(Version 3, approved on 21/02/2025)



1. General product information

Version nr. 3

Product name EN Spice paste green curry LOBO bg 50g

Brand Lobo
Product reference 016809

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%.

Ingredient type	Name	Source	% in final	(E number)	Country of origin	Allergen	GMO Labeling required? (Regulation EG Nr1829/2003)
Ingredient	chilli		30		Thailand		No
Ingredient	lemongrass		20		Thailand		No
Ingredient	garlic		15		China		No
Ingredient	salt		11		Thailand		No
Ingredient	shallot		8.5		Thailand		No
Ingredient	galangal (Alpinia galanga)		5.5		Thailand		No
Composition	shrimp paste		3		Thailand		No
→ Ingredient	→ shrimp		2.4			Crustaceans	No
→ Ingredient	→ salt		0.6				No
Ingredient	kaffir lime peel		3		Thailand		No
Ingredient	coriander root		2.5		Thailand		No
Composition	spices		1.5				No
→ Ingredient	→ cumin		0.975		India		No
→ Ingredient	→ turmeric		0.525		Thailand		No

Totaal percentage: 100.00%

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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
lf no, concentration(%):	
Is the product free of artificial additives? (Colourings, flavourings, preservatives,	No
etc.)	NO
ls this product Halal?	Yes
If you institution.	The Central Islamic Council of
If yes, institution:	Thailand.
Valid until:	October 14, 2025
Is it mentioned on the packaging?	Yes
Is this product Kosher?	No
If yes, institution:	
Valid until:	
Is it mentioned on the packaging?	No
Is this product suitable for vegetarians?	No
Is this product suitable for vegans?	No
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	≥ 25 °C	≤ 30 °C	Store in a dry place

	MAX
Total shelf life: (months)	24

3.2 Secondary Shelf life

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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

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)	50	50	53

	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)Best before: DD MM YYYY (Printed on the back of the sachet)

Production code key (explanation production code) DD=Day, MM=Month, YYYY=Year

4. Allergens, GMO and Irradiation

4.1 Allergen declaration

Table

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Allergen	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	Present	Present	Present
Eggs	Absent	Absent	Absent
Fish	Absent	Present	Present
Peanuts	Absent	Absent	Absent
Soybean	Absent	Absent	Absent
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	Present	Present

4.2 Irradiation and Genetically Modified Organisms (GMO)

Products containing irradiated ingredients or ingredients obtained from GMOs must be labelled as such.

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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: Yellowish green paste

Taste: Salty and spicy

Odour: Chilli
Texture / consistency: 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	4,9	≥ 4,4	≤ 5,4
Brix	3,7 °Brix	≥ 3,2 °Brix	≤ 4,2 °Brix
Dry matter	%	%	%
Salt	13,25 %	≥ 12,5 %	≤ 14 %
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

^{*} Also known as aqueous activity coefficient

	Method	Measuring Freq.
PH	pH Meter	Every batch
Brix	Refractometer	Every batch
Dry matter		
Salt	Autotitrator	Every batch
Aluminum		

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Water Activity	
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	≤ 300000 cfu/g	APHA2015	Every Batch	
Enterobacteriaceae	cfu/g			
Coliforms	cfu/g			
Faecal coliforms	< 3 cfu/g	<3MPN/g(E.coli)(APHA2015)	Every Batch	
Bacillus cereus	cfu/g			
Staphylococcus aureus Salmonella	0 cfu/g	ND/0.1g AOAC2023	Every Batch	
	0 cfu/25g	ND/25g.AOAC2023	Every Batch	
Listeria monocytogenes	cfu/g			
Clostridium perfringens	≤ 100 cfu/g	FDA BAM Online, 2001	Every Batch	
Yeasts	≤ 100 cfu/g	APHA2015	Every Batch	
Moulds	≤ 100 cfu/g	APHA2015	Every Batch	

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

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

Nutritionele waarde

energy	
kiloJoule (kJ/100g-100ml)	391
kilocalories (kcal/100g-100ml)	93
fat (g/100g-100ml)	1,5
of which saturates (g/100g-100ml)	0
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)	0,0
carbohydrate (g/100g-100ml)	13
of which sugars (g/100g-100ml)	3,1
of which polyols (g/100g-100ml)	
of which starch (g/100g-100ml)	
fibre (g/100g-100ml)	7,3
protein (g/100g-100ml)	3,3
salt (g/100g-100ml)	11,7
cholesterol (mg/100g-100ml)	20,6
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				

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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 attachmen
at the bottom of the document.				

ls the product metal detected?	No
If yes, detection limits - Ferrous:	
If yes, detection limits - Non	
ferrous:	
If yes, detection limits - Stainless	
steel:	
Process description	As per attached
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
Pasteurised	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

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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

Heat 240 ml (1 cup) coconut milk together the content of this packet and stir-fry until oil appears on top. Add 250g of sliced beef or chicken and stir-fry until done. Add 240ml (1 cup) water and bring to the boil. Add some eggplants, sweet basil leaves, kaffir lime leaves and chili. Cook until tender. Add fish sauce to taste. Serve with cooked rice. Tips: For tastier and creamier curry, use coconut milk or milk instead of water.

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 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

Nο

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The packaging complies with labour regulations for its processing, $$\operatorname{\text{No}}$$

or

The packaging meets the specific requirements for recyclable packaging and therefore has become waste

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.

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.)

Halal = October 14, 2025

Shrimp Paste = Thailand

no.3076

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

15. Packaging

Packaging hierarchy

Approval No / EU No:

					Number of cartons per

Dimensions and weights



^{*} Terminology & Unit descriptors :

TIUD: Trade Item Unit Descriptor

PL: Pallet
CS: Case

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PK: Pack / Innerpack

EA: Each

16. Additional information

Additional information

Part 2.1 Component list: 1) Salt contain Sodium ferrocyanide (E535)(10 ppm max)(Anti-caking) 2) Shrimp Paste 2.1 Shrimp (may contain small fish, molluscs (scallops (bivalves)), crab, squid) 2.2 Salt Part 6. Chemical/

Physical analysis: pH (100%), Brix (15:100)