



## 1. General product information

Description	
Product name and net contents:	Frozen Lime Leaves 100g
General description:	The lime leaves passed the process of grading, cleaning and freezing. Packed in plastic box.
Heuschen & Schrouff article number: (to be completed by H&S)	16052

### 1.1 General requirements

Products must comply to EU standard, for further detail 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%.

Component list		
Ingredient	Quantity (%)	Country of origin
Lime leaves ( <i>Citrus hystrix DC.</i> )	100	Thailand
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
-	-	-
-	-	-
-	-	-

**2.3 Ingredient declaration**

Ad picture of the original artwork (Appendix I) of the export packaging or ad the artwork in a separate file.

**2.4 Alcohol, halal, vegetarians**

Is the product free from alcohol?	<u>Yes</u> / No	If no, concentration: %
Is the product free of artificial additives? (Colourings, flavourings, preservatives, etc.)	<u>Yes</u> / No	
Is this product Halal?	<u>Yes</u> / <u>No</u>	If yes, institution:
Is it mentioned on the packaging?	<u>Yes</u> / <u>No</u>	Valid until:
Is this product Kosher?	<u>Yes</u> / <u>No</u>	If yes, institution:
Is it mentioned on the packaging?	<u>Yes</u> / <u>No</u>	Valid until:
Is this product suitable for vegetarians?	<u>Yes</u> / <u>No</u>	
Is this product suitable for vegans?	<u>Yes</u> / <u>No</u>	
Is this product organic?	<u>Yes</u> / <u>No</u>	
Is this product part of a fair trade program?	<u>Yes</u> / <u>No</u>	Which program

**3 Storage, shelf life, Weight and Traceability Coding**

**3.1 Storage conditions, Shelf life and Weight**

Storage conditions & shelf life				
Storage temperature: (°C)	Target	Min	Max	Storage conditions:
	-18 °C	-	-18 °C	
Total shelf life: (moths)		24	Max	

SECONDARY SHELF LIFE: Storage conditions & shelf life				
Storage temperature: (°C)	Target	Min	Max	Storage conditions:
	≤7	-	7 °C	
Total shelf life: (days)		5	Max	

Weight: (consumer unit in gram/ml)	Target	Min	Max	Solid products in g, liquids in ml, Comment
	100	100	105	
Drained weight: (gram)	-	-	-	(if applicable)

**3.2 Code for traceability and code key**

Codes	
Production code (example)	DD MONTH YYYY
Production code key (explanation production code)	DD MONTH YYYY LOT: XXXXX sub lot A, B, ...



## 4. Allergens, GMO and Irradiation

### 4.1 Allergen declaration

LeDa code	Allergen	Recipe without (Z) <b>No</b>	Recipe contains (M) <b>Yes</b>	<b>May contain</b> (recipe without) (K)	<b>Unknown</b> (O)
	<b>Legal allergens</b>				
1.1	Wheat	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.2	Rye	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.3	Barley	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.4	Oats	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.5	Spelt	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.6	Kamut	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1	*) Gluten		<input type="checkbox"/>	<input type="checkbox"/>	
2.0	Crustaceans	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.0	Egg	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4.0	Fish	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5.0	Peanuts	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6.0	Soy	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7.0	Cow's milk	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.1	Almonds	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.2	Hazelnuts	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.3	Walnuts	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.4	Cashews	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.5	Pecan nuts	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.6	Brazil nuts	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.7	Pistachio nuts	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.8	Macadamia/ Queensland nuts	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	*) Nuts		<input type="checkbox"/>	<input type="checkbox"/>	
9.0	Celery	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10.0	Mustard	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11.0	Sesame	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12.0	Sulphur dioxide and sulphites (E220 - E228) at concentrations of more than 10 mg/kg or 10 mg/l, expressed as SO2	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13.0	Lupin	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14.0	Molluscs	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<b>Additional allergens</b>				
20.0	Lactose	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21.0	Cocoa	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22.0	Glutamate (E620 – E625)	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
23.0	Chicken meat	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
24.0	Coriander	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
25.0	Corn/ maize	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26.0	Legumes /Pulses	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
27.0	Beef	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
28.0	Pork	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29.0	Carrot	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

