



1. General product information

| Description | | | |
|---|--|---------------------|-------------------|
| Product name and Brand: | Sweet and Sour Plum Sauce 700 ml | | |
| General description: | Sticky liquid, Browish yellow, Salted plum and sour strong smell | | |
| Heuschen & Schrouff article number: (to be completed by H&S) | HS 08687 | Date specification: | 21 September 2018 |

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%.

| Component list | | |
|---|--------------|-------------------|
| Ingredient | Quantity (%) | Country of origin |
| Sugar | 53.0 | Thailand |
| Water | 36.0 | Thailand |
| Distilled Vinegar | 5.0 | Thailand |
| Salted plum | 2.0 | Thailand |
| Modified tapioca starch | 2.0 | Thailand |
| Salt | 2.0 | Thailand |
| | | |
| | | |
| | | |
| Please check if the quantity is 100% TOTAL | 100% | |

2.2 Additives declaration

| Additives declaration | | |
|-----------------------|------|-----------------------|
| E-number | Name | Category / way of use |
| - | - | - |
| | | |
| | | |

2.3 Ingredient declaration

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

2.4 Alcohol, halal, vegetarians

| | | |
|--|-----------------|--------------------------------|
| Is the product free from alcohol? | <u>Yes</u> / No | If no, concentration: % |
| Is the product free of artificial additives? (Colourings, flavourings, preservatives, etc.) | Yes / <u>No</u> | |
| Is this product Halal? | <u>Yes</u> / No | If yes, institution: |
| Is it mentioned on the packaging? | <u>Yes</u> / No | Valid until: |
| Is this product Kosher? | <u>Yes</u> / No | If yes, institution: |
| Is it mentioned on the packaging? | <u>Yes</u> / No | Valid until: |
| Is this product suitable for vegetarians? | <u>Yes</u> / No | |
| Is this product suitable for vegans? | <u>Yes</u> / No | |
| Is this product organic? | Yes / <u>No</u> | If yes, please add certificate |
| Is this product part of a fair trade program? | Yes / <u>No</u> | 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 | Min | Max | Storage conditions: Room temperature |
| | 30 | - | - | |
| Total shelf life: (months) | 18 | | Max | |

| SECONDARY SHELF LIFE: Explain how to handle the product after opening | | | | |
|---|--------|-----|-----|------------------------------------|
| Storage temperature: (°C) | Target | Min | Max | Storage conditions / Instructions: |
| | - | - | - | |
| Total shelf life: (days) | - | | Max | |

| For suppliers outside the EU, the net weight of the product must be the <u>minimal</u> weight | | | | |
|---|--------|-----|-----|---|
| Weight: (consumer unit in gram/ml) | Target | Min | Max | Solid products in g, liquids in ml, Comment |
| | 700 | 700 | 705 | |
| Drained weight: (gram) | - | - | - | (if applicable) |

3.2 Code for traceability and code key

| Codes | | | | | | | |
|--|------|-------|-----|---------------|---------|-------|------|
| Production code (example) | X | X | XX | X | GAC | X | X |
| Production code key (explanation production code) | Year | Month | Day | Running batch | Product | plant | Line |



4. Allergens, GMO and Irradiation

4.1 Allergen declaration

| 1. Allergen information Regulation (EU) No 1169/2011 Annex II Including products thereof | Recipe/ product formula = present (added ingredients, additives, carriers, processing aids etc. derived from an allergenic source) | | Cross contamination = possibly present (unintentional presence due to production on the same equipment, used utensils, personnel, airborne contact or by other means) | | | |
|---|---|-------------------------------------|---|--------------------------|--------------------------|--------------------------|
| | Used as ingredient? | | Used in same plant/ site or production line? | | Cross- contact possible? | |
| | YES | NO | Plant | Line | YES | NO |
| Cereals containing gluten | | <input checked="" type="checkbox"/> | | | | |
| Wheat | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Rye | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Barley | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Oats | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Spelt | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Khorasan wheat | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Crustaceans | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Egg | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Fish | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Peanuts | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Soybeans | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Cow's milk (incl. lactose) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| (Tree) Nuts | | <input checked="" type="checkbox"/> | | | | |
| Almonds | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Hazelnuts | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Walnuts | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Cashews | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Pecan nuts | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Brazil nuts | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Pistachio nuts | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Macadamia/Queensland nuts | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Celery | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Mustard | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Sesame seeds | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Sulphur dioxide and sulphites (E220 - E228) at concentrations of more than 10 ppm, expressed as SO ₂ | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Lupin | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Molluscs | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

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 / No |
| Is this product (and all its ingredients) free from GMO? According to 1829/2003/EC and 1830/2003/EC | Yes / No |



5. Sensoric examination

| Sensoric examination | |
|------------------------|-----------------------------------|
| Appearance / colour: | Brownish yellow liquid |
| Taste: | Sweet and salt little |
| Odour: | Salted plum and sour strong smell |
| Texture / consistency: | Sticky 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.

