Product specification 2013

H&SALG RF 02/01.001/ed:J

HEUSCHEN & SCHROUFF

1. General product information

Description	
Product name and net contents:	Satay Sauce 1000ml
General description:	Light Brown
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. Water	50.12%	Thailand
2. Peanut	25.00%	Thailand
3. Sugar	15.00%	Thailand
4. Garlic	3.00%	Thailand
5. Salt	3.00%	Thailand
6. Chilli Paste (Chilli, Garlic, Shallot, Sugar, Salt, Rice Bran Oil)	3.00%	Thailand
7. Distilled Vinegar 10%	0.50%	Thailand
8. Tamarind Puree	0.20%	Thailand
9. Spice (Coriander Seed)	0.10%	Thailand
10. Colouring (E150a)	0.08%	USA
Please check if the quantity is 100% **TOTAL**	**100%**	

2.2 Additives declaration

Additives declaration		
E-number	**Name**	**Category / way of use**
E150a	Caramel Color	Coloring

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?	Yes / No	If no, concentration: %
Is the product free of artificial additives? (Colourings, flavourings, preservatives, etc.)	Yes / No	
Is this product Halal?	Yes / No	If yes, institution:
Is it mentioned oh the packaging?	Yes / No	Valid until:
Is this product Kosher?	Yes / No	If yes, institution:
Is it mentioned on the packaging?	Yes / No	Valid until:
Is this product suitable for vegetarians?	Yes / No	
Is this product suitable for vegans?	Yes / No	
Is this product organic?	Yes / No	
Is this product part of a fair trade program?	Yes / 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:
	30	-	-	Room Temperature
Total shelf life: (moths)	18		Max	

SECONDARY SHELF LIFE: Storage conditions & shelf life				
Storage temperature: (°C)	Target	Min	Max	Storage conditions:
	5	-	10	Once opened keep refrigerated & use within 2 weeks. Ensure lid is replaced tightly & mouth of bag is kept clean
Total shelf life: (days)	14		Max	

Weight: (consumer unit in gram/ml)	Target	Min	Max	Solid products in g, liquids in ml, Comment
	1,000	1,000	-	
Drained weight: (gram)	-	-	-	(if applicable)

3.2 Code for traceability and code key

Codes						
Production code (example)	X	X	XX	X	XXX	X
Production code key (explanation production code)	Year	Month	Day	Running batch	Product	plant

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	☑	☐	☐	☐
1.2	Rye	☑	☐	☐	☐
1.3	Barley	☑	☐	☐	☐
1.4	Oats	☑	☐	☐	☐
1.5	Spelt	☑	☐	☐	☐
1.6	Kamut	☑	☐	☐	☐
1	*) Gluten			☐	
2.0	Crustaceans	☑	☐	☐	☐
3.0	Egg	☑	☐	☐	☐
4.0	Fish	☑	☐	☐	☐
5.0	Peanuts	☐	☑	☐	☐
6.0	Soy	☑	☐	☐	☐
7.0	Cow's milk	☑	☐	☐	☐
8.1	Almonds	☑	☐	☐	☐
8.2	Hazelnuts	☑	☐	☐	☐
8.3	Walnuts	☑	☐	☐	☐
8.4	Cashews	☑	☐	☐	☐
8.5	Pecan nuts	☑	☐	☐	☐
8.6	Brazil nuts	☑	☐	☐	☐
8.7	Pistachio nuts	☑	☐	☐	☐
8.8	Macadamia/ Queensland nuts	☑	☐	☐	☐
8	*) Nuts			☐	
9.0	Celery	☑	☐	☐	☐
10.0	Mustard	☑	☐	☐	☐
11.0	Sesame	☑	☐	☐	☐
12.0	Sulpher dioxide and sulphites (E220 - E228) at concentrations of more than 10 mg/kg or 10 mg/l, expressed as SO2	☑	☐	☐	☐
13.0	Lupin	☑	☐	☐	☐
14.0	Molluscs	☑	☐	☐	☐
	Additional allergens				
20.0	Lactose	☑	☐	☐	☐
21.0	Cocoa	☑	☐	☐	☐
22.0	Glutamate (E620 – E625)	☑	☐	☐	☐
23.0	Chicken meat	☑	☐	☐	☐
24.0	Coriander	☐	☑	☐	☐
25.0	Corn/ maize	☑	☐	☐	☐
26.0	Legumes /Pulses	☑	☐	☐	☐
27.0	Beef	☑	☐	☐	☐
28.0	Pork	☑	☐	☐	☐
29.0	Carrot	☑	☐	☐	☐

(*) 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?	Yes / No

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

5. Sensoric examination

Sensoric examination	
Appearance / colour:	Light Brown
Taste:	Salt and a little sweet
Odour:	Peanut Flavour
Texture / consistency:	liquid

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	4.45	4.00	4.50	Value	pH Meter	Every Batch
Brix	36.0	34.0	38.0	° Brix	Refractometer	Every Batch
Dry matter	-	-	-	%	-	-
Salt	3.40	2.40	4.40	%	AOAC Official Method (2012)	Every Batch
Aluminum	-	-	-	mg/kg	-	-
Water activity	-	-	-	Value	-	-
Toxins (if applicable)	-	-	-	mg/kg	-	-

* Also known as aqueous activity coefficient

7. Product defects

Product defects			
Defect	UoM	Defect	UoM
Foreign material (product inherent)	0%	Fluid / drip / glaze	0%
Foreign material (not product inherent)	0%	Damaged products	0%
Sand	0%	Percentage of remaining variances	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	< 10000	cfu/g	BAM (2001)	Every Batch
Enterobacteriaceae	-	cfu/g	-	-
Coliforms	< 3	MPN/g	BAM (2002)	Every Batch
Faecal coliforms	-	cfu/g	-	-
Bacillus cereus	< 10	cfu/g	BAM (2001)	Every Year
Staphylococcus aureus	Not detected	cfu/0.1g	BAM (2001)	Every Year
Salmonella	Not detected	cfu/25g	BAM (2003)	Every Year
Listeria monocytogenes	-	cfu/g	-	-
Clostridium perfringens	Not detected	cfu/0.1g	BAM (2001)	Every Year
Yeasts	< 10	cfu/g	Compendium	Every Batch
Moulds	< 10	cfu/g	Compendium	Every Batch

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

9. Nutrition declaration

Liquid products in ml, solid products in g

Nutritional Values (per 100g /100ml*)		
Property	**Value**	**UoM**
Energy*	1036	KJ
Energy*	248	Kcal
Fat*	10.7	gram
-saturated fat *	2.3	gram
-mono unsaturated fat	4.2	gram
-poly unsaturated fat	3.6	gram
-cholesterol	-	gram
-trans fat	-	gram
-salatrims	-	gram
Carbohydrates*	26.6	gram
-sugars*	21.1	gram
-polyoles	-	gram
-erytritol	-	gram
-starch	-	gram
Fibre	5.9	gram
Organic acids	-	gram
Alcohol	-	gram
Protein*	8.3	gram
Salt* (=sodium x 2.5)	3.78	gram

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

☐ 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.

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

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 certificied laboratorium)	

10. Metal detection and process description

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

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

Process descripton	
Please add process discription in this area or add the process discription as an appendix INGREDIENTS ↓ MIXING ↓ PASTEURIZATION 90 °C – 95 °C, 15 – 30 min ↓ BOTTLING ↓ COOLING ↓ DRYING ↓ PACKING	CCP 1: Pasteurization 90°C – 95°C, 15 – 30 min CCP2: CCP3: CCP4:

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.).