



## 1. General product information

Description	
Product name and net contents	Japanese premium soy sauce, 1000 ml
General description:	Brownish red, clear liquid, Salted and sweet little, Soy sauce strong smell.
Heuschen & Schrouff article number:	

### 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%.

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Component list		
Ingredient	Quantity (%)	Country of origin
Soy sauce	58.00	Thailand
Salt water 50%		Thailand
Water 70%		Thailand
Salt 30%		Thailand
Soybean 25%		Thailand
Wheat flour 25%		Thailand
Salt water	37.68	Thailand
Water 70%		Thailand
Salt 30%		Thailand
Monosodium Glutamate(E-621)	1.50	Thailand
Disodium 5'-Inosinate(E631) and		Indonesia , Thailand
Disodium 5'-Guanlyate (E627)		
Sugar	1.40	Thailand
High fructose syrup	1.00	Thailand
Citric acid(E330)	0.20	Thailand
Natural flavour and Natural identical soy sauce flavour	0.22	France Singapore
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
E621	Monosodium glutamate	Flavour enhancer
E631	Disodium 5'-Inosinate	Flavour enhancer
E627	Disodium 5'-Guanlyate	Flavour enhancer
E330	Citric acid	Acidity regulator

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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					
Soy sauce (Water, Soybean, Wheat flour, Salt) 58.00%, Salt water (Water, Salt) 37.68%, Monosodium guanylate(E621), Disodium 5'-inosinate(E631) and disodium 5'-Guanlyate (E627) 1.50%, Sugar 1.40%, High fructose syrup 1.00%, Citric acid(E330) 0.20%, Natural and Natural identical soy sauce flavour 0.22%					
Languages on original packaging					
English	<u>Yes</u> / No	.....	Yes / No	.....	Yes / No
French	Yes / No	.....	Yes / No	.....	Yes / No

## 2.4 Alcohol, halal, vegetarians

Is the product free from alcohol?	<u>Yes</u> / No	If yes, concentration: %
Is the product free of artificial additives? (Colourings, flavourings, preservatives, etc.)	Yes / <u>No</u>	
Is this product Halal?	Yes / <u>No</u>	If yes, institution:
Is it mentioned oh the packaging?	<u>Yes</u> / No	Valid until:
Is this product Kosher?	<u>Yes</u> / No	If yes, institution:
Is it mentioned on the packaging?	Yes / <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?	Yes / <u>No</u>	
Is this product part of a fair trade program?	Yes / <u>No</u>	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
	30 - 35	30	35	°C	
Storage conditions:					
Total shelf life:	Target	Min	Max	UoM	Comment
	18	-	18	months	

Weight: (content Consumer unit)	Target	Min	Max	UoM	Solid products in g, liquids in ml, Comment
	1000	1000	-	gram / ml	
Drained weight:	-	-	-	gram	(if applicable)

SECONDARY SHELF LIFE: Storage conditions & shelf life AFTER OPENING					
Storage temperature after opening:	Target	Min	Max	UoM	Comment
	10	-1	10	°C	
Storage conditions after opening:	After used should be closed the cap to prevent damage from bacteria and keep in refrigerator.				
Total shelf life after opening:	Target	Min	Max	UoM	Comment
	-	-	-	days	

#### 3.2 Code for traceability and code key

Codes					
Production code	X	X	AHC	XXXX	
Production code key	Year	month	product	batch	

