfu/g		
Moulds	50	cfu/g		



Is the analysing firm ISO 17025 or (EN 45001 for EU) qualified?	Yes / No
Is the analysing firm ISO 9001:2000 qualified?	Yes / No

### 9. Nutrition declaration

Liquid products in ml, solid products in g

Nutritional Values ( per 100g /100ml*)		
Property	Value	UoM
Energy*	1439	KJ
Energy*	344	Kcal
Fat*	1.50	gram
-saturated fat *	1.50	gram
-mono unsaturated fat		gram
-poly unsaturated fat		gram
-cholesterol		gram
-trans fat		gram
-salatrimis		gram
Carbohydrates*	73.60	gram
-sugars*	0	gram
-polyoles		gram
-erytritol		gram
-starch		gram
Fibre	2.10	gram
Organic acids		gram
Alcohol		gram
Protein*	11.20	gram
Salt* (=sodium x 2.5)	1	gram

<input type="checkbox"/> x 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.

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

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

Vitamins and Minerals (aplicable if mentioned on original packaging)			
Vitamins and Minerals	Amount	UoM	% of recommended daily intake according to EU 1169/2011
Vitamin A	0		
Vitamin C	0		
Vitamin E(T)	1.8		

<b>How are the nutritional values obtained?</b> (literature/ calculated/ analysed by certified laboratorium)	It is based the nutrition values of wheat flour
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### 10. Metal detection and process description

Metal detection						
Is the product metal detected?	Yes					
If yes, detection limits:	Ferrous	0.8mm	Non Ferrous	1.5mm	Stainless steel	1.0mm



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

Process description	
Please add process discription in this area or add the process discription as an appendix 1. Wheat flour are kneaded dough with water 2. The dough are pressed by machine roller, then make of noodles. 3. Noodles are steaming and maturated 4. Noodles are shaped 5. Shaped noodles are drying 6. Noodles are packing into bags 7. Noodles in bags are detected by Metal detector 8. Bags are packed into cartons.	CCP 1:  1
	CCP2:  5
	CCP3:  7
	CCP...:

## 11. Packaging and labeling

### 11.1 Preservation of consumer packaging

Packaging material and Preservation		
Packaging according to:	Regulation (EC) No 10/2011 Regulation (EC) No 321/2011 Regulation (EC)No1282/2011	No

Atmosphere packing	Yes
- if yes, which method is used?	Machine Packing
Gas packing	No
- if yes, which gasses are used?	
Vacuum packing	No
Pasteurized	No
Sterilised	No
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.
First it is required to stir-fry ingredients till it's cooked, add condiments and some sotock and then put the noodles, fry and cook the whole for 5-10minutes and serve.

## 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.).