



1. General product information

Version nr. 6
Product name EN *Spr.roll sh 250mm SPRING H pk 550g/30sh
Brand Spring Home
Product reference 002103

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	wheat	48		Singapore		No
Ingredient	water		47.91		Singapore		No
Ingredient	coconut oil	coconut	3.03		Indonesia, Malaysia		No
Ingredient	salt		0.61		China		No
Ingredient	pea protein		0.45		Europe		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? Yes



If yes, institution:

Islamic Religious Council of

Singapore

Valid until:

31.07.2026

Is it mentioned on the packaging?

Yes

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?

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	Always to be stored and distribute at -18°C. Do not refreeze after defrost

	MAX
Total shelf life: (months)	36

3.2 Secondary Shelf life

Explain how to handle the product after opening

	Target	Min	Max	Storage conditions / Instructions:
Storage temperature: (°C)	... °C	... °C	... °C	Once defrosted do not refreeze. Consume immediately after opening

	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)	550	550	-

	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) Best Before Date

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	Present



Fish	Absent	Absent	Absent
Peanuts	Absent	Absent	Absent
Soybean	Absent	Present	Present
Milk (including lactose)	Absent	Absent	Present
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: Ivory
Taste: Bland flour
Odour: Smell of flour
Texture / consistency: Soft and Pliable

6. Chemical / Physical analysis

ZLI - *Spr.roll sh 250mm SPRING H pk 550g/30sh

(Version 6, approved on 12/07/2024)



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
Dry matter	... %	... %	... %
Salt	... %	... %	... %
Aluminium	... mg/kg	... mg/kg	... mg/kg
Water Activity*
Toxins [If applicable]	< 0 mg/kg	0 mg/kg	< 0 mg/kg
Iodine	... mg/kg	... mg/kg	... mg/kg

* Also known as aqueous activity coefficient

	Method	Measuring Freq.
PH
Brix
Dry matter
Salt
Aluminum
Water Activity
Toxins	AOAC 991.31 (2010) & AOAC 994.08 (2010)	Yearly
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	FDA-BAM Online Manual, Chapter 3, January 2001	Daily
Enterobacteriaceae	... cfu/g
Coliforms	< 100 cfu/g	FDA-BAM Online Manual, Chapter 4, July 2017	Daily
Faecal coliforms	... cfu/g
Bacillus cereus	... cfu/g
Staphylococcus aureus	< 10 cfu/g	FDA-BAM Online Manual, Chapter 12, January 2001	Daily
Salmonella	0 cfu/25g	FDA-BAM Online Manual, Chapter 5, May 2014	Daily
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? No

9. Nutrition declaration

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

Nutritieele waarde

energy

kilojoule (kJ/100g-100ml) 1289

kilocalories (kcal/100g-100ml) 307

fat (g/100g-100ml) 4,9

of which saturates (g/100g-100ml) 3,9

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) 58,0



of which sugars (g/100g-100ml) 1,4
of which polyols (g/100g-100ml)
of which starch (g/100g-100ml)
fibre (g/100g-100ml)
protein (g/100g-100ml) 7,4
salt (g/100g-100ml) 0,94
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 1.5mm
limits -

Ferrous:

If yes,

detection 2.0mm
limits - Non

ferrous:

If yes,

detection 3.0mm
limits -

Stainless steel:

1. All ingredients are weighed. 2. Flour is sifted. 3. Flour is then mixed with water, coconut oil, salt and other ingredients into watery dough. 4. The water dough is extruded and goes under an average temperature of 165 degrees Celsius for 15 seconds to form into a sheet of approximate 0.3mm thick pastry. 5. The pastry is then cooled on a cooling conveyor belt before it is cut and counted automatically. 6. It is then packed into plastic bags, frozen and packed into carton box and stored in -18 degrees Celsius cold room.

Process
description

CCP 1: Aflatoxin - Receiving of Wheat Flour

CCP 2: Pastry forming temperature from 120 degrees Celsius to 180 degrees Celsius

CCP 3: Metal Detector

CCP 4: Temperature of cold room at or below -18 deg C.

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

1. Take out the Spring Roll Pastry from freezer and thaw for about 1hr 45 minutes.
2. Cover the Spring Roll Pastry with clean damp cloth and it is ready for use. * Do not refreeze after thawing and opening the wrapper.

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

No



The packaging complies with labour regulations for its processing,
or

No

The packaging meets the specific requirements for recyclable
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-
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

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)
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* Terminology & Unit descriptors :

TIUD : Trade Item Unit Descriptor

PL : Pallet

CS : Case

PK : Pack / Innerpack



EA : Each

16. Additional information

Additional information