

1. General product information

Description			
Product name and Brand:	MAEPLOY YELLOW CURRY PASTE 400 g		
General description:	Yellow curry paset vacuum pack in Nylon PE bag/ PE plastic tub		
Heuschen & Schrouff article number: (to be completed by H&S)	16953	Date specification:	20/02/2018

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
Garlic	28.0	Thailand
Lemongrass	24.0	Thailand
Salt	13.0	Thailand
Shallot	12.5	Thailand
Galangal	9.0	Thailand
Dried red chilli	4.0	China
Coriander seed	3.5	Thailand
Kaffir lime peel	2.5	Thailand
Curry powder	1.3	Thailand
Cumin	1.0	Sri Lanka, Indonesia
Cinnamon	0.4	China
Turmeric	0.4	Thailand
Cardamom	0.2	Thailand
Nutmeg	0.2	Indonesia
Please check if the quantity is 100%	TOTAL	100%

2.2 Additives declaration

Additives declaration		
E-number	Name	Category / way of use



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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	If no, concentration: %
Is the product free of artificial additives? (Colourings, flavourings, preservatives, etc.)	Yes	
Is this product Halal?	Yes	If yes, institution: THE CENTRAL ISLAMIC COUNCIL OF THAILAND
Is it mentioned on the packaging?	Yes	Valid until: NOVEMBER 6, 2018
Is this product Kosher?	No	If yes, institution:
Is it mentioned on the packaging?	No	Valid until:
Is this product suitable for vegetarians?	Yes	
Is this product suitable for vegans?	Yes	
Is this product organic?	No	If yes, please add certificate
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:
	Ambient			Ambient temperature. Not expose to sunlight
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:
		4	7	Kept in refrigerate after opening
Total shelf life: (days)	180		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
	400	400	416	
Drained weight: (gram)				(if applicable)

3.2 Code for traceability and code key

Codes	
Production code (example)	Art Nr. : 16953 MHD DD.MM.YYYY, M
Production code key (explanation production code)	Article number Mindestens haltbar bis Datum / best before date, Batch number

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 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 type="checkbox"/>
Barley	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Oats	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Spelt	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Khorasan wheat	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" 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 type="checkbox"/>
(Tree) Nuts						
Almonds	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Hazelnuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Walnuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Cashews	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Pecan nuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Brazil nuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Pistachio nuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Macadamia/Queensland nuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Celery	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Mustard	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sesame seeds	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Sulphur dioxide and sulphites (E220 - E228) at concentrations of more than 10 ppm, expressed as SO ₂	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Lupin	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Molluscs	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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?	Yes
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:	Yellow brown thick paste
Taste:	Salt and spicy
Odour:	Spicy aroma
Texture / consistency:	Thick paste

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.
Moisture	53.0 – 58.0	53.0	58.0	%	Moisture balance	Every batch
Salt	12.5 – 14.0	12.5	14.0	%	Tritation	Every batch
Water activity	≤ 0.850		0.850	Value	Aw analyzer	Every batch

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
Enterobacteriaceae	< 3 MPN/g	MPN/g	FDA BAM chapter 4	Every lot
Coliforms	< 3 MPN/g	MPN/g	FDA BAM chapter 4	Every lot
Faecal coliforms	< 3 MPN/g	MPN/g	FDA BAM chapter 4	Every lot
Bacillus cereus	≤ 1000	cfu/g	FDA BAM chapter 14	Every lot
Staphylococcus aureus	ND / 0.1 g		ISO 6888-3:2003	Every lot
Salmonella	ND / 25 g		AOAC No. 060401	Every lot
Clostridium perfringens	≤ 1000	cfu/g	FDA BAM chapter 16	Every lot
Yeasts	< 100	cfu/g	FDA BAM chapter 18	Every lot
Moulds	< 100	cfu/g	FDA BAM chapter 18	Every lot

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

9. Nutrition declaration

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

Nutritional Values (per 100g /100ml*)		
Property	Value	UoM
Energy*	642	KJ
Energy*	153	Kcal
Fat*	1.89	gram
-saturated fat *	0.29	gram
-mono unsaturated fat		gram
-poly unsaturated fat		gram
-cholesterol	0	gram
-trans fat	0	gram
-salatrim		gram
Carbohydrates*	22.69	gram
-sugars*	5.61	gram
-polyoles		gram
-erytritol		gram
-starch		gram
Fibre	11.93	gram
Organic acids		gram
Alcohol		gram
Protein*	5.32	gram
Salt* (=sodium x 2.5)	14.3	gram

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

Is the salt content exclusively due to the presence of naturally occurring sodium?

