



## 1. General product information

Description			
Product name and Brand:	AGAR AGAR POWDER (GOLDEN CUP BRAND)		
General description:			
Heuschen & Schrouff article number: (to be completed by H&S)	16112	Date specification:	

### 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
AGAR AGAR POWDER	100	Thailand
Please check if the quantity is 100% <b>TOTAL</b>	<b>100%</b>	

### 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?	<input checked="" type="radio"/> Yes / <input type="radio"/> No	If no, concentration: %
Is the product free of artificial additives? (Colourings, flavourings, preservatives, etc.)	<input checked="" type="radio"/> Yes / <input type="radio"/> No	
Is this product Halal?	<input checked="" type="radio"/> Yes / <input type="radio"/> No	If yes, institution: The Central Islamic Council of Thailand.
Is it mentioned on the packaging?	<input checked="" type="radio"/> Yes / <input type="radio"/> No	Valid until: February 27, 2019
Is this product Kosher?	Yes / <input checked="" type="radio"/> No	If yes, institution:
Is it mentioned on the packaging?	Yes / <input checked="" type="radio"/> No	Valid until:
Is this product suitable for vegetarians?	<input checked="" type="radio"/> Yes / <input type="radio"/> No	
Is this product suitable for vegans?	<input checked="" type="radio"/> Yes / <input type="radio"/> No	
Is this product organic?	Yes / <input checked="" type="radio"/> No	If yes, please add certificate
Is this product part of a fair trade program?	Yes / <input checked="" type="radio"/> No	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:
	30	10	42	Dry place : normal room
Total shelf life: (months)		24	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 <u>gram</u> /ml)	Target	Min	Max	Solid products in g, liquids in ml, Comment
	25	25	26	
Drained weight: (gram)				(if applicable)

### 3.2 Code for traceability and code key

Codes	
Production code (example)	
Production code key (explanation production code)	



## 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						
Wheat	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Rye	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Barley	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Oats	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Spelt	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Khorasan wheat	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Crustaceans	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Egg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Fish	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Peanuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Soybeans	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Cow's milk (incl. lactose)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
(Tree) Nuts						
Almonds	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Hazelnuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Walnuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Cashews	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Pecan nuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Brazil nuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Pistachio nuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Macadamia/Queensland nuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Celery	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Mustard	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sesame seeds	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sulphur dioxide and sulphites (E220 - E228) at concentrations of more than 10 ppm, expressed as SO <sub>2</sub>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Lupin	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Molluscs	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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) <b>free</b> from irradiation?	<input checked="" type="radio"/> Yes / No
Is this product (and all its ingredients) <b>free</b> from GMO? According to 1829/2003/EC and 1830/2003/EC	<input checked="" type="radio"/> Yes / No



## 5. Sensoric examination

Sensoric examination	
Appearance / colour:	WHITE LIGHT YELLOWISH COLORED POWDER
Taste:	TASTELESS
Odour:	ODOURLESS
Texture / consistency:	POWDER

## 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	6.8			Value		
Brix				° Brix		
Dry matter	16			%		
Salt				%		
Aluminum				mg/kg		
Water activity				Value		
Toxins (if applicable)				mg/kg		
Iodine				mg/kg		
* Also known as aqueous activity coefficient						

## 7. Product defects

Product defects			
Defect	UoM	Defect	UoM
Foreign material (product inherent)	0.003%	Fluid / drip / glaze	%
Foreign material (not product inherent)	%	Damaged products	%
Sand	%	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.

Microbiological analysis				
Micro-organism	M (*)	UoM	Method	Sampling frequency
Total aerobic plate count	1000	cfu/g		
Enterobacteriaceae		cfu/g		
Coliforms	Not detected	cfu/g		
Faecal coliforms		cfu/g		
Bacillus cereus		cfu/g		
Staphylococcus aureus		cfu/g		
Salmonella	Not detected	cfu/25g	ISO 6579 (2002)	
Listeria monocytogenes		cfu/g		
Clostridium perfringens		cfu/g		
Yeasts	300	cfu/g		
Moulds	300	cfu/g	US FDA/CFSAN/ BAM online	

Is the analysing firm ISO 17025 or (EN 45001 for EU) qualified?	Yes / No
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Is the analysing firm ISO 9001:2000 qualified?	Yes / No
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## 9. Nutrition declaration

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

Nutritional Values ( per 100g /100ml*)		
Property	Value	UoM
Energy*	695	KJ
Energy*	173	Kcal
Fat*	0	gram
-saturated fat *	0	gram
-mono unsaturated fat		gram
-poly unsaturated fat		gram
-cholesterol		gram
-trans fat		gram
-salatrim		gram
Carbohydrates*	1.80	gram
-sugars*	0	gram
-polyols		gram
-erythritol		gram
-starch		gram
Fibre	83	gram
Organic acids		gram
Alcohol		gram
Protein*	0	gram
Salt* (=sodium x 2.5)	1.3	gram

☒ Per 100g
 ☐ Per 100ml  
☐ Unprepared
 ☐ Prepared product according to 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

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

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 laboratory)	Analysed by ALS GLOBAL
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## 10. Metal detection and process description

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



Process description	
	CCP 1:
	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 / <input checked="" type="radio"/> No
- if yes, which method is used?	
Vacuum packing	Yes / <input checked="" type="radio"/> No
Pasteurized	Yes / <input checked="" type="radio"/> No, if yes time /temperature combination:
Sterilised	Yes / <input checked="" type="radio"/> No, if yes time /temperature combination:
Active packaging	Yes / <input checked="" type="radio"/> 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 <b>obligatory</b> and have to be printed on the label.
Boil 25 grams of "Gold Cup" Brand Agar Agar powder with 3 kgs of water in a pot. Stir constantly until melted. Add some desired Sugar. Then Pour the mixture to fill up the molds. Cool the mixed agar. It is ready to serve.

## 12. Ethics

Are the products free of childlabour	<input checked="" type="radio"/> Yes / No
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## 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.).