



**1. General product information**

Description	
Product name and net contents:	Wonton Pastry (soup) 500g / 250g
General description:	Square Pastry sheets made by cold water dough
Heuschen & Schrouff article number: (to be completed by H&S)	2113 & 2114

**1.1 General requirements**

Products must comply to EU standard, for further detail 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
Wheat Flour	75	Singapore
Water	15	Singapore
Tapioca Flour	5	Thailand
Salt	4	Australia
Coconut Oil	1	India
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 ad the artwork in a separate file.

3113

2.4 Alcohol, halal, vegetarians

Is the product free from alcohol?	Yes/No	If no, concentration:	%
Is the product free of artificial additives? (Colourings, flavourings, preservatives, etc.)	Yes/No		
Is this product Halal?	Yes/No	If yes, institution:	
Is it mentioned on the packaging?	Yes/No	Valid until:	
Is this product Kosher?	Yes/No	If yes, institution:	
Is it mentioned on the packaging?	Yes/No	Valid until:	
Is this product suitable for vegetarians?	Yes/No		
Is this product suitable for vegans?	Yes/No		
Is this product organic?	Yes/No		
Is this product part of a fair trade program?	Yes/No	Which program	

3 Storage, shelf life, Weight and Traceability Coding

3.1 Storage conditions, Shelf life and Weight

Storage conditions & shelf life				
	Target	Min	Max	Storage conditions:
Storage temperature: (°C)	-18°C	-8°C	0°C	Keep in deep freezer
Total shelf life: (months)	24 months		Max	

SECONDARY SHELF LIFE: Storage conditions & shelf life				
	Target	Min	Max	Storage conditions:
Storage temperature: (°C)	4°C	4°C	5°C	Keep in Chiller
Total shelf life: (days)	5 days		Max	

	Target	Min	Max	Solid products in g, liquids in ml, Comment
Weight: (consumer unit in gram/ml)	500g	500g	505g	(if applicable)
Drained weight: (gram)	N.A	N.A	N.A	

3.2 Code for traceability and code key

Codes	
Production code (example)	DEC14
Production code key (explanation production code)	month & year of production



2.3 Ingredient declaration

Ad picture of the original artwork (Appendix I) of the export packaging or ad the artwork in a separate file.

2114

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Is the product free of artificial additives? (Colourings, flavourings, preservatives, etc.)	Yes / No	
Is this product Halal?	Yes / No	If yes, institution:
Is it mentioned on the packaging?	Yes / No	Valid until:
Is this product Kosher?	Yes / No	If yes, institution:
Is it mentioned on the packaging?	Yes / No	Valid until:
Is this product suitable for vegetarians?	Yes / No	
Is this product suitable for vegans?	Yes / No	
Is this product organic?	Yes / No	
Is this product part of a fair trade program?	Yes / No	Which program

3 Storage, shelf life, Weight and Traceability Coding

3.1 Storage conditions, Shelf life and Weight

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SECONDARY SHELF LIFE: Storage conditions & shelf life				
	Target	Min	Max	Storage conditions:
Storage temperature: (°C)	4°C	4°C	5°C	Keep in Chiller
Total shelf life: (days)	5 Days		Max	

	Target	Min	Max	Solid products in g, liquids in ml, Comment
Weight: (consumer unit in gram/ml)	250g	250g	260g	(if applicable)
Drained weight: (gram)				

3.2 Code for traceability and code key

Codes	
Production code (example)	DEC 14
Production code key (explanation production code)	Month & Year of production



