



1. General product information

Description	
Product name & weight consumer unit	RICE PAPER 16cm, 22cm, 28cm, square 16cm, triangle, square 19cm
General description:	Dry and soft product, with regular shape. Rice paper will be tender with water and be able to cover food
Heuschen & Schrouff article number:	3500, 3501, 3502, 3504, 3505, 3507

1.1 General requirements

The product must apply to the following (GMP, HACCP) general properties.

The product must be:

- at least the net weight, which is mentioned on the packaging.
- produced with food additives which are allowed according to Council Directive 95/2/EC and the Commission Directive 95/45/EC.
- free of pathogens, toxins of pathogens, and pathogen viruses, including protozoa of parasites.
- free of residues of chemicals like cleaning agents and lubricants.
- free of irradiated ingredients.
- free of GMO ingredients.
- packed in non-migrateable packagings.
- free of any kind of dioxins and PAH's.
- free of pesticides, heavy metals.
- free of mycotoxins and biogenic aminos.
- 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.

Article number H&S:

3500, 3501, 3502,
3504, 3505, 3507



2.3 Ingredient declaration

Mention below in English the correct ingredient declaration of the product. Ingredients must be written in declining order. Also allergens must be mentionend in the declaration!

Ingredient declaration

2.4 Alcohol, halal, vegetarians

Alcohol, halal, vegetarians		
Is the product free from alcohol?	Yes	Concentration: %
Is this product suitable for Halal?	Yes	
Is this product suitable for vegetarians?	Yes	

3 Storage, shelf life, Weight and Traceability Coding

3.1 Storage conditions, Shelf life and Weight

Storage conditions & shelf life					
Storage temperature:	Target	Min	Max	UoM	Comment
				°C	
Storage conditions:	Store dry, airy cool, protect product from direct light, insects and mouse				
Total shelf life	Target	Min	Max	UoM	Comment
				months	2 years
Weight (content Consumer unit)	Target	Min	Max	UoM	Comment
				gram / ml	

3.2 Code for traceability and code key

Codes	
Production code	
Production code key	

Article number H&S:

3500, 3501, 3502, 3504, 3505, 3507



4. Allergens, GMO and Irradiation

4.1 Allergen declaration

Please state whether any of the following substances (allergens) are present in the article. Or are present in any of the composite ingredients, including any spice/herb mixtures.

+ : The article contains the mentioned substance (as an ingredient) or may contain the mentioned substance (through carry-over)

- : The article is free from the mentioned substance (contaminants should be marked as "- ")

? : There is insufficient information available

Allergen list / ALBA-List *					
Allergen		Present	Allergen		present
01	Milk protein	no	16	Legumes/pulses **	no
02	Lactose	no	17	Nut	no
03	Eggs	no	18	Nut oil	no
04	Soy protein	no	19	Peanuts	no
05	Soy lecithin	no	20	Peanut oil	no
06	Gluten	no	21	Sesame	no
07	Wheat	no	22	Sesame oil	no
08	Rye	no	23	Glutamate	no
09	Beef	no	24	Sulphite (= > 10mg/kg)	no
10	Pork	no	25	Coriander	no
11	Chicken	no	26	Celery	no
12	Fish	no	27	Carrot	no
13	Shell fish & crustaceans	no	28	Lupine	no
14	Maize	no	29	Mustard	no
15	Cocoa	no			no

01	Milk constituents	no	06	Wheat flour	no
02	Milk powder	no	07	Wheat meal	no
03	Soy lecithin	no	08	Wheat starch	no
04	Soy flour	no	09	Bread crumbs	no
05	Soy meal	no	10	Egg yolk	no

* According Databank ALBA, TNO Foods, Version August 2005

** All kinds of beans, peas and meals made from beans, peas or protein concentrates. Carob and locust beans excluded.

4.2 Irradiation and Genetically Modified Organisms (GMO)

Products containing irradiated ingredients or ingredients obtained from GMOs must be labeled as such.

