



1. General product information

Version nr. 1
Product name EN Spice paste tandoori curry PATAK jr312gr
Brand Pataks
Product reference 008754

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)
Composition	ground spices						No
→ Ingredient	→ coriander						No
→ Ingredient	→ cumin						No
→ Ingredient	→ paprika						No
→ Ingredient	→ spices						No
Ingredient	water						No
Ingredient	ginger puree						No
Ingredient	tamarind						No
Ingredient	salt						No
Additive	acid			E260 Acetic acid			No
Additive	acid			E270 Lactic acid			No
Ingredient	garlic powder						No
Additive	colour			E163 Anthocyanins			No
Additive	colour			E122 Azorubine, carmoisine			No
Additive	colour			E129 Allura red AC			No



Totaal percentage: 0.00%

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.)	No
Is this product Halal?	Yes
If yes, institution:
Valid until:
Is it mentioned on the packaging?
Is this product Kosher?	No
If yes, institution:
Valid until:
Is it mentioned on the packaging?
Is this product suitable for vegetarians?	Yes
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	[7 : 30] °C	7 °C	30 °C	Store in a cool and dry place

	MAX
Total shelf life: (months)	36

3.2 Secondary Shelf life

ZLI - Spice paste tandoori curry PATAK jr312gr

(Version 1, approved on 28/11/2024)



Explain how to handle the product after opening

	Target	Min	Max	Storage conditions / Instructions:
Storage temperature: (°C)	[7 : 30] °C	7 °C	30 °C	Store in a cool, dry place. Use within 6 months of opening and before the best before end date

	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)	312

	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)

BBE 04.2018 5099 11:40

Production code key (explanation production code)

BBE MM.YYYY = Month & Year. YDDD = Lot Code HH:MM = fill time.

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	Present	Present
Soybean	Absent	Absent	Absent
Milk (including lactose)	Absent	Absent	Absent
Nuts	Absent	Present	Present
- Almonds	Absent	Present	Present
- Hazelnuts	Absent	Present	Present
- Walnuts	Absent	Present	Present
- Cashew	Absent	Present	Present
- Pecans	Absent	Present	Present
- Brazil	Absent	Present	Present
- Pistachio	Absent	Present	Present
- Macadamia	Absent	Present	Present
Celery	Absent	Absent	Absent
Mustard	Absent	Present	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
Taste: Ginger and salt
Odour: Ginger and salt
Texture / consistency: Medium viscosity with ginger fibres

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	[2,8 : 3,1]	2,8	3,1
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
Iodine	... mg/kg	... mg/kg	... mg/kg

* Also known as aqueous activity coefficient

	Method	Measuring Freq.
PH	...	Each batch
Brix
Dry matter
Salt
Aluminum



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	< 100000 cfu/g
Enterobacteriaceae	< 10 cfu/g
Coliforms	... cfu/g
Faecal coliforms	... cfu/g	E.coli <10	...
Bacillus cereus	... cfu/g
Staphylococcus aureus	... cfu/g
Salmonella	... cfu/25g
Listeria monocytogenes	... cfu/g
Clostridium perfringens	... cfu/g
Yeasts	< 1000 cfu/g
Moulds	< 100 cfu/g

Is the analysing firm ISO 17025 or (EN 45001 for EU) qualified?

Is the analysing firm ISO 9001:2000 qualified?

9. Nutrition declaration

ZLI - Spice paste tandoori curry PATAK jr312gr

(Version 1, approved on 28/11/2024)



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

Nutritionele waarde

energy	
kiloJoule (kJ/100g-100ml)	416
kilocalories (kcal/100g-100ml)	99
fat (g/100g-100ml)	2,7
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)	10,1
of which sugars (g/100g-100ml)	4,2
of which polyols (g/100g-100ml)	
of which starch (g/100g-100ml)	
fibre (g/100g-100ml)	
protein (g/100g-100ml)	3,5
salt (g/100g-100ml)	6,1
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
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: 1.5mm

If yes, detection limits - Non ferrous: 3.0mm

If yes, detection limits - Stainless steel: 6.0mm

Process description Metal detection hourly

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 No

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



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 It is important that this product is not consumed uncooked. Stir well before use. Cooking instructions on the label.

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

.....

The packaging complies with labour regulations for its processing, 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 Yes

The packaging shall produce energy when burned, or

The packaging can be composted and is biodegradable.

14.1 Quality systems

Please attach a copy of your quality certificates below the document

GMP No

HACCP No

BRC Yes

IFS No

ISO 22000 No

BSCI No

RSPO No

Other Certificates (Iso, Halal, Kosher, Laboratory, Environment,
Durability, Social compliance, etc.) Halal

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

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)
--------	------	------------------	----------------	--------------------	-------------	------------	-------------	---------------

* Terminology & Unit descriptors :

TIUD : Trade Item Unit Descriptor

PL : Pallet

CS : Case

PK : Pack / Innerpack

EA : Each



16. Additional information

Additional information QUID = ground spices 11%. Acidity 3.40-4.20% (tested each batch). Moisture 69.0-74.0% (tested each batch). Lactic acid bacteria 10. Coagulase positive staphylococcus 100.