

**1. General product information**

d.d. 10.02.2016

Description	
Product name and net contents:	Pad Thai Sauce 1L. Code: S-15-217-1005
General description:	
Heuschen & Schrouff article number: (to be completed by H&S)	

**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
1. Sugars	35.00 %	
1.1 Palm		Thailand
1.2 Sucrose		Thailand
2. Spices&Herbs	20.00%	
2.1 Garlic		China
2.2 Shallot		Thailand
2.3 Chilli		Thailand
3. Tamarind Paste	17.00 %	Thailand
3.1 Tamarind		
3.2 Water		
4. Condiments	13.00 %	
4.1 Fish Sauce		Thailand
4.1.1 Anchovy fish		
4.1.2 Salt		
4.1.3 Sugar		
4.2 Vinegar		Thailand
5. Salt	6.00 %	Thailand
6. Soybean Oil	6.00 %	Thailand
7. Water	2.80 %	Thailand
8. Colour(Paprika)	0.20 %	Spain
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**

As same as 2.1

**2.4 Alcohol, halal, vegetarians**

Is the product free from alcohol?	<input checked="" type="radio"/> Yes / <input type="radio"/> No	If no, concentration: %
Is the product free of artificial additives? (Colourings, flavourings, preservatives, etc.)	<input checked="" type="radio"/> Yes / <input type="radio"/> No	
Is this product Halal?	Yes / No	If yes, institution:
Is it mentioned on the packaging?	Yes / No	Valid until:
Is this product Kosher?	Yes / <input checked="" type="radio"/> No	If yes, institution:
Is it mentioned on the packaging?	Yes / <input checked="" type="radio"/> No	Valid until:
Is this product suitable for vegetarians?	Yes / <input checked="" type="radio"/> No	
Is this product suitable for vegans?	Yes / <input checked="" type="radio"/> No	
Is this product organic?	Yes / <input checked="" type="radio"/> No	
Is this product part of a fair trade program?	Yes / <input checked="" type="radio"/> 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:
	-	25	30	
Total shelf life: (months)	18			

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
	-	-	1,000	
Drained weight: (gram)	-	-	-	(if applicable)

### 3.2 Code for traceability and code key

Codes	
Production code (example)	Expiry date : DD MM YYYY
Production code key (explanation production code)	DD=Day, MM=Month, YYYY=Year

## 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)
	<b>Legal allergens</b>				
1.1	Wheat	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No (**)	<input type="checkbox"/>
1.2	Rye	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No (**)	<input type="checkbox"/>
1.3	Barley	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No (**)	<input type="checkbox"/>
1.4	Oats	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No (**)	<input type="checkbox"/>
1.5	Spelt	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No (**)	<input type="checkbox"/>
1.6	Kamut	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No (**)	<input type="checkbox"/>
1	*) Gluten	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No (**)	<input type="checkbox"/>
2.0	Crustaceans	<input checked="" type="checkbox"/>		No (**)	<input type="checkbox"/>
3.0	Egg	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No (**)	<input type="checkbox"/>
4.0	Fish	<input type="checkbox"/>	<input checked="" type="checkbox"/> Fish Sauce in Condiment	No (**)	<input type="checkbox"/>
5.0	Peanuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No (**)	<input type="checkbox"/>
6.0	Soy	<input type="checkbox"/>	<input checked="" type="checkbox"/> Soybean Oil (Highly refined oil)	No (**)	<input type="checkbox"/>
7.0	Cow's milk	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No (**)	<input type="checkbox"/>
8.1	Almonds	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No (**)	<input type="checkbox"/>
8.2	Hazelnuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No (**)	<input type="checkbox"/>
8.3	Walnuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No (**)	<input type="checkbox"/>
8.4	Cashews	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No (**)	<input type="checkbox"/>
8.5	Pecan nuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No (**)	<input type="checkbox"/>
8.6	Brazil nuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No (**)	<input type="checkbox"/>
8.7	Pistachio nuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No (**)	<input type="checkbox"/>
8.8	Macadamia/ Queensland nuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No (**)	<input type="checkbox"/>
8	*) Nuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No (**)	<input type="checkbox"/>
9.0	Celery	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No (**)	<input type="checkbox"/>
10.0	Mustard	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No (**)	<input type="checkbox"/>
11.0	Sesame	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No (**)	<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"/>	No (**)	<input type="checkbox"/>
13.0	Lupin	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No (**)	<input type="checkbox"/>
14.0	Molluscs	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No (**)	<input type="checkbox"/>
	<b>Additional allergens</b>				
20.0	Lactose	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No (**)	<input type="checkbox"/>
21.0	Cocoa	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No (**)	<input type="checkbox"/>
22.0	Glutamate (E620 – E625)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No (**)	<input type="checkbox"/>
23.0	Chicken meat	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No (**)	<input type="checkbox"/>
24.0	Coriander	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No (**)	<input type="checkbox"/>
25.0	Corn/ maize	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No (**)	<input type="checkbox"/>
26.0	Legumes /Pulses	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No (**)	<input type="checkbox"/>
27.0	Beef	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No (**)	<input type="checkbox"/>
28.0	Pork	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No (**)	<input type="checkbox"/>
29.0	Carrot	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No (**)	<input type="checkbox"/>

