



1. General product information

Description	
Product name and net contents:	Wonton Pastry (fry) 500g + 250g
General description:	Frozen Wonton Pastry
Heuschen & Schrouff article number: (to be completed by H&S)	2112 + 02110.

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	
Wheat Flour	75	Singapore	
Water	15	Singapore	
Tapioca Flour	5	Thailand	
Salt	4	Australia	
Coconut Oil	1	India	
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 / No	If no, concentration:	%
Is the product free of artificial additives? (Colourings, flavourings, preservatives, etc.)	Yes / No		
Is this product Halal?	Yes / <input checked="" type="radio"/> No	If yes, institution:	
Is it mentioned on the packaging?	Yes / No	Valid until:	
Is this product Kosher?	Yes / <input checked="" type="radio"/> No	If yes, institution:	
Is it mentioned on the packaging?	Yes / No	Valid until:	
Is this product suitable for vegetarians?	<input checked="" type="radio"/> Yes / No		
Is this product suitable for vegans?	Yes / No		
Is this product organic?	Yes / <input checked="" type="radio"/> No		
Is this product part of a fair trade program?	Yes / 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 -18°C	Min -8°C	Max 0°C	Storage conditions: Keep in Deep Freezer
Total shelf life: (months)	24 months		Max	

SECONDARY SHELF LIFE: Storage conditions & shelf life				
Storage temperature: (°C)	Target 4°C	Min 4°C	Max 0°C	Storage conditions: Keep in Chiller
Total shelf life: (days)	5 Days		Max	

Weight: (consumer unit in gram/ml)	Target	Min	Max	Solid products in g, liquids in ml, Comment
	500g	500g	505g	
Drained weight: (gram)	N.A.	N.A.	N.A.	(if applicable)

3.2 Code for traceability and code key

Codes	
Production code (example)	DEC14
Production code key (explanation production code)	month & year of Production

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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.2	Rye	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.3	Barley	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.4	Oats	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.5	Spelt	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.6	Kamut	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1	*) Gluten			<input type="checkbox"/>	
2.0	Crustaceans	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.0	Egg	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4.0	Fish	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5.0	Peanuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6.0	Soy	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7.0	Cow's milk	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.1	Almonds	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.2	Hazelnuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.3	Walnuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.4	Cashews	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.5	Pecan nuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.6	Brazil nuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.7	Pistachio nuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.8	Macadamia/ Queensland nuts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	*) Nuts			<input type="checkbox"/>	
9.0	Celery	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10.0	Mustard	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11.0	Sesame	<input checked="" type="checkbox"/>	<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	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13.0	Lupin	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14.0	Molluscs	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Additional allergens					
20.0	Lactose	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21.0	Cocoa	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22.0	Glutamate (E620 – E625)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
23.0	Chicken meat	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
24.0	Coriander	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
25.0	Corn/ maize	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26.0	Legumes /Pulses	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
27.0	Beef	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
28.0	Pork	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29.0	Carrot	<input checked="" type="checkbox"/>	<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?	<input checked="" type="radio"/> Yes / <input type="radio"/> No
Does the product contain ingredients which are a risk for GMO (e.g. soy, maize, wheat, rice)?	<input type="radio"/> Yes / <input checked="" type="radio"/> 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 / <input type="radio"/> No

5. Sensoric examination

Sensoric examination	
Appearance / colour:	LIGHT Yellowish
Taste:	Pastry
Odour:	Pastry
Texture / consistency:	Smooth

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				Value		
Brix				° Brix		
Dry matter				%		
Salt				%		
Aluminum				mg/kg	SEE TEST REPORT	
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)	N.A. %	Damaged products	N.A. %
Sand	N.A. %	Percentage of remaining variances	N.A. %

