

ZLI - Oyster sauce DSB bt 700ml

(version 2, approved on 25/08/2021)



1. General product information

Versienr	2
Product name EN	Oestersaus DSB fl 700ml
Brand	
Product reference	008709

1.1 General requirements

Products must comply with EU standard, for further details 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%.

<u>Ingredient type</u>	<u>Name</u>	<u>Source</u>	<u>% in final</u>	<u>(E number)</u>	<u>Country of origin</u>	<u>Allergen</u>	<u>GMO Labeling required? (Regulation EG Nr1829/2003)</u>
Ingredient	water		55.5		Thailand		No
Ingredient	sugar		16		Thailand		No
Ingredient	salt		12		Thailand		No
Ingredient	fructose syrup		10		Thailand		No
Ingredient	modified tapioca starch		4		Thailand		No
Additive	acid		1	E330 Citric acid	Thailand		No
Additive	flavour enhancer		1	E621 Monosodium glutamate	China		No
Ingredient	oyster extract		0.1		Thailand		No
Additive	colour		0.1	E150c Ammonia caramel	China		No
Additive	stabiliser		0.1	E415 Xanthan gum	China		No
Flavouring	oyster flavouring		0.1		Thailand		No
Additive	preservative		0.1	E211 Sodium benzoate	United States		No

Totaal percentage: 100.00%

2.2 Ingredient declaration

Add picture of the original artwork (Appendix I) of the export packaging or add the artwork in a separate file. You can add the attachments at the bottom of the document.

2.3 Alcohol, halal, vegetarians

Is the product free from alcohol?	Yes
If no, concentration(%):
Is the product free of artificial additives? (Colourings, flavourings, preservatives, etc.)	No
Is this product Halal?	Yes
If yes, institution:	THE CENTRAL ISLAMIC COUNCIL OF THAILAND
Valid until:	10/11/2021
Is it mentioned on the packaging?	Yes
Is this product Kosher?	No
If yes, institution:
Valid until:
Is it mentioned on the packaging?	No
Is this product suitable for vegetarians?	No
Is this product suitable for vegans?	No
Is this product organic?	No
If yes, please add certificate.
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

	<u>Target</u>	<u>Min</u>	<u>Max</u>	<u>Storage Conditions</u>
<u>Storage temperature</u>	[30 : 35] (°C)	30 (°C)	35 (°C)	Store in room temperature.
	<u>MAX</u>			
<u>Total shelf life: (months)</u>	18			

3.2 Secondary Shelf life

Explain how to handle the product after opening

	<u>Target</u>	<u>Min</u>	<u>Max</u>	<u>Storage conditions / Instructions:</u>
<u>Storage temperature:</u> (°C)	4 (°C)	> 0 (°C)	7 (°C)	Close the cap after opening and keep refrigerated. Avoid heat and sunlight. Change in color or texture (separated layers) is natural and harmless.

MaxTotal shelf life (days) ...**3.3 Weight**For suppliers outside the EU, the net weight of the product must be the **minimal** weight.

	<u>Target</u>	<u>Min</u>	<u>Max</u>
<u>Weight: (consumer unit in gram/ml)</u>	700	700	710

gram

Drained weight: [If applicable] (gr)**Solid products in g, liquids in ml:** ml**3.4 Code for traceability and code key****Production code (example)**

YMDDNXXXPL

Production code key (explanation production code)

Y = Year, M = Months, DD = Date, N = Running, XXX = Formula code, P = Plant, L = Production Line

4. Allergens, GMO and Irradiation**4.1 Allergen declaration**

Table

<u>Allergen</u>	<u>In the product</u>	<u>Cross-contamination on production line</u>	<u>Cross-contamination in the company</u>
Peanuts	Absent	Absent	Absent
Sulphur dioxide and sulphites	Absent	Absent	Absent
Molluscs	Present	Present	Present
Fish	Absent	Absent	Present
Soybean	Absent	Absent	Present
Sesame seeds	Absent	Absent	Absent
Celery	Absent	Absent	Absent
Nuts	Absent	Absent	Absent
- Almonds	Absent	Absent	Absent
- Hazelnuts	Absent	Absent	Absent
- Walnuts	Absent	Absent	Absent
- Cashew	Absent	Absent	Absent
- Pecans	Absent	Absent	Absent
- Brazil	Absent	Absent	Absent
- Pistachio	Absent	Absent	Absent
- Macadamia	Absent	Absent	Absent
Crustaceans	Absent	Absent	Absent
Mustard	Absent	Absent	Present
Milk (including lactose)	Absent	Absent	Absent
Lupine	Absent	Absent	Absent
Cereals containing gluten	Absent	Absent	Present
- Wheat	Absent	Absent	Present
- Rye	Absent	Absent	Absent
- Barley	Absent	Absent	Absent
- Oats	Absent	Absent	Absent
- Khorasan wheat	Absent	Absent	Absent
- Spelt	Absent	Absent	Absent
Eggs	Absent	Absent	Absent

