ZLI - Sriracha FG btl 455ml

(version 5, approved on 01/07/2021)

1. General product information

Versienr	5
Product name EN	Sriracha FG fl 455ml
Brand	
Product reference	008011

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%.

Ingredient type	Name	Source	% in final	(E number)	Country of origin	Allergen	GMO Labeling required? (Regulation EG Nr1829/2003)
Ingredient	chilli		61		Thailand		No
Composition	sugar syrup		25		Thailand		No
|→ Ingredient	|→ sugar		16.75				No
|→ Ingredient	|→ water		8.25				No
Ingredient	salt		5.1		Thailand		No
Ingredient	garlic		5		Thailand		No
Ingredient	water		2.86		Thailand		No
Additive	flavour enhancer		0.5	E621 Monosodium glutamate	Thailand		No
Additive	stabiliser		0.3	E415 Xanthan gum	United States		No
Additive	acid		0.1	E260 Acetic acid	Singapore		No
Additive	preservative		0.09	E202 Potassium sorbate	Japan		No
Additive	acid		0.05	E330 Citric acid	Thailand		No

Total 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 attachements at the bottem 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:	70 F992 005 03 60
Valid until:	05/03/2022
Is it mentioned on the packaging?	Yes
Is this product Kosher?	No
If yes, institution:	.....
Valid until:	.....
Is it mentioned on the packaging?	.....
Is this product suitable for vegetarians?	Yes
Is this product suitable for vegans?	Yes
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

	Target	Min	Max	Storage Conditions
Storage temperature	10 (°C)	10 (°C)	30 (°C)	Store at room temperature

MAX

Total shelf life: (months) 24 months

3.2 Seconday Shelf life

Explain how to handle the product after opening

	Target	Min	Max	Storage conditions / Instructions:
Storage temperature: (°C)	4 (°C)	0 (°C)	7 (°C)	Refrigerate after opening for max. 8 weeks

	Max
Total shelf life (days)	56 days

3.3 Weight

For suppliers outside the EU, the net weight of the product must be the **minimal** weight.

	Target	Min	Max
Weight: (consumer unit in gram/ml)	455 ml (535 g)	455 ml (535 g)	465 ml (545 g)

	gram
Drained weight: [If applicable]	0 (gr)

Solid products in g, liquids in ml: ml

3.4 Code for traceability and code key

Production code (example) Product control code and expiry date (Best before see bottle neck)
Production code key (explanation production code) Lot No. = yyddd (last digit of year and day number in year)

4. Allergens, GMO and Irradiation

4.1 Allergen declaration

Tabel

Allergen	In the product	Cross-contamination on production line	Cross-contamination in the company
Cereals containing gluten	Absent	Absent	Absent
- Wheat	Absent	Absent	Absent
- Rye	Absent	Absent	Absent
- Barley	Absent	Absent	Absent
- Oats	Absent	Absent	Absent
- Khorasan wheat	Absent	Absent	Absent
- Spelt	Absent	Absent	Absent
Crustaceans	Absent	Absent	Absent
Eggs	Absent	Absent	Absent
Fish	Absent	Absent	Absent
Peanuts	Absent	Absent	Absent
Soybean	Absent	Absent	**Present**
Milk (including lactose)	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
Celery	Absent	Absent	Absent
Mustard	Absent	Absent	**Present**
Sesame seeds	Absent	Absent	Absent
Sulphur dioxide and sulphites	Absent	Absent	Absent
Lupine	Absent	Absent	Absent
Molluscs	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? According to 1829/2003/EC and 1830/2003/EC	Yes

5. Sensoric examination

Appearance / colour:	Light red to deep orange red colour
Taste:	Spicy and a little bit salty as characteristic of the product.
Odour:	Spicy as characteristic of the product and free from objectionable flavour and odour
Texture / consistency:	Smooth 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.

	Target	Min	Max
PH	3,7	3,5	3,9
Brix	37 (°Brix)	35 (°Brix)	39 (°Brix)
Dry matter	(%)	(%)	(%)
Salt	33 (%)	31 (%)	35 (%)
Aluminum	(mg/kg)	(mg/kg)	(mg/kg)
Water Activity*			
Toxins [If applicable]	(mg/kg)	(mg/kg)	(mg/kg)
Iodine	(mg/kg)	(mg/kg)	(mg/kg)

* Also known as aqueous activity coefficient

	Method	Measuring Freq.
PH	pH meter	Every lot
Brix	Digital refractometer	Every lot
Dry matter	...	...
Salt	Digital salinity meter	Every lot
Aluminum	...	...
Water Activity	...	...
Toxins	...	...
Iodine	...	...

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.

	M (*)	Method	Sampling frequency
Total aerobic plate count	≤ 10000 (cfu/g)	AOAC official method 990.12	monthly
Enterobacteriaceae	(cfu/g)	...	...
Coliforms	0 (cfu/g)	AOAC official method 998.08	monthly
Faecal coliforms	(cfu/g)	...	...
Bacillus cereus	≤ 1000 (cfu/g)	FDA BAM online, 2001 (Chapter 14)	annually
Staphylococcus aureus	0 (cfu/g)	FDA BAM online, 2001 (Chapter 14)	monthly
Salmonella	0 (cfu/25g)	FDA BAM online, 2011 (Chapter 5)	annually
Listeria monocytogenes	(cfu/g)	...	...
Clostridium perfringens	≤ 100 (cfu/g)	FDA BAM online, 2011 (Chapter 5)	annually
Yeasts	≤ 10 (cfu/g)	AOAC official method 997.02	monthly
Moulds	≤ 10 (cfu/g)	AOAC official method 990.12	monthly

Is the analysing firm ISO 17025 or (EN 45001 for EU) qualified?	Yes
Is the analysing firm ISO 9001:2000 qualified?	Yes

9. Nutrition declaration

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

Nutritionele waarde

energy	
kiloJoule (kJ/100g-100ml)	585
kilocalories (kcal/100g-100ml)	139
fat (g/100g-100ml)	1,2
of which saturated fatty acids (g/100g-100ml)	0,2
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)	28
of which sugars (g/100g-100ml)	22
of which polyols (g/100g-100ml)	
of which starch (g/100g-100ml)	
fibre (g/100g-100ml)	3,1
protein (g/100g-100ml)	2,3
salt (g/100g-100ml)	7,3
cholesterol (mg/100g-100ml)	
salatrims (g/100g-100ml)	
alcohol (ethanol) (g/100g-100ml)	
organic acid (mg/100g-100ml)	
Sodium (mg/100g-100ml)	
Dry matter	
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? No

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

How are the nutritional values obtained? analysed by certificied 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 attachement at the bottem of the document.

Is the product metal detected?	Yes
If yes, detection limits - Ferrous:	> 1.5 mm
If yes, detection limits - Non ferrous:	> 3.0 mm
If yes, detection limits - Stainless steel:	> 3.0 mm
Process descripton	Pasteurization
CCP 1:	weighing E202
CCP 2:	Metal detection
CCP 3:	Boiling (Pasteurization)
CCP 4:	Sealing
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:	100 C, 30 sec

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	for dipping

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. Essentiel 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	Yes
RSPO	No
Other Certificates (Iso, Halal, Kosher, Laboratory, Environment, Durability, Social compliance, etc.)	Halal, GMP
Approval No / EU No:	.....

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 .....