

Product Specification - *Spring Rolls mini HS



CO LTD

(version 4, approved on 23/06/2021)

1. General product information

Versienr	4
Product name EN	*Spring Rolls mini HS ct 900g (60pc)
Brand	
Product reference	002271

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%.

<u>Ingredient type</u>	<u>Name</u>	<u>Source</u>	<u>% in final</u>	<u>(E number)</u>	<u>Country of origin</u>	<u>Allergen</u>	<u>GMO Labeling required? (Regulation EG Nr1829/2003)</u>
Ingredient	wheat flour		31		China		No
Ingredient	cabbage		30		China		No
Ingredient	water		14.22		China		No
Ingredient	carrot		6		China		No
Ingredient	onion		5		China		No
Ingredient	green beans		4		China		No
Ingredient	corn starch		3		China		No
Ingredient	glass noodles	mung beans	3		China		No
Composition	seasoning		2.5		China		No
→ Ingredient	→ salt						No
→ Composition	→ soy sauce						No
→ → Ingredient	→ → water						No
→ → Ingredient	→ → salt						No
→ → Ingredient	→ → soybeans						No
→ → Ingredient	→ → sugar						No
→ → Ingredient	→ → wheat flour						No
→ → Additive	→ → colour			E150a Plain caramel			No
→ Ingredient	→ black pepper						No
→ Ingredient	→ soybean oil						No
→ Ingredient	→ sesame oil						No
Ingredient	sugar		1		China		No
Additive	emulsifier	soya	0.28	E322 Lecithin	China		No
<i>Total percentage: 100.00%</i>							

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 attachments at the bottom 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:	HALAL FOOD COUNCIL INTERNATIONAL (MALAYSIA & ASIA REGION)
Valid until:	13-01-2023
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

	<u>Target</u>	<u>Min</u>	<u>Max</u>	<u>Storage Conditions</u>
<u>Storage temperature</u>	-18 (°C)	-24 (°C)	-18 (°C)	Frozen

MAX

Total shelf life: (months) 24

3.2 Secondday Shelf life

Explain how to handle the product after opening

	<u>Target</u>	<u>Min</u>	<u>Max</u>	<u>Storage conditions / Instructions:</u>
<u>Storage temperature: (°C)</u>	(°C)	(°C)	(°C)	Once defrosted do not refreeze

Max

Total shelf life (days) ...

3.3 Weight

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

	<u>Target</u>	<u>Min</u>	<u>Max</u>
<u>Weight: (consumer unit in gram/ml)</u>	900	900	927
	<u>gram</u>		

Drained weight: [If applicable] (gr)

Solid products in g, liquids in ml: g

3.4 Code for traceability and code key

Production code (example)

Production code key (explanation production code)

One container with one production code

Production records can be found according to production codes.

4. Allergens, GMO and Irradiation

4.1 Allergen declaration

Tabel

<u>Allergen</u>	<u>In the product</u>	<u>Cross-contamination on production line</u>	<u>Cross-contamination in the company.</u>
Peanuts	Absent	Absent	Absent
Sulphur dioxide and sulphites	Absent	Absent	Absent
Molluscs	Absent	Absent	Absent
Fish	Absent	Absent	Absent
Soybean	Present	Present	Present
Sesame seeds	Present	Present	Present
Celery	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
Crustaceans	Absent	Absent	Absent
Mustard	Absent	Absent	Absent
Milk (including lactose)	Absent	Absent	Absent
Lupine	Absent	Absent	Absent
Cereals containing gluten	Present	Present	Present
- Wheat	Present	Present	Present
- Rye	Absent	Absent	Absent
- Barley	Absent	Absent	Absent
- Oats	Absent	Absent	Absent

- Khorasan wheat	Absent	Absent	Absent
- Spelt	Absent	Absent	Absent
Eggs	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? Yes
 According to 1829/2003/EC and 1830/2003/EC

5. Sensoric examination

Appearance / colour: It has the proper colour and lustre of this variety
Taste: It has the taste and smell of the variety
Odour: No peculiar smell
Texture / consistency: It has the proper shape, no distortion, no damage and no frost on the surface

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.