Irradiation and GMO	
Is this product (and all it's ingredients) free from irradiation?	Yes
Does the product contains ingredients which are a risk for GMO (e.g. soy, maize, wheat, rice)?	No
Is this product free from GMO?	Yes

Article number H&S:

3500, 3501, 3502,
3504, 3505, 3507



5. Sensoric examination

Sensoric examination	
Appearance / colour:	Round, square, triangle, White of raw material
Taste:	No sour and no strange taste
Odour:	Natural without sourness, sweet-melling
Texture / consistency:	

6. Chemical / Physical analysis

Please state chemical and physical values. The blank fields should be used for other relevant data. 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 frequency
Viscosity						
Drained Weight	1,200			gram		
Water activity *				Value		
Moisture content			15	%	3QCTN 86-88	Sample sent to competent Organization
PH			2ml/100g	Value	3QCTN 86-88	
Brix				° Brix		
Ash				gram		
Density (20°C)				g/cm ³		
Dry matter				%		
Salt				%		

* Also known as aqueous activity coefficient

7. Product defects

Product defects	
Defect	UoM
Foreign material (product inherent)	%
Foreign material (not product inherent)	%
Sand	%
Fluid / drip / glaze	%
Damaged products	%
Percentage of remaining variances	%

Article number H&S:

3500, 3501, 3502,
3504, 3505, 3507

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	10 ⁴	cfu/g	TCVN 5278-94	40/g
Enterobacteriaceae	0	cfu/g		
Coliforms	10	cfu/g	TCVN 5278-94	0/g
Faecal coliforms	0	cfu/g		
Bacillus cereus	10	cfu/g	TCVN 4992-89	
Staphylococcus aureus	10	cfu/g	3QTTN 140-91	0/g
Salmonella	0	cfu/25g		
Listeria monocytogenes	0	cfu/g		
Clostridium perfringens	10	cfu/g	3QTTN 140-91	0/g
Yeasts	0	cfu/g		
Moulds	0	cfu/g		
Toxins	0	cfu/g		
Sulphite reducing clostridium perfringens	0	cfu/g		

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

Article number H&S:

3500, 3501, 3502, 3504, 3505, 3507



9. Nutritional information

Nutritional Values (per 100g /100ml*)		
Property	Value	UoM
	<input type="checkbox"/> Per 100g <input type="checkbox"/> Per 100ml	
Energy		KJ
Energy		Kcal
Protein		gram
Carbohydrates		gram
-sugars		gram
-starch		gram
- Polyoles		gram
Fat		gram
-saturated fat		gram
-mono unsaturated fat		gram
-poly unsaturated fat		gram
-cholesterol		milligram
-trans fat		gram
Dietary fibre		gram
Sodium		gram
Other values (than per 100g / 100ml) are not allowed in EU legislation!		

Vitamins and Minerals			
Vitamins and Minerals	Amount	UoM	% of recommended daily intake

<p>How are the nutritional values obtained? (literature/ calculated/ analysed by certified laboratorium)</p>	
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Article number H&S:

3500, 3501, 3502, 3504, 3505, 3507



11. Packaging and labeling

11.1 Preservation of consumer packaging

Preservation	
Atmosphere packing	Yes / No
- which method is used?	
Gas packing	Yes / No
- which gasses are used?	
Vacuum packing	Yes / No
Pasteurized	Yes / No
Sterilised	Yes / No
Active packaging	Yes / No
which kind is used (e.g.oxygen absorber/ sillica / other sorbents.)	

11.2 Product storage

Discribe how to store the product before and after opening.	
Storage conditions before opening	
Storage conditions after opening	

11.3 Method of preparation

Discribe how consumers must prepare the product. (Cooking instructions)
Soak product in boiled water about 6-8 minute to soft, then pick up and pour water. Let dry and ready to process food Store dry, airy cool, protect product from direct light, insects and mouse

Article number H&S:

3500, 3501, 3502, 3504, 3505, 3507



Product label:	
Provide H&S with a <u>colour</u> copy of the product label and a <u>colour</u> copy of the Heuschen & Schrouff label	
Is a copy or photo of your own product label enclosed?	Yes / No
Is a copy of Heuschen & Schrouff label enclosed?	Yes / No
If possible H&S would like to receive an empty packaging of a consumer unit (only from cartons/ plastic)	

11.5 Labeling requirements

The products are properly packed. Each unit must contain a clear readable label.

