



## 1. General product information

Description			
Product name and Brand:	Sweet & Sour Sauce Code : S-03-576-1038		
General description:	Sauce		
Heuschen & Schrouff article number: (to be completed by H&S)	-	Date specification:	October 25, 2019

### 1.1 General requirements

Products must comply with EU standard, for further details 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
1. Water	34.03	Thailand
2. Sugars	31.50	
2.1 Sucrose	(80%)	Thailand
2.2 High Fructose Syrup	(20%)	Thailand
3. Distilled Vinegar	12.00	Thailand
3.1 Distilled Vinegar : Ethyl alcohol made from sugarcane (molass)		
3.2 Water		
4. Tomato Paste	12.00	China, Chile
5. Spices & Herbs	5.55	Thailand
5.1 Onion		Thailand, USA.
5.2 Paprika		Spain
5.3 Ginger		Thailand
6. Salt	2.70	Thailand
7. Corn Starch	2.00	Germany, USA.
8. Stabilizer (E415)	0.12	USA.
9. Acidity Regulator (E330)	0.10	China, Thailand
Please check if the quantity is 100% <b>TOTAL</b>	<b>100%</b>	

#### Remarks:

- Processing aids added during the manufacturing process from raw material suppliers are not declared in "2.1 Component list" per H&S requirement.
- E-numbers for Modified Tapioca Starch are not declared in "2.1 Component list" per H&S requirement.
- Presence of sulphur dioxide and sulphites (E220-E228) will be indicated in 4.1 Allergen Declaration.

## 2.2 Additives declaration

Additives declaration		
E-number	Name	Category / way of use
E415	Xanthan Gum	Stabilizer
E330	Citric Acid	Acidity Regulator

**Remarks:**

- Processing aids added during the manufacturing process from raw material suppliers are not declared in "2.2 Additives declaration" per H&S requirement.
- E-numbers for Modified Tapioca Starch are not declared in "2.2 Additives declaration" per H&S requirement.
- Presence of sulphur dioxide and sulphites (E220-E228) will be indicated in 4.1 Allergen Declaration.

## 2.3 Ingredient declaration

Ad picture of the original artwork (Appendix I) of the export packaging or add the artwork in a separate file.

## 2.4 Alcohol, halal, vegetarians

Is the product free from alcohol?	Yes <input checked="" type="radio"/> No <input type="radio"/>	If no, concentration: %
Is the product free of artificial additives? (Colourings, flavourings, preservatives, etc.)	<input checked="" type="radio"/> Yes / No <input type="radio"/>	Please see at (2.2 Additives declaration)
Is this product Halal?	<input checked="" type="radio"/> Yes / No <input type="radio"/>	If yes, institution:
Is it mentioned on the packaging?	Yes <input checked="" type="radio"/> No <input type="radio"/>	Valid until:
Is this product Kosher?	Yes <input checked="" type="radio"/> No <input type="radio"/>	If yes, institution:
Is it mentioned on the packaging?	Yes <input checked="" type="radio"/> No <input type="radio"/>	Valid until:
Is this product suitable for vegetarians?	<input checked="" type="radio"/> Yes / No <input type="radio"/>	
Is this product suitable for vegans?	<input checked="" type="radio"/> Yes / No <input type="radio"/>	
Is this product organic?	Yes <input checked="" type="radio"/> No <input type="radio"/>	If yes, please add certificate
Is this product part of a fair trade program?	Yes <input checked="" type="radio"/> No <input type="radio"/>	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	30	Store in a dry place
Total shelf life: (months)		18	Max	

SECONDARY SHELF LIFE: Explain how to handle the product after opening				
Storage temperature: (°C)	Target	Min	Max	Storage conditions / Instructions:
	-	4	10	Keep refrigerated after opening and use within 2 weeks
Total shelf life: (days)		14	Max	

For suppliers outside the EU, the net weight of the product must be the <u>minimal</u> weight				
Weight: (consumer unit in gram/ml)	Target	Min	Max	Solid products in g, liquids in ml, Comment
	1,197	1,197	1,227	
Drained weight: (gram)	-	-	-	(if applicable)

#### 3.2 Code for traceability and code key

Codes	
Production code (example)	Expiry date : DD MM YYYY (Printed on the back of the bottle, below the sticker)
Production code key (explanation production code)	DD=Day, MM=Month, YYYY=Year



## 4. Allergens, GMO and Irradiation

### 4.1 Allergen declaration

1. Allergen information Regulation (EU) No 1169/2011 Annex II Including products thereof	Recipe/ product formula = present (added ingredients, additives, carriers, processing aids etc. derived from an allergenic source)		Cross contamination = possibly present (unintentional presence due to production on the same equipment, used utensils, personnel, airborne contact or by other means)			
	Used as ingredient?		Used in same plant/ site or production line?		Cross- contact possible?	
	YES	NO	Plant	Line	YES	NO
Cereals containing gluten						
Wheat	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Rye	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Barley	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Oats	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Spelt	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Khorasan wheat	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Crustaceans	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Egg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Fish	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Peanuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Soybeans	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Cow's milk (incl. lactose)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
(Tree) Nuts						
Almonds	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Hazelnuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Walnuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Cashews	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Pecan nuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Brazil nuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Pistachio nuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Macadamia/Queensland nuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Celery	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Mustard	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sesame seeds	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sulphur dioxide and sulphites (E220 - E228) at concentrations of more than 10 ppm, expressed as SO <sub>2</sub>	<input type="checkbox"/>	<input checked="" type="checkbox"/> (Sulphur Dioxide (E220) in High Fructose Syrup (0.5 ppm max. in finished product ) and in Corn Starch(<0.5 ppm in finished product))	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Lupin	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Molluscs	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