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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)
		<b>Legal allergens</b>				
1.1	UW	Wheat		✓		
1.2	NR	Rye	✓			
1.3	GB	Barley	✓			
1.4	GO	Oats	✓			
1.5	GS	Spelt	✓			
1.6	GK	Kamut	✓			
1	AW	*) Gluten				
2.0	AC	Crustaceans	✓			
3.0	AE	Egg	✓			
4.0	AF	Fish	✓			
5.0	AP	Peanuts	✓			
6.0	AY	Soy		✓		
7.0	AM	Cow's milk	✓			
8.1	SA	Almonds	✓			
8.2	SH	Hazelnuts	✓			
8.3	SW	Walnuts	✓			
8.4	SC	Cashews	✓			
8.5	SP	Pecan nuts	✓			
8.6	SR	Brazil nuts	✓			
8.7	ST	Pistachio nuts	✓			
8.8	SM	Macadamia/ Queensland nuts	✓			
8	AN	*) Nuts				
9.0	BC	Celery	✓			
10.0	BM	Mustard	✓			
11.0	AS	Sesame	✓			
12.0	AU	Sulphur dioxide and sulphites (E220 - E228) at concentrations of more than 10 mg/kg or 10 mg/l, expressed as SO2	✓			
13.0	NL	Lupin	✓			
14.0	UM	Molluscs	✓			
		<b>Additional allergens</b>	✓			
20.0	ML	Lactose	✓			
21.0	NC	Cocoa	✓			
22.0	MG	Glutamate (E620 – E625)		✓(E621)		
23.0	MK	Chicken meat	✓			
24.0	NK	Coriander	✓			
25.0	NM	Corn/ maize	✓			
26.0	NP	Legumes /Pulses	✓			
27.0	MC	Beef	✓			
28.0	MP	Pork	✓			
29.0	NW	Carrot	✓			

(\*) 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/ No

Does the product contain ingredients which are a risk for GMO (e.g. soy, maize, wheat, rice)?	Yes / No
Is this product (and all its ingredients) free from GMO? According to 1829/2003/EC and 1830/2003/EC	Yes/ 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 frequency
Viscosity	-	-	-	-	-	-
Water activity *	-	-	-	Value	-	-
Moisture content	-	-	-	%	-	-
PH	-	4.3	4.7	Value	pH Meter	Every batch
Brix	-	-	-	° Brix	-	-
Ash	-	-	-	gram	-	-
Density (20°C)	-	-	-	g/cm <sup>3</sup>	-	-
Dry matter	-	-	-	%	-	-
Salt (Nacl)	-	15.0	17.0	%	Soy sauce experiment method	Every batch
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	-
Damaged products	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	MPN/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	$\leq 10$	cfu/g	Compendium Method	Every batch
Moulds				
Toxins	-	cfu/g	-	-
Sulphite reducing clostridium perfringens	-	cfu/g	-	-

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>

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## 9. Nutrition declaration

Liquid products in ml, solid products in g

Nutritional Values ( per 100g /100ml*)		
Property	Value	UoM
<input type="checkbox"/> Per 100g	<input checked="" type="checkbox"/> Per 100ml	
<input type="checkbox"/> Raw (unprepared product)	<input type="checkbox"/> Prepared product	
Energy*	272	KJ
Energy*	64	Kcal
Fat*	0	gram
-saturated fat *	0	gram
-mono unsaturated fat		gram
-poly unsaturated fat		gram
-cholesterol		gram
-trans fat		gram
-salatrim		gram
Carbohydrates*	7	gram
-sugars*	1.5	gram
-polyoles		gram
-erytritol		gram
-starch		gram
Fibre		gram
Organic acids		gram
Alcohol		gram
Protein*	9	gram
Salt*	23.3	gram

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**

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

Vitamins and Minerals			
Vitamins and Minerals	Amount	UoM	% of recommended daily intake according to EU 1169/2011
-	-	-	-
-	-	-	-
-	-	-	-

<b>How are the nutritional values obtained?</b> (literature/ calculated/ analysed by certified laboratorium)	ALS Laboratory Group (Thailand) Co., Ltd. (Refer to test report no.311721-1(8))
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**10. Process description and metal detection**

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	
<p>Reference : SP-AM-FC061E, rev.00</p>	<p>CCP 1: pasteurization : temp. <math>\geq 82^{\circ}\text{C}</math>, Time <math>\geq 60</math> mins</p> <p>CCP 2: pressure : <math>\leq 3.5</math> bar</p> <p>CCP3:</p> <p>CCP4:</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 / No If yes, add test rapport

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: $\geq 82\text{ }^{\circ}\text{C}$ , $\geq 60\text{ mins}$ .
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 Product storage**

Discribe how to store the product before and after opening. (This will be mentioned on the label)	
Storage conditions before opening	Storage at room temperature (30-35°C)
Storage conditions after opening	After using,the cap should be closed and keep in refrigerator.

**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.
Add a few drops to your soup or cooking and notice the enchanced flavour.