No

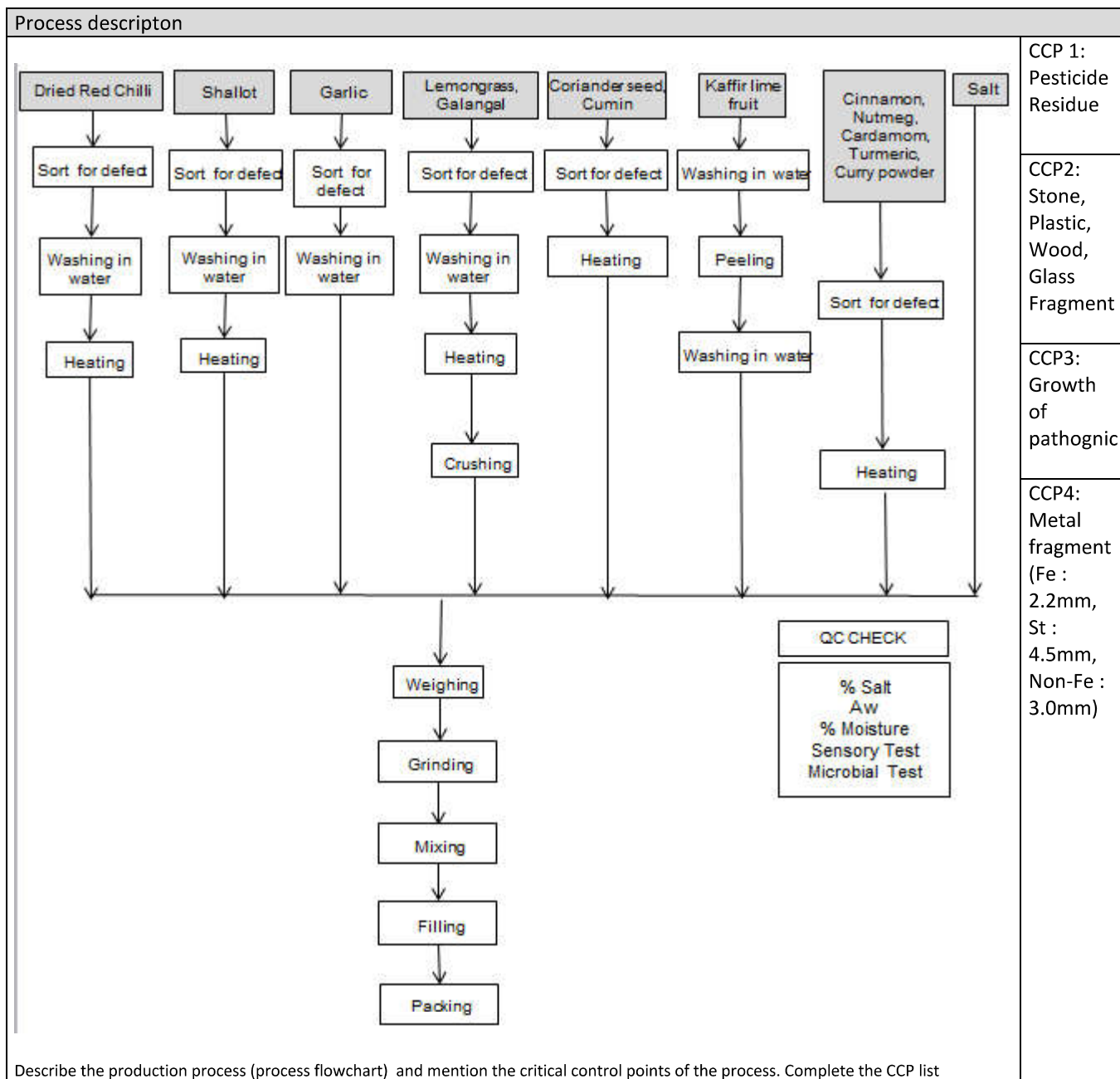
Other values (than per 100g / 100ml) are not allowed in EU legislation!
 * these values are mandatory according To EU 1169/2011

Vitamins and Minerals (aplicable if mentioned on original packaging)			
Vitamins and Minerals	Amount	UoM	% of recommended daily intake according to EU 1169/2011
Vitamin C	6.19	mg	
Calcium	95.87	mg	
Iron	1.66	mg	

How are the nutritional values obtained? (literature/ calculated/ analysed by certified laboratorium)	Analysed by Central Laboratory (Thailand) Co., Ltd.
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10. Metal detection and process description

Metal detection						
Is the product metal detected?	Yes					
If yes, detection limits:	Ferrous	2.2	Non Ferrous	3.0	Stainless steel	4.5



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 If yes, add test rapport and declaration of compliance
Bisphenol A free	Yes
Atmosphere / Gas packing	No
- if yes, which method is used?	
Vacuum packing	Yes



Pasteurized	No, if yes time /temperature combination:
Sterilised	No, if yes time /temperature combination:
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, these instructions are obligatory and have to be printed on the label.
Stir fry curry paste with soybean oil and coconut milk. Heat until boiling.
Add meat and vegetable, taste and season as required.

12. Ethics

Are the products free of childlabour	Yes
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