

ZLI - *Wonton sh. thick/soup HS pk 250g

(Version 1, approved on 18/11/2024)



1. General product information

Version nr. 1
Product name EN *Wonton sh. thick/soup HS pk 250g
Brand HS Brand
Product reference 002114

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 | wheat flour | | 75 | | Singapore | Wheat | No |
| Ingredient | water | | 16.5 | | Singapore | | No |
| Ingredient | tapioca flour | | 5 | | Thailand | | No |
| Ingredient | salt | | 3 | | Australia | | No |
| Ingredient | coconut oil | | 0.5 | | India | | 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:

ZLI - *Wonton sh. thick/soup HS pk 250g

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Valid until:

Is it mentioned on the packaging?

.....
No

Is this product Kosher?

No

If yes, institution:

.....

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 | > -15 °C | < -18 °C | Frozen |

| | MAX |
|----------------------------|-----------|
| Total shelf life: (months) | 24 months |

3.2 Secondary Shelf life

Explain how to handle the product after opening

| | Target | Min | Max | Storage conditions / Instructions: |
|---------------------------|--------|--------|--------|------------------------------------|
| Storage temperature: (°C) | 4 °C | > 1 °C | < 4 °C | Once defrosted do not refreeze |

| | Max |
|-------------------------|--------|
| Total shelf life (days) | 5 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) | 250 | 250 | 255 |

| | 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)

Batch Number e.g. NOV20

Production code key (explanation production code)

Production Month & Year

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 | Present | Present | Present |
| - Wheat | Present | Present | Present |
| - 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 |
| - 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 1829/2003/EC and 1830/2003/EC Yes

5. Sensoric examination

Appearance / colour: frozen, light yellowish colour
Taste: uncook, wonton pastry taste
Odour: uncook, wonton pastry odour
Texture / consistency: smooth texture - after defrost

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.

ZLI - *Wonton sh. thick/soup HS pk 250g

(Version 1, approved on 18/11/2024)



| | Target | Min | Max |
|------------------------|-----------|-----------|-----------|
| PH | ... | ... | ... |
| Brix | ... °Brix | ... °Brix | ... °Brix |
| Dry matter | ... % | ... % | ... % |
| Salt | < 3 % | > 1 % | < 3,5 % |
| 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 | ... | ... |
| Brix | ... | ... |
| Dry matter | ... | ... |
| Salt | QWI/ FD/FC25/ by Acid Digestion/ ICP-OES | as per request |
| Aluminum | ... | ... |
| Water Activity | ... | ... |
| Toxins | ... | ... |
| Iodine | ... | ... |

7. Product defects

| | |
|---|--------|
| Foreign material (product inherent) (%) | 0.1 |
| Foreign material (not product inherent) (%): | absent |
| Sand (%): | absent |
| Fluid / drip / glaze (%): | absent |
| Damaged products (%): | absent |
| Percentage of remaining variances (%): | 0.1 |



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 | FDA-BAM, Chapter 3 | As per request |
| Enterobacteriaceae | ... cfu/g | ... | ... |
| Coliforms | < 100 cfu/g | FDA-BAM, Chapter 4 | As per request |
| 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? 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) | 1079 |
| kilocalories (kcal/100g-100ml) | 257 |
| fat (g/100g-100ml) | 1,5 |
| of which saturates (g/100g-100ml) | 0,6 |
| 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) | 51,0 |
| of which sugars (g/100g-100ml) | 1,3 |
| of which polyols (g/100g-100ml) | |
| of which starch (g/100g-100ml) | |

ZLI - *Wonton sh. thick/soup HS pk 250g

(Version 1, approved on 18/11/2024)



fibre (g/100g-100ml) 1,9
protein (g/100g-100ml) 9,2
salt (g/100g-100ml) 1,978
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 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? No
If yes, detection limits - Ferrous:
If yes, detection limits - Non ferrous:
If yes, detection limits - Stainless steel:



| | |
|----------------------------|---|
| Process description | see attached flow chart |
| CCP 1: | storage temperature: -18 to -10 degree C |
| 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

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 | see attached cooking instruction 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 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. 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 Yes

The packaging complies with labour regulations for its processing, Yes
or

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

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 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 No

ZLI - *Wonton sh. thick/soup HS pk 250g

(Version 1, approved on 18/11/2024)



HACCP Yes
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

| 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