



## 1. General product information

Description	
Product name & weight consumer unit	JAPANESE HORSERADDISH POWDER 30G
General description:	Wasabi powder
Heuschen & Schrouff article number:	50125

### 1.1 General requirements

The product must apply to the following (GMP, HACCP) general properties.

The product must be:

- at least the net weight, which is mentioned on the packaging.: **NO**
- produced with food additives which are allowed according to Council Directive 95/2/EC and the Commission Directive 95/45/EC.: **?**
- free of pathogens, toxins of pathogens, and pathogen viruses, including protozoa of parasites. : **YES**
- free of residues of chemicals like cleaning agents and lubricants. : **YES**
- free of irradiated ingredients. : **YES**
- free of GMO ingredients. : **YES**
- packed in non-migrateable packagings. : **YES**
- free of any kind of dioxins and PAH's. : **YES**
- free of pesticides, heavy metals. : **YES**
- free of mycotoxins and biogenic aminos. : **YES**
- free of harmful foreign bodies such as wood, glass, metal, plastic, etc. : **YES**
- free of pest or damage by pest (insects and rodents). : **YES**
- free of illegal colourings.

Article number H&S:



## 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
Horseradish	76.00	China
Mustard	14.00	Canada
Tapioca Starch	8.00	Thailand
Wasabi Japonica	2.00	China
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

Article number H&S:



### 2.3 Ingredient declaration

Mention below in English the correct ingredient declaration of the product. Ingredients must be written in declining order. Also allergens must be mentionend in the declaration!

Ingredient declaration
<p><b>Horseradish, Mustard, Tapioca Starch, Wasabi</b></p>

### 2.4 Alcohol, halal, vegetarians

Alcohol, halal, vegetarians		
Is the product free from alcohol?	<b>Yes</b>	Concentration: %
Is this product suitable for Halal?	<b>No</b>	<b>We need a further investigation.</b>
Is this product suitable for vegetarians?	<b>No</b>	<b>We need a further investigation.</b>

## 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
	<b>Room temperature (less than 25°C)</b>	—	—	°C	
Storage conditions:	<b>Avoid direct sunshine and keep away from high temperature and humidity.</b>				
Total shelf life	Target	Min	Max	UoM	Comment
	<b>720</b>	—	—	<b>days</b>	
Weight (content Consumer unit)	Target	Min	Max	UoM	Comment
	<b>35</b>			<b>gram</b>	

### 3.2 Code for traceability and code key

Codes	
Production code	
Production code key	

Article number H&S:



## 4. Allergens, GMO and Irradiation

### 4.1 Allergen declaration

Please state whether any of the following substances (allergens) are present in the article. Or are present in any of the composite ingredients, including any spice/herb mixtures.

- + : The article contains the mentioned substance (as an ingredient) or may contain the mentioned substance (through carry-over)
- : The article is free from the mentioned substance (contaminants should be marked as "- " )
- ? : There is insufficient information available

Allergen list / ALBA-List *					
Allergen		Present	Allergen		present
01	Milk protein	—	16	Legumes/pulses **	—
02	Lactose	—	17	Nut	—
03	Eggs	—	18	Nut oil	—
04	Soy protein	—	19	Peanuts	—
05	Soy lecithin	—	20	Peanut oil	—
06	Gluten	—	21	Sesame	—
07	Wheat	—	22	Sesame oil	—
08	Rye	—	23	Glutamate	—
09	Beef	—	24	Sulphite ( = > 10mg/kg)	—
10	Pork	—	25	Coriander	—
11	Chicken	—	26	Celery	—
12	Fish	—	27	Carrot	—
13	Shell fish & crustaceans	—	28	Lupine	—
14	Maize	—	29	Mustard	—
15	Cocoa	—			

01	Milk constituents	—	06	Wheat flour	—
02	Milk powder	—	07	Wheat meal	—
03	Soy lecithin	—	08	Wheat starch	—
04	Soy flour	—	09	Bread crumbs	—
05	Soy meal	—	10	Egg yolk	—

\* According Databank ALBA, TNO Foods, Version August 2005

\*\* All kinds of beans, peas and meals made from beans, peas or protein concentrates. Carob and locust beans excluded.

### 4.2 Irradiation and Genetically Modified Organisms (GMO)

Products containing irradiated ingredients or ingredients obtained from GMOs must be labeled as such.

