



1. General product information

Description	
Product name and net contents:	Less Sodium Soy sauce, 250 ml
General description:	Brownish red, Clear liquid, Salted and sweet little, Soy sauce strong smell.
Heuschen & Schrouff article number: (to be completed by H&S)	08629

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
	Water	43.35	Thailand
	Salt water	25.00	Thailand
	Water 70%		Thailand
	Salt 30%		Thailand
	Soy Sauce	22.5	Thailand
	Salt water 50%		Thailand
	Water 70%		Thailand
	Salt 30%		Thailand
	Soybean 25%		Thailand
	Wheat flour 25%		Thailand
	Potassium chloride (E508)	5.00	Germany
	Sugar	4.00	Thailand
	Preservative (E211)		USA. , Natherland
	Disodium 5'-Inosinate(E631)	0.05	Indonesia , Thailand
	Disodium 5'-Guanylate(E627)		
	Natural color (E150c)	0.0001	USA.
	Artificial flavour	0.0001	Japan
	Please check if the quantity is 100%	TOTAL	100%



2.2 Additives declaration

Additives declaration		
E-number	Name	Category / way of use
E150c	Caramel color	Coloring agent
E211	Sodium Benzoate	Preservative
E508	Potassium chloride	Flavour Enhancer
E631	Disodium 5'-Inosinate	Flavour Enhancer
E627	Disodium 5'-Guanylate	Flavour Enhancer

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?	<u>Yes</u> / No	If no, concentration: %
Is the product free of artificial additives? (Colourings, flavourings, preservatives, etc.)	<u>Yes</u> / <u>No</u>	
Is this product Halal?	<u>Yes</u> / No	If yes, institution: The central Islamic committee of Thailand
Is it mentioned on the packaging?	<u>Yes</u> / No	Valid until: 10 November 2012
Is this product Kosher?	<u>Yes</u> / No	If yes, institution: Rabbi Don Yoel Levy Kashruth Administrator
Is it mentioned on the packaging?	<u>Yes</u> / <u>No</u>	Valid until:
Is this product suitable for vegetarians?	<u>Yes</u> / No	
Is this product suitable for vegans?	<u>Yes</u> / No	
Is this product organic?	<u>Yes</u> / <u>No</u>	
Is this product part of a fair trade program?	<u>Yes</u> / <u>No</u>	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: Room temperature
	30-35	30	35	
Total shelf life: (months)	24		Max	

SECONDARY SHELF LIFE: Storage conditions & shelf life				
Storage temperature: (°C)	Target	Min	Max	Storage conditions:
	10	(-1)	10	
Total shelf life: (days)	-		Max	

Weight: (consumer unit in gram/ml)	Target	Min	Max	Solid products in g, liquids in ml, Comment
	250	250	-	
Drained weight: (gram)	-	-	-	(if applicable)

3.2 Code for traceability and code key

Codes					
Production code (example)	X	X	AJA	X	XXX
Production code key (explanation production code)	Year	month	product	plant	batch



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 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 type="checkbox"/>	<input checked="" 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"/>
	Additional allergens				
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?	<u>Yes</u> / No
Does the product contain ingredients which are a risk for GMO (e.g. soy, maize, wheat, rice)?	Yes / <u>No</u>
Is this product (and all its ingredients) free from GMO? According to 1829/2003/EC and 1830/2003/EC	<u>Yes</u> / No



5. Sensoric examination

Sensoric examination	
Appearance / colour:	Brownish red
Taste:	Salted and sweet little
Odour:	Soy sauce strong smell
Texture / consistency:	Clear liquid.

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	-	4.6	4.9	Value	PH Meter	Every batch
Brix	-	-	-	° Brix	-	-
Dry matter	-	-	-	%	-	-
Salt(NaCl)	-	12.8	13.3	%	Soy sauce experiment method	Every batch
Aluminum	-	-	-	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)	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	-	cfu/g	-	-
Enterobacteriaceae	-	cfu/g	-	-
Coliforms	<3	cfu/g	AOAC 2005	Every batch
Faecal coliforms	-	cfu/g	-	-
Bacillus cereus	$\leq 1.0 \times 10^3$	cfu/g	Certified Laboratory	Every year
Staphylococcus aureus	Not detected	cfu/g	Certified Laboratory	Every year
Salmonella	Not detected	cfu/25g	Certified Laboratory	Every year
Listeria monocytogenes	-	cfu/g	-	-
Clostridium perfringens	$\leq 1.0 \times 10^3$	cfu/g	Certified Laboratory	Every year
Yeasts	≤ 10	cfu/g	Compendium Method	Every batch
Moulds				

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

9. Nutrition declaration

Liquid products in ml, solid products in g

Nutritional Values (per 100g /100ml*)		
Property	Value	UoM
Energy*	171	KJ
Energy*	40	Kcal
Fat*	0	gram
-saturated fat *	0	gram
-mono unsaturated fat	-	gram
-poly unsaturated fat	-	gram
-cholesterol	-	gram
-trans fat	-	gram
-salatrim	-	gram
Carbohydrates*	6.0	gram
-sugars*	6.0	gram
-polyoles	-	gram
-erytritol	-	gram
-starch	-	gram
Fibre	-	gram
Organic acids	-	gram
Alcohol	-	gram
Protein*	3.5	gram
Salt* (=sodium x 2.5)	12.55	gram

