



1. General product information

Description	
Product name and net contents	Wasabi coated peanuts / 140gr
General description:	Peanuts with wasabi coating
Heuschen & Schrouff article number:	25772 / 4611

1.1 General requirements

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.).

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
Peanuts	67%	China
Modified starch (corn)	14%	China
Wheat flour	10%	China
Sugar (cane)	6%	China
Dextrine	1.25%	China
Salt (iodized, 36.6mg/kg)	0.8%	China

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Product specification

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NR:

H&SALG RF 02/01.001/ed:H



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Coconut oil	0.65%	China
Wasabi japonica powder	0.28%	Japan
E141	0.02%	China
Please check if the quantity is 100%	TOTAL	100%

2.2 Additives declaration

Additives declaration		
E-number	Name	Category / way of use
E141	Copper complexes of chlorophylls	color

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2.3 Ingredient declaration

Mention below in English the original ingredient declaration of the product. Also mention which languages are mentioned on the packaging

Ingredient declaration on original packaging					
Peanuts, modified starch, wheat flour, sugar, dextrine, salt, coconut oil, wasabi powder 0.28%, color: E141					
Languages on original packaging					
English	Yes	German	Yes	Italian	Yes
French	Yes	Dutch	Yes	Yes / No

2.4 Alcohol, halal, vegetarians

Is the product free from alcohol?	Yes	If yes, concentration:	%
Is the product free of artificial additives? (Colourings, flavourings, preservatives, etc.)	No		
Is this product Halal?	No	If yes, institution:	
Is it mentioned on the packaging?	No	Valid until:	
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	

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3 Storage, shelf life, Weight and Traceability Coding

3.1 Storage conditions, Shelf life and Weight

Storage conditions & shelf life					
Storage temperature:	Target	Min	Max	UoM	Comment
	20	2	30	°C	
Storage conditions:	room temperature, avoid direct sunshine and moist				
Total shelf life:	Target	Min	Max	UoM	Comment
	18	18	20	months	

Weight: (content Consumer unit)	Target	Min	Max	UoM	Solid products in g, liquids in ml, Comment
	140	140	142	gram	
Drained weight:				gram	(if applicable)

SECONDARY SHELF LIFE: Storage conditions & shelf life AFTER OPENING					
Storage temperature after opening:	Target	Min	Max	UoM	Comment
	20	2	30	°C	
Storage conditions after opening:	Store in a cool and dry place, avoid direct sunshine and moist.				
Total shelf life after opening:	Target	Min	Max	UoM	Comment
	3	3	7	days	

3.2 Code for traceability and code key

Codes	
Production code	Consignment code by each batch
Production code key	

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4. Allergens, GMO and Irradiation

4.1 Allergen declaration

LeDa code	GS1 code	Allergen	Recipe without (Z)	Recipe contains (M)	May contain (and recipe without) (K)	Unknown (O)
		Legal allergens	x			
1.1	UW	Wheat		x		
1.2	NR	Rye	x			
1.3	GB	Barley	x			
1.4	GO	Oats	x			
1.5	GS	Spelt	x			
1.6	GK	Kamut	x			
1	AW	*) Gluten				
2.0	AC	Crustaceans	x			
3.0	AE	Egg	x			
4.0	AF	Fish	x			
5.0	AP	Peanuts		x		
6.0	AY	Soy	x			
7.0	AM	Cow's milk	x			
8.1	SA	Almonds	x			
8.2	SH	Hazelnuts	x			
8.3	SW	Walnuts	x			
8.4	SC	Cashews	x			
8.5	SP	Pecan nuts	x			
8.6	SR	Brazil nuts	x			
8.7	ST	Pistachio nuts	x			
8.8	SM	Macadamia/ Queensland nuts	x			
8	AN	*) Nuts				
9.0	BC	Celery	x			
10.0	BM	Mustard			x	
11.0	AS	Sesame	x			
12.0	AU	Sulphur dioxide and sulphites (E220 - E228) at concentrations of more than 10 mg/kg or 10 mg/l, expressed as SO2	x			
13.0	NL	Lupin	x			
14.0	UM	Molluscs	x			
		Additional allergens				
20.0	ML	Lactose	x			
21.0	NC	Cocoa	x			
22.0	MG	Glutamate (E620 – E625)	x			
23.0	MK	Chicken meat	x			
24.0	NK	Coriander	x			
25.0	NM	Corn/ maize		x		
26.0	NP	Legumes /Pulses	x			
27.0	MC	Beef	x			
28.0	MP	Pork	x			
29.0	NW	Carrot	x			

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

M / Recipe contains: The product contains the substance listed as an ingredient – or the substance is present in an ingredient – according to the method of preparation. The product will not be included in the proprietary brand list concerned.

Z / Recipe without: The product contains none of the substance mentioned according to the method of preparation. The product will be included in the proprietary brand list concerned.

K / May contain: The product may contain the substance mentioned because of cross-contamination (and recipe without) (see below). The product will be included in the proprietary brand list concerned but will be marked.

O / Unknown: There is insufficient data available concerning the presence of the substance in the product. The product will not be included in the proprietary brand list concerned.

