



## 1. General product information

d.d. 02.02.2017

| Description   |                |
|---|----------------|
| Product name and net contents:                                  | Gele currysaus |
| General description:  |                |
| Heuschen & Schrouff article number:<br>(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                       |
| Kokonoot-extract  | 47%          | Vietnam/Thailand                        |
| Water   | 31%          | Vietnam/Thailand                        |
| Suiker  | 7%           | Nederland                               |
| Kruiden & Specerijen (knoflook, laos, chili, koriander, komijn, kaneel, kurkuma, kardemom, nootmuskaat) | 5%           | (Thailand, China, Indonesie, Sri Lanka) |
| Citroengras   | 2%           | Thailand                                |
| Zout  | 2%           | Denemarken/Nederland                    |
| Azijn   | 2%           | Nederland                               |
| Gemodificeerd tapiocazetmeel  | <2%          | EU                                      |
| Sjalot  | <2%          | Thailand                                |
| Plant aardige raapzaadolie  | <2%          | Belgie                                  |
| Gist-extract  | <2%          | Nederland                               |
| Kaffir limoenschil  | <2%          | Thailand                                |
| Voedingszuur E330   | <2%          | China                                   |
| 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 |
| E330                  | Citroenzuur | Voedingszuur          |



**Ingredient declaration**

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

**2.3 Alcohol, halal, vegetarians**

|  |     |                       |   |
|--|-----|-----------------------|---|
| Is the product free from alcohol?  | Yes | If no, concentration: | % |
| Is the product free of artificial additives?<br>(Colourings, flavourings, preservatives, etc.) | Yes |                       |   |
| Is this product Halal?   | No  | If yes, institution:  |   |
| Is it mentioned on the packaging?  | No  | Valid until:          |   |
| Is this product Kosher?  | No  | If yes, institution:  |   |
| Is it mentioned on the packaging?  | No  | Valid until:          |   |
| Is this product suitable for vegetarians?  | Yes |                       |   |
| Is this product suitable for vegans?   | Yes |                       |   |
| Is this product organic?   | No  |                       |   |
| 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 and Weight**

| Storage conditions & shelf life |                 |     |     |                     |
|---------------------------------|-----------------|-----|-----|---------------------|
| Storage temperature: (°C)       | Target<br><20°C | Min | Max | Storage conditions: |
| Total shelf life: (months)      |                 | 12  | Max |                     |

| SECONDARY SHELF LIFE: Storage conditions & shelf life |                |     |     |                     |
|---|----------------|-----|-----|---------------------|
| Storage temperature: (°C)                             | Target<br><7°C | Min | Max | Storage conditions: |
| Total shelf life: (days)                              |                |     | Max |                     |

| Weight                             |                   |     |     |   |
|------------------------------------|-------------------|-----|-----|---|
| Weight: (consumer unit in gram/ml) | Target<br>1000 ml | Min | Max | Solid products in g, liquids in ml, Comment |
| Drained weight: (gram)             |                   |     |     | (if applicable)                             |

**3.2 Code for traceability and code key**

| Codes   |  |
|---|--|
| Production code (example)                         | PC 7025  |
| Production code key (explanation production code) | PC (productie code)7(2017)02(week 2)5(vrijdag) |