(\*) Only to be used in case of cross contamination (see explanation gluten and nuts in enclosure)

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

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

Irradiation and GMO	
Is this product (and all its ingredients) free from irradiation?	<u>Yes</u> / No
Does the product contain ingredients which are a risk for GMO (e.g. soy, maize, wheat, rice)?	Yes / <u>No</u>
Is this product (and all its ingredients) free from GMO? According to 1829/2003/EC and 1830/2003/EC	<u>Yes</u> / No



## 5. Sensoric examination

Sensoric examination	
Appearance / colour:	Whole leaves without stem / Dark green leaves
Taste:	Bitter
Odour:	Aroma Characteristic smell
Texture / consistency:	-

## 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.

Chemical / physical analysis						
	Target	Min	Max	UoM	Method	Measuring Freq.
PH	-	-	-	Value	-	-
Brix	-	-	-	° Brix	-	-
Dry matter	-	-	-	%	-	-
Salt	-	-	-	%	-	-
Aluminum	-	-	-	mg/kg	-	-
Water activity	-	-	-	Value	-	-
Toxins (if applicable)	-	-	-	mg/kg	-	-
Moisture content	-	-	-	%	-	-

\* Also known as aqueous activity coefficient

## 7. Product defects

Product defects			
Defect	UoM	Defect	UoM
Foreign material (product inherent)	≤1.0 %	Fluid / drip / glaze	0 %
Foreign material (not product inherent)	0 %	Damaged products	0%
Sand	0 %	Percentage of remaining variances	≤1.0 %

## 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	<3	MPN/g	Bacteriological Analytical Manual	Every lot
Salmonella	ND	cfu/25g	ISO 6579:2002	Every lot
Listeria monocytogenes	-	cfu/25g	-	-
Clostridium perfringens	-	cfu/0.1g	-	-
Yeasts	-	cfu/g	-	-
Moulds	-	cfu/g	-	-
<i>Escherichia coli</i>	<3	MPN/g	Bacteriological Analytical Manual	Every lot



Is the analysing firm ISO 17025 or (EN 45001 for EU) qualified?	Yes / <u>No</u> (Inspected following to Good Laboratory practice by DOF, Thailand)
Is the analysing firm ISO 9001:2000 qualified?	Yes / <u>No</u>

## 9. Nutrition declaration

Liquid products in ml, solid products in g

Nutritional Values ( per 100g /100ml*)		
Property	Value	UoM
Energy*	-	KJ
Energy*	-	Kcal
Fat*	-	gram
-saturated fat *	-	gram
-mono unsaturated fat	-	gram
-poly unsaturated fat	-	gram
-cholesterol	-	gram
-trans fat	-	gram
-salatrim	-	gram
Carbohydrates*		gram
-sugars*		gram
-polyoles	-	gram
-erytritol	-	gram
-starch	-	gram
Fibre	-	gram
Organic acids	-	gram
Alcohol	-	gram
Protein*	-	gram
Salt* (=sodium x 2.5)	-	gram

Per 100g       Per 100ml  
 Raw (unprepared)       Prepared product  

↓

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.

Not mentioned Nutrtn Values because this product is unprocessed Product and have only single ingredient.