**11.4 Product label**

Product label:	
Provide H&S with a <u>colour</u> copy of the product label and a <u>colour</u> copy of the Heuschen & Schrouff label	
Is a copy or photo of your own product label enclosed?	Yes / <u>No</u>
Is a copy of Heuschen & Schrouff label enclosed?	Yes / <u>No</u>
If possible H&S would like to receive an empty packaging of a consumer unit (only from cartons/ plastic)	

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**11.5 Labeling requirements**

Please make sure the labelling will be made (together with the quality department of H&S) according to Regulation (EU) No 1169/2011 of the European parliament and of the council of 25 October 2011

Product label	
The productlabel complies with the requirements mentioned above?	<u>Yes</u> / No

**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><b>Pathogen micro organism</b></p> <p>Salmonella can occur / <u>not a possible danger</u></p> <p>Clostridium can occur / <u>not a possible danger</u></p> <p>Staphylococcus aureus can occur / <u>not a possible danger</u></p> <p>Campylobacter can occur / <u>not a possible danger</u></p> <p>Yersinia can occur / <u>not a possible danger</u></p> <p>Listeria monocytogenes can occur / <u>not a possible danger</u></p> <p>Vibrio can occur / <u>not a possible danger</u></p> <p>Clostridium can occur / <u>not a possible danger</u></p> <p>Bacillus cereus can occur / <u>not a possible danger</u></p> <p>Aeromas can occur / <u>not a possible danger</u></p> <p>Plesiomonas can occur / <u>not a possible danger</u></p> <p>Shigella can occur / <u>not a possible danger</u></p> <p>Miscellaneous entro's can occur / <u>not a possible danger</u></p> <p>Streptococcus can occur / <u>not a possible danger</u></p> <p>E-coli can occur / <u>not a possible danger</u></p> <p>Pseudomonaden can occur / <u>not a possible danger</u></p>	<p><b>Pesticides</b></p> <p>Fungicides can occur / <u>not a possible danger</u></p> <p>Herbicides can occur / <u>not a possible danger</u></p> <p>Insecticides can occur / <u>not a possible danger</u></p> <p>Nematicides can occur / <u>not a possible danger</u></p> <p>Rodenticides can occur / <u>not a possible danger</u></p> <p>Chloormequat can occur / <u>not a possible danger</u></p> <p>Organofosfates can occur / <u>not a possible danger</u></p> <p>Instant toxic pesticides can occur / <u>not a possible danger</u></p> <p>DDT can occur / <u>not a possible danger</u></p>
<p><b>Pathogen toxins</b></p> <p>Staphylococcus aureus toxin can occur / <u>not a possible danger</u></p> <p>Clostridium botuline toxin can occur / <u>not a possible danger</u></p> <p>Bacillus cereus toxin can occur / <u>not a possible danger</u></p> <p>E-coli toxin can occur / <u>not a possible danger</u></p> <p>Clostridium perfringens toxin can occur / <u>not a possible danger</u></p> <p>Pseudomonas toxin can occur / <u>not a possible danger</u></p> <p>Salmonella Toxin can occur / <u>not a possible danger</u></p>	<p><b>Gaseous pesticide media</b></p> <p>Methylbromide can occur / <u>not a possible danger</u></p> <p>Fosfine can occur / <u>not a possible danger</u></p>
<p><b>Pathogen viruses</b></p> <p>Hepatitis A virus can occur / <u>not a possible danger</u></p> <p>Hepatitis E virus can occur / <u>not a possible danger</u></p> <p>Rotavirus can occur / <u>not a possible danger</u></p> <p>Norwalk virus group can occur / <u>not a possible danger</u></p> <p>Other can occur / <u>not a possible danger</u></p>	<p><b>Heavy metals</b></p> <p>Lead can occur / <u>not a possible danger</u></p> <p>Cadmium can occur / <u>not a possible danger</u></p> <p>Mercury can occur / <u>not a possible danger</u></p> <p>Arsenic can occur / <u>not a possible danger</u></p> <p>Iodine can occur / <u>not a possible danger</u></p>
<p><b>Parasitical protozoa</b></p> <p>Giardia can occur / <u>not a possible danger</u></p> <p>Entamoeba can occur / <u>not a possible danger</u></p> <p>Cryptosporidium can occur / <u>not a possible danger</u></p> <p>Cyclospora can occur / <u>not a possible danger</u></p> <p>Anisakis sp can occur / <u>not a possible danger</u></p> <p>Diphyllobotrium can occur / <u>not a possible danger</u></p>	<p><b>Mycotoxins</b></p> <p>Ciguatera poisoning can occur / <u>not a possible danger</u></p> <p>Shellfish toxins can occur / <u>not a possible danger</u></p> <p>Scombroid poisoning can occur / <u>not a possible danger</u></p> <p>Tetrodotoxin can occur / <u>not a possible danger</u></p> <p>Mushroom toxins can occur / <u>not a possible danger</u></p> <p>Aflatoxins can occur / <u>not a possible danger</u></p> <p>Pyrrrolizidine can occur / <u>not a possible danger</u></p> <p>Phytohaemagglutinin can occur / <u>not a possible danger</u></p> <p>Grayanotoxin can occur / <u>not a possible danger</u></p> <p>Citrinine can occur / <u>not a possible danger</u></p> <p>Ergotalkaloiden can occur / <u>not a possible danger</u></p> <p>Fumonisine can occur / <u>not a possible danger</u></p> <p>Luteoskyrine can occur / <u>not a possible danger</u></p>