4.2 Irradiation and Genetically Modified Organisms (GMO)

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

Is this product (and all its ingredients) free from irradiation? Yes**Is this product (and all its ingredients) free from GMO?** Yes**According to 1829/2003/EC and 1830/2003/EC****5. Sensoric examination****Appearance / colour:**

Brown

Taste:	Sweet and a little salt
Odour:	Oyster Flavour
Texture / consistency:	Thick fluid

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.

	<u>Target</u>	<u>Min</u>	<u>Max</u>
<u>PH</u>	4,3	4,1	4,5
<u>Brix</u>	45,5 (°Brix)	43 (°Brix)	48 (°Brix)
<u>Dry matter</u>	0 (%)	0 (%)	0 (%)
<u>Salt</u>	13,3 (%)	12,3 (%)	14,3 (%)
<u>Aluminum</u>	0 (mg/kg)	0 (mg/kg)	0 (mg/kg)
<u>Water Activity*</u>	0	0	0
<u>Toxins [If applicable]</u>	0 (mg/kg)	0 (mg/kg)	0 (mg/kg)
<u>Iodine</u>	0 (mg/kg)	0 (mg/kg)	0 (mg/kg)

* Also known as aqueous activity coefficient

	<u>Method</u>	<u>Measuring Freq.</u>
<u>PH</u>	pH Meter	Every Lot
<u>Brix</u>	Refractometer	Every Lot
<u>Dry matter</u>
<u>Salt</u>	Mohr Method	Every Lot
<u>Aluminum</u>
<u>Water Activity</u>
<u>Toxins</u>
<u>Iodine</u>

7. Product defects

Foreign material (product inherent) (%)
Foreign material (not product inherent) (%):
Sand (%):
Fluid / drip / glaze (%):
Damaged products (%):
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.

	<u>M (*)</u>	<u>Method</u>	<u>Sampling frequency</u>
<u>Total aerobic plate count</u>	0 (cfu/g)
<u>Enterobacteriaceae</u>	0 (cfu/g)
<u>Coliforms</u>	< 3 (cfu/g)	BAM 2017, Chapter 4	Every lot (< 3 MPN/g)
<u>Faecal coliforms</u>	0 (cfu/g)
<u>Bacillus cereus</u>	≤ 500 (cfu/g)	Refer to annual analysis reports from registered lab per year.	Once a year (≤ 500 cfu/g)
<u>Staphylococcus aureus</u>	≤ 100 (cfu/g)	Refer to annual analysis reports from registered lab per year.	Once a year (≤ 100 cfu/g)
<u>Salmonella</u>	25 (cfu/25g)	Refer to annual analysis reports from registered lab per year.	Once a year (Not detected in 25 g)
<u>Listeria monocytogenes</u>	0 (cfu/g)
<u>Clostridium perfringens</u>	≤ 1000 (cfu/g)	Refer to annual analysis reports from registered lab per year.	Once a year (≤ 1000 cfu/g)
<u>Yeasts</u>	0 (cfu/g)
<u>Moulds</u>	0 (cfu/g)

Is the analysing firm ISO 17025 or (EN 45001 for EU) qualified?	Yes
Is the analysing firm ISO 9001:2000 qualified?	No

9. Nutrition declaration

Liquid products in ml, solid products in g (20°C)

Nutritieele waarde

energy	
kiloJoule (kJ/100g-100ml)	521
kilocalories (kcal/100g-100ml)	122
fat (g/100g-100ml)	0
of which saturated fatty acids (g/100g-100ml)	0
of which mono-unsaturated fatty acids (g/100g-100ml)	
of which polyunsaturated fatty acids (g/100g-100ml)	
of which trans fatty acids (g/100g-100ml)	
carbohydrate (g/100g-100ml)	29
of which sugars (g/100g-100ml)	19
of which polyols (g/100g-100ml)	
of which starch (g/100g-100ml)	
fibre (g/100g-100ml)	0
protein (g/100g-100ml)	1,5
salt (g/100g-100ml)	13,9
cholesterol (mg/100g-100ml)	
salatrim (g/100g-100ml)	
alcohol (ethanol) (g/100g-100ml)	
organic acid (mg/100g-100ml)	
Sodium (mg/100g-100ml)	
100g/100ml	100 ml
Prepared/unprepared	Unprepared