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

Remark (\*\*): We refer to Allergen Control Procedure

**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:	Orange red with distribution of shallot and garlic
Taste:	-
Odour:	-
Texture / consistency:	-

**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(100%)	3.2*	2.2*	4.2*	Value	pH Meter	Every batch
Brix(100%)	10.2*	8.2*	12.2*	° Brix	Refractometer	Every batch
Dry matter				%		
Salt	9.5*	8.5*	10.5*	%	Autotitrator	Every batch
Aluminum				mg/kg		
Water activity				Value		
Toxins (if applicable)				mg/kg		
*Remark: This report is based on laboratory scale experiment only and may not represent production scale results. However, a "Product Specification" will be issued when production batches are subsequently manufactured which may be viewed as Specification.						

**7. Product defects**

Product defects			
Defect	UoM	Defect	UoM
Foreign material (product inherent)	%	Fluid / drip / glaze	%
Foreign material (not product inherent)	%	Damaged products	%
Sand	%	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
Aerobic plate count	300,000 max.	cfu/g	APHA 2001	Every Batch
E coil	<3	MPN/g	APHA 2001	Every Batch
Coliforms	-	cfu/g		
Faecal coliforms	-	cfu/g		
Bacillus cereus	-	cfu/g		
Staphylococcus aureus	Not Detected	cfu/g	AOAC 2006	Every Batch
Salmonella	Not Detected	cfu/25g	AOAC 2003	Every Batch
Listeria monocytogenes	-	cfu/g		
Clostridium perfringens	100 max.	cfu/g	BAM 2001	Every Batch
Yeasts	100 max.	cfu/g	APHA 2001	Every Batch
Moulds		cfu/g		

Is the analysing firm ISO 17025 or (EN 45001 for EU) qualified?	<input checked="" type="radio"/> Yes <input type="radio"/> No
Is the analysing firm ISO 9001:2000 qualified?	<input checked="" type="radio"/> Yes <input type="radio"/> No

### 9. Nutrition declaration

Liquid products in ml, solid products in g

Nutritional Values ( per 100g /100ml*)		
Property	Value	UoM
Energy*	919	KJ
Energy*	218	Kcal
Fat*	4.5	gram
-saturated fat *	0.7	gram
-mono unsaturated fat	-	gram
-poly unsaturated fat	-	gram
-cholesterol	-	gram
-trans fat	-	gram
-salatrim	-	gram
Carbohydrates*	29.2	gram
-sugars*	24.1	gram
-polyoles	-	gram
-erytritol	-	gram
-starch	-	gram
Fibre	1.0	gram
Organic acids	-	gram
Alcohol	-	gram
Protein*	1.6	gram
Salt* (=sodium x 2.5)	5.8	gram

<input type="checkbox"/> Per 100g	<input checked="" type="checkbox"/> Per 100ml
<input checked="" 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?

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 (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/ <u>calculated</u> / analysed by certified laboratorium)	calculated
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**10. Metal detection and process description**

Metal detection					
Is the product metal detected?	Yes	<u>no</u>	(Megnet Detection)		
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	
As per attached	CCP 1:  CCP2:  CCP3:  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	<u>Yes</u> / No If yes, add test rapport

Atmosphere packing	Yes / <u>No</u>
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## 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(Control only pathogens : S. aureus, Cl. Perfringens, Salmonella spp, B. cereus)
- 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 (Complies with Ministry of Public Health Notification Title: Food Containing Pesticide Residues B.E.2554.)
- free heavy metals(Complies with Ministry of Public Health Notification (No.98) B.E.2529)
- 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. (Not control)
- 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.).