



2.2 Additives declaration

Additives declaration		
E-number	Name	Category / way of use

2.3 Ingredient declaration

Ingredient declaration on original packaging
Ginger (50%), sugar syrup (sugar, water)

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?	No	If yes, institution:	
Is it mentioned on the packaging?	Yes / No	Valid until:	
Is this product Kosher?	No	If yes, institution:	
Is it mentioned on the packaging?	Yes / No	Valid until:	
Is this product suitable for vegetarians?	Yes		
Is this product suitable for vegans?	Yes		
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:
			25	Dry, out of direct sunlight and packed
Total shelf life: (months)		48	Max	After production

SECONDARY SHELF LIFE: Storage conditions & shelf life				
Storage temperature: (°C)	Target	Min	Max	Storage conditions:
			7	Cool, dry, out of direct sunlight and packed
Total shelf life: (days)			Max	

Weight: (consumer unit in gram/ml)	Target	Min	Max	Solid products in g, liquids in ml, Comment
	450g /370 ml			
Drained weight: (gram)	240			(if applicable)

3.2 Code for traceability and code key



Codes	
Production code (example)	
Production code key (explanation production code)	Year-daycode

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	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.2	Rye	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.3	Barley	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.4	Oats	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.5	Spelt	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.6	Kamut	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1	*) Gluten			<input type="checkbox"/>	
2.0	Crustaceans	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.0	Egg	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4.0	Fish	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5.0	Peanuts	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6.0	Soy	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7.0	Cow's milk	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.1	Almonds	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.2	Hazelnuts	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.3	Walnuts	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.4	Cashews	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.5	Pecan nuts	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.6	Brazil nuts	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.7	Pistachio nuts	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.8	Macadamia/ Queensland nuts	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	*) Nuts			<input type="checkbox"/>	
9.0	Celery	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10.0	Mustard	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11.0	Sesame	Z	<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 SO2	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13.0	Lupin	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14.0	Molluscs	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Additional allergens				
20.0	Lactose	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21.0	Cocoa	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22.0	Glutamate (E620 – E625)	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
23.0	Chicken meat	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
24.0	Coriander	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
25.0	Corn/ maize	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26.0	Legumes /Pulses	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
27.0	Beef	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
28.0	Pork	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29.0	Carrot	Z	<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:	Golden yellow cubes
Taste:	Hot ginger
Odour:	Sweet
Texture / consistency:	soft

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		4.0	4.5	Value		
Brix		60.0	65.0	* Brix		
Dry matter				%		
Salt				%		
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)	< 0.1 %	Fluid / drip / glaze	n/a %
Foreign material (not product inherent)	< 0.1 %	Damaged products	n/a %
Sand	n/a %	Percentage of remaining variances	< 0.1 %

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/g	FDA 8E 1995/ISO 4833	
Enterobacteriaceae		cfu/g		
Coliforms		cfu/g		
Faecal coliforms		cfu/g		
Bacillus cereus		cfu/g		
Staphylococcus aureus		cfu/g		
Salmonella	Negative	cfu/25g	FDA 8E 1995/EN ISO 6579	
Listeria monocytogenes		cfu/g		
Clostridium perfringens		cfu/g		
Yeasts	< 10.000	cfu/g	FDA 8E 1995	
Moulds	< 10.000	cfu/g	FDA 8E 1995	



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

9. Nutrition declaration

Liquid products in ml, solid products in g

Nutritional Values (per 100g /100ml*)		
Property	Value	UoM
Energy*	1179	KJ
Energy*	278	Kcal
Fat*	0.18	gram
-saturated fat *	0.06	gram
-mono unsaturated fat	0.05	gram
-poly unsaturated fat	0.06	gram
-cholesterol		gram
-trans fat		gram
-salatrim		gram
Carbohydrates*	66.79	gram
-sugars*	64.00	gram
-polyoles		gram
-erytritol		gram
-starch		gram
Fibre	1.26	gram
Organic acids		gram
Alcohol		gram
Protein*	1.53	gram
Salt* (=sodium x 2.5)	0.05	gram

<input type="checkbox"/> x Per 100g	<input 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?
Yes

Other values (than per 100g / 100ml) are not allowed in EU legislation!
* these values are mandatory according To EU 1169/2011

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

How are the nutritional values obtained? (literature/ calculated/ analysed by certified laboratorium)	Literature/analysis
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10. Metal detection and process description

Metal detection						
Is the product metal detected?	Yes					
If yes, detection limits:	Ferrous	3.5 mm	Non Ferrous	3.2 mm	Stainless steel	4.0 mm



Describe the production process (process flowchart) and mention the critical control points of the process. Complete the CCP list:

Process description	
Please add process description in this area or add the process description as an appendix	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	Yes / no If yes, add test rapport
321/2011	
(EC)No1282/2011	

Atmosphere packing	No
- if yes, which method is used?	
Gas packing	No
- if yes, which gasses are used?	
Vacuum packing	No
Pasteurized	Yes
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.



Supplier information	
Company name:	
Contact person:	

Name of the Product:

Quality systems	Valid until	Others Iso, Halal, Kosher, Laboratory, environment, Durability, etc.	Valid until
GMP			
HACCP			
BRC	30-03-2015		
IFS	11-02-2015		
ISO 22000	19-08-2017		

Please attach a copy of your quality certificates

Approval No / EU No:	
Only applicable for establishments handling, preparing or producing products of animal origin. Please attach a copy of your certificate	

12. Supplier information

13. Therms of delivery

Delivery terms	
I declare this specification is filled out and product will be delivered according to this specification. Product changes must be reported to Heuschen & Schrouff as soon as possible.	
Signature:	Date:
Name:	Position:
On behalf of:	

Product specification 2013

H&SALG RF 02/01.001/ed:J



HEUSCHEN & SCHROUFF

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

Appendix I

Appendix II

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.).