	<u>Target</u>	<u>Min</u>	<u>Max</u>
<u>PH</u>			
<u>Brix</u>	(°Brix)	(°Brix)	(°Brix)
<u>Dry matter</u>	(%)	(%)	(%)
<u>Salt</u>	(%)	(%)	(%)
<u>Aluminum</u>	< 10 (mg/kg)	0 (mg/kg)	10 (mg/kg)
<u>Water Activity*</u>			
<u>Toxins [If applicable]</u>	≤ 0,75 (mg/kg)	0 (mg/kg)	0,75 (mg/kg)
<u>Iodine</u>	(mg/kg)	(mg/kg)	(mg/kg)

* Also known as aqueous activity coefficient

	<u>Method</u>	<u>Measuring Freq.</u>
<u>PH</u>
<u>Brix</u>
<u>Dry matter</u>
<u>Salt</u>
<u>Aluminum</u>	type inspection	annually
<u>Water Activity</u>
<u>Toxins</u>	type inspection	annually
<u>Iodine</u>

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.

	<u>M(*)</u>	<u>Method</u>	<u>Sampling frequency</u>
<u>Total aerobic plate count</u>	< 10000 (cfu/g)	4789-2016	each batch
<u>Enterobacteriaceae</u>	(cfu/g)
<u>Coliforms</u>	< 10 (cfu/g)	4789-2016	each batch
<u>Faecal coliforms</u>	(cfu/g)
<u>Bacillus cereus</u>	(cfu/g)
<u>Staphylococcus aureus</u>	≤ 100 (cfu/g)	4789-2016	each batch
<u>Salmonella</u>	0 (cfu/25g)	4789-2016	Semi-annual inspection
<u>Listeria monocytogenes</u>	(cfu/g)
<u>Clostridium perfringens</u>	(cfu/g)
<u>Yeasts</u>	(cfu/g)
<u>Moulds</u>	(cfu/g)

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)

	<u>Nutritieele waarde</u>
Energy value	
kiloJoule (kJ/100g-100ml)	556
kilocalories (kcal/100g-100ml)	133
Nutrients	
fat (g/100g-100ml)	0,9
of which saturated fatty acids (g/100g-100ml)	0,5
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)	26,4
of which sugars (g/100g-100ml)	3,9
of which polyols (g/100g-100ml)	
of which starch (g/100g-100ml)	
fibre (g/100g-100ml)	1
protein (g/100g-100ml)	3,9
salt (g/100g-100ml)	1,9
cholesterol (mg/100g-100ml)	
salatrimis (g/100g-100ml)	
alcohol (ethanol) (g/100g-100ml)	
organic acid (mg/100g-100ml)	
Sodium (mg/100g-100ml)	
Dry matter	
100g/100ml	100 g
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

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

How are the nutritional values obtained? analysed by certified 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 attachment at the bottom of the document.

Is the product metal detected? Yes
 If yes, detection limits - Ferrous: 1.0mm
 If yes, detection limits - Non ferrous: 1.5mm
 If yes, detection limits - Stainless steel: 2.0mm

Process description

1.Fillings: Raw material selection, cleaning, shredding, blanch, cooling, spin-dry, mixing
 2 Wrapper: Screening of wheat flour, beating of wheat flour, making wrapper
 3 Handmade
 4 Product quick frozen
 5 Packing: Inner packing, testing, outer packing
 6 Product into frozen storage

- CCP 1:
- CCP 2:
- CCP 3:
- CCP 4:
- 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 No
 if yes time / temperature combination:
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 Deep-fry food at 150-170 °C for 5-7 minutes under freezing condition

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. Essential 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 waste
- 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 Yes
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 Yes

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 Yes
The packaging shall produce energy when burned, or Yes
The packaging can be composted and is biodegradable. Yes

15. Supplier information

Supplier name

Contact quality *Email:*
Tel:
Fax:

15.1 Quality systems

Please attach a copy of your quality certificates below the document

GMP No
HACCP Yes
BRC Yes
IFS No
ISO 22000 Yes
BSCI No
RSPO No
Other Certificates (Iso, Halal, Kosher, Laboratory, Environment, ISO 9001, HALAL)

Durability, Social compliance, etc.)**Approval No / EU No:**

Only applicable for establishments handling, preparing or producing products of animal origin. Please attach a copy of your certificate

16. 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**CA : Case**PK : Pack / Innerpack**EA : Each***17. Additional information****Additional information**

Product Specification

www.quasydoc.eu

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