N / Not entered: Nothing has been entered concerning the substance mentioned. This happens automatically if you do not choose one of the four other options. The product will not be included in the proprietary brand list concerned

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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:	Green
Taste:	Wasabi (mustard)
Odour:	Wasabi (mustard)
Texture / consistency:	solid

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 frequency
Viscosity						
Water activity *				Value		
Moisture content	2.0	1.5	2.5	%	The moisture meter	Per 4 hours
PH				Value		
Brix				° Brix		
Ash				gram		
Density (20°C)				g/cm ³		
Dry matter				%		
Salt				%		
Aluminium				mg/kg		

* Also known as aqueous activity coefficient

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7. Product defects

Product defects	
Defect	UoM
Foreign material (product inherent)	0%
Foreign material (not product inherent)	0%
Sand	0%
Fluid / drip / glaze	0%
Damaged products	5.0%
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	max. 10.000	cfu/g	GB 4789.2	1 time/day
Enterobacteriaceae		cfu/g		
Coliforms	max. 90	MPN/100g	GB 4789.3	1 time/day
Faecal coliforms		cfu/g		
Bacillus cereus		cfu/g		
Staphylococcus aureus	absent	cfu/25g	GB 4789.10	1time/batch
Salmonella	absent	cfu/25g	GB 4789.4	1time/batch
Listeria monocytogenes		cfu/g		
Clostridium perfringens		cfu/g		
Yeasts	absent	cfu/g	GB 4789.15	1time/batch
Moulds	absent	cfu/g	GB 4789.15	1time/batch
Toxins		cfu/g		
Sulphite reducing clostridium perfringens		cfu/g		

Is the analysing firm ISO 17025 or (EN 45001 for EU) qualified?	No
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
<input checked="" type="checkbox"/> Per 100g	<input type="checkbox"/> Per 100ml	
<input type="checkbox"/> Raw (unprepared product)	<input type="checkbox"/> Prepared product	
Energy*	2162	KJ
Energy*	515	Kcal
Fat*	30.5	gram
-saturated fat *	7	gram
-mono unsaturated fat		gram
-poly unsaturated fat		gram
-cholesterol		gram
-trans fat	0	gram
-salatrim	0	gram
Carbohydrates*	41	gram
-sugars*	6.0	gram
-polyoles		gram
-erytritol		gram
-starch		gram
Fibre	4.0	gram
Organic acids		gram
Alcohol		gram
Protein*	17.9	gram
Salt*	0.32	gram
Other values (than per 100g / 100ml) are not allowed in EU legislation! * these values are mandatory according To EU 1169/2011		

If Nutrition declaration for prepared product are used, fill in correct instructions at § 11.3, this has to be mentioned on the label

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

Vitamins and Minerals			
Vitamins and Minerals	Amount	UoM	% of recommended daily intake according to EU 1169/2011
Calcium	32.5	mg	
Iron	2.34	mg	

How are the nutritional values obtained? (literature/ calculated/ analysed by certified laboratorium)	calculated
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10. Process description and metal detection

Metal detection						
Is the product metal detected?	Yes					
If yes, detection limits:	Ferrous	1.2mm	Non Ferrous	2.0mm	Stainless steel	1.5mm

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

Process description	
<p>acceptance check of raw materials CCP1</p> <pre> graph TD A[peanut] --> B[sorting] B --> C[sieving] C --> D[coating] D --> E[baking 1st] E --> F[cooling] F --> G[Flavoring] G --> H[Heating] H --> I[sorting] I --> J[metal detecting] J --> K[pre-packing] K --> L[to semi-finished products storage] L --> M[Iner packaging] M --> N[Outer packing] N --> O[in storage] O --> P[transport] P --> Q[to client] R[flour wheat flour, starch] --> S[composing flour] S --> D S --> T[making syrup] T --> U[acceptance check of sugar] U --> D V[making seasoning] --> G W[Coloring CCP2] --> G X[making oil] --> G Y[UV sterilization of packing material] --> K Z[UV sterilization of packing material] --> M AA[acceptance checking of packing material] --> M E -.-> Rework1[rework] I -.-> Rework1 M -.-> Rework2[rework] </pre>	<p>CCP 1: acceptance check of raw materials</p> <p>CCP2: Coloring</p> <p>CCP3: Heating</p> <p>CCP4: metal detecting</p> <p>CCP5:</p> <p>CCP6:</p> <p>CCP7:</p> <p>CCP8:</p> <p>CCP9</p> <p>CCP ...</p>

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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	Yes If yes, add test rapport

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 Product storage

Discribe how to store the product before and after opening. (This will be mentioned on the label)	
Storage conditions before opening	room temperature, avoid direct sunshine and moist
Storage conditions after opening	Store in a cool and dry place, avoid direct sunshine and moist.

11.3 Method of preparation

Describe how consumers must prepare the product. (Cooking instructions). These instructions will be printed on the label if the nutritional values of the prepared product have been indicated.	
Ready to eat	

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12. product safety and possible dangers

Would you be so kind to provide Heuschen & Schrouff OFT with the possible dangers which “can occur” or “are not a possible danger” in your product, we need this information for our HACCP-risk analyses.