Is the salt content exclusively due to the presence of naturally occurring sodium?  
**Yes / No**

Other values (than per 100g / 100ml) are not allowed in EU legislation!  
 \* these values are mandatory according To EU 1169/2011

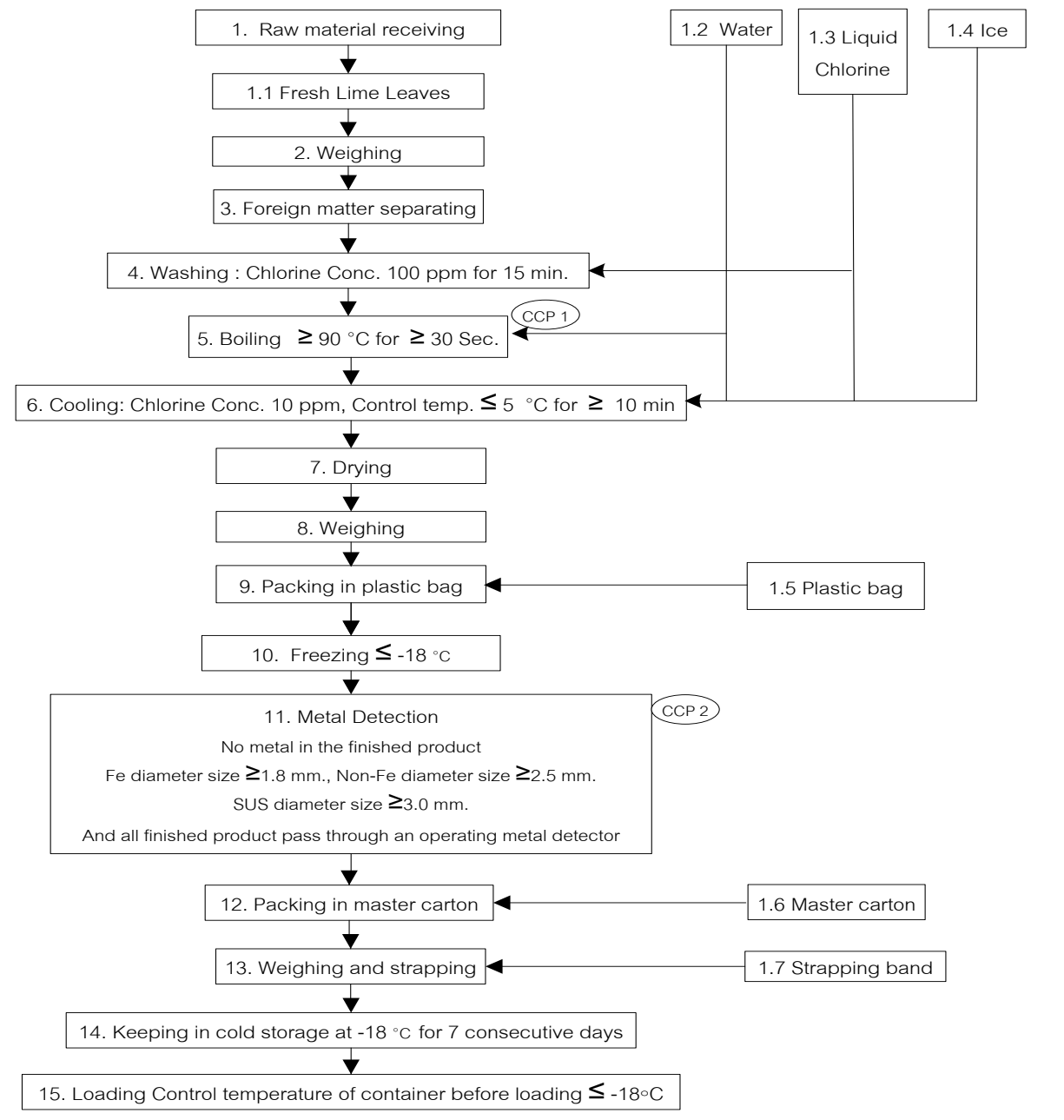
Vitamins and Minerals (aplicable if mentioned on original packaging)			
Vitamins and Minerals	Amount	UoM	% of recommended daily intake according to EU 1169/2011
-	-	-	-
-	-	-	-
-	-	-	-

How are the nutritional values obtained? (literature/ calculated/ analysed by certified laboratorium)	-
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### 10. Metal detection and process description

