1. General suppl	ier and ma	anufacturer inf	ormation			
NAME SUPPLIER	Confider					
Emergency contact person in case of emergency	/					
recall and telephone number.						
Are you a manufacturer, distributor or an agent?		Manufacturer / distributor / agent				
Remark						
Date	29-11-20	16				
Name						
Function	Section N	lanager				
Signature Supplier:						
2. Specifications	Ingredien	ts and Nutritio	nal value			
Product: (Name, nr.): Kewpie Mayonnaise	12x310 m	-				
	Ingredien	ts:				
Name:	%	Natural	Organio	Country of origin:		
SOYBEAN OIL	77.5%			THAILAND		
EGG YOLKS	9.5%			THAILAND		
DISTILLED VINEGAR	9.4%			THAILAND		
SALT	1.6%			THAILAND		
WATER	1.0%			THAILAND		
RICE VINEGAR	1.0%			THAILAND		
Flavour enhancer: MONOSODIUM GLUTAMATE (E621)	<1%			THAILAND		
MUSTARD POWDER	<1%			CANADA		
PRESERVATIVE: CALCIUM DISODIUM EDTA (E385)	<1%			THE NETHERLANDS		
	%					
	%					
	%					
	%					
	%					
	%					
Country of origin: Thailand						
Country of origin of the main ingredient: (>50%	6) (if differe	nt)				
Shelf life after production: 10 months						
Storage conditions: Store in a cool dry place a	awav from	direct sunlight				
Shelf life and storage conditions once opened within 3 months)			within best	before date (use		
	naluchus	1400 and 10				
	nal values			kJ		
Energy		2930 700		кј Kcal		
Eat						
Fat		76.2		gram		

Saturated					11.9	gram
Carbohydrates					4.7	gram
Sugar					0	gram
Dietary fiber						gram
Protein					1.6	gram
Salt					1.7	gram
Based on:	recepe	1	analyses	1	Else:	

3.	Specificati dietary for	-	c ingredients and		
		Allerge	ens		
+ = Present - = negative					
	Contains:	May contain:		Contains:	May contain:
Gluten: wheat, rye, barley, oats, spelt, kamut and their hybridised strains.		+	Nuts: almonds, hazelnuts, walnuts, cashews pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts.		
shellfish and crustaceans			celery		
Egg	+	+	mustard	+	+
Fish			sesame seed		+
peanuts			sulfite (E220 t/m E228) >10 mg/kg or >10 mg/litre as SO2		+
soybeans	+	+	lupins		
Milk (incl. lactose)		+	Mollucs and products thereof		
		Dietary f	forms		
Gluten free		No	Halal		Yes
Vegetarian		No	Kosher		No
Others:					

## 4. Specifications GMO

This sheet demands information concerning the contents of products or raw materials, concerning the GMO ingredients and the labeling legislation of ingredients, additives and aroma.

		Present	Contains	GMO	IP docume	entation	
Soya		Yes	No			Full traceability / origin traceability	
Maize	e	No	No	)		Full traceability / origin traceability	
Whea	at	No	Nc	)		Full traceability / origin traceability	
Gluco	ose	No	No	)		Full traceability / origin traceability	
Toma	ato	No	No	)		Full traceability / origin traceability	
Potat	0	No	Nc	)		Full traceability / origin traceability	
Swec (knoli	le rape <sup>.</sup> aap)	No	No		Full traceability / origin traceability		
chico	ry	No	No		Full traceability / origin traceability		
Cotto	n	No	Nc	)	Full traceability / origin traceability		
Rice	(BT63)	No	Nc	)		Full traceability / origin traceability	
*	If Yes, continue	e in the next co	olumn Full trac		ceability: The exact place were it was cultivated is traceable (Inclusive origin)		
**	If Yes, continue	e in the next column Orig		Origin tra	igin traceability: Region / country it was cultivated traceable		
Is your product produced with materials (enzymes, bacteria, technical aids) witch is produced with GMO?							
2A.	2A. Please state witch parts:						
In what way the traceshility of the CMO parts is accurred?							

In what way the traceability of the GMO parts is covered?

5	. specifications N	licrobiological/c	hemical properties					
	Microbiological properties:							
	Max: Not Others: applicable							
Salmonella								
Clostridium Perfringens								
Bacillus Cereus								
Total Coliform (MPN/g)	< 10 cfu/g							
Total plate count (cfu/g)	< 1000							
Commercially sterile:								

Chemical properties:					
	Max:	Not applicable	Others:		
3 MCPD					

Animal medicin residu		
Mycotoxines		low AW-value (≤0,84)
Dioxines		
Banned dyes / sudan red		
PAH's (in oil)		
Marine bio toxins		
Pb Heavy metals (Pb, Hg, Sn, Cd)		
Pesticide residu		

6. Packaging material	
Primer package material	Plastic tube
Results of migration tests available in case of plastic?	Yes
In case of canned product: does the can coating contain BADGE ? (Bisphenol-A Diglycidyl ether)	No / <del>Yes</del> : mg/kg

7. Traceability	·
Does your company have a traceability-procedure?	
Yes/ No and why? Yes	
How is the traceability of your products and packaging material maintained? Please describe briefly. If you refer to a procedure, please enclose a copy.	
Are you able to do tracking and tracing of products and packaging material (forward & backward) within 4 hours in case of crisis?	Yes
Do you have a registration of which products from which batch are being delivered?	Yes
Is a delivery always from a single unique batch?	Yes
When different batches are combined in a delivery, is it also possible that two or more different batched are combined on / in one single carrier?	Yes
How is your lot-code defined?	Declaring by expiry date :DD/MM/YY XX (Batch no.)

## 9. Metal detection

Are all products you deliver to Oriental Merchant being detected on metal?

How is the best before end date defined? (E.g. mm/yy or	DD/MM/YYYY
dd/mm/yy)	

	8. Quality standards					
According to whit quality standard( do you work.		Do you submit to third party audits on this standard?	If Yes by whom, please enclose copy of certificate			
GMP		Yes				
HACCP		Yes				
ISO22000:2005		Yes				
Halal		Yes				
Does your compa	any ha	ave good working HAC	CCP system in place?			
Yes/ No and why?						
If your quality system is not certified according HACCP, BRC, IFS or ISO 22000, please send us a copy of all CCP's and ABM.s.						
Does your company have a E.G. number?						
Yes, number?/ No						

## Documentcode met bestandsnaam: 5675

	By means of a metal detector.	Ferro:	Non ferro:	RVS:
Yes	By means of a sieve	50 mesh		
	Other			
No and Why				

10. Treatment	
Radiated	No
If radiated please state which ingredients or if the complete end products is radiated:	
Sterilised	No
Pasteurised	No
Not applicable	No

11. CCP's	
CCP:	How to control:
Control pH less than 4.2	Check pH every batch by pH meter
Sieving 50 mesh	Complete not leak, check before and after used.