



## 1. General product information

Description	
Product name and net contents	Panko 8 g. Code : 2-19-356-0
General description:	Breadcrumb
Heuschen & Schrouff article number:	16160

### 1.1 General requirements

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

The product must be:

- produced with food additives which are allowed according to council directive (EC) No 95/2, the commission directive (EC) No 95/45 and regulation (EC) No 1333/2008
- at least the net weight must be mentioned on the packaging.
- 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 GMO ingredients according to Regulation (EC) No 1829/2003 and Regulation (EC) No 1830/2003.
- packed in non-migrate able packaging's. Regulation (EC) No 10/2011 and regulation (EC) No 321/2011
- free of residues of chemicals like cleaning agents and lubricants.
- free of pesticides, heavy metals.
- 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 according to commission regulation (EC) No 1881/2006
- comply with legislation on 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 (sudan red, etc.).

## 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
1. Wheat Flour	81.60	USA, Canada, Australia
2. Corn Starch	6.50	Thailand
3. Hydrogenated Palm Oil	6.00	Thailand, Malaysia
4. Modified Tapioca Starch: Acetylated Distarch Phosphate(E1414)	4.00	Thailand
5. Salt	0.75	Thailand
6. Sugar	0.75	Thailand

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7. Instant Dry Yeast	0.40	France
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
E1414	Acetylated Distarch Phosphate	Modified Tapioca Starch
E322	Soy Lecithins in Hydrogenated Palm Oil	Antioxidant

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**2.3 Ingredient declaration**

Mention below in English the original ingredient declaration of the product. Also mention which languages are mentioned on the packaging

Ingredient declaration on original packaging					
As same as 2.1					
Languages on original packaging					
English	Yes / No	.....	Yes / No	.....	Yes / No
French	Yes / No	.....	Yes / No	.....	Yes / No

**2.4 Alcohol, halal, vegetarians**

Is the product free from alcohol?	Yes / No	If yes, concentration: %
Is the product free of artificial additives? (Colourings, flavourings, preservatives, etc.)	Yes / No	
Is this product Halal?	Yes / No	If yes, institution: Being in Halal registration procedure
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

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### 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
		25	30	°C	
Storage conditions:	At 25-30 °C				
Total shelf life:	Target	Min	Max	UoM	Comment
			16	months	

Weight: (content Consumer unit)	Target	Min	Max	UoM	Solid products in g, liquids in ml, Comment
	8,000	8,000	8,100	gram	
Drained weight:	-	-	-	gram	(if applicable)

SECONDARY SHELF LIFE: Storage conditions & shelf life AFTER OPENING					
Storage temperature after opening:	Target	Min	Max	UoM	Comment
	-	-	-	°C	
Storage conditions after opening:	-				
Total shelf life after opening:	Target	Min	Max	UoM	Comment
	-	-	-	days	

#### 3.2 Code for traceability and code key

Codes	
Production code	Expiry date : DD MM YYYY
Production code key	DD = Day, MM = Month, YYYY = Year

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## 4. Allergens, GMO and Irradiation