<input type="checkbox"/> Per 100g	<input checked="" 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? <p style="text-align: center;">Yes / No</p>
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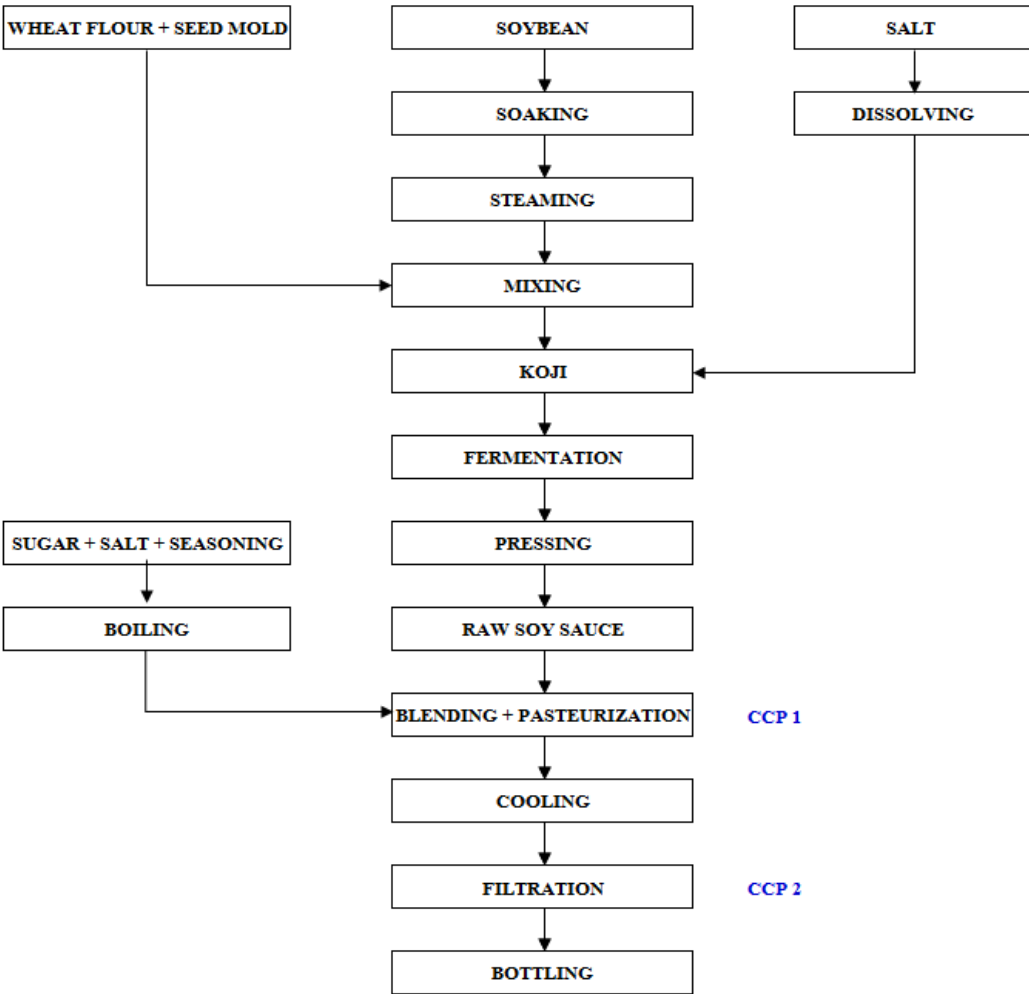
Vitamins and Minerals (aplicable if mentioned on original packaging)			
Vitamins and Minerals	Amount	UoM	% of recommended daily intake according to EU 1169/2011
-	-	-	-
-	-	-	-
-	-	-	-

How are the nutritional values obtained? (literature/ calculated/ analysed by certified laboratorium)	ALS LABORATORY GROUP (THAILAND) CO.,Ltd. [refer to report no.246159-1(3)-EU]
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10. Metal detection and process description

Metal detection				
Is the product metal detected?	Yes / <u>no</u>			
If yes, detection limits:	Ferrous		Non Ferrous	Stainless steel

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

Process description		CCP 1: pasteurization : temp. ≥82 °C, Time ≥ 60 mins
<p>Please add process description in this area or add the process description as an appendix</p> 		<p>CCP 2: pressure : ≤ 3.5 bar</p>

11. Packaging and labeling

11.1 Preservation of consumer packaging

Packaging material and Preservation	
Packaging according to:	Regulation (EC) No 10/2011 <u>Yes</u> / No Regulation (EC) No 321/2011 If yes, add test rapport Regulation (EC) No 1282/2011
Atmosphere packing	Yes / <u>No</u>
- if yes, which method is used?	
Gas packing	Yes / <u>No</u>
- if yes, which gasses are used?	
Vacuum packing	Yes / <u>No</u>
Pasteurized	<u>Yes</u> / No, if yes time /temperature combination:



Sterilised	Yes / <u>No</u> , if yes time /temperature combination:
Active packaging	Yes / <u>No</u>
- 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.
Add a few drop to soup or cooking and notice the enhanced flavour.



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.).