## 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)              |
|-----------|--|--------------------------|--------------------------|----------------------------------|--------------------------|
|           | <b>Legal allergens</b>   |                          |                          |                                  |                          |
| 1.1       | Wheat  | X                        | <input type="checkbox"/> | <input type="checkbox"/>         | <input type="checkbox"/> |
| 1.2       | Rye  | X                        | <input type="checkbox"/> | <input type="checkbox"/>         | <input type="checkbox"/> |
| 1.3       | Barley   | X                        | <input type="checkbox"/> | <input type="checkbox"/>         | <input type="checkbox"/> |
| 1.4       | Oats   | X                        | <input type="checkbox"/> | <input type="checkbox"/>         | <input type="checkbox"/> |
| 1.5       | Spelt  | X                        | <input type="checkbox"/> | <input type="checkbox"/>         | <input type="checkbox"/> |
| 1.6       | Kamut  | X                        | <input type="checkbox"/> | <input type="checkbox"/>         | <input type="checkbox"/> |
| 1         | *) Gluten  |                          |                          | <input type="checkbox"/>         |                          |
| 2.0       | Crustaceans  | X                        | <input type="checkbox"/> | <input type="checkbox"/>         | <input type="checkbox"/> |
| 3.0       | Egg  | X                        | <input type="checkbox"/> | <input type="checkbox"/>         | <input type="checkbox"/> |
| 4.0       | Fish   | X                        | <input type="checkbox"/> | <input type="checkbox"/>         | <input type="checkbox"/> |
| 5.0       | Peanuts  | X                        | <input type="checkbox"/> | X                                | <input type="checkbox"/> |
| 6.0       | Soy  | X                        | <input type="checkbox"/> | X                                | <input type="checkbox"/> |
| 7.0       | Cow's milk   | X                        | <input type="checkbox"/> | <input type="checkbox"/>         | <input type="checkbox"/> |
| 8.1       | Almonds  | X                        | <input type="checkbox"/> | X                                | <input type="checkbox"/> |
| 8.2       | Hazelnuts  | X                        | <input type="checkbox"/> | <input type="checkbox"/>         | <input type="checkbox"/> |
| 8.3       | Walnuts  | X                        | <input type="checkbox"/> | X                                | <input type="checkbox"/> |
| 8.4       | Cashews  | X                        | <input type="checkbox"/> | X                                | <input type="checkbox"/> |
| 8.5       | Pecan nuts   | X                        | <input type="checkbox"/> | <input type="checkbox"/>         | <input type="checkbox"/> |
| 8.6       | Brazil nuts  | X                        | <input type="checkbox"/> | <input type="checkbox"/>         | <input type="checkbox"/> |
| 8.7       | Pistachio nuts   | X                        | <input type="checkbox"/> | <input type="checkbox"/>         | <input type="checkbox"/> |
| 8.8       | Macadamia/ Queensland nuts   | X                        | <input type="checkbox"/> | <input type="checkbox"/>         | <input type="checkbox"/> |
| 8         | *) Nuts  |                          |                          | X                                |                          |
| 9.0       | Celery   | X                        | <input type="checkbox"/> | <input type="checkbox"/>         | <input type="checkbox"/> |
| 10.0      | Mustard  | X                        | <input type="checkbox"/> | <input type="checkbox"/>         | <input type="checkbox"/> |
| 11.0      | Sesame   | X                        | <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 | X                        | <input type="checkbox"/> | <input type="checkbox"/>         | <input type="checkbox"/> |
| 13.0      | Lupin  | X                        | <input type="checkbox"/> | <input type="checkbox"/>         | <input type="checkbox"/> |
| 14.0      | Molluscs   | X                        | <input type="checkbox"/> | <input type="checkbox"/>         | <input type="checkbox"/> |
|           | <b>Additional allergens</b>  |                          |                          |                                  |                          |
| 20.0      | Lactose  | X                        | <input type="checkbox"/> | <input type="checkbox"/>         | <input type="checkbox"/> |
| 21.0      | Cocoa  | X                        | <input type="checkbox"/> | <input type="checkbox"/>         | <input type="checkbox"/> |
| 22.0      | Glutamate (E620 – E625)  | X                        | <input type="checkbox"/> | <input type="checkbox"/>         | <input type="checkbox"/> |
| 23.0      | Chicken meat   | X                        | <input type="checkbox"/> | <input type="checkbox"/>         | <input type="checkbox"/> |
| 24.0      | Coriander  | <input type="checkbox"/> | X                        | <input type="checkbox"/>         | <input type="checkbox"/> |
| 25.0      | Corn/ maize  | X                        | <input type="checkbox"/> | <input type="checkbox"/>         | <input type="checkbox"/> |
| 26.0      | Legumes /Pulses  | X                        | <input type="checkbox"/> | <input type="checkbox"/>         | <input type="checkbox"/> |
| 27.0      | Beef   | X                        | <input type="checkbox"/> | <input type="checkbox"/>         | <input type="checkbox"/> |
| 28.0      | Pork   | X                        | <input type="checkbox"/> | <input type="checkbox"/>         | <input type="checkbox"/> |
| 29.0      | Carrot   | X                        | <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?                                    | Yes |
| Does the product contain ingredients which are a risk for GMO (e.g. soy, maize, wheat, rice)?       | No  |
| Is this product (and all its ingredients) free from GMO? According to 1829/2003/EC and 1830/2003/EC | Yes |



## 5. Sensoric examination

| Sensoric examination   |         |
|------------------------|---------|
| Appearance / colour:   | Geel    |
| Taste:                 | Kruidig |
| Odour:                 | Kruidig |
| Texture / consistency: | Saus    |

