

ZLI - Spice paste red curry MAE PLOY cup 400g

(Version 2, approved on 21/04/2022)



1. General product information

Versienr 2
Product name EN Spice paste red curry MAE PLOY cup 400g
Brand Mae Ploy
Product reference 016952

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	garlic		21.5		Thailand		No
Ingredient	dried red chilli		19		China, Thailand		No
Ingredient	lemongrass		18.5		Thailand		No
Ingredient	shallot		14.5		Thailand		No
Ingredient	salt		13		Thailand		No
Ingredient	galanga (alpinia galanga)		6		Thailand		No
Composition	shrimp paste		4.5		Thailand		No
→ Ingredient	→ shrimp		3.6			Crustaceans	No
→ Ingredient	→ salt		0.9				No
Ingredient	kaffir lime peel		2.5		Thailand		No
Ingredient	pepper		0.5		Thailand		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?	Yes
If yes, institution:	THE CENTRAL ISLAMIC COUNCIL OF THAILAND
Valid until:	November 6, 2022
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?	No
Is this product suitable for vegans?	No
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

	Target	Min	Max	Storage Conditions
Storage temperature	[0 : 35] °C	> 0 °C	≤ 35 °C	Ambient temperature

	MAX
Total shelf life: (months)	24

3.2 Secondday Shelf life

Explain how to handle the product after opening

	Target	Min	Max	Storage conditions / Instructions:
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Storage temperature: (°C)	[0 : 7] °C	> 0 °C	≤ 7 °C	Refrigerate after opened
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	Max
Total shelf life (days)	180

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)	400	400	416

	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) R 13322

Production code key (explanation production code) R = Red curry paste, 13 = number of week in a year (01-52), 3 = number of day in a week (1-7), 22 = last number of Christian era (2022)

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	Present
- Wheat	Absent	Absent	Absent

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- Rye	Absent	Absent	Absent
- Barley	Absent	Absent	Absent
- Oats	Absent	Absent	Absent
- Khorasan wheat	Absent	Absent	Absent
- Spelt	Absent	Absent	Absent
Crustaceans	Present	Present	Present
Eggs	Absent	Absent	Absent
Fish	Absent	Present	Present
Peanuts	Absent	Absent	Present
Soybean	Absent	Absent	Present
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	Present
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 1829/2003/EC and 1830/2003/EC Yes

5. Sensoric examination

Appearance / colour: Red brown thick paste

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Taste: Salt and Spicy

Odour: Spicy aroma

Texture / consistency: Thick paste

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
Brix	... °Brix	... °Brix	... °Brix
Dry matter	... %	... %	... %
Salt	[12 : 14] %	≥ 12 %	≤ 14 %
Aluminium	... mg/kg	... mg/kg	... mg/kg
Water Activity*	≤ 0,84	≤ 0,84	≤ 0,84
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	Titration	Every batch
Aluminum
Water Activity	Aw analyzer	Every batch
Toxins
Iodine



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.

	M (*)	Method	Sampling frequency
Total aerobic plate count	< 2500000 cfu/g	FDA/ BAM chapter 3	Every batch
Enterobacteriaceae	< 3 cfu/g	FDA/ BAM chapter 4	Every batch
Coliforms	< 3 cfu/g	FDA/ BAM chapter 4	Every batch
Faecal coliforms	< 3 cfu/g	FDA/ BAM chapter 4	Every batch
Bacillus cereus	≤ 1000 cfu/g	FDA/ BAM chapter 14	Every batch
Staphylococcus aureus	≤ 100 cfu/g	ISO 6888-3:2003	Every batch
Salmonella	< 0 cfu/25g	AOAC No. 060401	Every batch
Listeria monocytogenes	... cfu/g
Clostridium perfringens	≤ 1000 cfu/g	FDA/ BAM chapter 16	Every batch
Yeasts	≤ 100 cfu/g	FDA/ BAM chapter 18	Every batch
Moulds	≤ 100 cfu/g	FDA/ BAM chapter 18	Every batch

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)	568
kilocalories (kcal/100g-100ml)	136

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fat (g/100g-100ml)	1,6
of which saturates (g/100g-100ml)	0,4
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)	24
of which sugars (g/100g-100ml)	7,3
of which polyols (g/100g-100ml)	
of which starch (g/100g-100ml)	
fibre (g/100g-100ml)	14
protein (g/100g-100ml)	6,1
salt (g/100g-100ml)	14,2
cholesterol (mg/100g-100ml)	
salatrim (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	Vitamin C	5.61	mg	...
Vitamins and Minerals	Calcium	95.19	mg	...
Vitamins and Minerals	Iron	1.58	mg	...
Vitamins and Minerals
Vitamins and Minerals
Vitamins and Minerals
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Vitamins and Minerals
Vitamins and Minerals
Vitamins and Minerals

How are the nutritional values obtained? analysed by certified laboratory



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: 2.2 mm

If yes, detection limits - Non ferrous: 3.0 mm

If yes, detection limits - Stainless steel: 4.5 mm

Process description Controlled Aw below 0.840 by adjust %Salt and Moisture content

CCP 1: Raw material from supplier listed in AVL

CCP 2: Sorting defect

CCP 3: Controlled Aw below 0.840 by adjust %Salt and Moisture content

CCP 4: Defect checking by Metal detector

CCP 5: Allergen labelling

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

1. Stir-fry 50 g of Red curry paste in 1 tbsp soybean oil, then add 1 cup (240 ml) of coconut milk.
2. Add 200 g of fresh meat and continue cooking. 3. Add another 1/2 cup (120 ml) of coconut milk and 1/2 cup (120 ml) of water, heat until boiling. 4. Add 100 g of vegetables and cook until the vegetables soften. 5. Add 1 1/2 tsp sugar. Taste and season as required.

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 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. Essentiel 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

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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

14.1 Quality systems

Please attach a copy of your quality certificates below the document

GMP	Yes
HACCP	Yes
BRC	Yes
IFS	No
ISO 22000	No
BSCI	No
RSPO	No
Other Certificates (Iso, Halal, Kosher, Laboratory, Environment, Durability, Social compliance, etc.)	ISO 9001, 14001, HALAL
Approval No / EU No:	3071

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
EA	044738102346	X	X	X	Nylon PE bag/ PE plastic tub	X		X	X

Dimensions and weights

TIUD *	GTIN	Gross weight (g)	Net weight (g)	Drained weight (g)	Height (mm)	Width (mm)	Length (mm)	Diameter (mm)
EA	044738102346	439.00	400.00		94.00			92.00

* Terminology & Unit descriptors :

TIUD : Trade Item Unit Descriptor

PL : Pallet

CS : Case

PK : Pack / Innerpack

EA : Each



16. Additional information

Additional information Shrimp manufacturer number: 3076.