



## 1. General product information

Description	
Product name & weight consumer unit	Marinade for Korean Barbecue Meat Bulgogi 50g
General description:	Marinade for meat
Heuschen & Schrouff article number:	15331

### 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.
- 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.
- free of residues of chemicals like cleaning agents and lubricants.
- free of irradiated ingredients.
- free of GMO ingredients.
- packed in non-migrateable packagings.
- free of any kind of dioxins and PAH's.
- free of pesticides, heavy metals.
- free of mycotoxins and 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.

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
Sugar, soy sauce (water, soybean, salt, sugar, wheat flour), garlic, sesame oil, onion, ginger, black pepper.

### 2.4 Alcohol, halal, vegetarians

Is the product free from alcohol?	Yes	Concentration:	%
Is this product Halal?	Yes		
Is this product suitable for vegetarians?	Yes		

## 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
	25	25	30	°C	
Storage conditions:	Keep away from direct sunlight and store in cool dry place.				
Total shelf life	Target	Min	Max	UoM	Comment
	24	24	27	months	
Weight (content Consumer unit)	Target	Min	Max	UoM	Comment
	50	50	58	gram / ml	
Drained weight	-	-	-	gram	(if apliccable)

### 3.2 Code for traceability and code key

Codes	
Production code	In alphabets with running numbers e.g ACDEF 01
Production code key	NA

Article number H&S:

## 4. Allergens, GMO and Irradiation

### 4.1 Allergen declaration

Presence of allergens

LeDa code	GS1 code	Allergen	Recipe without (Z)	Recipe contains (M)	May contain (and recipe without) (K)	Unknown (O)
		<b>Legal allergens</b>			Use in the same line	Use in the same factory
1.1	UW	Wheat		Yes- from soy sauce	Yes	Yes
1.2	NR	Rye	Yes	No		
1.3	GB	Barley	Yes	No		
1.4	GO	Oats	Yes	No		
1.5	GS	Spelt	Yes	No		
1.6	GK	Kamut	Yes	No		
1	AW	*) Gluten			Yes	Yes
2.0	AC	Crustaceans	Yes	No		
3.0	AE	Egg	Yes	No		
4.0	AF	Fish		No		Yes
5.0	AP	Peanuts	Yes	No		
6.0	AY	Soy		No		
7.0	AM	Cow's milk	Yes	No		
8.1	SA	Almonds	Yes	No		
8.2	SH	Hazelnuts	Yes	No		
8.3	SW	Walnuts	Yes	No		
8.4	SC	Cashews	Yes	No		
8.5	SP	Pecan nuts	Yes	No		
8.6	SR	Brazil nuts	Yes	No		
8.7	ST	Pistachio nuts	Yes	No		
8.8	SM	Macadamia/ Queensland nuts	Yes	No		
8	AN	*) Nuts				Yes
9.0	BC	Celery		No		Yes
10.0	BM	Mustard		No		Yes
11.0	AS	Sesame		Yes- sesame oil		Yes
12.0	AU	Sulphur dioxide and sulphites (E220 - E228) at concentrations of more than 10 mg/kg or 10 mg/l, expressed as SO2	Yes	No		
13.0	NL	Lupin	Yes	No		
14.0	UM	Molluscs		No		Yes
		<b>Additional allergens</b>				
20.0	ML	Lactose	Yes	No		
21.0	NC	Cocoa	Yes	No		
22.0	MG	Glutamate (E620 – E625)		No		Yes
23.0	MK	Chicken meat	Yes	No		
24.0	NK	Coriander		No		Yes
25.0	NM	Corn/ maize	Yes	No		
26.0	NP	Legumes /Pulses	Yes	No		
27.0	MC	Beef	Yes	No		
28.0	MP	Pork	Yes	No		
29.0	NW	Carrot		No		Yes

(\*) 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

Article number H&S:

#### 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 its ingredients) free from irradiation?	Yes
Does the product contains ingredients which are a risk for GMO (e.g. soy, maize, wheat, rice)?	Yes
Is this product free from GMO?	Yes

#### 5. Sensoric examination

Sensoric examination	
Appearance / colour:	Brownish black paste with pepper particulates
Taste:	Savoury sweet
Odour:	-
Texture / consistency:	Thick

#### 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						
	Target	Min	Max	UoM	Method	Measuring frequency
pH (100%) at 25-30°C		5.0	6.2	Value	pH meter	Every batch
Brix (100%) at 25-30°C		45	55	° Brix	Refractometer	Every batch
Salt		3.8	5	%	Salt Analyser	Every batch

\* Also known as aqueous activity coefficient

#### 7. Product defects

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

Article number H&S:

## 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	10 <sup>5</sup>	cfu/g	BAM	Every Batch
Faecal coliforms	<ve /0.1g		BAM	Every Batch
Staphylococcus aureus	-ve/0.1g		BAM	Every Batch
Yeasts & Moulds	<10	cfu/g	BAM	Every Batch

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

Article number H&S:

## 9. Nutritional information

Nutritional Values (per 100g /100ml*)		
Property	Value	UoM
	√ Per 100g □ Per 100ml	
Energy	1035	KJ
Energy	247	Kcal
Protein	2.9	gram
Carbohydrates	35.1	gram
-sugars	34.9	gram
-starch	-	gram
- Polyoles	-	gram
Fat	10.5	gram
-saturated fat	1.9	gram
-mono unsaturated fat	3.0	gram
-poly unsaturated fat	5.2	gram
-cholesterol	Not detected	milligram
-trans fat	0.33	gram
Dietary fibre	4.0	gram
Sodium	2.0	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 (based on 16.5g serving)
Calcium	22	mg	0.4% based on 1000mg as recommended daily intake
Iron	1.0	mg	1% based on 18mg as recommended daily intake
Vit A as beta carotene	Not detected	IU	0% based on 5000 IU
Vit C	0.8	mg	0.2% based on 60 mg

How are the nutritional values obtained? (literature/ calculated/ analysed by certified laboratory)	Analysed by certified laboratory
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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.

