



## 1. General product information

|                                     |   |
|-------------------------------------|---|
| Description                         |   |
| Product name & weight consumer unit | Chinese style noodle yellow   |
| General description:                | These thin noodles (about the same size as angel hair pasta) are commonly served throughout Thailand in soups and stir-fry. |
| Heuschen & Schrouff article number: | 03714   |

### 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.



## 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                                       | 92           |                   |
| Salt  | 7            |                   |
| Kurkuma   | 1            |                   |
|   |              |                   |
|   |              |                   |
|   |              |                   |
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|   |              |                   |
|   |              |                   |
|   |              |                   |
| 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

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

|   |          |                  |
|---|----------|------------------|
| Is the product free from alcohol?         | Yes / No | Concentration: % |
| Is this product Halal?                    | Yes / No |                  |
| Is this product suitable for vegetarians? | Yes / No |                  |

## 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         |
|                                   |   | 15  | 25  | °C     |                 |
| Storage conditions:               | Keep refrigerated after opening, for limited shelf life |     |     |        |                 |
| Total shelf life                  | Target  | Min | Max | UoM    | Comment         |
|                                   | 24  | 24  | -   | months |                 |
| Weight<br>(content Consumer unit) | Target  | Min | Max | UoM    | Comment         |
|                                   | 400   |     |     | g      | Net contents    |
|                                   | Drained weight  |     |     | gram   | (if applicable) |

### 3.2 Code for traceability and code key

|                     |        |
|---------------------|--------|
| Codes               |        |
| Production code     | DDMMYY |
| Production code key |        |

Article number H&amp;S:

03714



## 4. Allergens, GMO and Irradiation

### 4.1 Allergen declaration

Presence of allergens

| 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  |                    | x                   |                                      |             |
| 1.2       | NR       | Rye  | x                  |                     |                                      |             |
| 1.3       | GB       | Barley   | x                  |                     |                                      |             |
| 1.4       | GO       | Oats   | x                  |                     |                                      |             |
| 1.5       | GS       | Spelt  | x                  |                     |                                      |             |
| 1.6       | GK       | Kamut  | x                  |                     |                                      |             |
| 1         | AW       | *) Gluten  | x                  |                     |                                      |             |
| 2.0       | AC       | Crustaceans  | x                  |                     |                                      |             |
| 3.0       | AE       | Egg  | x                  |                     |                                      |             |
| 4.0       | AF       | Fish   | x                  |                     |                                      |             |
| 5.0       | AP       | Peanuts  | x                  |                     |                                      |             |
| 6.0       | AY       | Soy  | x                  |                     |                                      |             |
| 7.0       | AM       | Cow's milk   | x                  |                     |                                      |             |
| 8.1       | SA       | Almonds  | x                  |                     |                                      |             |
| 8.2       | SH       | Hazelnuts  | x                  |                     |                                      |             |
| 8.3       | SW       | Walnuts  | x                  |                     |                                      |             |
| 8.4       | SC       | Cashews  | x                  |                     |                                      |             |
| 8.5       | SP       | Pecan nuts   | x                  |                     |                                      |             |
| 8.6       | SR       | Brazil nuts  | x                  |                     |                                      |             |
| 8.7       | ST       | Pistachio nuts   | x                  |                     |                                      |             |
| 8.8       | SM       | Macadamia/ Queensland nuts   | x                  |                     |                                      |             |
| 8         | AN       | *) Nuts  |                    |                     |                                      |             |
| 9.0       | BC       | Celery   | x                  |                     |                                      |             |
| 10.0      | BM       | Mustard  | x                  |                     |                                      |             |
| 11.0      | AS       | Sesame   | x                  |                     |                                      |             |
| 12.0      | AU       | Sulphur dioxide and sulphites (E220 - E228) at concentrations of more than 10 mg/kg or 10 mg/l, expressed as SO <sub>2</sub> | x                  |                     |                                      |             |
| 13.0      | NL       | Lupin  | x                  |                     |                                      |             |
| 14.0      | UM       | Molluscs   | x                  |                     |                                      |             |
|           |          | <b>Additional allergens</b>  |                    |                     |                                      |             |
| 20.0      | ML       | Lactose  | x                  |                     |                                      |             |
| 21.0      | NC       | Cocoa  | x                  |                     |                                      |             |
| 22.0      | MG       | Glutamate (E620 – E625)  | x                  |                     |                                      |             |
| 23.0      | MK       | Chicken meat   | x                  |                     |                                      |             |
| 24.0      | NK       | Coriander  | x                  |                     |                                      |             |
| 25.0      | NM       | Corn/ maize  | x                  |                     |                                      |             |
| 26.0      | NP       | Legumes /Pulses  | x                  |                     |                                      |             |
| 27.0      | MC       | Beef   | x                  |                     |                                      |             |
| 28.0      | MP       | Pork   | x                  |                     |                                      |             |
| 29.0      | NW       | Carrot   | x                  |                     |                                      |             |