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

<u>Vitamins and Minerals</u>	<u>Amount</u>	<u>Uom</u>	<u>% of recommended daily intake according to EU 1169/2011</u>
<u>Vitamins and Minerals</u>
<u>Vitamins and Minerals</u>
<u>Vitamins and Minerals</u>
<u>Vitamins and Minerals</u>
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<u>Vitamins and Minerals</u>
<u>Vitamins and Minerals</u>

How are the nutritional values obtained? analysed by certified laboratorium

10. Metal detection and process description

Describe the production process (process flowchart) and mention the critical control points of the process. Complete the CCP list. Add the attachment at the bottom of the document.

Is the product metal detected? No
If yes, detection limits - Ferrous:
If yes, detection limits - Non ferrous:
If yes, detection limits - Stainless steel:

Process description INGREDIENT -> MIXING -> PASTEURIZATION -> COOLING -> BOTTLING -> CAP -> LABEL -> PACKING
CCP 1: PASTEURIZATION
CCP 2:
CCP 3:
CCP 4:
CCP 5:

11. Packaging and labeling

11.1 Preservation of consumer packaging

Packaging according to Regulation (EC):

No 10/2011 - No 1935/2004 - No 2023/2006 Yes
 If yes, add test rapport and declaration of compliance
Bisphenol A free Yes
Atmosphere / Gas packing No
if yes, which method is used?
Vacuum packing No
Pasteurized Yes
if yes time / temperature combination: temperature ≥ 93 oC , time ≥ 35 mins
Sterilised No
if yes time / temperature combination:
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, these instructions are obligatory and have to be printed on the label.

Cooking instructions

12. Ethics

Are the products free of childlabour? Yes

13. Appendix

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

- produced with food additives which are allowed according to regulation (EC) No 1333/2008
- 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 residues of chemicals like cleaning agents and lubricants.
- Pesticides, according to EU legislation <http://ec.europa.eu/food/plant/pesticides/eu-pesticides-database/public/?event=homepage&language=EN>
- 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 EU legislation on biogenic aminos, commission regulation (EC) No 2073/2005
- 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.).

14. Essential packaging requirements

This indicates we comply with manufacturing and composition according to the essential packaging requirements:
- The volume and weight of packaging shall be limited to the minimum quantity where the packaging still meets the functional requirements.
- Reuse or recovery of the packaging shall be possible. The packaging must not contain any hazardous or harmful substances when the packaging is burned or dumped as waist
- The total quantity of heavy metals in the packaging does not exceed a maximum of 100 ppm (100 milligrams per kilogram) per packaging component.

The following reuse method applies to the packaging: (indicate what applies)

- The characteristics of the packaging make it possible to use the packaging several passes, or** No
- The packaging complies with labour regulations for its processing, or** Yes
- The packaging meets the specific requirements for recyclable packaging and therefore has become waste** No

The following method of recovery applies to the packaging: (indicate what applies)

- A certain percentage by weight of the materials used, may be re-used, or** No
- The packaging shall produce energy when burned, or** No
- The packaging can be composted and is biodegradable.** No

14.1 Quality systems

Please attach a copy of your quality certificates below the document

- GMP** Yes
- HACCP** Yes
- BRC** Yes
- IFS** Yes
- ISO 22000** Yes
- BSCI** No
- RSPO** No
- Other Certificates (Iso, Halal, Kosher, Laboratory, Environment, Durability, Social compliance, etc.)** Halal
- Approval No / EU No:** N/A

Only applicable for establishments handling, preparing or producing products of animal origin. Please attach a copy of your certificate

15. Packaging

Packaging hierarchy

TIUD *	GTIN	GTIN's one level lower	Number of items one level lower	Unique GTINs one level lower	Packaging type	Pallet type	Transport packaging	Number of layers per pallet	Number of cartons per layer

Dimensions and weights

TIUD *	GTIN	Gross weight (g)	Net weight (g)	Drained weight (g)	Height (mm)	Width (mm)	Length (mm)	Diameter (mm)

* Terminology & Unit descriptors :

TIUD : Trade Item Unit Descriptor

PL : Pallet

CS : Case

PK : Pack / Innerpack

EA : Each

16. Additional information
Additional information

ZLI

<https://www.quasydoc.eu>

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