Irradiation and GMO	
Is this product (and all it's ingredients) free from irradiation?	Yes
Does the product contains ingredients wich are a risk for GMO (e.g. soy, maize, wheat, rice)?	No
Is this product free from GMO?	Yes

Article number H&S:



## 5. Sensoric examination

Sensoric examination	
Appearance / colour:	The powder of white and light green colouring.
Taste:	The powder which has a flavouring and Hotness of wasabi.
Odour:	The powder which has a flavouring of wasabi
Texture / consistency:	powder

## 6. Chemical / Physical analysis

Please state chemical and physical values. The blank fields should be used for other relevant data. 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						
	Analytical Value	Min	Max	UoM	Method	Measuring frequency
Viscosity						
Drained Weight				gram		
Water activity *				Value		
Moisture content				%		
PH				Value		
Brix				° Brix		
Ash				gram		
Density (20°C)				g/cm <sup>3</sup>		
Dry matter				%		
Salt				%		

\* Also known as aqueous activity coefficient

※) Above values are analytical value.

## 7. Product defects

Product defects	
Defect	UoM
Foreign material (product inherent)	—
Foreign material (not product inherent)	—
Sand	—
Fluid / drip / glaze	—
Damaged products	—

Article number H&S:



Percentage of remaining variances	-
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## 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		cfu/25g		
Listeria monocytogenes		cfu/g		
Clostridium perfringens		cfu/g		
Yeasts		cfu/g		
Moulds		cfu/g		
Toxins		cfu/g		
Sulphite reducing clostridium perfringens		cfu/g		

※) Remaining microbiological analysis can be analyzed by request from HEUSCHEN & SCHROUFF

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

※) 分析機関によって「ISO17025」もしくは「ISO 9001、2000」の認証を受けています。

Article number H&S:



## 9. Nutritional information

Nutritional Values ( per 100g /100ml*)		
Property	Value	UoM
	☐Per 100g	
Energy		KJ
Energy	403	Kcal
Protein	15.9	gram
Carbohydrates	70.1	gram
-sugars		gram
-starch	—	gram
- Polyoles	—	gram
Fat	6.5	gram
-saturated fat	—	gram
-mono unsaturated fat	—	gram
-poly unsaturated fat	—	gram
-cholesterol	—	milligram
-trans fat	—	gram
Dietary fibre	17.8	gram
Sodium	0.046	gram
Other values (than per 100g / 100ml) are not allowed in EU legislation!		

Vitamins and Minerals			
Vitamins and Minerals	Amount	UoM	% of recommended daily intake
—	—	—	—
—	—	—	—
—	—	—	—
—	—	—	—

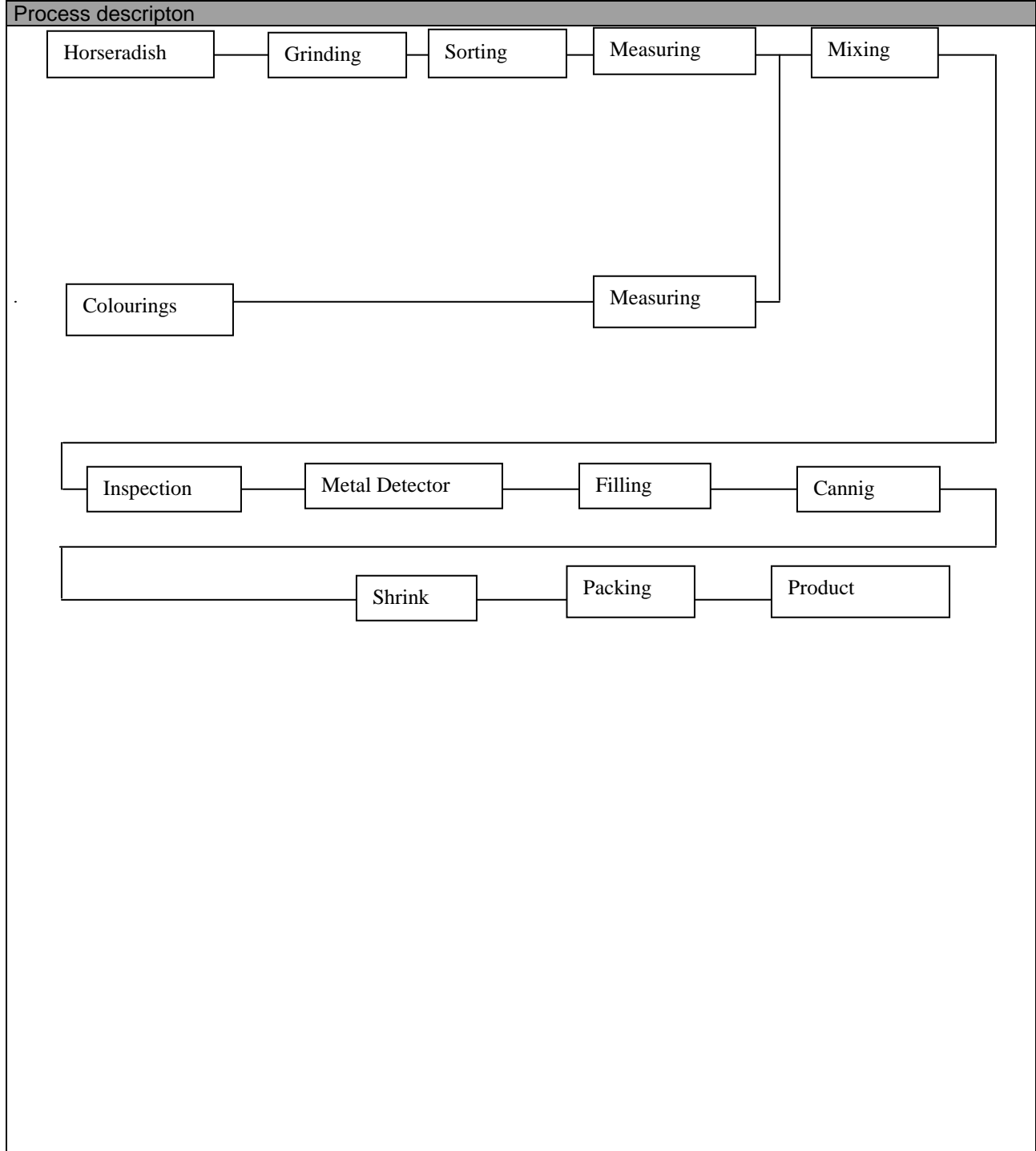
<p><b>How are the nutritional values obtained?</b>          (literature/ calculated/ analysed by certified          laboratorium)</p>	<p>Analysed by certified laboratorium</p>
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Article number H&S:

## 10. Process description and metal detection

Metal detection	
Is the product metal detected?	Yes

Describe the production process (process flowchart) and mention the critical control points of the process.



Article number H&S:





## 11. Packaging and labeling

### 11.1 Preservation of consumer packaging

Preservation	
Atmosphere packing	Yes
- which method is used?	The product is filled in atmosphere(Filling room)
Gas packing	No
- which gasses are used?	—
Vacuum packing	No
Pasteurized	No
Sterilised	No
Active packaging	No
which kind is used (e.g.oxygen absorber/ sillica / other sorbents.)	—

### 11.2 Product storage

Discribe how to store the product before and after opening.	
Storage conditions before opening	Avoid direct sunshine and keep away from high temperature and humidity.
Storage conditions after opening	After opening, keep in dark, cool place with the lid tight on in order to prevent moisture, insect damage and fade.

### 11.3 Method of preparation

Discribe how consumers must prepare the product. (Cooking instructions)	
Add some water to wasabi powder, mix well and let stand several minutes.	

Article number H&S:



**11.4 Product label**

<b>Product label:</b>	
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 / No
Is a copy of Heuschen & Schrouff label enclosed?	Yes / No
If possible H&S would like to receive an empty packaging of a consumer unit (only from cartons/ plastic)	

**11.5 Labeling requirements**

The products are properly packed. Each unit must contain a clear readable label.

The label must include:

- Name of the product
- List of ingredients starting with the main ingredient
- The amount of an ingredient or a categories of ingredients: **NO**
- Net Weight
- Best before date or consumer date (Shelf life of the product and storage conditions)
- Declaration of storage, preparation, usage and storage after opening.
- Name of producer importer
- Country of origin
- For alcoholic products: percentage of alcohol
- Batch code or production code: **NO**
- When the product is gas packed this has to be mentioned on the product
- Whether or not the product contains an active packaging (when applicable), for instance an oxygen absorber
- Labeling Allergens according 2003/89/EEG, ANNEX IIIa: **NO**
  - Cereals containing gluten ( i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof
  - Crustaceans and products thereof
  - Eggs and products thereof
  - Fish and products thereof
  - Peanuts and products thereof
  - Soybeans and products thereof
  - Milk and products thereof (including lactose)
  - Nuts i.e. Almond (*Amygdalus communis L.*), Hazelnut (*Corylus avellana*), Walnut (*Juglans regia*), Cashew (*Anacardium occidentale*), Pecan nut (*Carya illinoensis (Wangenh.) K. Koch*), Brazil nut (*Bertholletia excelsa*), Pistachio nut (*Pistacia vera*), Macadamia nut and Queensland nut (*Macadamia ternifolia*) and products thereof
  - Celery and products thereof
  - Mustard and products thereof
  - Sesame seeds and products thereof
  - Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO<sub>2</sub>.
- All composed ingredients must be specified in singular ingredients.