The label must include:

- Name of the product
- List of ingredients starting with the main ingredient
- The amount of an ingredient or a categories of ingredients
- Net Weight
- Best before date or consumer date (Shelf life of the product and storage conditions)
- Declaration of storage, preparation, usage and storage after opening.
- Name of producer importer
- Country of origin
- For alcoholic products: percentage of alcohol
- Batch code or production code
- When the product is gas packed this has to be mentioned on the product
- Whether or not the product contains an active packaging (when applicable), for instance an oxygen absorber
- Labeling Allergens according 2003/89/EEG, ANNEX IIIa
 - Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof
 - Crustaceans and products thereof
 - Eggs and products thereof
 - Fish and products thereof
 - Peanuts and products thereof
 - Soybeans and products thereof
 - Milk and products thereof (including lactose)
 - Nuts i.e. Almond (*Amygdalus communis L.*), Hazelnut (*Corylus avellana*), Walnut (*Juglans regia*), Cashew (*Anacardium occidentale*), Pecan nut (*Carya illinoiesis (Wangenh.) K. Koch*), Brazil nut (*Bertholletia excelsa*), Pistachio nut (*Pistacia vera*), Macadamia nut and Queensland nut (*Macadamia ternifolia*) and products thereof
 - Celery and products thereof
 - Mustard and products thereof
 - Sesame seeds and products thereof
 - Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO₂.
- All composed ingredients must be specified in singular ingredients.

Product label	
The productlabel complies with the requirements above	Yes / No

Article number H&S:

3500, 3501, 3502, 3504, 3505, 3507



12. product safety and possible dangers

Would you be so kind to provide Heuschen & Schrouff OFT with the possible dangers which “can occur” or “are not a possible danger” in your product, we need this information for our HACCP-risk analyses.

<p>Pathogen micro organism</p> <p>Salmonella can occur / not a possible danger</p> <p>Clostridium can occur / not a possible danger</p> <p>Staphylococcus aureus can occur / not a possible danger</p> <p>Campylobacter can occur / not a possible danger</p> <p>Yersinia can occur / not a possible danger</p> <p>Listeria monocytogenes can occur / not a possible danger</p> <p>Vibrio can occur / not a possible danger</p> <p>Clostridium can occur / not a possible danger</p> <p>Bacillus cereus can occur / not a possible danger</p> <p>Aeromas can occur / not a possible danger</p> <p>Plesiomonas can occur / not a possible danger</p> <p>Shigella can occur / not a possible danger</p> <p>Miscellaneous entro's can occur / not a possible danger</p> <p>Streptococcus can occur / not a possible danger</p> <p>E-coli can occur / not a possible danger</p> <p>Pseudomonaden can occur / not a possible danger</p>	<p>Pesticides</p> <p>Fungicides can occur / not a possible danger</p> <p>Herbicides can occur / not a possible danger</p> <p>Insecticides can occur / not a possible danger</p> <p>Nematicides can occur / not a possible danger</p> <p>Rodenticides can occur / not a possible danger</p> <p>Chloormequat can occur / not a possible danger</p> <p>Organofosfates can occur / not a possible danger</p> <p>Instant toxic pesticides can occur / not a possible danger</p> <p>DDT can occur / not a possible danger</p>
<p>Pathogen toxins</p> <p>Staphylococcus aureus toxin can occur / not a possible danger</p> <p>Clostridium botuline toxin can occur / not a possible danger</p> <p>Bacillus cereus toxin can occur / not a possible danger</p> <p>E-coli toxin can occur / not a possible danger</p> <p>Clostridium perfringens toxin can occur / not a possible danger</p> <p>Pseudomonas toxin can occur / not a possible danger</p> <p>Salmonella Toxin can occur / not a possible danger</p>	<p>Gaseous pesticide media</p> <p>Methylbromide can occur / not a possible danger</p> <p>Fosfine can occur / not a possible danger</p> <p>Heavy metals</p> <p>Lead can occur / not a possible danger</p> <p>Cadmium can occur / not a possible danger</p> <p>Mercury can occur / not a possible danger</p> <p>Arsenic can occur / not a possible danger</p> <p>Iodine can occur / not a possible danger</p>
<p>Pathogen viruses</p> <p>Hepatitis A virus can occur / not a possible danger</p> <p>Hepatitis E virus can occur / not a possible danger</p> <p>Rotavirus can occur / not a possible danger</p> <p>Norwalk virus group can occur / not a possible danger</p> <p>Other can occur / not a possible danger</p>	<p>Mycotoxins</p> <p>Ciguatera poisoning can occur / not a possible danger</p> <p>Shellfish toxins can occur / not a possible danger</p> <p>Scombroid poisoning can occur / not a possible danger</p> <p>Tetrodotoxin can occur / not a possible danger</p> <p>Mushroom toxins can occur / not a possible danger</p> <p>Aflatoxins can occur / not a possible danger</p> <p>Pyrrolizidine can occur / not a possible danger</p> <p>Phytohaemagglutinin can occur / not a possible danger</p> <p>Grayanotoxin can occur / not a possible danger</p> <p>Citrinine can occur / not a possible danger</p> <p>Ergotalkaloiden can occur / not a possible danger</p> <p>Fumonisine can occur / not a possible danger</p> <p>Luteoskyrine can occur / not a possible danger</p> <p>Ochratoxin can occur / not a possible danger</p> <p>Patuline can occur / not a possible danger</p> <p>Penicillineacid can occur / not a possible danger</p> <p>Sterigmatocystine can occur / not a possible danger</p> <p>Trichothecenen can occur / not a possible danger</p> <p>Fusarium can occur / not a possible danger</p> <p>Zearalenone can occur / not a possible danger</p> <p>Ochratoxin A can occur / not a possible danger</p>
<p>Parasitical protozoa</p> <p>Giardia can occur / not a possible danger</p> <p>Entamoeba can occur / not a possible danger</p> <p>Cryptosporidium can occur / not a possible danger</p> <p>Cyclospora can occur / not a possible danger</p> <p>Anisakis sp can occur / not a possible danger</p> <p>Diphyllobortrium can occur / not a possible danger</p> <p>Nanophyetus can occur / not a possible danger</p> <p>Eustrongylides can occur / not a possible danger</p> <p>Acanthamoeba can occur / not a possible danger</p> <p>Ascaris can occur / not a possible danger</p>	

Article number H&S:

3500, 3501, 3502,
3504, 3505, 3507



<p>Lubricants</p> <p>Oils can occur / not a possible danger</p> <p>Fats can occur / not a possible danger</p> <p>Lubricants can occur / not a possible danger</p> <p>Cleaning and disinfectant can occur / not a possible danger</p>	<p>Biogenic amine's</p> <p>Histamine can occur / not a possible danger</p> <p>Tryptamine can occur / not a possible danger</p> <p>Cadaverine can occur / not a possible danger</p> <p>Putrescine can occur / not a possible danger</p> <p>Spermine can occur / not a possible danger</p> <p>Spermidine can occur / not a possible danger</p>
<p>Indications of the authorities</p> <p>Legislation can occur / not a possible danger</p> <p>Preservatives can occur / not a possible danger</p> <p>Irradiated ingredients can occur / not a possible danger</p> <p>GMO can occur / not a possible danger</p>	<p>Physical dangers</p> <p>Glass, rocks, wood, metal, etc. can occur / not a possible danger</p> <p>Bone parts and/or splinters can occur / not a possible danger</p>
<p>Miscellaneous</p> <p>Migration of packaging can occur / not a possible danger</p> <p>Dioxins can occur / not a possible danger</p> <p>PAH's can occur / not a possible danger</p> <p>3-MCPD can occur / not a possible danger</p> <p>Nitrofurans can occur / not a possible danger</p> <p>Nitrite - Nitrate can occur / not a possible danger</p> <p>SRM can occur / not a possible danger</p> <p>Sudan red I, II, III and IV can occur / not a possible danger</p> <p>Other illegal colours can occur / not a possible danger</p>	<p>Vermin</p> <p>Excrement can occur / not a possible danger</p> <p>Damage of vermin can occur / not a possible danger</p> <p>Microbiological contamination of vermin can occur / not a possible danger</p>

Article number H&S:

3500, 3501, 3502,
 3504, 3505, 3507