### 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) <b>free</b> from irradiation?	Yes
Is this product (and all its ingredients) <b>free</b> from GMO? According to 1829/2003/EC and 1830/2003/EC	Yes

## 5. Sensoric examination

Sensoric examination	
Appearance / colour:	Dark red sauce with distribution of spices spot
Taste:	Sweet and sour tastes
Odour:	Onion and tomato flavours
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(100%) *	3.3	2.3	4.3	Value	pH Meter	Every batch
Brix (100%) *	42.5	37.5	47.5	° Brix	Refractometer	Every batch
Dry matter				%		
Salt *	3.0	2.0	4.0	%	Autotitrator	Every batch
Moisture Content	-	-	-	%	-	-
Aluminum	-	-	-	mg/kg	-	-
Water activity	-	-	-	Value	-	-
Toxins (if applicable)	-	-	-	mg/kg	-	-
Iodine	-	-	-	mg/kg	-	-

\* Also known as aqueous activity coefficient

Remark : \* This report is based on laboratory scale experiment only and may not represent production scale results. However, a "Product Specification" will be issued when production batches are subsequently manufactured which may be viewed as Specification.

## 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 max.	cfu/g	(APHA) <sup>5th</sup> edition, 2015 (Chapter 8)	Every Batch
E.coil	<3	MPN/g	(APHA) <sup>5th</sup> edition, 2015 (Chapter 9)	Every Batch
Coliforms	-	cfu/g	-	-
Faecal coliforms	-	cfu/g	-	-
Bacillus cereus	-	cfu/g	-	-
Staphylococcus aureus	Not Detected/0.1 g.	cfu/g	AOAC (2012) 2003.07	Every Batch
Salmonella	Not Detected/25 g.	cfu/g	AOAC (2016) 2011.03	Every Batch
Listeria monocytogenes	-	cfu/g	-	-
Clostridium perfringens	100 max.	cfu/g	FDA BAM,2001 (chapter16)	Every Batch
Yeasts	10 max.	cfu/g	(APHA) <sup>5th</sup> edition, 2015 (Chapter 21)	Every Batch
Moulds				
Is the analysing firm ISO 17025 or (EN 45001 for EU) qualified?			Yes (ISO 17025)	
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*	629	KJ
Energy*	148	Kcal
Fat*	0	gram
-saturated fat *	0	gram
-mono unsaturated fat	-	gram
-poly unsaturated fat	-	gram
-cholesterol	0	gram
-trans fat	0	gram
-salatrim	-	gram
Carbohydrates*	37	gram
-sugars*	33	gram
-polyols	-	gram
-erytritol	-	gram
-starch	-	gram
Fibre	0	gram
Organic acids	-	gram
Alcohol	-	gram
Protein*	0	gram
Salt* (=sodium x 2.5)	2.6	gram

☐ Per 100g      ☒ Per 100ml  
☒ Unprepared      ☐ Prepared product according to instructions on label

↓

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.

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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

How are the nutritional values obtained? (literature/ calculated/ analysed by certified laboratory)	calculated
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**Remark:** All nutrition values provided are calculated based on product formulation.

## 10. Metal detection and process description

Metal detection					
Is the product metal detected?	No (Magnet Detection)				
If yes, detection limits:	Ferrous		Non Ferrous		Stainless steel

Process description	
<p style="text-align: center;">As per attached</p> <p>Describe the production process (process flowchart) and mention the critical control points of the process. Complete the CCP list</p>	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 1935/2004 Regulation (EC) No 2023/2006	Yes / No If yes, add test rapport and declaration of compliance
Bisphenol A free	Yes / No

Atmosphere / Gas packing	Yes / <input checked="" type="radio"/> No
- if yes, which method is used?	
Vacuum packing	Yes / <input checked="" type="radio"/> No
Pasteurized	Yes / <input checked="" type="radio"/> No, if yes time /temperature combination:
Sterilised	Yes / <input checked="" type="radio"/> No, if yes time /temperature combination:
Active packaging	Yes / <input checked="" type="radio"/> 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, these instructions are <b>obligatory</b> and have to be printed on the label.
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12. Ethics

Are the products free of childlabour	Yes
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Appendix I

Insert label

recycling

## 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 the commission directive (EC) No 95/45, EU regulation 231/2012 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 (Control only pathogens : S. aureus, Cl. Perfringens, Salmonella spp, B. cereus)
- 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(Complies with Ministry of Public Health Notification Title: Food Containing Pesticide Residues B.E.2560.
- free of heavy metals(Complies with Ministry of Public Health Notification (No.98) B.E.2529)
- 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(Control only Alfatoxin, Ochratoxin A)
- comply with legislation on biogenic aminos. (Not control)
- 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.).