<b>Product label</b>	
The productlabel complies with the requirements above	<b>No</b>

Article number H&S:



## 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 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><b>Pesticides</b></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><b>Gaseous pesticide media</b></p> <p>Methylbromide can occur / not a possible danger</p> <p>Fosfine can occur / not a possible danger</p>
	<p><b>Heavy metals</b></p> <p>Lead can occur / not a possible danger</p> <p>Cadmium can occur / not a possible danger</p> <p>Mercury can occur / not a possible danger</p> <p>Arsenic can occur / not a possible danger</p> <p>Iodine can occur / not a possible danger</p>
<p><b>Pathogen toxins</b></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>Salmonella Toxin not a possible danger</p>	<p><b>Mycotoxins</b></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>Pyrrolizidine not a possible danger</p> <p>Phytohaemagglutinin not a possible danger</p> <p>Grayanotoxin not a possible danger</p> <p>Citrinine can occur / not a possible danger</p> <p>Ergotalkaloiden can occur / not a possible danger</p> <p>Fumonisine can occur / not a possible danger</p> <p>Luteoskyrine can occur / not a possible danger</p> <p>Ochratoxin not a possible danger</p> <p>Patuline can occur / not a possible danger</p> <p>Penicillineacid not a possible danger</p> <p>Sterigmatocystine can occur / not a possible danger</p> <p>Trichothecenen can occur / 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><b>Pathogen viruses</b></p> <p>Hepatitis A virus can occur / not a possible danger</p> <p>Hepatitis E virus can occur / not a possible danger</p> <p>Rotavirus can occur / not a possible danger</p> <p>Norwalk virus group not a possible danger</p> <p>Other can occur / not a possible danger</p>	
<p><b>Parasitical protozoa</b></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>Diphyllobothrium 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>	

Article number H&S:

<p><b>Lubricants</b></p> <p>Oils <span style="color: red;">not a possible danger</span></p> <p>Fats <span style="color: red;">not a possible danger</span></p> <p>Lubricants <span style="color: red;">not a possible danger</span></p> <p>Cleaning and disinfectant <span style="color: red;">not a possible danger</span></p>	<p><b>Biogenic amine's</b></p> <p>Histamine <span style="color: red;">not a possible danger</span></p> <p>Tryptamine <span style="color: red;">can occur / not a possible danger</span></p> <p>Cadaverine <span style="color: red;">can occur / not a possible danger</span></p> <p>Putrescine <span style="color: red;">can occur / not a possible danger</span></p> <p>Spermine <span style="color: red;">can occur / not a possible danger</span></p> <p>Spermidine <span style="color: red;">can occur / not a possible danger</span></p>
<p><b>Indications of the authorities</b></p> <p>Legislation <span style="color: red;">can occur / not a possible danger</span></p> <p>Preservatives <span style="color: red;">can occur / not a possible danger</span></p> <p>Irradiated ingredients <span style="color: red;">not a possible danger</span></p> <p>GMO <span style="color: red;">not a possible danger</span></p>	<p><b>Physical dangers</b></p> <p>Glass, rocks, wood, metal, etc. <span style="color: red;">not a possible danger</span></p> <p>Bone parts and/or splinters <span style="color: red;">not a possible danger</span></p>
<p><b>Miscellaneous</b></p> <p>Migration of packaging <span style="color: red;">not a possible danger</span></p> <p>Dioxins <span style="color: red;">not a possible danger</span></p> <p>PAH's <span style="color: red;">can occur / not a possible danger</span></p> <p>3-MCPD <span style="color: red;">can occur / not a possible danger</span></p> <p>Nitrofurans <span style="color: red;">can occur / not a possible danger</span></p> <p>Nitrite - Nitrate <span style="color: red;">not a possible danger</span></p> <p>SRM <span style="color: red;">not a possible danger</span></p> <p>Sudan red I, II, III and IV <span style="color: red;">not a possible danger</span></p> <p>Other illegal colours <span style="color: red;">not a possible danger</span></p>	<p><b>Vermin</b></p> <p>Excrement <span style="color: red;">not a possible danger</span></p> <p>Damage of vermin <span style="color: red;">not a possible danger</span></p> <p>Microbiological contamination of vermin <span style="color: red;">not a possible danger</span></p>

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

Heuschen & Schrouff Oriental Foods Trading  
 Attn.: Quality department (Vivianne Munnix)  
 Postbus 30202  
 6370 KE Landgraaf  
 The Netherlands

Or fax it to: +31 (0) 45 – 5338282  
 Attn: Quality department (Vivianne Munnix)

Article number H&S: