(Version 4, approved on 04/07/2022)



## 1. General product information

Versienr 4

**Product name EN** \*Wraps banana leaves BDMP pk 454g

Brand BDMP Product reference 012119

### 1.1 General requirements

Products must comply with EU standard, for further details please read appendix  $\ensuremath{\mathsf{II}}$ 

## 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	<u>Name</u>	Source	% in final	(E number)	Country of origin	Allergen	GMO Labeling required? (Regulation EG Nr1829/2003)
Ingredient	banana leaves		100		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?	No
If yes, institution:	
Valid until:	
Is it mentioned on the packaging?	No
Is this product Kosher?	No
If yes, institution:	

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Valid until:	
Is it mentioned on the packaging?	No
Is this product suitable for vegetarians?	Yes
Is this product suitable for vegans?	Yes
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	≤ -18 °C	≤ -18 °C	-18 °C	Keep Frozen

	MAX
Total shelf life: (months)	24

### 3.2 Seconday Shelf life

Explain how to handle the product after opening

	Target	Min	Max	Storage conditions / Instructions:
Storage temperature: (°C)	≤7°C	> 0 °C	≤7°C	Keep refrigerated

	Max
Total shelf life (days)	5

## 3.3 Weight

For suppliers outside the EU, the net weight of the product must be the **minimal** weight.

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	Target	Min	Max
Weight: (consumer unit in gram/ml)	454	454	462

	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) DD.MM.YYYY

**Production code key (explanation production code)** DD.MM.YYYY LOT: XXXXX sub lot A, B, ...

# 4. Allergens, GMO and Irradiation

## 4.1 Allergen declaration

#### Table

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	Absent	Absent	Absent
Eggs	Absent	Absent	Absent
Fish	Absent	Absent	Absent
Peanuts	Absent	Absent	Absent
Soybean	Absent	Absent	Absent
Milk (including lactose)	Absent	Absent	Absent
Nuts	Absent	Absent	Absent

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- 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	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

Yes

1829/2003/EC and 1830/2003/EC

### 5. Sensoric examination

**Appearance / colour:** Dark green leaves / Dark green colour

Taste: Odour: Texture / consistency: -

## 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

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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

<sup>\*</sup> Also known as aqueous activity coefficient

	Method	Measuring Freq.
PH		
Brix		
Dry matter		
Salt		
Aluminum		
Water Activity		
Toxins		
lodine		

### 7. Product defects

Foreign material (product inherent) (%) 0%

Foreign material (not product inherent) (%): 0%

Sand (%): 0%

Fluid / drip / glaze (%): 0%

Damaged products (%): ≤1.0 %

Percentage of remaining variances (%): ≤1.0 %

## 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.

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Total aerobic plate count	cfu/g	 
Enterobacteriaceae	cfu/g	 
Coliforms	cfu/g	 
Faecal coliforms	cfu/g	 
Bacillus cereus	cfu/g	 
Staphylococcus aureus	cfu/g	 
Salmonella	cfu/25g	 
Listeria monocytogenes	cfu/g	 
Clostridium perfringens	cfu/g	 
Yeasts	cfu/g	 
Moulds	cfu/g	 

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

### 9. Nutrition declaration

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

### **Nutritionele waarde**

energy	
kiloJoule (kJ/100g-100ml)	0
kilocalories (kcal/100g-100ml)	0
fat (g/100g-100ml)	0
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)	
carbohydrate (g/100g-100ml)	0
of which sugars (g/100g-100ml)	0
of which polyols (g/100g-100ml)	
of which starch (g/100g-100ml)	
fibre (g/100g-100ml)	0
protein (g/100g-100ml)	0
salt (g/100g-100ml)	0
cholesterol (mg/100g-100ml)	
salatrims (g/100g-100ml)	
alcohol (ethanol) (g/100g-100ml)	

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)0ml)
00ml

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

0

	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?

### 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

Yes

metal detected? If yes, detection

1.8 mm

limits - Ferrous:

1.0 11111

If yes, detection

limits - Non

2.5 mm

ferrous:

If yes, detection

limits - Stainless

4.0 mm

steel:

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1.Receiving raw material (CCP1) 2.Weighing1 3.Foreign matter separating 4.Trimming
5.Cleaning by wiping 6.Soaking 7.Draining 8.Folding 9.Weighing2 10.Packing in plastic bag
11.Metal Detection (CCP2) 12.Freezing 13.Packing master carton 14.weighing ad strapping
15.Keeping 16.Loading
Receiving raw material
Metal Detection

# 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
f 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
f 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**Not for human consumption. Wash thoroughly before use.

### 12. Ethics

Are the products free of childlabour? Yes

## 13. Appendix

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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 <a href="http://ec.europa.eu/food/plant/pesticides/eu-pesticides-database/public/?event=homepage&language=EN">http://ec.europa.eu/food/plant/pesticides/eu-pesticides-database/public/?event=homepage&language=EN</a>
- 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 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. 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 waist
- 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	No
packaging several passes, or	NO
The packaging complies with labour regulations for its processing	<b>g,</b> Yes
or	163
The packaging meets the specific requirements for recyclable	No
packaging and therefore has become waste	NO

The following method of recovery applies to the packaging: (indicate what applies)

A certain percentage by weight of the materials used, may be re-	No
used, or	NO
The packaging shall produce energy when burned, or	No
The packaging can be composted and is biodegradable.	No

### 14.1 Quality systems

Please attach a copy of your quality certificates below the document

GMP	yes
HACCP	Yes

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BRC	No
IFS	No
ISO 22000	No
BSCI	No
RSPO	No
Other Certificates (Iso, Halal, Kosher, Laboratory, Environment, Durability, Social	
compliance, etc.)	-
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**

					Number of cartons per

### **Dimensions and weights**

TIUD GTIN Gross weight (g) Net weight (g) Drained weight (g) Height (mm) Width (mm) Length (mm) Diameter (mm	TIUD *								
--	--------	--	--	--	--	--	--	--	--

### \* Terminology & Unit descriptors :

TIUD: Trade Item Unit Descriptor

PL: Pallet CS: Case

PK: Pack / Innerpack

EA: Each

### 16. Additional information

Additional Microbiological analysis 1. Salmonella spp. ND/25g ISO 6579:2017 Every lot 2.S.aureus 100 cfu/g

Bacteriological Analytical Manual Every lot 3.E.coil 100 cfu/g Bacteriological Analytical Manual Every lot 4. information

Listeria monocytogenes ND/25g Bacteriological Analytical Manual Once year