(Version 1, approved on /)



### 1. General product information

Version nr. 1

**Product name EN** Rice scented G.PHOENIX bg 5kg

**Brand** Golden Phoenix

**Product reference** 001162

#### 1.1 General requirements

Products must comply with EU standard, for further details please read appendix  $\ensuremath{\mathsf{II}}$ 

### 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	jasmine rice	rice	100		Thailand		No 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 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,	Yes
preservatives, etc.)	res
Is this product Halal?	Yes
If ves. institution:	The Central Islamic Council of Thaila

in yes, institution.

**Valid until:** March 30, 2025

Is it mentioned on the packaging?

Is this product Kosher?

Yes

(Version 1, approved on /)



If was implifications	Thai Kashrut Services Ltd. (The Jewish Commmunity of
If yes, institution:	Thailand)
Valid until:	April 30, 2025
Is it mentioned on the packaging?	No
Is this product suitable for vegetarians?	Yes
Is this product suitable for vegans?	Yes
Is this product organic?	No
lf 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	°C	°C	°C	

	MAX
Total shelf life: (months)	

### 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	

	Max
Total shelf life (days)	

### 3.3 Weight

(Version 1, approved on /)



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)			

	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) Lot150/20 (changing upon sale contract)

Production code key (explanation production code) FGCME0971 (Finished Good / CME export code / Running number)

### 4. Allergens, GMO and Irradiation

### 4.1 Allergen declaration

#### Table

<u>Allergen</u>	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	Absent

(Version 1, approved on /)



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	Absent
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

Yes

1829/2003/EC and 1830/2003/EC

#### 5. Sensoric examination

Appearance / colour: Off white

Taste: Natural sweet

Odour: Pandanus leaf

**Texture / consistency:** Chewy

### 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.



(Version 1, approved on /)



PH			
Brix	°Brix	°Brix	°Brix
Dry matter	%	%	%
Salt	%	%	%
Aluminium	mg/kg	mg/kg	mg/kg
Water Activity*			
Toxins [If applicable]	mg/kg	mg/kg	mg/kg
lodine	mg/kg	mg/kg	mg/kg

<sup>\*</sup> Also known as aqueous activity coefficient

	Method	Measuring Freq.	
PH			
Brix			
Dry matter			
Salt			
Aluminum			
Water Activity			
Toxins			
lodine			

### 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.

(Version 1, approved on /)



	M (*)	Method	Sampling frequency
Total aerobic plate count	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? Yes

### 9. Nutrition declaration

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

### Nutritionele waarde

energy	
kiloJoule (kJ/100g-100ml)	1499
kilocalories (kcal/100g-100ml)	353
fat (g/100g-100ml)	0,9
of which saturates (g/100g-100ml)	0,3
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)	79
of which sugars (g/100g-100ml)	0
of which polyols (g/100g-100ml)	
of which starch (g/100g-100ml)	
fibre (g/100g-100ml)	1,4
protein (g/100g-100ml)	7,0
salt (g/100g-100ml)	0

(Version 1, approved on /)



cholesterol (mg/100g-100ml)
salatrims (g/100g-100ml)
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?

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 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	1.2mm.
ferrous:	1.2111111.
If yes, detection limits - Stainless	1 Emm
steel:	1.5mm.
Process description	
CCP 1:	
CCP 2:	

(Version 1, approved on /)



CCP 3:					
CCP 4:					
CCP 5:					
11. Packaging	and labeling				
11.1 Preservati	on of consumer packaging				
Packaging according	g to Regulation (EC):				
No 10/2011 - No 19	935/2004 - No 2023/2006	Yes			
If yes, add test rapp	ort and declaration of compliance				
Bisphenol A free		No			
Atmosphere / Gas	packing	Yes			
if yes, which meth	od is used?	Atmosphere packing			
Vacuum packing		No			
Pasteurised		No			
if yes time / tempe	erature combination:				
Sterilised		No			
if yes time / tempe	erature combination:				
Active packaging		No			
which kind is used	(e.g. oxygen absorber/ silica / other sorbents.)				
11.2 Method of	preparation				
Describe how consume	rs must prepare the product. (Cooking instructions). If the nu	itritional values have been indicated for the prepared product,			
these instructions are <b>o</b>	<b>bligatory</b> and have to be printed on the label.				
Cooking	1) Pour the rice2) Rinse only once3) Add water	1) Placing the rice basin in rice			
instructions	cooker and wait until its done5) Enjoy your me	al with the best selected			

### 12. Ethics

Are the products free of childlabour? Yes

# 13. Appendix

(Version 1, approved on /)



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 <a href="http://ec.europa.eu/food/plant/pesticides/eu-pesticides-database/public/?event=homepage&language=EN">http://ec.europa.eu/food/plant/pesticides/eu-pesticides-database/public/?event=homepage&language=EN</a>
- 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 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			
The packaging complies with labour regulations for its processing,	Yes		
or	163		
The packaging meets the specific requirements for recyclable	Yes		
packaging and therefore has become waste	162		

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

(Version 1, approved on /)



НАССР	Yes
BRC	Yes
IFS	No
ISO 22000	No
BSCI	No
RSPO	No
Other Certificates (Iso, Halal, Kosher, Laboratory,	Halal / Kosher / USFDA / FSMA / ISO9001/
Environment, Durability, Social compliance, etc.)	ISO14001
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**

TI *					Number of cartons per layer

### **Dimensions and weights**

TIUD* GTIN	Gross weight (g) Ne	et weight (g)	Drained weight (g)	Height (mm)	Width (mm)	Length (mm)	Diameter (mm)	
* <u>Terminology &amp; Unit descriptors :</u>								
TIUD :	Trade Item L	Trade Item Unit Descriptor						
PL:	Pallet	Pallet						
CS:	Case	Case						
PK:	Pack / Inner	Pack / Innerpack						
EA:	Each	Each						

### 16. Additional information

Additional information .....