



1. General product information

Description	
Product name and net contents:	Sriracha chilli sauce Hot and spicy
General description:	The product was produced mostly by chilli mixed with garlic, sugar, vinegar, salt, xanthan gum etc.
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
Red chilli	54	
Water	14.81	
Sugar	13	
Garlic	8	
Salt	7	
Distilled vinegar	2.91	
Ascorbic acid: E300	0.19	
Xanthan gum: E415	0.09	
Please check if the quantity is 100%	TOTAL	100%

2.2 Additives declaration

Additives declaration		
E-number	Name	Category / way of use
E300	Ascorbic acid	Acidity regulator
E415	Xanthan gum	Stabilizer

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?	<input checked="" type="radio"/> Yes/ No	If no, concentration: %
Is the product free of artificial additives? (Colourings, flavourings, preservatives, etc.)	<input checked="" type="radio"/> Yes/ No	
Is this product Halal?	<input checked="" type="radio"/> Yes/ No	If yes, institution: The Central Islamic Committee of Thailand
Is it mentioned on the packaging?	<input checked="" type="radio"/> Yes/ No	Valid until: 5 July 2016
Is this product Kosher?	Yes / <input checked="" type="radio"/> No	If yes, institution:
Is it mentioned on the packaging?	Yes / <input checked="" type="radio"/> No	Valid until:
Is this product suitable for vegetarians?	<input checked="" type="radio"/> Yes/ No	
Is this product suitable for vegans?	<input checked="" type="radio"/> 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	Min	Max	Storage conditions:
		15	25	
Total shelf life: (months)		24	Max	

SECONDARY SHELF LIFE: Storage conditions & shelf life				
Storage temperature: (°C)	Target	Min	Max	Storage conditions:
Total shelf life: (days)			Max	

Weight: (consumer unit in gram/ <input checked="" type="radio"/> ml)	Target	Min	Max	Solid products in g, liquids in <input checked="" type="radio"/> ml, Comment
	450	450	-	
Drained weight: (gram)				(if applicable)

3.2 Code for traceability and code key

Codes	
Production code (example)	DDMMYY
Production code key (explanation production code)	MMDDY

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 checked="" type="checkbox"/>	<input 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)?	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:	Orange to red sticky liquid
Taste:	Hot and spicy
Odour:	Not putrid
Texture / consistency:	Sticky liquid

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	3.5	3.0	4.0	Value	pH meter	Every Lot
Brix	30.0	25.0	35.0	° Brix	Brix refractometer	Every Lot
Dry matter				%		
Salt	6.0	5.0	7.0	%	Titrate method	Every Lot
Aluminum				mg/kg		
Water activity				Value		
Toxins (if applicable)				mg/kg		
Acidity	1.0	0.5	1.5	%	Titrate metod	Every Lot

* Also known as aqueous activity coefficient

7. Product defects

Product defects			
Defect	UoM	Defect	UoM
Foreign material (product inherent)	0%	Fluid / drip / glaze	0%
Foreign material (not product inherent)	0%	Damaged products	0%
Sand	0%	Percentage of remaining variances	0%

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	BAM, 2001	Once a month
Enterobacteriaceae(E.coli)	3.0 (max.)	MPN/g	BAM, 2013	Once a month
Coliforms	3.0 (max.)	MPN/g	BAM, 2013	Once a month
Faecal coliforms		cfu/g		
Bacillus cereus	≤ 1,000	cfu/g	BAM, 2001	Once a year
Staphylococcus aureus	Not detected	cfu/0.1g	BAM, 2001	Once a month



Salmonella	Not detected	cfu/25g	BAM(2014)	Once a year
Listeria monocytogenes		cfu/g		
Clostridium perfringens	≤ 100	cfu/g	BAM, 2001	Once a year
Yeasts	≤ 10	cfu/g	BAM, 2001	Once a month
Moulds	≤ 10	cfu/g	BAM, 2001	Once a month

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

9. Nutrition declaration

Liquid products in ml, solid products in g

Nutritional Values (per 100g /100ml*)		
Property	Value	UoM
Energy*	389	KJ
Energy*	93	Kcal
Fat*	0.8	gram
-saturated fat *	0.2	gram
-mono unsaturated fat		gram
-poly unsaturated fat		gram
-cholesterol		gram
-trans fat		gram
-salatrimis		gram
Carbohydrates*	21	gram
-sugars*	19	gram
-polyoles		gram
-erytritol		gram
-starch		gram
Fibre		gram
Organic acids		gram
Alcohol		gram
Protein*	1	gram
Salt* (=sodium x 2.5)	5	gram

<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.

