



1. General product information

Description	
Product name & weight consumer unit	Fish Sauce Oyster Brand 700ml
General description:	A clear amber coloured thin sauce extracted from anchovies and salt. The flavour and odour are salty and fishy, typical of fermented product.
Heuschen & Schrouff article number:	8170

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:



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
<ul style="list-style-type: none"> - Anchovy - Salt - Sugar

2.4 Alcohol, halal, vegetarians

Is the product free from alcohol?	<input checked="" type="radio"/> Yes / <input type="radio"/> No	Concentration:	%
Is this product Halal?	<input checked="" type="radio"/> Yes / <input type="radio"/> No		
Is this product suitable for vegetarians?	Yes / <input checked="" type="radio"/> 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
				°C	
Storage conditions:	Ambient Temperature				
Total shelf life	Target	Min	Max	UoM	Comment
			24	months	
Weight (content Consumer unit)	Target	Min	Max	UoM	Comment
	700	700	700	gram / ml	
Drained weight				gram	(if applicable)

3.2 Code for traceability and code key

Codes	
Production code	Batch code : xx xxx
Production code key	EXP: DDMMYY

Article number H&S:

08170



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)
		Legal allergens	√			
1.1	UW	Wheat	√			
1.2	NR	Rye	√			
1.3	GB	Barley	√			
1.4	GO	Oats	√			
1.5	GS	Spelt	√			
1.6	GK	Kamut	√			
1	AW	*) Gluten				
2.0	AC	Crustaceans	√			
3.0	AE	Egg	√			
4.0	AF	Fish		√ Anchovy Fish		
5.0	AP	Peanuts	√			
6.0	AY	Soy	√			
7.0	AM	Cow's milk	√			
8.1	SA	Almonds	√			
8.2	SH	Hazelnuts	√			
8.3	SW	Walnuts	√			
8.4	SC	Cashews	√			
8.5	SP	Pecan nuts	√			
8.6	SR	Brazil nuts	√			
8.7	ST	Pistachio nuts	√			
8.8	SM	Macadamia/ Queensland nuts	√			
8	AN	*) Nuts				
9.0	BC	Celery	√			
10.0	BM	Mustard	√			
11.0	AS	Sesame	√			
12.0	AU	Sulphur dioxide and sulphites (E220 - E228) at concentrations of more than 10 mg/kg or 10 mg/l, expressed as SO2	√			
13.0	NL	Lupin	√			
14.0	UM	Molluscs	√			
		Additional allergens	√			
20.0	ML	Lactose	√			
21.0	NC	Cocoa	√			
22.0	MG	Glutamate (E620 – E625)	√			
23.0	MK	Chicken meat	√			
24.0	NK	Coriander	√			
25.0	NM	Corn/ maize	√			
26.0	NP	Legumes /Pulses	√			
27.0	MC	Beef	√			
28.0	MP	Pork	√			
29.0	NW	Carrot	√			

Article number H&S:

08170



(*) 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.

Article number H&S:

08170



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 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 free from GMO?	Yes/ No

5. Sensoric examination

Sensoric examination	
Appearance / colour:	A clear amber coloured thin sauce
Taste:	Salty
Odour:	Salty & Fishy
Texture / consistency:	Liquid

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 *	0.71	0.7	0.72	Value	Water Activity Meter	Once a year
Moisture content	60	60	65	%		
PH	5 – 6	5	6	Value	pH meter	Every Lot
Brix				° Brix		
Ash				gram		
Density (20°C)	1.22	1.2	1.24	g/cm ³	By Hydrometer	Every Lot
Dry matter				%		
Salt	26	25	28	%	AOAC, 2005	Every Lot

* Also known as aqueous activity coefficient

Article number H&S:

08170



7. Product defects

Product defects	
Defect	UoM
Foreign material (product inherent)	0.00%
Foreign material (not product inherent)	0.00%
Sand	0.00%
Fluid / drip / glaze	0.00%
Damaged products	Up to product scale%
Percentage of remaining variances	Up to product scale%

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	BAM	Every Lot
Enterobacteriaceae	<10	cfu/g	BAM	Once a year
Coliforms	Negative	cfu/g	BAM	Every Lot
Faecal coliforms	Negative	cfu/g	BAM	Every Lot
Bacillus cereus	< 100	cfu/g	BAM	Once a year
Staphylococcus aureus	<100	cfu/g	BAM	Once a year
Salmonella	Negative	cfu/25g	BAM	Once a year
Listeria monocytogenes	Negative	cfu/g	BAM	Once a year
Clostridium perfringens	Not detected	cfu/g	BAM	Once a year
Yeasts	<10 ³	cfu/g	BAM	Once a year
Moulds	<10 ³	cfu/g	BAM	Once a year
Toxins	-	cfu/g		
Sulphite reducing clostridium perfringens	-	cfu/g		

Is the analysing firm ISO 17025 or (EN 45001 for EU) qualified?	<input checked="" type="radio"/> Yes / <input type="radio"/> No
Is the analysing firm ISO 9001:2000 qualified?	<input checked="" type="radio"/> Yes / <input type="radio"/> No

Article number H&S:

08170



9. Nutritional information

Nutritional Values (per 100g /100ml*)			
Property	Value	Value	UoM
	<u>□Per</u> 100g	<u>□Per</u> 100ml	
Energy	214	261	KJ
Energy	51.2	62.46	Kcal
Protein	7.07	8.62	gram
Carbohydrates	5.73	6.99	gram
-sugars	4.2	5.12	gram
-starch	0	0	gram
- Polyoles	0	0	gram
Fat	0	0	gram
-saturated fat	0	0	gram
-mono unsaturated fat	0	0	gram
-poly unsaturated fat	0	0	gram
-cholesterol	0	0	milligram
-trans fat	0	0	gram
Dietary fibre	0	0	gram
Sodium	8667	10574	mg/100ml
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 laboratory)</p>	<p>Analysis by Thailand Institute of Scientific and Technological Research (TISTR)</p>
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Article number H&S:

08170

10. Process description and metal detection

Metal detection	
Is the product metal detected?	Yes / <input checked="" type="radio"/> no

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

Process description
"Attach file"



11. Packaging and labeling

11.1 Preservation of consumer packaging

Preservation	
Atmosphere packing	Yes / <input checked="" type="radio"/> No
- which method is used?	
Gas packing	Yes / <input checked="" type="radio"/> No
- which gasses are used?	
Vacuum packing	Yes / <input checked="" type="radio"/> No
Pasteurized	Yes / <input checked="" type="radio"/> No
Sterilised	Yes / <input checked="" type="radio"/> No
Active packaging	Yes / No °
which kind is used (e.g.oxygen absorber/ sillica / other sorbents.)	

11.2 Product storage

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

11.3 Method of preparation

Describe how consumers must prepare the product. (Cooking instructions)
Seasoning Sauce

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?	<input checked="" type="radio"/> Yes / No
Is a copy of Heuschen & Schrouff label enclosed?	<input checked="" type="radio"/> 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

Article number H&S:

08170

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 productlabel complies with the requirements 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>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>Pathogen viruses</p> <p>Hepatitis A virus 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>Mycotoxins</p> <p>Ciguatera poisoning can occur / not a possible danger</p>

Article number H&S:

08170



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

Article number H&S:

08170