### 4.1 Allergen declaration

LeDa code	GS1 code	Allergen	Recipe without (Z)	Recipe contains (M)	May contain (and recipe without) (K)	Unknown (O)
		<b>Legal allergens</b>				
1.1	UW	Wheat		/(Wheat Flour)	No (**)	
1.2	NR	Rye	/		No (**)	
1.3	GB	Barley	/		No (**)	
1.4	GO	Oats	/		No (**)	
1.5	GS	Spelt	/		No (**)	
1.6	GK	Kamut	/		No (**)	
1	AW	*) Gluten		/(Wheat Flour)	No (**)	
2.0	AC	Crustaceans	/		No (**)	
3.0	AE	Egg	/		No (**)	
4.0	AF	Fish	/		No (**)	
5.0	AP	Peanuts	/		No (**)	
6.0	AY	Soy		/(Soy Lecithins (E322) in Hydrogenated Palm Oil)	No (**)	
7.0	AM	Cow's milk	/		No (**)	
8.1	SA	Almonds	/		No (**)	
8.2	SH	Hazelnuts	/		No (**)	
8.3	SW	Walnuts	/		No (**)	
8.4	SC	Cashews	/		No (**)	
8.5	SP	Pecan nuts	/		No (**)	
8.6	SR	Brazil nuts	/		No (**)	
8.7	ST	Pistachio nuts	/		No (**)	
8.8	SM	Macadamia/ Queensland nuts	/		No (**)	
8	AN	*) Nuts	/		No (**)	
9.0	BC	Celery	/		No (**)	
10.0	BM	Mustard	/		No (**)	
11.0	AS	Sesame	/		No (**)	
12.0	AU	Sulphur dioxide and sulphites (E220 - E228) at concentrations of more than 10 mg/kg or 10 mg/l, expressed as SO2	/		No (**)	
13.0	NL	Lupin	/		No (**)	
14.0	UM	Molluscs	/		No (**)	
		<b>Additional allergens</b>			No (**)	
20.0	ML	Lactose	/		No (**)	
21.0	NC	Cocoa	/		No (**)	
22.0	MG	Glutamate (E620 – E625)	/		No (**)	
23.0	MK	Chicken meat	/		No (**)	
24.0	NK	Coriander	/		No (**)	
25.0	NM	Corn/ maize		/(Corn Starch)	No (**)	
26.0	NP	Legumes /Pulses	/		No (**)	
27.0	MC	Beef	/		No (**)	
28.0	MP	Pork	/		No (**)	
29.0	NW	Carrot	/		No (**)	

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

M / Recipe contains: The product contains the substance listed as an ingredient – or the substance is present in an ingredient – according to the method of preparation. The product will not be included in the proprietary brand list concerned.

Z / Recipe without: The product contains none of the substance mentioned according to the method of preparation. The product will be included in the proprietary brand list concerned.

K / May contain: The product may contain the substance mentioned because of cross-contamination (and recipe without) (see below). The product will be included in the proprietary brand list concerned but will be marked.

O / Unknown: There is insufficient data available concerning the presence of the substance in the product. The product will not be included in the proprietary brand list concerned.

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N / Not entered: Nothing has been entered concerning the substance mentioned. This happens automatically if you do not choose one of the four other options. The product will not be included in the proprietary brand list concerned

**Remark (\*\*): We refer to Allergen Control Procedure.**

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**4.2 Irradiation and Genetically Modified Organisms (GMO)**

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

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

**5. Sensoric examination**

Sensoric examination	
Appearance / colour:	White Breadcrumb
Taste:	No off flavor
Odour:	No off flavor
Texture / consistency:	-

**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 frequency
Viscosity						
Water activity *				Value		
Moisture content	8.0	8.0	8.0	%	Moisture Analyzer	Every batch
PH				Value		
Brix				° Brix		
Ash				gram		
Density (20°C)				g/cm <sup>3</sup>		
Dry matter				%		
% Salt				%		
Aluminium				mg/kg		
Distribution Size : on 5 mesh	5	-	5	%	Sieve Shaker	Every batch
on 10 mesh	30	20	40	%	Sieve Shaker	Every batch
on 20 mesh	45	35	55	%	Sieve Shaker	Every batch
thru 20 mesh	18	10	25	%	Sieve Shaker	Every batch

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\* Also known as aqueous activity coefficient

## 7. Product defects

Product defects	
Defect	UoM
Foreign material (product inherent)	%
Foreign material (not product inherent)	None
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.

Microbiological analysis				
Micro-organism	M (*)	UoM	Method	Sampling frequency
Aerobic plate count	10,000 max.	cfu/g	APHA 2001	Every Batch
E.coli	Not Detected	cfu/g	APHA 2001	Every Batch
Coliforms	240 max.	MPN/g	APHA 2001	Every batch
Faecal coliforms	-	cfu/g		
Bacillus cereus	<100	cfu/g	AOAC 2005	Every batch
Staphylococcus aureus	Not Detected	cfu/g	AOAC 2006	Every batch
Salmonella	-	cfu/25g		
Listeria monocytogenes	-	cfu/g		
Clostridium perfringens	-	cfu/g		
Yeasts	} 100 max.	cfu/g	APHA 2001	Every Batch
Moulds		cfu/g		
Toxins	-	cfu/g		
Sulphite reducing clostridium perfringens	-	cfu/g		

Is the analysing firm ISO 17025 or (EN 45001 for EU) qualified?	Yes (17025)
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Is the analysing firm ISO 9001:2000 qualified?