Metal detection						
Is the product metal detected?	Yes / no					
If yes, detection limits:	Ferrous	1.8 mm	Non Ferrous	2.5 mm	Stainless steel	3.0 mm

Describe the production process (process flowchart) and mention the critical control points of the process. Complete the CCP list:

<p><b>Process description</b></p> <p>Please add process description in this area or add the process description as an appendix</p>  <pre> graph TD     1[1. Raw material receiving] --&gt; 1.1[1.1 Fresh Lime Leaves]     1.1 --&gt; 2[2. Weighing]     2 --&gt; 3[3. Foreign matter separating]     3 --&gt; 4[4. Washing : Chlorine Conc. 100 ppm for 15 min.]     4 --&gt; 5[5. Boiling ≥ 90 °C for ≥ 30 Sec. (CCP 1)]     5 --&gt; 6[6. Cooling: Chlorine Conc. 10 ppm, Control temp. ≤ 5 °C for ≥ 10 min]     6 --&gt; 7[7. Drying]     7 --&gt; 8[8. Weighing]     8 --&gt; 9[9. Packing in plastic bag]     9 --&gt; 10[10. Freezing ≤ -18 °C]     10 --&gt; 11[11. Metal Detection (CCP 2)]     11 --&gt; 12[12. Packing in master carton]     12 --&gt; 13[13. Weighing and strapping]     13 --&gt; 14[14. Keeping in cold storage at -18 °C for 7 consecutive days]     14 --&gt; 15[15. Loading Control temperature of container before loading ≤ -18°C]     </pre>		<p>CCP 1: Boiling</p> <p>CCP2: Metal detection</p> <p>CCP3:</p> <p>CCP4:</p>
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## 11. Packaging and labeling

### 11.1 Preservation of consumer packaging

Packaging material and Preservation	
Packaging according to:	Regulation (EC) No 10/2011 <u>Yes</u> / No Regulation (EC) No 321/2011 If yes, add test rapport Regulation (EC)No1282/2011

Atmosphere packing	Yes / <u>No</u>
- if yes, which method is used?	
Gas packing	Yes / <u>No</u>
- if yes, which gasses are used?	
Vacuum packing	Yes / <u>No</u>
Pasteurized	Yes / <u>No</u> , if yes time /temperature combination:
Sterilised	Yes / <u>No</u> , if yes time /temperature combination:
Active packaging	Yes / <u>No</u>
- 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, then these instructions are obligatory and have to be printed on the label.
To be cooked before use



## 12. Supplier information

Supplier information	
Company name:	
Contact person:	

\_\_\_\_\_  
Name of the Product : Frozen lime leaves  
\_\_\_\_\_

Quality systems	Valid until	Others Iso, Halal, Kosher, Laboratory, environment, Durability, etc.	Valid until
GMP	-		
HACCP	-		
BRC	-		
IFS	-		
ISO 22000	-		

Please attach a copy of your quality certificates

Approval No / EU No:	-
Only applicable for establishments handling, preparing or producing products of animal origin. Please attach a copy of your certificate	

## 13. Therms of delivery

Delivery terms	
I declare this specification is filled out and product will be delivered according to this specification. Product changes must be reported to Heuschen & Schrouff as soon as possible.	
Signed:	Date:
Name:	Position:
On behalf of:	(Company Name)

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

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

Fax: +31 (0) 45 – 5338282 Attn: Quality department

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





## Appendix I

## Appendix II

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

The product must be:

- produced with food additives which are allowed according to council directive (EC) No 95/2, the commission directive (EC) No 95/45 and regulation (EC) No 1333/2008
- at least the net weight must be mentioned on the packaging.
- 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 GMO ingredients according to Regulation (EC) No 1829/2003 and Regulation (EC) No 1830/2003.
- packed in non-migrate able packaging's. Regulation (EC) No 10/2011 and regulation (EC) No 321/2011
- free of residues of chemicals like cleaning agents and lubricants.
- free of pesticides, heavy metals.
- 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 legislation on 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 (sudan red, etc.).