

PLATO & ALCOHOL CONTENT °P % VOL

GMO

MOIST ABSORBER

PRESENCE / ABSENCE / CROSS CONTAMINATION OF ALLERGENS (ALBA)

Indicate whether the allergens mentioned below are traced in the end product yes (+) or no (-) or whether they could be present in the end product through cross contamination (+)

	Present / Absent	Cross contamination
01. Cereals with gluten 1)	-	-
02. Crustaceans	-	-
03. Eggs	-	-
04. Fish	+	+
05. Peanuts	-	-
06. Soy	-	-
07. Milk (including lactose)	-	-
08. Nuts 2)	-	-
09. Celery	-	-
10. Mustard	-	-
11. Sesame seeds	-	-
12. SO2 > 10 ppm	-	-
13. Lupine	-	-
14. Molluscs (including shellfish)	-	-

1) these are: wheat (such as spelt and khorasan wheat), rye, barley, oats.

2) these are: almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistache nuts, macadamia nuts.

CERTIFICATION MARKS / CERTIFICATES

(if applicable, add a copy of the certificate)

EKO	<input type="text"/>	Kosher	<input type="text"/>	UTZ certified	<input type="text"/>
BIO	<input type="text"/>	Halal	yes	Rainforest Alliance	<input type="text"/>
CPE (egg)	<input type="text"/>	MSC (fish)	<input type="text"/>	Fairtrade	<input type="text"/>

PRODUCTION PROCESS

1. Anchovy + Sea salt (3:1)
2. Two Years of Natural
3. Fermentation Pure 1st grade Fish Sauce
4. Mixing with ingredients
5. Heating
6. Filtration
7. Bottling

NUTRITIONAL VALUE PER 100 GRAM or 100 ML Per 100 ml.

Energy	291	kJ	68	kcal
Fat	0	g		
Of which saturates	0	g		
Of which mono-unsaturates		g		
Of which poly-unsaturates		g		
Of which trans fats		g		
Carbohydrates	3,4	g		
Of which sugars	3,4	g		
Of which polyols		g		
Of which starch		g		
Protein	14	g		
Fibre	0	g		
Sodium	10500	mg		
Salt	26,3	g		
Vitamins and minerals				

Declared values based on:

- Analysis of the food.
- Calculation from the known or actual average values of the ingredients used.
- Calculation from generally established and accepted data.
- Other:

CHEMICAL / MICROBIOLOGICAL CHARACTERISTICS

Contaminants maximum levels according to
EU Regulation (see http://ec.europa.eu/food/food/index_en.htm)

Microbiological maximum levels according to
EU Regulation (see http://ec.europa.eu/food/food/index_en.htm)

Brix (<i>in case of fruit juice</i>)	
Acidity (pH)	
Acetic acid content (%) (<i>in case of vinegar</i>)	

IRRADIATION**NO**

According to EU Regulation (see http://ec.europa.eu/food/food/index_en.htm)

PACKING GASSES**NO**

According to EU Regulation (see http://ec.europa.eu/food/food/index_en.htm)

LABEL

Languages	English
Location expiry date (for example 'lid')	Lid
Example notation expiry date (for example '31/12/2012')	BBF :dd/mm/yy
Lotnumber Applicable & notation	dd-mm-yy

USE AND CONSERVATION

Direction for use	Megachef Premium fish sauce is perfect for stir-frying, marinating and also seasoning any dishes.
Improper use	
Conservation directions	Keep lid closed. Can be stored at room but best refrigerated.
Shelf life (in months)	24 months

ORIGIN

Producer	
Country of origin	Thailand

Packaging information

Food contact material complies EU Regulation (see http://ec.europa.eu/food/food/index_en.htm) and Dutch regulation

TRADE UNIT (outer carton):

EAN outer carton	1885711870089
Number of products in carton	12 bottles
Gross weight	16,25
Length (cm)	32,7
Width (cm)	24,3
Height (cm)	31,0
Packing material, sort	Cardboard
Weight packing material	358 g

CONSUMER UNIT (single product):

EAN single product	8857118730082
Gross weight	1,309 g
Net weight	854 g
Drained weight	-
Length (cm)	-
Width (cm)	7,7
Height (cm)	29,0
Packing material, sort	Glass
Weight packing material	455 g

PRODUCTION DETAILS

Packaging (per case) 700 ml x 12 bottles

Insert a picture of the product with label
(front & back side, bottom & top if applicable)



DATE Jan,27.2018

SIGNATURE 
NAME & FUNCTION: Miss Chantip simuang ,QA sr.supervisor

The supplier must comply with all relevant European Community Legislation and all relevant legal and food safety criteria.

The supplier must agree to comply with Asia Express Food's delivery conditions.

All products delivered to us shall comply with the relevant product specification.

The supplier is responsible for informing AEF in writing in advance of any proposed change of recipe, manufacturing process or packaging materials.

No change is to be made without the prior knowledge and prior written agreement of Asia Express Food.