Yes

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**9. Nutrition declaration**

Liquid products in ml, solid products in g

Nutritional Values ( per 100g /100ml*)		
Property	Value	UoM
<input checked="" type="checkbox"/> Per 100g	<input type="checkbox"/> Per 100ml	
<input checked="" type="checkbox"/> Raw (unprepared product)	<input type="checkbox"/> Prepared product	
Energy*	1645	KJ
Energy*	393	Kcal
Fat*	7.9	gram
-saturated fat *	6.1	gram
-mono unsaturated fat	-	gram
-poly unsaturated fat	-	gram
-cholesterol	0.0	gram
-trans fat	0.0	gram
-salatrimms	-	gram
Carbohydrates*	69.7	gram
-sugars*	0.8	gram
-polyoles	-	gram
-erytritol	-	gram
-starch	-	gram
Fibre	1.8	gram
Organic acids	-	gram
Alcohol	-	gram
Protein*	9.9	gram
Salt*	0.8	gram

If Nutrition declaration for prepared product are used, fill in correct instructions at § 11.3, this has to be mentioned on the label

Is the salt content is 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			
Vitamins and Minerals	Amount	UoM	% of recommended daily intake according to EU 1169/2011
Calcium	12	mg	2 %

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How are the nutritional values obtained?

(literature/ calculated/ analysed by certified  
laboratorium)

Calculated

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## 10. Process description and metal detection

Metal detection					
Is the product metal detected?	Yes				
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	
As per attached	CCP 1:  CCP2:  CCP3:  CCP4:  CCP5:  CCP6:  CCP7:  CCP8:  CCP9:  CCP ...

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## 11. Packaging and labeling

### 11.1 Preservation of consumer packaging

Packaging material and Preservation	
Packaging according to: Regulation (EC) No 10/2011 Regulation (EC) No 321/2011	Yes/ No If yes, add test rapport

Atmosphere packing	Yes / <input checked="" type="radio"/> No
- if yes, which method is used?	Manual Packing
Gas packing	Yes / <input checked="" type="radio"/> No
- if yes, which gasses are used?	
Vacuum packing	Yes / <input checked="" type="radio"/> No
Pasteurized	Yes / <input checked="" type="radio"/> No, if yes time /temperature combination:
Sterilised	Yes / <input checked="" type="radio"/> No if yes time /temperature combination:
Active packaging	Yes / <input checked="" type="radio"/> No
- which kind is used (e.g. oxygen absorber/ silica / other sorbents.)	

### 11.2 Product storage

Discribe how to store the product before and after opening. (This will be mentioned on the label)	
Storage conditions before opening	25-30 °C
Storage conditions after opening	-

### 11.3 Method of preparation

Describe how consumers must prepare the product. (Cooking instructions). These instructions will be printed on the label if the nutritional values of the prepared product have been indicated.	
-	

### 11.4 Product label

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)	

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**11.5 Labeling requirements**

Please make sure the labelling will be made (together with the quality department of H&S) according to Regulation (EU) No 1169/2011 of the European parliament and of the council of 25 October 2011

Product label	
The product label complies with the requirements mentioned above?	<input checked="" type="radio"/> Yes / <input type="radio"/> No

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

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

Please return the **completed** and **signed** productspecification to:

Heuschen & Schrouff Oriental Foods Trading

Attn.: Quality department

Postbus 30202

6370 KE Landgraaf

The Netherlands

Fax: +31 (0) 45 – 5338282 Attn: Quality department

E-mail: [quality@heuschenschrouff.com](mailto:quality@heuschenschrouff.com)

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