<p>Pathogen micro organism</p> <p>Salmonella not a possible danger</p> <p>Clostridium not a possible danger</p> <p>Staphylococcus aureus not a possible danger</p> <p>Campylobacter not a possible danger</p> <p>Yersinia not a possible danger</p> <p>Listeria monocytogenes not a possible danger</p> <p>Vibrio not a possible danger</p> <p>Clostridium not a possible danger</p> <p>Bacillus cereus not a possible danger</p> <p>Aeromas not a possible danger</p> <p>Plesiomonas not a possible danger</p> <p>Shigella not a possible danger</p> <p>Miscellaneous entro's not a possible danger</p> <p>Streptococcus not a possible danger</p> <p>E-coli not a possible danger</p> <p>Pseudomonaden not a possible danger</p>	<p>Pesticides</p> <p>Fungicides not a possible danger</p> <p>Herbicides not a possible danger</p> <p>Insecticides not a possible danger</p> <p>Nematicides not a possible danger</p> <p>Rodenticides not a possible danger</p> <p>Chloormequat not a possible danger</p> <p>Organofosfates not a possible danger</p> <p>Instant toxic pesticides not a possible danger</p> <p>DDT not a possible danger</p>
<p>Pathogen toxins</p> <p>Staphylococcus aureus toxin not a possible danger</p> <p>Clostridium botuline toxin not a possible danger</p> <p>Bacillus cereus toxin not a possible danger</p> <p>E-coli toxin not a possible danger</p> <p>Clostridium perfringens toxin not a possible danger</p> <p>Pseudomonas toxin not a possible danger</p> <p>00Salmonella Toxin not a possible danger</p>	<p>Gaseous pesticide media</p> <p>Methylbromide not a possible danger</p> <p>Fosfine not a possible danger</p>
<p>Pathogen viruses</p> <p>Hepatitis A virus not a possible danger</p> <p>Hepatitis E virus not a possible danger</p> <p>Rotavirus not a possible danger</p> <p>Norwalk virus group not a possible danger</p> <p>Other not a possible danger</p>	<p>Heavy metals</p> <p>Lead not a possible danger</p> <p>Cadmium not a possible danger</p> <p>Mercury not a possible danger</p> <p>Arsenic not a possible danger</p> <p>Iodine not a possible danger</p>
<p>Parasitical protozoa</p> <p>Giardia not a possible danger</p> <p>Entamoeba not a possible danger</p> <p>Cryptosporidium not a possible danger</p> <p>Cyclospora not a possible danger</p> <p>Anisakis sp not a possible danger</p> <p>Diphyllobortrium not a possible danger</p> <p>Nanophyetus not a possible danger</p> <p>Eustrongylides not a possible danger</p> <p>Acanthamoeba not a possible danger</p> <p>Ascaris not a possible danger</p>	<p>Mycotoxins</p> <p>Ciguatera poisoning not a possible danger</p> <p>Shellfish toxins not a possible danger</p> <p>Scombroid poisoning not a possible danger</p> <p>Tetrodotoxin not a possible danger</p> <p>Mushroom toxins not a possible danger</p> <p>Aflatoxins not a possible danger</p> <p>Pyrrrolizidine not a possible danger</p> <p>Phytohaemagglutinin not a possible danger</p> <p>Grayanotoxin not a possible danger</p> <p>Citrinine not a possible danger</p> <p>Ergotalkaloiden not a possible danger</p> <p>Fumonisine not a possible danger</p> <p>Luteoskyrine not a possible danger</p> <p>Ochratoxin not a possible danger</p> <p>Patuline not a possible danger</p> <p>Penicillineacid not a possible danger</p> <p>Sterigmatocystine not a possible danger</p> <p>Trichothecenen not a possible danger</p> <p>Fusarium not a possible danger</p> <p>Zearalenone not a possible danger</p> <p>Ochratoxin A not a possible danger</p>
<p>Lubricants</p> <p>Oils not a possible danger</p> <p>Fats not a possible danger</p> <p>Lubricants not a possible danger</p> <p>Cleaning and not a possible danger</p>	<p>Biogenic amine's</p>

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disinfectant	not a possible danger	Histamine	not a possible danger
Indications of the authorities		Tryptamine	not a possible danger
Legislation	not a possible danger	Cadaverine	not a possible danger
Preservatives	not a possible danger	Putrescine	not a possible danger
Irradiated ingredients	not a possible danger	Spermine	not a possible danger
GMO	not a possible danger	Spermidine	not a possible danger
Miscellaneous		Physical dangers	
Migration of packaging	not a possible danger	Glass, rocks, wood, metal, etc.	not a possible danger
Dioxins	not a possible danger	Bone parts and/or splinters	not a possible danger
PAH's	not a possible danger	Vermin	
3-MCPD	not a possible danger	Excrement	not a possible danger
Nitrofurans	not a possible danger	Damage of vermin	not a possible danger
Nitrite - Nitrate	not a possible danger	Microbiological contamination of vermin	not a possible danger
SRM	not a possible danger		
Sudan red I, II, III and IV	not a possible danger		
Other illegal colours	not a possible danger		

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