4. Allergens, GMO and Irradiation

4.1 Allergen declaration

LeDa code	Allergen	Recipe without (Z) No	Recipe contains (M) Yes	May contain (recipe without) (K)	Unknown (O)
	<b>Legal allergens</b>				
1.1	Wheat	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.2	Rye	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.3	Barley	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.4	Oats	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.5	Spelt	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.6	Kamut	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1	*) Gluten			<input type="checkbox"/>	
2.0	Crustaceans	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.0	Egg	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4.0	Fish	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5.0	Peanuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6.0	Soy	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7.0	Cow's milk	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.1	Almonds	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.2	Hazelnuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.3	Walnuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.4	Cashews	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.5	Pecan nuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.6	Brazil nuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.7	Pistachio nuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.8	Macadamia/ Queensland nuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	*) Nuts			<input type="checkbox"/>	
9.0	Celery	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10.0	Mustard	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11.0	Sesame	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12.0	Sulphur dioxide and sulphites (E220 - E228) at concentrations of more than 10 mg/kg or 10 mg/l, expressed as SO2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13.0	Lupin	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14.0	Artificial colours	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<b>Additional allergens</b>				
20.0	Lactose	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21.0	Cocoa	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22.0	Glutamate (E620 - E625)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
23.0	Chicken meat	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
24.0	Coriander	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
25.0	Corn/ maize	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26.0	Legumes /Pulses	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
27.0	Beef	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
28.0	Pork	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29.0	Carrot	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

(\*) Only to be used in case of cross contamination (see explanation gluten and nuts in enclosure)

4.2 Irradiation and Genetically Modified Organisms (GMO)

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

<b>Irradiation and GMO</b>	
Is this product (and all its ingredients) free from irradiation?	Yes / No
Does the product contain ingredients which are a risk for GMO (e.g. soy, maize, wheat, rice)?	Yes / No
Is this product (and all its ingredients) free from GMO? According to 1829/2003/EC and 1830/2003/EC	Yes / No



5. Sensoric examination

Sensoric examination	
Appearance / colour:	Light Yellowish
Taste:	uncook pastry
Odour:	uncook pastry
Texture / consistency:	smooth

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				Value		
Brix				° Brix		
Dry matter				%		
Salt				%		
Aluminum				mg/kg		
Water activity				Value		
Toxins (if applicable)				mg/kg		

*N.A.*

\* Also known as aqueous activity coefficient

7. Product defects

Product defects			
Defect	UoM	Defect	UoM
Foreign material (product inherent)	0.1 %	Fluid / drip / glaze	N.A. %
Foreign material (not product inherent)	N.A. %	Damaged products	N.A. %
Sand	N.A. %	Percentage of remaining variances	N.A. %

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		cfu/g		
Enterobacteriaceae		cfu/g		
Coliforms		cfu/g		
Faecal coliforms		cfu/g		
Bacillus cereus		cfu/g		
Staphylococcus aureus		cfu/g		
Salmonella		cfu/g		
Listeria monocytogenes		cfu/g		
Clostridium perfringens		cfu/g		
Yeasts		cfu/g		
Moulds		cfu/g		

*See test report*

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



9. Nutrition declaration

Liquid products in ml, solid products in g

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

Per 100g       Per 100ml  
 Raw (unprepared)       Prepared product

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 applicable 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)

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	



Describe the production process (process flowchart) and mention the critical control points of the process. Complete the CCP list:

Process description	
<p>Please add process description in this area or add the process description as an appendix</p> <p style="text-align: center; font-size: 2em;"><i>Attached</i></p>	CCP 1:
	CCP2:
	CCP3:
	CCP...:

## 11. Packaging and labeling

### 11.1 Preservation of consumer packaging

Packaging material and Preservation	
Packaging according to:	Regulation (EC) No 10/2011 <input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No Regulation (EC) No 321/2011 If yes, add test rapport Regulation (EC) No 1282/2011

Atmosphere packing	<input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No
- if yes, which method is used?	<i>Frozen -18°C</i>
Gas packing	Yes / <input checked="" type="checkbox"/> No
- if yes, which gasses are used?	
Vacuum packing	Yes / <input checked="" type="checkbox"/> No
Pasteurized	Yes / <input checked="" type="checkbox"/> No if yes time /temperature combination:
Sterilised	Yes / <input checked="" type="checkbox"/> No if yes time /temperature combination:
Active packaging	Yes / <input checked="" type="checkbox"/> 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 product, then these instructions are obligatory and have to be printed on the label.
<p>Wrap filling with Wonton Pastry. Cook in boiling water. When the water comes to a second boil, add 1 cup water and bring to a boil again over medium heat. Add another cup of water. When it boils, remove remove dumplings.</p>