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		cfu/g		
Enterobacteriaceae		cfu/g		
Coliforms		cfu/g		
Faecal coliforms		cfu/g		
Bacillus cereus		cfu/g		
Staphylococcus aureus	SEE TEST REPORT	cfu/g		
Salmonella		cfu/25g		
Listeria monocytogenes		cfu/g		
Clostridium perfringens		cfu/g		
Yeasts		cfu/g		
Moulds		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. Nutrition declaration

Liquid products in ml, solid products in g

Nutritional Values (per 100g /100ml*)		
Property	Value	UoM
Energy*		KJ
Energy*		Kcal
Fat*		gram
-saturated fat *		gram
-mono unsaturated fat		gram
-poly unsaturated fat		gram
-cholesterol		gram
-trans fat	SEE TEST REPORT	gram
-salatrim		gram
Carbohydrates*		gram
-sugars*		gram
-polyoles		gram
-erytritol		gram
-starch		gram
Fibre		gram
Organic acids		gram
Alcohol		gram
Protein*		gram
Salt* (=sodium x 2.5)		gram

Per 100g Per 100ml
 Raw (unprepared) 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 / 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 (aplicable if mentioned on original packaging)			
Vitamins and Minerals	Amount	UoM	% of recommended daily intake according to EU 1169/2011
	SEE TEST REPORT		

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

Metal detection				
Is the product metal detected?	Yes / <u>no</u>			
If yes, detection limits:	Ferrous		Non Ferrous	Stainless steel

ALS Technichem (S) Pte Ltd

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Co. Reg. No. 198403076R GST Reg. No. M2-0068633-X



REPORT

OUR REF NO. : ATS/NF/435/14/tt
DATE : 15 October, 2014
COMPANY : North South Pte Ltd
19 Chin Bee Ave
Singapore 619441
DATE ANALYSED : 03 October, 2014
DATE COMPLETED : 13 October, 2014

Page 1 of 1

SAMPLE DESCRIPTION : One pack of sample labelled as "Frozen Wonton Pastry (Fry)" was collected on 02 October, 2014 from your premises with references :-

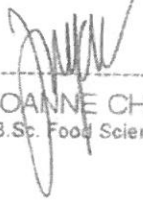
Product Name : Frozen Wonton Pastry (Fry)
Expiry Date : 31.01.2017
Net Weight : 500gm x 1 pack

PROCEDURE : The sample was blended homogeneously and used for the following analysis.

