

1. Product Data

Description			
Product name:	Spring Roll Pastry – 5" (125mm)		
Brief Description:	A type of Chinese pancake that is white in colour and square in shape		
Supplier name:	Tee Yih Jia Food Manufacturing Pte Ltd		
Supplier Article No:	1P550	Heuschen & schrouff article number:	02105

2. Product Composition

2.1 ingredients declaration

Give the exact recipe before processing in declining order. Includes the ingredients of composite ingredients (e.g. margarine, hamburger, bouillon), water, additives and spices/herbs. 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).

Ingredients		
Amount %	Component	Origin
	Add relevant information about the components, see instructions above	Country/Area
48.20	Wheat Flour	Singapore
47.25	Water	Singapore
3.00	Vegetable Oil	Malaysia
1.55	Salt	China

2.2 additives declaration

Additives declaration			
Amount %	Name	E-Number	Category / way of use
	N.A.		

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3 Shelf life, Storage Recommendations and Traceability Coding

3.1 Shelf life and Storage Recommendation

Storage Recommendation		Shelf life	
Temperature (°C):	-18°C	Shelf life (days, weeks, months, years):	3 years
Storage conditions -18°C at all time			

3.2 Code for traceability and Code key

Codes	
Production code	Date Coding
Production code key	

4. Allergy, GMO and Irradiation

4.1 Allergy declaration

Please state whether any of the following allergens are found in the recipe or in any of the composite ingredients, including any spice/herb mixtures.

"YES" = in the recipe, "-" = not in the recipe but can not be excluded due to cross contamination and "NO" = guaranteed free from the allergen.

Allergen / ALBA-List *			
Allergen	In recipe	Allergen	In recipe
Cow's milk protein	No	pulses **	No
Lactose	No	Nut	No
Chicken's egg	No	Nut oil	No
Soya protein	No	Peanut	No
Soya oil	No	Peanut oil	No
Gluten	Yes	Sesame	No
Wheat	Yes	Sesame oil	No
Rye	No	Glutamate	No
Beef	No	Benzoic acid + parabens (E210-E227)	No
Pork	No	Azo dyes	No
Chicken	No	Tartrazine (E102)	No
Fish	No	Cinnamon	No
Shellfish & crustaceans	No	Vanillin	No
Maize	No	Coriander	No
Cocoa	No	Celery	No
Yeast	No	Umbelliferae ***	No

* According Databank ALBA, TNO Foods, Version August 1999

** All pulses other than soya beans and peanuts, both soya and peanuts need to be mention explicitly

*** The umbelliferae can consist of: Anise, Dill, Caraway, Cumin, Coriander, Myrrh, Parsley, Celery, Fennel and Lavas

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4.2 Genetically Modified Organisms (GMO)

Products containing ingredients obtained from GMOs has to be labeled as such. Please state all components (ingredients, additives, aromas or parts of them) originating from a crop that may have been genetically modified. Information about ingredients obtained from GMO but not containing DNA (e.g. oils and modified starch), shall be included. At the present ingredients at risk are ingredients made of **soya beans** and **maize**.

Indicate whether the component is guaranteed to be non-GMO (i.e. a component originating from a conventionally grown crop that has been identity preserved throughout the total chain of supply and with an unintentional contamination of genetically modified product of max 1%). The guarantee must include identity preservation according to a quality assured system. State remarks where necessary.

Genetically Modified Organisms (GMO)	
Are any of the ingredients at risk of originating from / containing GMO:	No

Ingredients originating from / containing soya, corn or another crop that may have been genetically modified	Non-GMO guarantee (yes/no)
Containing Genetically Modified Soya	No
Containing Genetically Modified maize	No
Containing Genetically Modified wheat	No
Containing Genetically Modified beans	No
Containing detectable GM / DNA	No
Containing Genetically Modified micro organism	No
Produced with the use of Genetically Modified enzymes	No
If any the above are used, is this mentioned on the label?	-
Other,	-

4.3 Irradiation

Products containing ingredients treated with irradiation have to be labeled as such. Spices and herbs are often irradiated for safety reasons.

Irradiation	
Are any of the ingredients treated with irradiation:	No

4.4 preservation of consumer package

Preservation	
Atmosphere packing	No
- which methode is used?	
Gas packing	No
- which gases are used?	
Vacuum packing	No
Pasteurized	No
Sterilised	No

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5. Product Characteristics

5.1 Organoleptic characteristics

Please describe the relevant organoleptic characteristics of the product.

Organoleptic characteristics	
Appearance:	Square Shape – 5"
Taste:	-
Smell:	Wheat Flour
Consistency:	Easy to Peel
Colour	Ivory White
Viscosity	-
Bite	Crispy when fried

5.2 Physical characteristics

Please state relevant measurements for product evaluation. In "measuring frequency" the control frequency in the production shall be stated, e.g. 2 times/day. Also state the method in use.

Physical characteristics					
	Target	Min	Max	Method	Measuring frequency
Net Weight (g)	250	250	270	Auto Weight Dectector	Every Pkt
Drained Weight (g)	-				
Volume (ml)	-				
Size (cm)	12.5	-	-		
Number of items/pack	40	-	-		

5.3 Product deviations

Product deviations	
Percentage of strange particles that are product inherent	0%
Percentage of strange particles that are not product inherent	0%
Percentage of sand that can be found in the product	0%
Percentage of fluid/ drip/ glaze	0%
Percentage of remaining variances	0%

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6. Chemical Values

Please state chemical limit 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 Values					
	Target	Min	Max	Method	Measuring frequency
Water activity *					
Moisture content (%)	26	24	35	Moisture Analyzer	4 sample /day
PH					
Brix					

* Also known as aqueous activity coefficient

7. Microbiological Values

Give microbiological values at "best before day" -BBD- (log cfu/gram). In "Measuring frequency" the control frequency in the production shall be stated, e.g. 2 times/day. Also state the method in use.

Microbiological Values			
Micro-organism	Max value at BBD (log cfu/g)	Method	Sampling frequency
Total aerobic plate count	< 1000000	AOAC	12 sample /day
Enterobacteriaceae	-		
Coliforms	< 500	AOAC	12 sample /day
Faecal coliforms	Not Detected	AOAC	12 sample /day
Bacillus cereus	-		
Staphylococcus aureus	< 100	AOAC	12 sample /day
Salmonella spp	Not Detected	AOAC	12 sample /day
Listeria monocytogenes	-		
Clostridium perfringens	-		
Yeast	-		-
Mould	-		-
Toxins	-		
Sulphite reducing clostridium perfringens	-		

Is the analysing firm EN 45001 qualified?	No (in-house test)
Is the analysing firm ISO 9001 qualified?	No (in-house test)

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8. Nutritional Values

Nutritional Values	
Values per 100g or 100ml	Actual value
Protein (g)	0g
Carbohydrates (g)	70g
-sugars (g)	3g
-starch (g)	55g
Polyols (g)	Na
Fat (g)	1g
-saturated fat (g)	0g
-mono unsaturated fat (g)	Na
-poly unsaturated fat (g)	Na
-cholesterol (g)	0mg
-trans fat (g)	0g
Ash (g)	Na
Dietary fibre (g)	0g
Sodium (g)	260mg
Energy value (kJ)	1264 kJ
Energy value (kcal)	300 kcal

Vitamins and Minerals			
Vitamins and Minerals	Amount	Unity	% of RDI
Calcium	9 mg	-	-
Iron	0.4 mg	-	-

How are the nutritional values obtained?	Laboratory Analysis
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9. Packaging information

9.1 Packaging dimensions

Dimensions	Transport packaging	Retail packaging	Consumer packaging
Length (m)	0.420		
Width (m)	0.290		
Height (m)	0.165		

9.2 Packaging materials

Materials	Transport packaging	Retail packaging	Consumer packaging
Sort of package			
Weight of Glas (g)			
Weight of plastic (g)			
Weight of paper (g)			
Weight of cardboard (g)			
Weight of tin (g)			
Weight of aluminium (g)			
Other,			
Total weight (g)	Total:	Total:	Total:

9.3 Languages on packaging

	Transport packaging	Retail packaging	Consumer packaging
Dutch			√
English	√		√
French			√
German			√
Other,			√
Chinese	√		√

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9.4 Codes on packaging

	Transport packaging	Retail packaging	Consumer packaging
EAN barcode	188 88003 01007 8		8 888003 12550 8

Production date	Yes		No
Best before date (dd-mm-yyyy)	Yes		Yes
Article number	Yes		No

9.5 weights of the packages

	Transport packaging	Retail packaging	Consumer packaging
Gross weight	11.00 kg		
Packaging material	1.00 kg		
Net weight	10.00 kg		

number of consumer packages in:	40		
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10. How to use the product (cooking instructions)

Discribe how to prepare the product.
<ol style="list-style-type: none"> 1. Thaw an unopened product for about 30 minutes 2. Remove pastry from packet and keep moist under a clean damp cloth during use. 3. Fill the pastry with any filling you like, roll/wrap and deep fry.

11. photo's, copies and certificates

Proces flow discription
Would u be so kind to provide Heuschen & Schrouff OFT with a proces flow diagram of the production proces.
Is the proces flow diagram of the production proces enclosed? Yes

Label declaration
Would u be so kind to provide Heuschen & Schrouff OFT with a copy of your own product label and when available a copy of the Heuschen & Schrouff label as well
Is a copy of photo of your own product label enclosed? Yes
Is a copy of Heuschen & Schrouff label enclosed? N.A.
Is the green dot printed on the label? No

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12. Remarks

Remarks and comments can be mentioned in this table		
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10.	How to use the product	
11.	Photo's, copies and certificates	

Please send the productspecification to:

Heuschen & Schrouff Oriental Foods Trading
 Postbus 30202
 6370 KE Landgraaf Netherlands

Or send it by fax to the following number: +31 (0) 45 – 5338282

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