



1. General product information

Description	
Product name and net contents:	Fish sauce in 725 ml
General description:	Fish Sauce
Heuschen & Schrouff article number: (to be completed by H&S)	

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
Anchovy Extract (<i>Encrasicholina</i> spp.)	77	Thailand
Salt	20	Thailand
Sugar	3	Thailand
"Fish is being caught in Pacific, Western Central (Major Fishing Area 71)"		
"EU-Approval number (Thailand No. 3003)"		
Please check if the quantity is 100%	TOTAL	100%

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.

2.4 Alcohol, halal, vegetarians

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

3 Storage, shelf life, Weight and Traceability Coding

3.1 Storage conditions, Shelf life and Weight

Storage conditions & shelf life				
Storage temperature: (°C)	Target	Min	Max	Storage conditions:
	-	-	-	Room temperature, dry, avoid light and heat
Total shelf life: (months)	2 years		Max	

SECONDARY SHELF LIFE: Storage conditions & shelf life				
Storage temperature: (°C)	Target	Min	Max	Storage conditions:
	-	-	-	Store in cool, dry place and consume by best before date or best within 3 months after opened
Total shelf life: (days)	-	-	Max	

Weight: (consumer unit in gram/ml)	Target	Min	Max	Solid products in g, liquids in ml, Comment
	-	-	-	
Drained weight: (gram)		725 ml		(if applicable)

3.2 Code for traceability and code key

Codes	
Production code (example)	ddmmmyy [ex : 17SEP15] inkjetted on the label
Production code key (explanation production code)	ddmmmyy [ex : 17SEP17] inkjetted on the label

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)
	Legal allergens				
1.1	Wheat	↓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.2	Rye	↓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.3	Barley	↓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.4	Oats	↓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.5	Spelt	↓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.6	Kamut	↓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1	*) Gluten			<input type="checkbox"/>	
2.0	Crustaceans	↓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.0	Egg	↓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4.0	Fish	<input type="checkbox"/>	↓	<input type="checkbox"/>	<input type="checkbox"/>
5.0	Peanuts	↓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6.0	Soy	↓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7.0	Cow's milk	↓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.1	Almonds	↓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.2	Hazelnuts	↓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.3	Walnuts	↓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.4	Cashews	↓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.5	Pecan nuts	↓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.6	Brazil nuts	↓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.7	Pistachio nuts	↓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.8	Macadamia/ Queensland nuts	↓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	*) Nuts			<input type="checkbox"/>	
9.0	Celery	↓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10.0	Mustard	↓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11.0	Sesame	↓	<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 SO ₂	↓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13.0	Lupin	↓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14.0	Molluscs	↓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Additional allergens				
20.0	Lactose	↓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21.0	Cocoa	↓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22.0	Glutamate (E620 – E625)	↓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
23.0	Chicken meat	↓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
24.0	Coriander	↓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
25.0	Corn/ maize	↓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26.0	Legumes /Pulses	↓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
27.0	Beef	↓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
28.0	Pork	↓	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29.0	Carrot	↓	<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.

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



5. Sensoric examination

Sensoric examination	
Appearance / colour:	Clear reddish brown liquid
Taste:	salty
Odour:	Natural fishsauce
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 Freq.
PH	-	5.0	6.0	Value	pH Meter	Every lot
Brix	-	30	-	° Brix	Hand Refractometer	Every lot
Dry matter	-	-	-	%	-	-
Salt	-	20%	-	%	AOAC	Every lot
Aluminum	-	-	-	mg/kg	-	-
Water activity	-	-	-	Value	-	-
Toxins (if applicable)	-	-	-	mg/kg	-	-

* Also known as aqueous activity coefficient

7. Product defects

Product defects			
Defect	UoM	Defect	UoM
Foreign material (product inherent)	-%	Fluid / drip / glaze	-%
Foreign material (not product inherent)	-%	Damaged products	-%
Sand	-%	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
Total aerobic plate count	10,000	cfu/ml	BAM (2001)	Every 3 months
Enterobacteriaceae	-	cfu/g	-	-
Coliforms	3	MPN/ml	BAM (2013)	Every 3 months
Faecal coliforms	-	cfu/g	-	-
Bacillus cereus	-	cfu/g	-	-
Staphylococcus aureus	ND	In 25 ml	BAM (2001)	Every 3 months
Salmonella	ND	In 25 ml	BAM (2014)	Every 3 months
Listeria monocytogenes	-	cfu/g	-	-
Clostridium perfringens	<1	cfu/ml	BAM (2001)	Every 3 months
Yeasts	10	cfu/ml	BAM (2001)	Every 3 months
Moulds	10	cfu/ml	BAM (2001)	Every 3 months

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

9. Nutrition declaration

Liquid products in ml, solid products in g

Nutritional Values (per 100g /100ml*)		
Property	Value	UoM
Energy*	230	KJ
Energy*	55	Kcal
Fat*	0	gram
-saturated fat *	0	gram
-mono unsaturated fat		gram
-poly unsaturated fat		gram
-cholesterol		gram
-trans fat		gram
-salatrimis		gram
Carbohydrates*	3.4	gram
-sugars*	3.4	gram
-polyoles		gram
-erytritol		gram
-starch		gram
Fibre	0	gram
Organic acids		gram
Alcohol		gram
Protein*	10	gram
Salt* (=sodium x 2.5)	24.4	gram
Other values (than per 100g / 100ml) are not allowed in EU legislation! * these values are mandatory according To EU 1169/2011		

<input type="checkbox"/> Per 100g	<input checked="" type="checkbox"/> Per 100ml
<input type="checkbox"/> Raw (unprepared)	<input type="checkbox"/> 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?
No

Vitamins and Minerals (aplicable if mentioned on original packaging)			
Vitamins and Minerals	Amount	UoM	% of recommended daily intake according to EU 1169/2011

<p>How are the nutritional values obtained? (literature/ calculated/ analysed by certified labororium)</p>	<p>Analysed by certified laboratory</p>
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10. Metal detection and process description

Metal detection					
Is the product metal detected?	No				
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	
See attachment	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 Regulation (EC) No 321/2011 Regulation (EC)No1282/2011	Yes If yes, add test rapport

Atmosphere packing	No
- if yes, which method is used?	
Gas packing	No
- if yes, which gasses are used?	
Vacuum packing	No
Pasteurized	No
Sterilised	No
Active packaging	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 prepared product, then these instructions are obligatory and have to be printed on the label.