

# ZLI - Rice sushi shinode SUN CLAD bg 1kg

(Version 3, approved on 15/11/2023)



## 1. General product information

**Version nr.** 3  
**Product name EN** Rice sushi shinode SUN CLAD bg 1kg  
**Brand** Sun Clad  
**Product reference** 001023

### 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?</u> (Regulation EG Nr1829/2003)
Ingredient	rice medium		100		Italy		No

*Totaal 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 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.)** Yes  
**Is this product Halal?** No  
**If yes, institution:** .....  
**Valid until:** .....  
**Is it mentioned on the packaging?** .....  
**Is this product Kosher?** No  
**If yes, institution:** .....

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Valid until:

Is it mentioned on the packaging?

Is this product suitable for vegetarians?

Is this product suitable for vegans?

Is this product organic?

If yes, please add certificate.

Is this product part of a fair trade program?

Which program

.....

.....

Yes

Yes

No

.....

No

.....

## 3. Storage, shelf life, Weight and Traceability Coding

### 3.1 Storage conditions & Shelf life

	Target	Min	Max	Storage Conditions
Storage temperature	≤ 18 °C	≥ 10 °C	≤ 25 °C	Room temperature

	MAX
Total shelf life: (months)	24

### 3.2 Secondary Shelf life

Explain how to handle the product after opening

	Target	Min	Max	Storage conditions / Instructions:
Storage temperature: (°C)	... °C	... °C	... °C	Room temperature

	Max
Total shelf life (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)	1000	970	1030

	gram
Drained weight: [If applicable]	... gr

Solid products in g, liquids in ml: g

### 3.4 Code for traceability and code key

**Production code (example)** 03/06/2022

**Production code key (explanation production code)** The code for the traceability is the BBD that allows us to collect all the informations about the product

## 4. Allergens, GMO and Irradiation

### 4.1 Allergen declaration

Table

<u>Allergen</u>	<u>In the product</u>	<u>Cross-contamination on production line</u>	<u>Cross-contamination in the company</u>
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	<b>Present</b>	<b>Present</b>
Milk (including lactose)	Absent	Absent	Absent

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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	Absent
Sesame seeds	Absent	<b>Present</b>	<b>Present</b>
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:** White rice  
**Taste:** Typical of rice  
**Odour:** Typical of rice  
**Texture / consistency:** Typical of rice

## 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	...	...	...

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Brix	... °Brix	... °Brix	... °Brix
Dry matter	... %	... %	... %
Salt	... %	... %	... %
Aluminium	... mg/kg	... mg/kg	... mg/kg
Water Activity*	≤ 0,7	< 0,2	≥ 0,8
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	...	...
Brix	...	...
Dry matter	...	...
Salt	...	...
Aluminum	...	...
Water Activity	Internal method	1/batch
Toxins	...	...
Iodine	...	...

## 7. Product defects

<b>Foreign material (product inherent) (%)</b>	0.1%
<b>Foreign material (not product inherent) (%):</b>	Absent
<b>Sand (%):</b>	Absent
<b>Fluid / drip / glaze (%):</b>	N.A.
<b>Damaged products (%):</b>	1.0%
<b>Percentage of remaining variances (%):</b>	5%

## 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.

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	M (*)	Method	Sampling frequency
Total aerobic plate count	≤ 150000 cfu/g	ISO 4833-1:2013	1/year
Enterobacteriaceae	... cfu/g	...	...
Coliforms	... cfu/g	...	...
Faecal coliforms	... cfu/g	...	...
Bacillus cereus	... cfu/g	...	...
Staphylococcus aureus	... cfu/g	...	...
Salmonella	≤ 0 cfu/25g	AFNOR EGS 38/01-03/15	1/year
Listeria monocytogenes	... cfu/g	...	...
Clostridium perfringens	... cfu/g	...	...
Yeasts	≤ 5000 cfu/g	ISO 21527-2:2008	1/year
Moulds	≤ 5000 cfu/g	ISO 21527-2:2008	1/year

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 (20°C)

### Nutritionele waarde

#### energy

kilojoule (kJ/100g-100ml) 1479

kilocalories (kcal/100g-100ml) 348

fat (g/100g-100ml) 0,7

of which saturates (g/100g-100ml) 0,1

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) 78

of which sugars (g/100g-100ml) 0,3

of which polyols (g/100g-100ml)

of which starch (g/100g-100ml)

fibre (g/100g-100ml) 1

protein (g/100g-100ml) 7

salt (g/100g-100ml) 0,01

cholesterol (mg/100g-100ml)

salatrim (g/100g-100ml)

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**alcohol (ethanol) (g/100g-100ml)**

**organic acid (mg/100g-100ml)**

**Sodium (mg/100g-100ml)**

**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?**

Yes

	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?** calculated

## 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:**

2.0 mmm

**If yes, detection limits - Non ferrous:**

2.5 mm

**If yes, detection limits - Stainless steel:**

2.5 mm

**Process description**

.....

**CCP 1:**

Sieves

**CCP 2:**

Metal detector

**CCP 3:**

.....

**CCP 4:**

.....



CCP 5: .....

## 11. Packaging and labeling

### 11.1 Preservation of consumer packaging

Packaging according to Regulation (EC):

<b>No 10/2011 - No 1935/2004 - No 2023/2006</b>	Yes
If yes, add test rapport and declaration of compliance	
<b>Bisphenol A free</b>	Yes
<b>Atmosphere / Gas packing</b>	No
<b>if yes, which method is used?</b>	.....
<b>Vacuum packing</b>	No
<b>Pasteurised</b>	No
<b>if yes time / temperature combination:</b>	.....
<b>Sterilised</b>	No
<b>if yes time / temperature combination:</b>	.....
<b>Active packaging</b>	No
<b>which kind is used (e.g. oxygen absorber/ silica / other sorbents.)</b>	.....

### 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.

<b>Cooking instructions</b>	Wash the rice thoroughly. Add 1 volume of rice to 1 1/2 of cold salted water and bring to the boil. Cover and simmer for 15 minutes or until the water has been absorbed. Turn off the heat and allow to sit for 10 minutes.
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## 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.
- comply with the maximum levels for Mosh / Moah
- 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, etc. according to commission regulation (EC) No 915/2023
- comply with EU legislation on biogenic amines, 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)

<b>The characteristics of the packaging make it possible to use the packaging several passes, or</b>	No
<b>The packaging complies with labour regulations for its processing,</b>	Yes
<b>or</b>	
<b>The packaging meets the specific requirements for recyclable packaging and therefore has become waste</b>	Yes

The following method of recovery applies to the packaging: (indicate what applies)

<b>A certain percentage by weight of the materials used, may be re-used, or</b>	No
<b>The packaging shall produce energy when burned, or</b>	No
<b>The packaging can be composted and is biodegradable.</b>	No

### 14.1 Quality systems

Please attach a copy of your quality certificates below the document

**GMP**

No

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HACCP	No
BRC	Yes
IFS	Yes
ISO 22000	No
BSCI	No
RSPO	No
Other Certificates (Iso, Halal, Kosher, Laboratory, Environment, Durability, Social compliance, etc.)	Organic
Approval No / EU No:	IT BIO 007 Q03E

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)
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\* Terminology & Unit descriptors :

TIUD : Trade Item Unit Descriptor

PL : Pallet

CS : Case

PK : Pack / Innerpack

EA : Each

## 16. Additional information

Additional information .....