Process description
See attached sent you previously.

Article number H&S:



## 11. Packaging and labeling

### 11.1 Preservation of consumer packaging

Preservation	
Atmosphere packing	No
- which method is used?	NA
Gas packing	No
- which gasses are used?	NA
Vacuum packing	Yes
Pasteurized	Yes
Sterilised	No
Active packaging	No
which kind is used (e.g.oxygen absorber/ sillica / other sorbents.)	NA

### 11.2 Product storage

Discribe how to store the product before and after opening.	
Storage conditions before opening	Keep away from direct sunlight and store in cool dry condition (25 °C)
Storage conditions after opening	Once opened, use immediately.

### 11.3 Method of preparation

Discribe how consumers must prepare the product. (Cooking instructions)
See cooking instructions on the packaging.

### 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
Is a copy of Heuschen & Schrouff label enclosed?	Yes
If possible H&S would like to receive an empty packaging of a consumer unit (only from cartons/ plastic)	

Article number H&S:

**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
- 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
- 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 2007/68/EG, ANNEX IIIa
- All composed ingredients must be specified in singular ingredients.

Product label	
The product label complies with the requirements above	Yes

**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 can occur</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 can occur</p> <p>Pseudomonaden not a possible danger</p>	<p><b>Pesticides</b></p> <p>Fungicides can occur</p> <p>Herbicides can occur</p> <p>Insecticides can occur</p> <p>Nematicides can occur</p> <p>Rodenticides can occur</p> <p>Chloormequat can occur</p> <p>Organofosfates can occur</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 not a possible danger</p> <p>Fosfine not a possible danger</p>
<p><b>Pathogen toxins</b></p> <p>Staphylococcus aureus toxin can occur</p> <p>Clostridium botuline toxin not a possible danger</p> <p>Bacillus cereus toxin not a possible danger</p> <p>E-coli toxin can occur</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>Heavy metals</b></p> <p>Lead not a possible danger</p> <p>Cadmium not a possible danger</p> <p>Mercury not a possible danger</p> <p>Arsenic not a possible danger</p> <p>Iodine not a possible danger</p>

Article number H&S:



<b>Pathogen viruses</b> Hepatitis A virus not a possible danger Hepatitis E virus not a possible danger Rotavirus not a possible danger Norwalk virus group not a possible danger Other not a possible danger	<b>Mycotoxins</b> Ciguatera poisoning not a possible danger Shellfish toxins not a possible danger Scombroid poisoning not a possible danger Tetrodotoxin not a possible danger Mushroom toxins not a possible danger Aflatoxins can occur Pyrrolizidine not a possible danger Phytohaemagglutinin not a possible danger Grayanotoxin not a possible danger Citrinine not a possible danger Ergotalkaloiden not a possible danger Fumonisine not a possible danger Luteoskyrine not a possible danger Ochratoxin not a possible danger Patuline not a possible danger Penicillineacid not a possible danger Sterigmatocystine not a possible danger Trichothecenen not a possible danger Fusarium not a possible danger Zearalenone not a possible danger Ochratoxin A not a possible danger
<b>Parasitical protozoa</b> Giardia not a possible danger Entamoeba not a possible danger Cryptosporidium not a possible danger Cyclospora not a possible danger Anisakis sp not a possible danger Diphyllorbortrium not a possible danger Nanophyetus not a possible danger Eustrongylides not a possible danger Acanthamoeba not a possible danger Ascaris not a possible danger	<b>Biogenic amine's</b> Histamine not a possible danger Tryptamine not a possible danger Cadaverine not a possible danger Putrescine not a possible danger Spermine not a possible danger Spermidine not a possible danger
<b>Lubricants</b> Oils not a possible danger Fats not a possible danger Lubricants not a possible danger Cleaning and disinfectant not a possible danger	<b>Physical dangers</b> Glass, rocks, wood, metal, etc. not a possible danger Bone parts and/or splinters not a possible danger
<b>Indications of the authorities</b> Legislation not a possible danger Preservatives not a possible danger Irradiated ingredients not a possible danger GMO not a possible danger	<b>Vermin</b> Excrement not a possible danger Damage of vermin not a possible danger Microbiological contamination of vermin not a possible danger
<b>Miscellaneous</b> Migration of packaging not a possible danger Dioxins not a possible danger PAH's not a possible danger 3-MCPD not a possible danger Nitrofurans not a possible danger Nitrite - Nitrate not a possible danger SRM not a possible danger Sudan red I, II, III and IV not a possible danger Other illegal colours not a possible danger	

Please return the **completed** and **signed** product specification to:

Heuschen & Schrouff Oriental Foods Trading  
 Attn.: Quality department / New product coordinator  
 Postbus 30202  
 6370 KE Landgraaf  
 The Netherlands

Fax: +31 (0) 45 – 5338282 Attn: Quality department / New product coordinator

E-mail: [quality@heuschenschrouff.com](mailto:quality@heuschenschrouff.com) / [viviannemunnix@heuschenschrouff.com](mailto:viviannemunnix@heuschenschrouff.com)

Article number H&S: