



1. General product information

Description			
Product name and Brand:	Black Sesame Seed		
General description:	Dried black sesame seed		
Heuschen & Schrouff article number: (to be completed by H&S)	16721	Date specification:	11.05.2018

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
Black Sesame Seed	100	Thailand
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 add the artwork in a separate file.

2.4 Alcohol, halal, vegetarians

Is the product free from alcohol?	<input checked="" type="radio"/> Yes / <input type="radio"/> No	If no, concentration: %
Is the product free of artificial additives? (Colourings, flavourings, preservatives, etc.)	<input checked="" type="radio"/> Yes / <input type="radio"/> No	
Is this product Halal?	Yes / <input checked="" type="radio"/> No	If yes, institution:
Is it mentioned on the packaging?	Yes / <input type="radio"/> No	Valid until:
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 / <input type="radio"/> No	
Is this product suitable for vegans?	<input checked="" type="radio"/> Yes / <input type="radio"/> No	
Is this product organic?	Yes / <input checked="" type="radio"/> No	If yes, please add certificate
Is this product part of a fair trade program?	Yes / <input type="radio"/> 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: Explain how to handle the product after opening				
Storage temperature: (°C)	Target	Min	Max	Storage conditions / Instructions:
Total shelf life: (days)			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 liquids in ml, Comment
	500			
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

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 type="checkbox"/>	<input 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 type="checkbox"/>	<input 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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Egg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Fish	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Peanuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Soybeans	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Cow's milk (incl. lactose)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
(Tree) Nuts						<input checked="" type="checkbox"/>
Almonds	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input 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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Mustard	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sesame seeds	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Sulphur dioxide and sulphites (E220 - E228) at concentrations of more than 10 ppm, expressed as SO2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input 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) free from irradiation?	<input checked="" type="checkbox"/> Yes / No

Is this product (and all its ingredients) free from GMO? According to 1829/2003/EC and 1830/2003/EC	<input checked="" type="checkbox"/> Yes / No
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5. Sensoric examination

Sensoric examination	
Appearance / colour:	Dried sesame seed
Taste:	Creamy to natural of black sesame
Odour:	Not rancid
Texture / consistency:	Dried seed

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			13	%	Moisture Balance	Every Lot
Salt				%		
Aluminum				mg/kg		
Water activity				Value		
Toxins (if applicable)	Aflatoxin B1, Sum of B1, B2, G1 and G2		2.0 , 4.0	mg/kg	AOAC(2012) 994.08, 991.31	Yearly / External LAB
Iodine				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	<500,000	cfu/g	BAM ,2001	
Enterobacteriaceae	<3	MPN/g	BAM,2013	Yearly
Coliforms	<3	MPN/g	BAM,2013	Yearly
Faecal coliforms		cfu/g		
Bacillus cereus		cfu/g		
Staphylococcus aureus		cfu/g		
Salmonella	ND	cfu/25g	ISO 6579(2002)/A md1:2007	Yearly
Listeria monocytogenes		cfu/g		
Clostridium perfringens		cfu/g		
Yeasts	<10,000	cfu/g	BAM ,2001	Yearly
Moulds		cfu/g	BAM ,2001	



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?	Yes / No



9. Nutrition declaration

Liquid products in ml, solid products in g (20°C)

Nutritional Values (per 100g /100ml*)		
Property	Value	UoM
Energy*	2643	KJ
Energy*	638	Kcal
Fat*	50	gram
-saturated fat *	7	gram
-mono unsaturated fat		gram
-poly unsaturated fat		gram
-cholesterol		gram
-trans fat		gram
-salatrim		gram
Carbohydrates*	23	gram
-sugars*	0.3	gram
-polyoles		gram
-erytritol		gram
-starch		gram
Fibre	12	gram
Organic acids		gram
Alcohol		gram
Protein*	18	gram
Salt* (=sodium x 2.5)	0.03	gram

<input checked="" type="checkbox"/> Per 100g	<input type="checkbox"/> Per 100ml
<input type="checkbox"/> Unprepared	<input type="checkbox"/> 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.