## 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                           | 4.0    | 3.8 | 4.2 | Value  |        |                 |
| Brix                         |        |     |     | ° Brix |        |                 |
| Dry matter                   |        |     |     | %      |        |                 |
| Salt                         | 2.4    | 2.2 | 2.6 | %      |        |                 |
| 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 | <100.000 | cfu/g   |        |                    |
| Enterobacteriaceae        |          | cfu/g   |        |                    |
| Coliforms                 |          | cfu/g   |        |                    |
| Faecal coliforms          |          | cfu/g   |        |                    |
| Bacillus cereus           |          | cfu/g   |        |                    |
| Staphylococcus aureus     |          | cfu/g   |        |                    |
| Salmonella                |          | cfu/25g |        |                    |
| Listeria monocytogenes    |          | cfu/g   |        |                    |
| Clostridium perfringens   |          | cfu/g   |        |                    |
| Yeasts                    |          | cfu/g   |        |                    |
| Moulds                    |          | cfu/g   |        |                    |

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



## 9. Nutrition declaration

Liquid products in ml, solid products in g

| Nutritional Values ( per 100g /100ml*) |       |      |
|--|-------|------|
| Property                               | Value | UoM  |
| Energy*                                | 813   | KJ   |
| Energy*                                | 196   | Kcal |
| Fat*                                   | 15.5  | gram |
| -saturated fat *                       | 13.3  | gram |
| -mono unsaturated fat                  | 0.32  | gram |
| -poly unsaturated fat                  | 0.14  | gram |
| -cholesterol                           | NB    | gram |
| -trans fat                             | NB    | gram |
| -salatrimis                            | NB    | gram |
| Carbohydrates*                         | 12    | gram |
| -sugars*                               | 8.6   | gram |
| -polyoles                              | NB    | gram |
| -erytritol                             | NB    | gram |
| -starch                                | NB    | gram |
| Fibre                                  | 1.1   | gram |
| Organic acids                          | NB    | gram |
| Alcohol                                | 0     | gram |
| Protein*                               | 1.85  | gram |
| Salt* (=sodium x 2.5)                  | 0.9   | gram |

|  |   |
|--|---|
| <input checked="" type="checkbox"/> x Per 100g         | <input type="checkbox"/> Per 100ml        |
| <input checked="" type="checkbox"/> x 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.

|   |  |
|---|--|
| Other values (than per 100g / 100ml) are not allowed in EU legislation!<br>* these values are mandatory according To EU 1169/2011 | Is the salt content exclusively due to the presence of naturally occurring sodium?<br><b>Yes</b> |
|---|--|

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

|   |  |
|---|--|
| <b>How are the nutritional values obtained?</b><br>(literature/ calculated/ analysed by certified laboratorium) | De voedingswaarde gegevens berusten op literatuur gegevens en vormen geen analytische maatstaaf. |
|---|--|

## 10. Metal detection and process description

| Metal detection                |         |       |             |       |                 |       |
|--------------------------------|---------|-------|-------------|-------|-----------------|-------|
| Is the product metal detected? | Yes     |       |             |       |                 |       |
| If yes, detection limits:      | Ferrous | 1.5mm | Non Ferrous | 3.0mm | Stainless steel | 4.0mm |



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

| Process description   |                              |
|---|------------------------------|
| Please add process description in this area or add the process description as an appendix | CCP 1:Verhitten 10 min <87°C |
|   | CCP2: Afvullen <75°C         |
|   | CCP3:Metaaldetectie          |
|   | CCP...:                      |

## 11. Packaging and labeling

### 11.1 Preservation of consumer packaging

| Packaging material and Preservation                                      |   |                                      |
|--|---|--------------------------------------|
| Packaging according to:  | Regulation (EC) No 10/2011<br>Regulation (EC) No 321/2011<br>Regulation (EC)No1282/2011 | Yes / No<br>If yes, add test rapport |
| Atmosphere packing   |   | No                                   |
| - if yes, which method is used?  |   |                                      |
| Gas packing  |   | No                                   |
| - if yes, which gasses are used?   |   |                                      |
| Vacuum packing   |   | No                                   |
| Pasteurized  |   | No                                   |
| Sterilised   |   | No                                   |
| Active packaging   |   | No                                   |
| - which kind is used (e.g. oxygen absorber/<br>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 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.).