(\*) 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.

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.



## 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 / No |
| Does the product contains ingredients which are a risk for GMO (e.g. soy,maize,wheat, rice)? | Yes / No |
| Is this product free from GMO?   | Yes / No |

## 5. Sensoric examination

| Sensoric examination   |   |
|------------------------|---|
| Appearance / colour:   | Orange colour   |
| Taste:                 | Sweet and retain the slightly chilli and no unusual or objectionable flavours.      |
| Odour:                 | Shall retain the slightly chilli and garlic odour which is typical for this product |
| 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                    |        |     |     |                   |        |                     |
| Water activity *             |        |     |     | Value             |        |                     |
| Moisture content             |        | 10  | 15  | %                 |        |                     |
| PH                           |        |     |     | Value             |        |                     |
| Brix                         |        |     |     | ° Brix            |        |                     |
| Ash                          |        |     |     | gram              |        |                     |
| Density (20°C)               |        |     |     | g/cm <sup>3</sup> |        |                     |
| Dry matter                   |        |     |     | %                 |        |                     |
| Salt                         |        |     | 7   | %                 |        |                     |
|                              |        |     |     |                   |        |                     |
|                              |        |     |     |                   |        |                     |
|                              |        |     |     |                   |        |                     |

\* Also known as aqueous activity coefficient



## 7. Product defects

| Product defects                         |     |
|---|-----|
| Defect                                  | UoM |
| Foreign material (product inherent)     | 0%  |
| Foreign material (not product inherent) | 0%  |
| Sand                                    | 0%  |
| Fluid / drip / glaze                    | 0%  |
| Damaged products                        | 0%  |
| Percentage of remaining variances       | 0%  |

## 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                 | 10000   | cfu/g   | BAM    | Every Lot          |
| Enterobacteriaceae                        |         | cfu/g   |        |                    |
| Coliforms                                 | ≤ 3 MPN | cfu/g   | BAM    | Every Lot          |
| Faecal coliforms                          | ≤3 MPN  | cfu/g   |        | Every Lot          |
| Bacillus cereus                           |         | cfu/g   |        |                    |
| Staphylococcus aureus                     | ND      | cfu/g   | BAM    | Every Lot          |
| Salmonella                                |         | cfu/25g |        |                    |
| Listeria monocytogenes                    |         | cfu/g   |        |                    |
| Clostridium perfringens                   |         | cfu/g   |        |                    |
| Yeasts                                    | } ≤ 10  | cfu/g   | BAM    | Every Lot          |
| 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 / No |
| Is the analysing firm ISO 9001:2000 qualified?                  | Yes / No |



## 9. Nutritional information

| Nutritional Values ( per 100g /100ml*)                                  |   |           |
|---|---|-----------|
| Property  | Value   | UoM       |
|   | <input type="checkbox"/> Per 100g<br><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 |
|                       |        |     |                               |
|                       |        |     |                               |
|                       |        |     |                               |
|                       |        |     |                               |

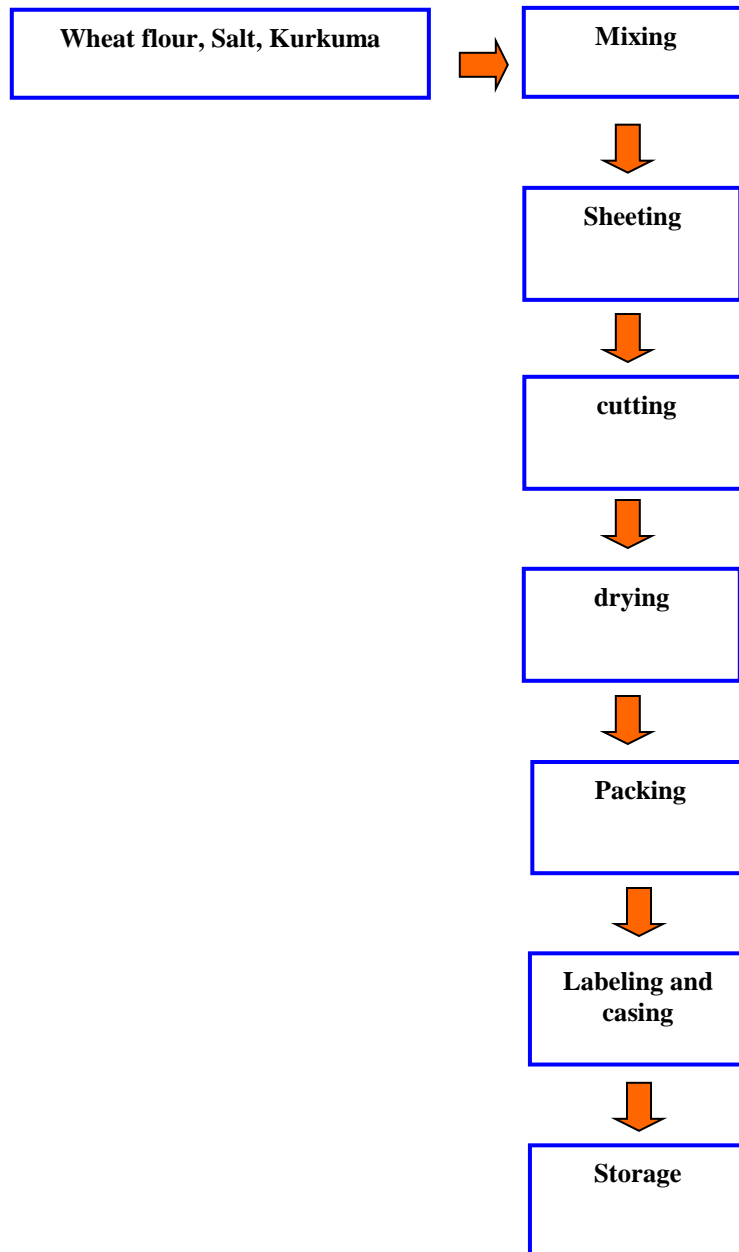
|   |  |
|---|--|
| <b>How are the nutritional values obtained?</b><br>(literature/ calculated/ analysed by certified laboratory) |  |
|---|--|

## 10. Process description and metal detection

|                                |          |
|--------------------------------|----------|
| Metal detection                |          |
| Is the product metal detected? | Yes / no |

Describe the production process (process flowchart) and mention the critical control points of the process.

Process description







## 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/<br>sillica / other sorbents.) |          |

### 11.2 Product storage

|   |                                 |
|---|---------------------------------|
| Discribe how to store the product before and after opening. |                                 |
| Storage conditions before opening                           | Room temperature                |
| Storage conditions after opening                            | Keep refrigerated after opening |

### 11.3 Method of preparation

|  |  |
|--|--|
| Discribe how consumers must prepare the product. (Cooking instructions)                                  |  |
| Put Chinese Noodles in boiling water for 3 minutes. Drain water and rinse with cold water. Ready to use. |  |

### 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)             |          |

### 11.5 Labeling requirements

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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 2007/68/EG, ANNEX IIIa
- All composed ingredients must be specified in singular ingredients.

|  |          |
|--|----------|
| Product label  |          |
| The product label complies with the requirements above | Yes / 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. |
|---|

|                                |                                   |                                |                                   |
|--------------------------------|-----------------------------------|--------------------------------|-----------------------------------|
| <b>Pathogen micro organism</b> |                                   | <b>Pesticides</b>              |                                   |
| Salmonella                     | can occur / not a possible danger | Fungicides                     | can occur / not a possible danger |
| Clostridium                    | can occur / not a possible danger | Herbicides                     | can occur / not a possible danger |
| Staphylococcus aureus          | can occur / not a possible danger | Insecticides                   | can occur / not a possible danger |
| Campylobacter                  | can occur / not a possible danger | Nematicides                    | can occur / not a possible danger |
| Yersinia                       | can occur / not a possible danger | Rodenticides                   | can occur / not a possible danger |
| Listeria monocytogenes         | can occur / not a possible danger | Chloormequat                   | can occur / not a possible danger |
| Vibrio                         | can occur / not a possible danger | Organofosfates                 | can occur / not a possible danger |
| Clostridium                    | can occur / not a possible danger | Instant toxic pesticides       | can occur / not a possible danger |
| Bacillus cereus                | can occur / not a possible danger | DDT                            | can occur / not a possible danger |
| Aeromas                        | can occur / not a possible danger | <b>Gaseous pesticide media</b> |                                   |
| Plesiomonas                    | can occur / not a possible danger | Methylbromide                  | can occur / not a possible danger |
| Shigella                       | can occur / not a possible danger | Fosfine                        | can occur / not a possible danger |
| Miscellaneous entro's          | can occur / not a possible danger | <b>Heavy metals</b>            |                                   |
| Streptococcus                  | can occur / not a possible danger | Lead                           | can occur / not a possible danger |
| E-coli                         | can occur / not a possible danger | Cadmium                        | can occur / not a possible danger |
| Pseudomonaden                  | can occur / not a possible danger | Mercury                        | can occur / not a possible danger |
| <b>Pathogen toxins</b>         |                                   | Arsenic                        | can occur / not a possible danger |
| Staphylococcus aureus toxin    | can occur / not a possible danger | Iodine                         | can occur / not a possible danger |
| Clostridium botuline toxin     | can occur / not a possible danger |                                |                                   |
| Bacillus cereus toxin          | can occur / not a possible danger |                                |                                   |
| E-coli toxin                   | can occur / not a possible danger |                                |                                   |
| Clostridium perfringens toxin  | can occur / not a possible danger |                                |                                   |
| Pseudomonas toxin              | can occur / not a possible danger |                                |                                   |
| Salmonella Toxin               | can occur / not a possible danger |                                |                                   |
| <b>Pathogen viruses</b>        |                                   | <b>Mycotoxins</b>              |                                   |
| Hepatitis A virus              | can occur / not a possible danger | Ciguatera poisoning            | can occur / not a possible danger |
| Hepatitis E virus              | can occur / not a possible danger | Shellfish toxins               | can occur / not a possible danger |

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|                                       |                                  |   |                                  |
|---------------------------------------|----------------------------------|---|----------------------------------|
| Rotavirus                             | ean-oeur / not a possible danger | Scombroid poisoning                     | ean-oeur / not a possible danger |
| Norwalk virus group                   | ean-oeur / not a possible danger | Tetrodotoxin                            | ean-oeur / not a possible danger |
| Other                                 | ean-oeur / not a possible danger | Mushroom toxins                         | ean-oeur / not a possible danger |
| <b>Parasitical protozoa</b>           |                                  | Aflatoxins                              | ean-oeur / not a possible danger |
| Giardia                               | ean-oeur / not a possible danger | Pyrrolizidine                           | ean-oeur / not a possible danger |
| Entamoeba                             | ean-oeur / not a possible danger | Phytohaemagglutinin                     | ean-oeur / not a possible danger |
| Cryptosporidium                       | ean-oeur / not a possible danger | Grayanotoxin                            | ean-oeur / not a possible danger |
| Cyclospora                            | ean-oeur / not a possible danger | Citrinine                               | ean-oeur / not a possible danger |
| Anisakis sp                           | ean-oeur / not a possible danger | Ergotalkaloiden                         | ean-oeur / not a possible danger |
| Diphyllobothrium                      | ean-oeur / not a possible danger | Fumonisine                              | ean-oeur / not a possible danger |
| Nanophyetus                           | ean-oeur / not a possible danger | Luteoskyrine                            | ean-oeur / not a possible danger |
| Eustrongylides                        | ean-oeur / not a possible danger | Ochratoxin                              | ean-oeur / not a possible danger |
| Acanthamoeba                          | ean-oeur / not a possible danger | Patuline                                | ean-oeur / not a possible danger |
| Ascaris                               | ean-oeur / not a possible danger | Penicillineacid                         | ean-oeur / not a possible danger |
| <b>Lubricants</b>                     |                                  | Sterigmatocystine                       | ean-oeur / not a possible danger |
| Oils                                  | ean-oeur / not a possible danger | Trichlotheceen                          | ean-oeur / not a possible danger |
| Fats                                  | ean-oeur / not a possible danger | Fusarium                                | ean-oeur / not a possible danger |
| Lubricants                            | ean-oeur / not a possible danger | Zearalenone                             | ean-oeur / not a possible danger |
| Cleaning and disinfectant             | ean-oeur / not a possible danger | Ochratoxin A                            | ean-oeur / not a possible danger |
| <b>Indications of the authorities</b> |                                  | <b>Biogenic amine's</b>                 |                                  |
| Legislation                           | ean-oeur / not a possible danger | Histamine                               | ean-oeur / not a possible danger |
| Preservatives                         | ean-oeur / not a possible danger | Tryptamine                              | ean-oeur / not a possible danger |
| Irradiated ingredients                | ean-oeur / not a possible danger |   | ean-oeur / not a possible danger |
| GMO                                   | ean-oeur / not a possible danger | Cadaverine                              | ean-oeur / not a possible danger |
| <b>Miscellaneous</b>                  |                                  | Putrescine                              | ean-oeur / not a possible danger |
| Migration of packaging                | ean-oeur / not a possible danger | Spermine                                | ean-oeur / not a possible danger |
| Dioxins                               | ean-oeur / not a possible danger | Spermidine                              | ean-oeur / not a possible danger |
| PAH's                                 | ean-oeur / not a possible danger | <b>Physical dangers</b>                 |                                  |
| 3-MCPD                                | ean-oeur / not a possible danger | Glass, rocks, wood, metal, etc.         | ean-oeur / not a possible danger |
| Nitrofurans                           | ean-oeur / not a possible danger | Bone parts and/or splinters             | ean-oeur / not a possible danger |
| Nitrite - Nitrate                     | ean-oeur / not a possible danger | <b>Vermin</b>                           |                                  |
| SRM                                   | ean-oeur / not a possible danger | Excrement                               | ean-oeur / not a possible danger |
| Sudan red I, II, III and IV           | ean-oeur / not a possible danger | Damage of vermin                        | ean-oeur / not a possible danger |
| Other illegal colours                 | ean-oeur / not a possible danger | Microbiological contamination of vermin | ean-oeur / not a possible danger |

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

Heuschen & Schrouff Oriental Foods Trading

Attn.: Quality department / New product coordinator

Postbus 30202

6370 KE Landgraaf

The Netherlands

Fax: +31 (0) 45 – 5338282 Attn: Quality department / New product coordinator

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