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

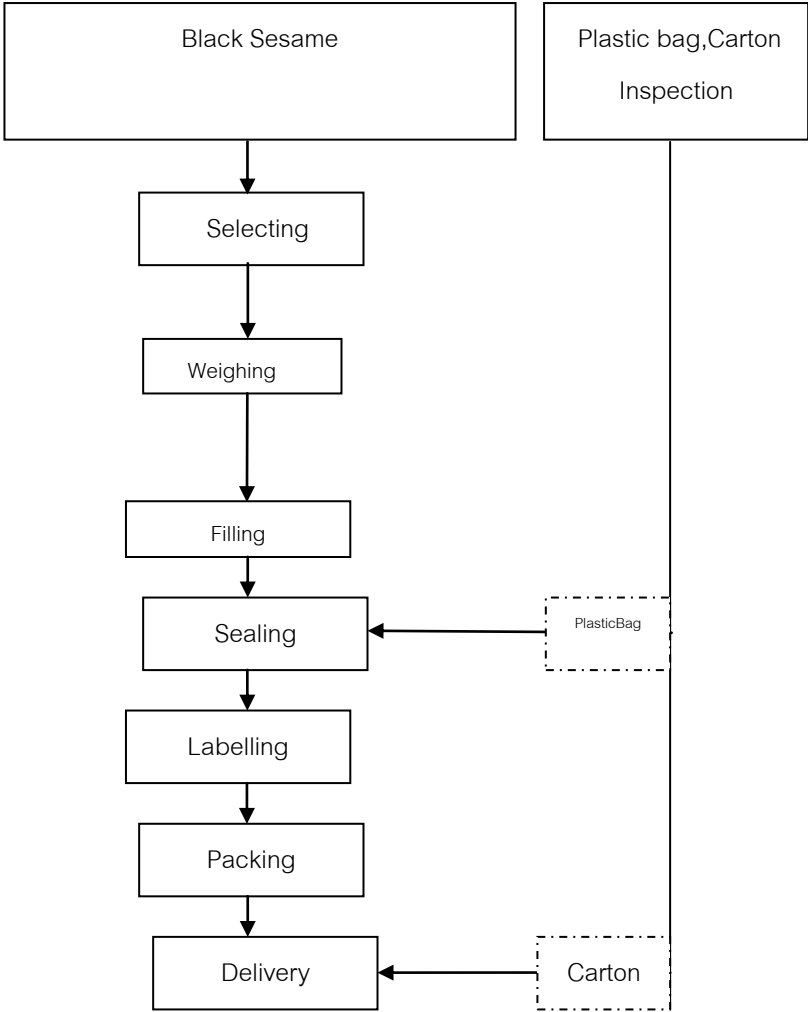
Is the salt content exclusively due to the presence of naturally occurring sodium?
 Yes / No

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 laboratorium)</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

Process description	
 <pre> graph TD A[Black Sesame] --> B[Selecting] B --> C[Weighing] C --> D[Filling] D --> E[Sealing] E --> F[Labelling] F --> G[Packing] G --> H[Delivery] I[Plastic Bag] -.-> E J[Carton] -.-> H K[Plastic bag, Carton Inspection] --> E K --> H </pre>	<p>CCP 1:</p> <hr/> <p>CCP2:</p> <hr/> <p>CCP3:</p> <hr/> <p>CCP...:</p>
<p>Describe the production process (process flowchart) and mention the critical control points of the process. Complete the CCP list</p>	

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 / <input checked="" type="radio"/> 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 obligatory and have to be printed on the label.
Roasted or baked before eat.
Put sesame seed in pan or pot use medium fire stir all time for 5 minute or smell roasted sesame take off to dish
Prepare for your favourite dish.

12. Ethics

Are the products free of childlabour	<input checked="" type="radio"/> Yes / No
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Appendix I



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 regulation (EC) No 1333/2008
- 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 residues of chemicals like cleaning agents and lubricants.
- Pesticides, according to EU legislation <http://ec.europa.eu/food/plant/pesticides/eu-pesticides-database/public/?event=homepage&language=EN>
- 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 EU legislation on biogenic amines, commission regulation (EC) No 2073/2005
- 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.).