Other values (than per 100g / 100ml) are not allowed in EU legislation! * these values are mandatory according To EU 1169/2011	Is the salt content exclusively due to the presence of naturally occurring sodium? Yes / No
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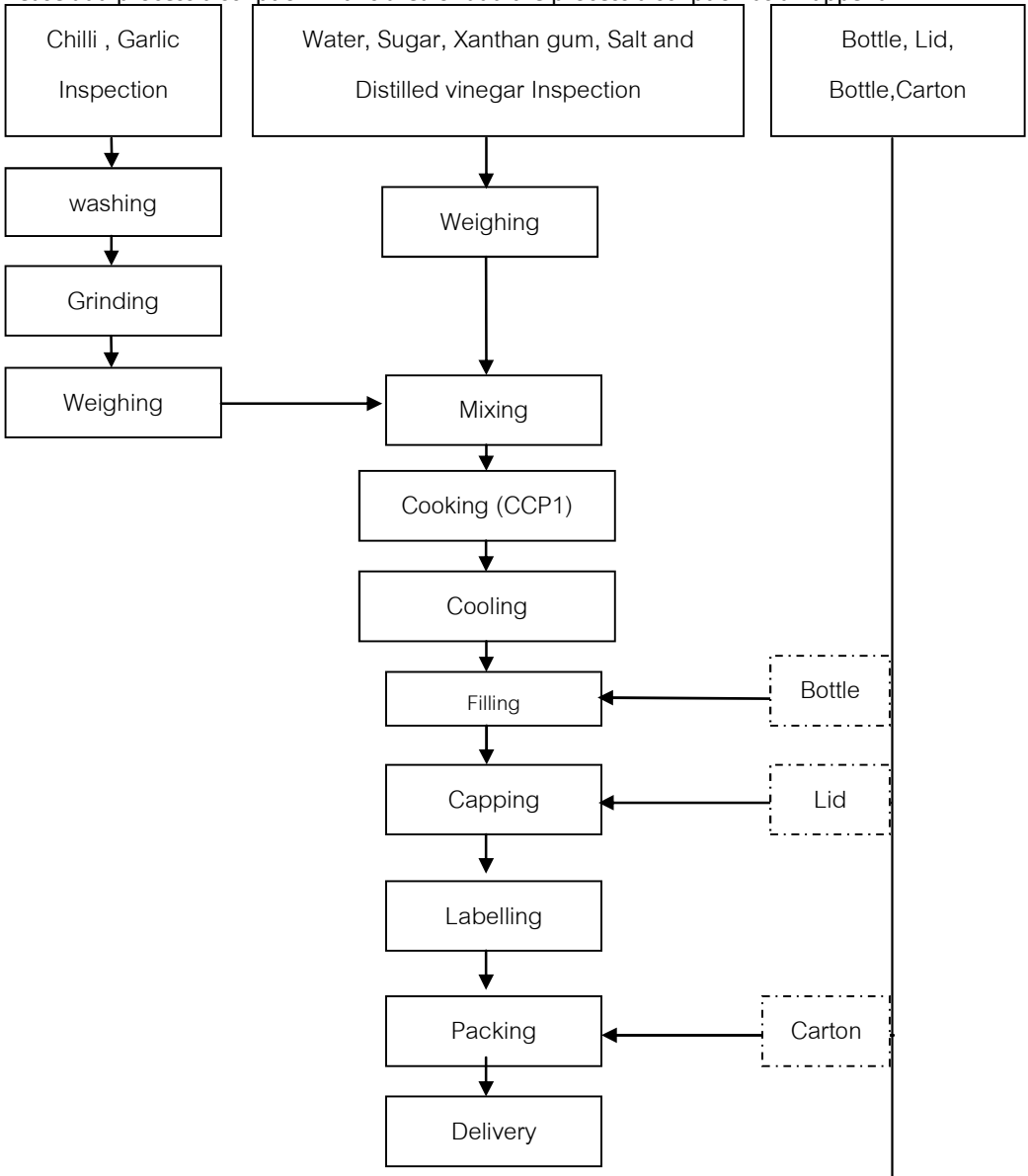
Vitamins and Minerals (aplicable if mentioned on original packaging)			
Vitamins and Minerals	Amount	UoM	% of recommended daily intake according to EU 1169/2011

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

Metal detection							
Is the product metal detected?		<input checked="" type="radio"/> Yes <input type="radio"/> 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		
<p>Please add process description in this area or add the process description as an appendix</p>  <pre> graph TD A[Chilli, Garlic Inspection] --> B[washing] B --> C[Grinding] C --> D[Weighing] E[Water, Sugar, Xanthan gum, Salt and Distilled vinegar Inspection] --> F[Weighing] F --> G[Mixing] D --> G G --> H[Cooking CCP1] H --> I[Cooling] I --> J[Filling] K[Bottle] -.-> J J --> L[Capping] M[Lid] -.-> L L --> N[Labelling] N --> O[Packing] P[Carton] -.-> O O --> Q[Delivery] </pre>	<p>CCP 1 : : Cooking step (pasteurize 100 °C / 3 minutes)</p> <p>CCP2:</p> <p>CCP3:</p> <p>CCP...:</p>	

11. Packaging and labeling

11.1 Preservation of consumer packaging

Packaging material and Preservation	
Packaging according to:	Regulation (EC) No 10/2011 <input checked="" type="radio"/> Yes / <input type="radio"/> No Regulation (EC) No 321/2011 If yes, add test rapport Regulation (EC)No1282/2011

Atmosphere packing	Yes / <input checked="" type="radio"/> No
- if yes, which method is used?	
Gas packing	Yes / <input checked="" type="radio"/> No
- if yes, which gasses are used?	
Vacuum packing	Yes / <input checked="" type="radio"/> No
Pasteurized	<input checked="" type="radio"/> Yes / <input type="radio"/> No, if yes time /temperature combination:100°C 3minutes
Sterilised	Yes / <input 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, then these instructions are obligatory and have to be printed on the label.
Dipping sauce for grilled chicken and meat.