

1. General product information

Description	
Product name and net contents:	Vietnamese Lemongrass Ginger Sauce (GTC) Code: S-08-711-1046
General description:	Sauce
Heuschen & Schrouff article number: (to be completed by H&S)	

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
1. Spices&Herbs	44.00	
1.1 Lemongrass 50%		Thailand
1.2 Garlic		China
1.3 Shallot		Thailand
1.4 Ginger 10%		Thailand
1.5 Chilli		Thailand
1.6 Pepper		Thailand
2. Sugar	15.50	Thailand
3. Condiments	15.00	
3.1 Soy Sauce		Thailand
1) Water		
2) Soybean		
3) Salt (contain Sodium Ferrocyanide(E535) 10 ppm max as Anti-caking Agent)		
4) Sugar		
5) Wheat flour		
3.2 Black Soy Sauce		Thailand
1) Molasses		
2) Water		



Ingredient	Quantity (%)	Country of origin
3) Salt		
4) Soy sauce (Sea water, Soybean, Wheat flour)		
3.3 Honey		Thailand
4. Soybean Oil [Soybean oil 100% (Non Allergen: Highly refined oil)]	12.00	Thailand
5. Water	10.00	Thailand
6. Salt	3.30	Thailand
7. Acidity Regulator (E330)	0.20	Thailand, China
Please check if the quantity is 100%	TOTAL	100%

2.2 Additives declaration

Additives declaration		
E-number	Name	Category / way of use
E330	Acidity Regulator	-

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?	<input checked="" type="radio"/> Yes / <input type="radio"/> No	If no, concentration: %
Is the product free of artificial additives? (Colourings, flavourings, preservatives, etc.)	Yes <input type="radio"/> <input checked="" type="radio"/> No	Sodium Ferrocyanide(E535), Acidity Regulator(E330)
Is this product Halal?	<input checked="" type="radio"/> Yes / <input type="radio"/> No	If yes, institution:
Is it mentioned on the packaging?	Yes <input type="radio"/> <input checked="" type="radio"/> No	Valid until:
Is this product Kosher?	Yes <input type="radio"/> <input checked="" type="radio"/> No	If yes, institution:
Is it mentioned on the packaging?	Yes <input type="radio"/> <input checked="" type="radio"/> No	Valid until:
Is this product suitable for vegetarians?	<input checked="" type="radio"/> Yes / <input type="radio"/> No	
Is this product suitable for vegans?	Yes <input type="radio"/> <input checked="" type="radio"/> No	
Is this product organic?	Yes <input type="radio"/> <input checked="" type="radio"/> No	
Is this product part of a fair trade program?	Yes <input type="radio"/> <input checked="" type="radio"/> No	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:
	-	-	25	Store in a cool & dry condition, keep the container sealed to maintain quality of product.
Total shelf life: (months)	18		Max	

SECONDARY SHELF LIFE: Storage conditions & shelf life				
Storage temperature: (°C)	Target	Min	Max	Storage conditions:
	-	4	10	One opened and use immediately
Total shelf life: (days)	5			

Weight: (consumer unit in gram/ml)	Target	Min	Max	Solid products in g, liquids in ml, Comment
	1 L.	N/A	N/A	
Drained weight: (gram)				(if applicable)

3.2 Code for traceability and code key

Codes	
Production code (example)	Expiry date : DD MM YYYY (Printed on the front of the sachet)
Production code key (explanation production code)	DD=Day, MM=Month, YYYY=Year

4. Allergens, GMO and Irradiation

4.1 Allergen declaration

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

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

Remark(**) : We refer to Allergen Control Procedure

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

5. Sensoric examination

Sensoric examination	
Appearance / colour:	Light brown sauce with distribution flakes of spices and herbs
Taste:	Salty, Sweet Umami
Odour:	Lemongrass, Ginger and Soy note
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(100%)*	4.0	3.0	5.0	Value	pH Meter	Every Batch
Brix (100%)*	37.8	32.8	42.8	° Brix	Refractometer	Every Batch
Dry matter				%		
Salt*	5.5	4.5	6.5	%	Autotitrator	Every Batch
Aluminum				mg/kg		
Water activity				Value		
Toxins (if applicable)				mg/kg		

* Also known as aqueous activity coefficient

Remark : * This report is based on laboratory scale experiment only and may not represent production scale results. However, a "Product Specification" will be issued when production batches are subsequently manufactured which may be viewed as Specification.

7. Product defects

Product defects			
Defect	UoM	Defect	UoM
Foreign material (product inherent)	%	Fluid / drip / glaze	%
Foreign material (not product inherent)	None	Damaged products	%
Sand	%	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.

Microbiological analysis				
Micro-organism	M (*)	UoM	Method	Sampling frequency
Total aerobic plate count	10,000 max	cfu/g	(APHA) 5 th edition 2015(Chapter 8)	Every Batch
Enterobacteriaceae	<3	cfu/g	(APHA) 5 th edition 2015(Chapter 9)	Every Batch
Coliforms	-	cfu/g		
Faecal coliforms	-	cfu/g		
Bacillus cereus	-	cfu/g		
Staphylococcus aureus	Not Detected in 0.1 g.	cfu/g	AOAC (2012) 2003.07	Every Batch
Salmonella	-	cfu/25g		
Listeria monocytogenes	-	cfu/g		
Clostridium perfringens	-	cfu/g		
Yeasts	10 max	cfu/g	(APHA) 5 th edition 2015(Chapter 21)	Every Batch
Moulds		cfu/g		

Is the analysing firm ISO 17025 or (EN 45001 for EU) qualified?	<input checked="" type="radio"/> Yes <input type="radio"/> No
Is the analysing firm ISO 9001:2000 qualified?	<input checked="" type="radio"/> Yes <input type="radio"/> No

9. Nutrition declaration

Liquid products in ml, solid products in g

Nutritional Values (per 100g /100ml*)		
Property	Value	UoM
Energy*	889	KJ
Energy*	213	Kcal
Fat*	11.3	gram
-saturated fat *	1.8	gram
-mono unsaturated fat	-	gram
-poly unsaturated fat	-	gram
-cholesterol	-	gram
-trans fat	0.0	gram
-salatrim	-	gram
Carbohydrates*	27.6	gram
-sugars*	17.6	gram
-polyoles	-	gram
-erytritol	-	gram
-starch	-	gram
Fibre	2.8	gram
Organic acids	-	gram
Alcohol	-	gram
Protein*	1.6	gram
Salt* (=sodium x 2.5)	5.0	gram

<input type="checkbox"/> Per 100g	<input checked="" type="checkbox"/> Per 100ml
<input checked="" type="checkbox"/> Raw (unprepared)	<input type="checkbox"/> 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.

Is the salt content exclusively due to the presence of naturally occurring sodium?	<input checked="" type="radio"/> Yes <input type="radio"/> No
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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	Yes / No
	Regulation (EC) No 321/2011	If yes, add test rapport
	Regulation (EC)No1282/2011	

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

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 the commission directive (EC) No 95/45, EU regulation 231/2012 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 (Control only pathogens : S. aureus, Cl. Perfringens, Salmonella spp, B. cereus)
- 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(Complies with Ministry of Public Health Notification Title: Food Containing Pesticide Residues B.E.2554.
- free of heavy metals(Complies with Ministry of Public Health Notification (No.98) B.E.2529)
- 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(Control only Alfatoxin, Ochratoxin A)
- comply with legislation on biogenic aminos. (Not control)
- 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.).