

## 1. General product information

Description	
Product name and net contents:	Ceren Tahin 1000 grams
General description:	Tahin is the product obtained from crushing of dehulled, dried and roasted sesame (Sesamum indicum L.) seeds.
Heuschen & Schrouff article number: (to be completed by H&S)	71094

### 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
Tahin (Produced from 100 % Sesame seeds)	100	
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: DHG
Is it mentioned on the packaging?	Yes	Valid until: 22/03/2017
Is this product Kosher?	No	
Is it mentioned on the packaging?	No	
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 in a dry place, away from direct sunlight.
	+21	+15	+27	
Total shelf life: (months)	24		Max	

SECONDARY SHELF LIFE: Storage conditions & shelf life				
Storage temperature: (°C)	Target	Min	Max	Storage conditions: Keep in a dry place, away from direct sunlight.
	+21	+15	+27	
Total shelf life: (days)	60		Max	

Weight: (consumer unit in gram/ml)	Target	Min	Max	Solid products in g, liquids in ml, Comment
	1000	950	1050	
Drained weight: (gram)				(if applicable)

**3.2 Code for traceability and code key**

Codes	
Production code (example)	M16XXX/YYY
Production code key (explanation production code)	Production code: M/product group code: 16/product code:XXX/lot number: YYY



## 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	X			
1.2	Rye	X			
1.3	Barley	X			
1.4	Oats	X			
1.5	Spelt	X			
1.6	Kamut	X			
1	*) Gluten	n.a.			
2.0	Crustaceans	X			
3.0	Egg	X			
4.0	Fish	X			
5.0	Peanuts	X			
6.0	Soy	X			
7.0	Cow's milk	X			
8.1	Almonds	X			
8.2	Hazelnuts	X			
8.3	Walnuts	X			
8.4	Cashews	X			
8.5	Pecan nuts	X			
8.6	Brazil nuts	X			
8.7	Pistachio nuts	X			
8.8	Macadamia/ Queensland nuts	X			
8	*) Nuts	n.a.			
9.0	Celery	X			
10.0	Mustard	X			
11.0	Sesame		X		
12.0	Sulphur dioxide and sulphites (E220 - E228) at concentrations of more than 10 mg/kg or 10 mg/l, expressed as SO2	X			
13.0	Lupin	X			
14.0	Molluscs	X			
	<b>Additional allergens</b>				
20.0	Lactose	X			
21.0	Cocoa	X			
22.0	Glutamate (E620 – E625)	X			
23.0	Chicken meat	X			
24.0	Coriander	X			
25.0	Corn/ maize	X			
26.0	Legumes /Pulses	X			
27.0	Beef	X			
28.0	Pork	X			
29.0	Carrot	X			

(\*) 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:	Light brown, viscous liquid.
Taste:	Specific, no off tastes or rancidity should be felt. (Kreis negative)
Odour:	Specific sesame odor.
Texture / consistency:	Smooth, homogeneous, viscous 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.
Humidity	1,5	-	1,5	%	TS 2589 Gravimetric	Each lot
Protein	20	-	20	%	Kjeldahl	Each lot
Ash	1,2	1,1	1,2	%	TS 2589 Gravimetric	Each lot
Rancidity	Kreis -	n.a.	n.a.		Kreis Test	Each lot
Acidity (Oleic acid%)	2,4	2,0	2,4	% Oleic Acid	Titrimetric method	Each lot

\* Also known as aqueous activity coefficient

## 7. Product defects

Product defects			
Defect	UoM	Defect	UoM
Foreign material (product inherent)	0 %	Fluid / drip / glaze	0.1 %
Foreign material (not product inherent)	0 %	Damaged products	0.1 %
Sand	0 %	Percentage of remaining variances	0.1 %

## 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		cfu/g		
Faecal coliforms		cfu/g		
Bacillus cereus		cfu/g		
Staphylococcus aureus		cfu/g		
Salmonella	none	cfu/25g		
Listeria monocytogenes		cfu/g		
Clostridium perfringens		cfu/g		
Yeasts		cfu/g		
Moulds	10 <sup>3</sup>	cfu/g		

Is the analysing firm ISO 17025 or (EN 45001 for EU) qualified?	Yes
Is the analysing firm ISO 9001:2000 qualified?	Yes



## 9. Nutrition declaration

Liquid products in ml, solid products in g

Nutritional Values ( per 100g /100ml*)		
Property	Value	UoM
Energy*	2600	KJ
Energy*	621	Kcal
Fat*	59	gram
-saturated fat *	2	gram
-mono unsaturated fat		gram
-poly unsaturated fat		gram
-cholesterol		gram
-trans fat		gram
-salatrimis		gram
Carbohydrates*	21	gram
-sugars*	0	gram
-polyoles		gram
-erytritol		gram
-starch		gram
Fibre		gram
Organic acids		gram
Alcohol		gram
Protein*	20	gram
Salt* (=sodium x 2.5)	0	gram

<input checked="" type="checkbox"/> 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.

	Is the salt content exclusively due to the presence of naturally occurring sodium? <b>Yes / No</b>
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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)			
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)	literature
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## 10. Metal detection and process description

Metal detection						
Is the product metal detected?	Yes					
If yes, detection limits:	Ferrous	3 mm	Non Ferrous	2 mm	Stainless steel	3 mm



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

Process description	
Please add process description in this area or add the process description as an appendix  <ol style="list-style-type: none"> <li>1. Acceptance of goods</li> <li>2. Storage</li> <li>3. Filling</li> <li>4. Metal detection</li> <li>5. Weight control</li> <li>6. Closure</li> <li>7. Labelling and cartoning</li> <li>8. Storage and transporting</li> </ol>	CCP 1: Metal detection
	CCP2: Foreign material contamination
	CCP3:
	CCP...:

## 11. Packaging and labeling

### 11.1 Preservation of consumer packaging

Packaging material and Preservation	
Packaging according to:	Regulation (EC) No 10/2011 No Regulation (EC) No 321/2011 If yes, add test rapport Regulation (EC)No1282/2011

Atmosphere packing	No
- if yes, which method is used?	
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.
Direct use according to self-preference.

## 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.).