| Chemical / physical analysis | | | | | | |
|------------------------------|--------|------|------|--------|--------------------|-----------------|
| | Target | Min | Max | UoM | Method | Measuring Freq. |
| PH | 3.5 | 3.0 | 4.0 | Value | pH Meter | Every batch |
| Brix | 57.5 | 55.0 | 60.0 | ° Brix | Hand refractometer | Every batch |
| Dry matter | - | - | - | % | - | - |
| Salt | 2.0 | 1.0 | 3.0 | % | Titration | Every batch |
| Aluminum | - | - | - | mg/kg | - | - |
| Water activity | - | - | - | Value | - | - |
| Toxins (if applicable) | - | - | - | mg/kg | - | - |
| Iodine | - | - | - | % | - | - |

* 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 | ≤ 1 x 10 ⁴ | cfu/g | Compendium of Method, 1992 | Every batch |
| Enterobacteriaceae | - | cfu/g | - | - |
| Coliforms | < 3 | MPN/g | AOAC 966.24, 2012 | Every batch |
| Faecal coliforms | - | cfu/g | - | - |
| Bacillus cereus | ≤ 1 x 10 ³ | cfu/g | Refer to annual analysis reports from registered lab per year | Every year |
| Staphylococcus aureus | Not detected | cfu/g | | |
| Salmonella | Not detected | cfu/25g | | |
| Listeria monocytogenes | - | cfu/g | | |
| Clostridium perfringens | ≤ 1 x 10 ³ | cfu/g | | |
| Yeasts | ≤ 10 | cfu/g | Compendium of Method, 2001 | Every batch |
| Moulds | | | | |

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



9. Nutrition declaration

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

| Nutritional Values (per 100g /100ml*) | | |
|--|---------|------|
| Property | Value | UoM |
| Energy* | 1312.38 | KJ |
| Energy* | 309.12 | Kcal |
| Fat* | 0 | gram |
| -saturated fat * | 0 | gram |
| -mono unsaturated fat | | gram |
| -poly unsaturated fat | | gram |
| -cholesterol | | gram |
| -trans fat | | gram |
| -salatrim | | gram |
| Carbohydrates* | 77.28 | gram |
| -sugars* | 75.76 | gram |
| -polyols | | gram |
| -erythritol | | gram |
| -starch | | gram |
| Fibre | | gram |
| Organic acids | | gram |
| Alcohol | | gram |
| Protein* | 0 | gram |
| Salt* (=sodium x 2.5) | 3.45 | gram |

Other values (than per 100g / 100ml) are not allowed in EU legislation!
 * these values are mandatory according To EU 1169/2011

| | |
|-------------------------------------|---|
| <input type="checkbox"/> Per 100g | <input checked="" type="checkbox"/> Per 100ml |
| <input type="checkbox"/> Unprepared | <input type="checkbox"/> Prepared product according instructions on label |

↓

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 / No

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

| | |
|--|--|
| How are the nutritional values obtained? (literature/ calculated/ analysed by certified laboratorium) | ALS Laboratory Group (Thailand) Co., Ltd : ALS |
|--|--|

10. Metal detection and process description

| Metal detection | | | | | |
|--------------------------------|----------|--|-------------|--|-----------------|
| Is the product metal detected? | Yes / no | | | | |
| If yes, detection limits: | Ferrous | | Non Ferrous | | Stainless steel |



| Process description | |
|---|---|
| <pre> graph TD WATER --> BOILING VINEGAR --> BOILING SUGAR --> BOILING BOILING --> MIXING[MIXING SALTED PLUM] MIXING --> PASTEURIZATION MODIFIED[MODIFIED STARCH] --> PASTEURIZATION PASTEURIZATION --> COOLING COOLING --> BOTTLING </pre> | CCP 1:pasteurization : temp.100-105 °C time 1 mins |
| | CCP2: |
| | CCP3: |
| | CCP...: |
| Describe the production process (process flowchart) and mention the critical control points of the process. Complete the CCP list | |

11. Packaging and labeling

11.1 Preservation of consumer packaging

| Packaging material and Preservation | |
|---|--|
| Packaging according to: Regulation (EC) No 10/2011 Regulation (EC) No 1935/2004 Regulation (EC) No 2023/2006 | Yes / No If yes, add test rapport and declaration of compliance |
| Bisphenol A free | Yes / No |

| | |
|--|---|
| Atmosphere / Gas packing | Yes / <u>No</u> |
| - if yes, which method is used? | |
| Vacuum packing | Yes / <u>No</u> |
| Pasteurized | Yes / <u>No</u> , if yes time /temperature combination: |
| Sterilised | Yes / <u>No</u> , if yes time /temperature combination: |
| Active packaging | Yes / <u>No</u> |
| - 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. |
| It is very well used as dipping sauce for Chinese dumplings |
| |
| |
| |

12. Ethics

| | |
|--------------------------------------|-----------------|
| Are the products free of childlabour | <u>Yes</u> / No |
|--------------------------------------|-----------------|

Appendix I

Insert label

recycling

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 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 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.).