RESULTS : On analysis, the following results were obtained :-

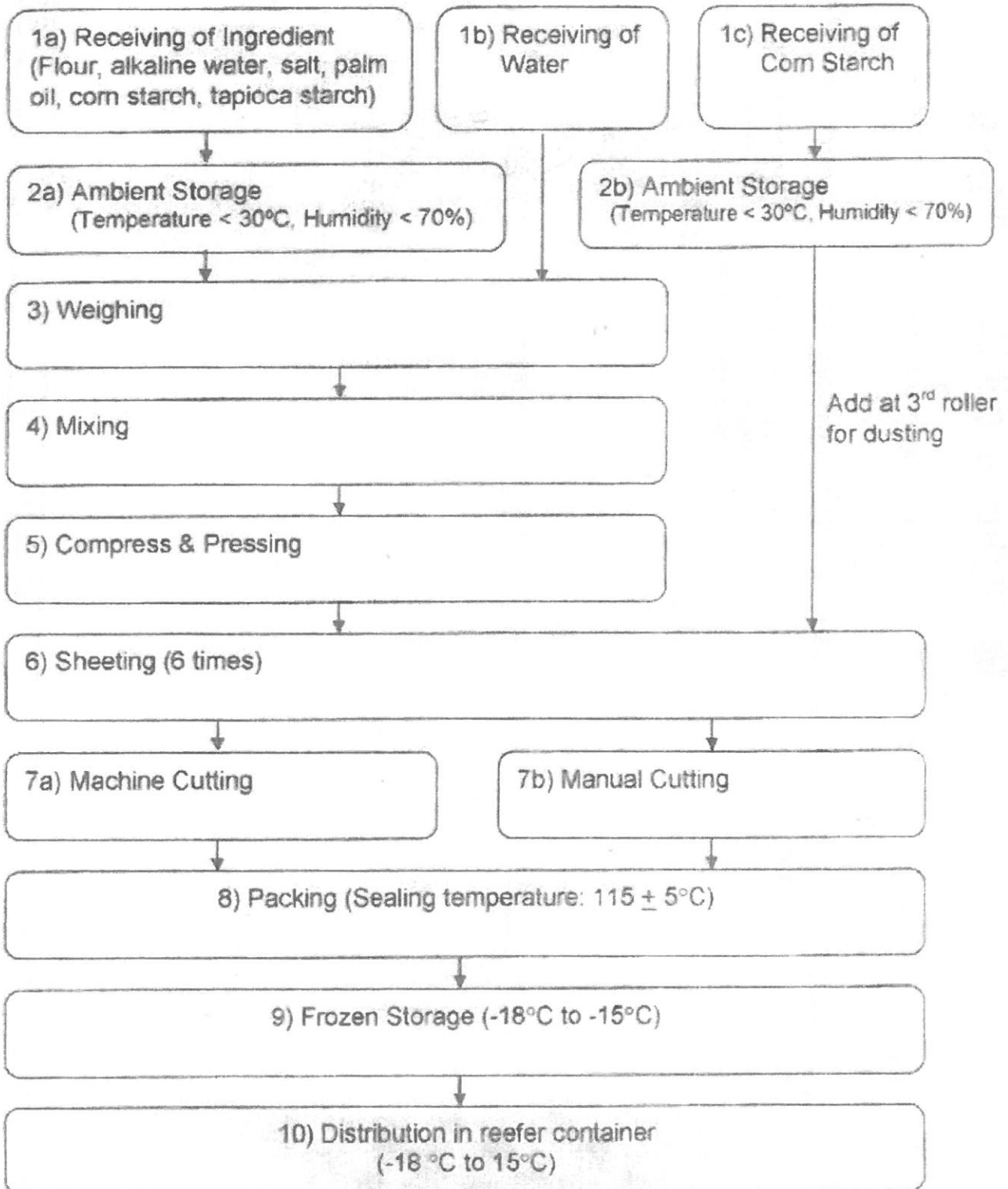
Tests (For UK Nutrition Panel)	Results
	Per 100gm
Energy Value, kJ (QWI FD/FC23/ By Calculation) excluding Dietary Fibre	1,050
Energy Value, Kcal (QWI FD/FC23/ By Calculation) excluding Dietary Fibre	250
Fat Content, gm (QWI FD/FC22B & OF25, Ref. AOCS Ce 1h-05, 2009/ GC)	0.9
Saturated Fat, gm (Detection Limit : 0.01g/100g) (QWI FD/FC22B & OF25, Ref. AOCS Ce 1h-05, 2009/ GC)	0.3
Carbohydrate Content, gm (QWI FD/FC23/ By Difference excluding Dietary Fibre)	52.7
Total Sugars as Invert Sugar Content, gm (AOAC 923.09 Sec. 44.1.15 (2010))	1.6
Total Dietary Fibre Content, gm (Detection Limit: 0.1g/100g) (AOAC 985.29 Sec 45.4.07 (2010))	1.7
Protein Content, gm (Nx6.25) (QWI FD/FC21/ By Kjeldahl Method)	7.0
Salt (calculated from Na Content x2.5), mg (QWI FD/FC25/ By Acid Digestion/ ICP-OES)	1,424
Ash Content, gm (QWI FD/FC05/ By ashing @ 550°C)	1.55
Moisture Content, gm (QWI FD/FC20/ By oven drying @ 103°C)	36.2

ALS TECHNICHEM (S) PTE LTD


JOANNE CHIA
B.Sc. Food Science

5. PROCESS FLOW CHART

Frozen Wonton Pastry, Dumpling Pastry & Gyoza Pastry



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.).