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Nanophyetus	can occur / <u>not a possible danger</u>	Ochratoxin	can occur / <u>not a possible danger</u>
Eustrongylides	can occur / <u>not a possible danger</u>	Patuline	can occur / <u>not a possible danger</u>
Acanthamoeba	can occur / <u>not a possible danger</u>	Penicillineacid	can occur / <u>not a possible danger</u>
Ascaris	can occur / <u>not a possible danger</u>	Sterigmatocystine	can occur / <u>not a possible danger</u>
		Trichothecenen	can occur / <u>not a possible danger</u>
<b>Lubricants</b>		Fusarium	can occur / <u>not a possible danger</u>
Oils	can occur / <u>not a possible danger</u>	Zearalenone	can occur / <u>not a possible danger</u>
Fats	can occur / <u>not a possible danger</u>	Ochratoxin A	can occur / <u>not a possible danger</u>
Lubricants	can occur / <u>not a possible danger</u>		
Cleaning and disinfectant	can occur / <u>not a possible danger</u>	<b>Biogenic amine's</b>	
		Histamine	can occur / <u>not a possible danger</u>
<b>Indications of the authorities</b>		Tryptamine	can occur / <u>not a possible danger</u>
Legislation	can occur / <u>not a possible danger</u>	Cadaverine	can occur / <u>not a possible danger</u>
Preservatives	can occur / <u>not a possible danger</u>	Putrescine	can occur / <u>not a possible danger</u>
Irradiated ingredients	can occur / <u>not a possible danger</u>	Spermine	can occur / <u>not a possible danger</u>
GMO	can occur / <u>not a possible danger</u>	Spermidine	can occur / <u>not a possible danger</u>
<b>Miscellaneous</b>		<b>Physical dangers</b>	
Migration of packaging	can occur / <u>not a possible danger</u>	Glass, rocks, wood, metal, etc.	can occur / <u>not a possible danger</u>
Dioxins	can occur / <u>not a possible danger</u>	Bone parts and/or splinters	can occur / <u>not a possible danger</u>
PAH's	can occur / <u>not a possible danger</u>		
3-MCPD	can occur / <u>not a possible danger</u>	<b>Vermin</b>	
Nitrofurans	can occur / <u>not a possible danger</u>	Excrement	can occur / <u>not a possible danger</u>
Nitrite - Nitrate	can occur / <u>not a possible danger</u>	Damage of vermin	can occur / <u>not a possible danger</u>
SRM	can occur / <u>not a possible danger</u>	Microbiological contamination of vermin	can occur / <u>not a possible danger</u>
Sudan red I, II, III and IV	can occur / <u>not a possible danger</u>		
Other illegal colours	can occur / <u>not a possible danger</u>		

Please return the **completed** and **signed** productspecification to:

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)

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