



1. General product information

Description	
Product name and net contents:	RICE PAPER ROUND 28CM, 500G
General description:	RICE PAPER ROUND 28CM
Heuschen & Schrouff article number: (to be completed by H&S)	03502

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
	TAPIOCA STARCH	70	VIETNAM
	RICE FLOUR	16	VIETNAM
	WATER	13	VIETNAM
	SALT	1	VIETNAM
	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	If no, concentration: %
Is the product free of artificial additives? (Colourings, flavourings, preservatives, etc.)	Yes	
Is this product Halal?	No	If yes, institution:
Is it mentioned on the packaging?	No	Valid until:
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	
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: Stored at dry, cool place, away from direct sunlight
	20	0	50	
Total shelf life: (months)	24Max			

SECONDARY SHELF LIFE: Storage conditions & shelf life				
Storage temperature: (°C)	Target	Min	Max	Storage conditions: Stored at dry, cool place, away from direct sunlight
	20	0	50	
Total shelf life: (days)	30Max			

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

3.2 Code for traceability and code key

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



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	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.2	Rye	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.3	Barley	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.4	Oats	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.5	Spelt	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.6	Kamut	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1	*) Gluten			<input type="checkbox"/>	
2.0	Crustaceans	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.0	Egg	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4.0	Fish	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5.0	Peanuts	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6.0	Soy	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7.0	Cow's milk	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.1	Almonds	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.2	Hazelnuts	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.3	Walnuts	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.4	Cashews	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.5	Pecan nuts	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.6	Brazil nuts	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.7	Pistachio nuts	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.8	Macadamia/ Queensland nuts	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	*) Nuts			<input type="checkbox"/>	
9.0	Celery	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10.0	Mustard	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11.0	Sesame	Z	<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	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13.0	Lupin	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14.0	Molluscs	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Additional allergens				
20.0	Lactose	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21.0	Cocoa	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22.0	Glutamate (E620 – E625)	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
23.0	Chicken meat	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
24.0	Coriander	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
25.0	Corn/ maize	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26.0	Legumes /Pulses	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
27.0	Beef	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
28.0	Pork	Z	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29.0	Carrot	Z	<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?	Yes
Does the product contain ingredients which are a risk for GMO (e.g. soy, maize, wheat, rice)?	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:	
Taste:	
Odour:	
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 frequency
PH			3.79	Value	TCVN 4835:2002 (ISO 2917:1999)	ONE YEAR
Brix				° Brix		
Dry matter			87.10	%	CASE.NS0007 (REF.FAO p. 205, 1986)	
Salt			1.62	%	REF.AOAC 971.27	
Aluminum				mg/kg		
Water activity			0.609	Value	AOAC 978.18	
Toxins (if applicable)				mg/kg		

* Also known as aqueous activity coefficient

7. Product defects

Product defects	
Defect	UoM
Foreign material (product inherent)	0%
Foreign material (not product inherent)	0%
Sand	0%
Fluid / drip / glaze	0%
Damaged products	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	cfu/g	ISO 4833:2003	ONE YEAR
Enterobacteriaceae	<10	cfu/g	ISO 21528-2:2004	
Coliforms	<10	cfu/g	ISO 4832:2006	
Faecal coliforms		cfu/g		
Bacillus cereus	<10	cfu/g	ISO 7932:2004	
Staphylococcus aureus	Not detected	cfu/g	REF.ISO 6888-3:2003	



Salmonella	Not detected	cfu/25g	CASE.VS.013 (PCR ELECTROPHORESIS)	
Listeria monocytogenes	Not detected	cfu/g	CASE.VS.020 (PCR ELECTROPHORESIS)	
Clostridium perfringens	<10	cfu/g	ISO 7937:2004	
Yeasts	<10	cfu/g	ISO 21527-2:2008	
Moulds	<10	cfu/g	ISO 21527-2:2008	

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

9. Nutrition declaration

Liquid products in ml, solid products in g

Nutritional Values (per 100g /100ml*)				
Property	Value	UoM		
Energy*	1424	KJ	<input checked="" type="checkbox"/> Per 100g	<input type="checkbox"/> Per 100ml
Energy*	340	Kcal	<input type="checkbox"/> Raw (unprepared)	<input checked="" type="checkbox"/> Prepared product
Fat*	0,17	gram	<div style="text-align: center;"> <p>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.</p> </div>	
-saturated fat *	0,12	gram		
-mono unsaturated fat		gram		
-poly unsaturated fat		gram		
-cholesterol		gram		
-trans fat		gram		
-salatrimis		gram		
Carbohydrates*	84	gram		
-sugars*	2,8	gram		
-polyoles		gram		
-erytritol		gram		
-starch		gram		
Fibre		gram	Is the salt content exclusively due to the presence of naturally occurring sodium? <div style="text-align: center;">Yes</div>	
Organic acids		gram		
Alcohol		gram		
Protein*	0,40	gram		
Salt* (=sodium x 2.5)	0,68	mg		
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 A			
Vitamin C			
Calcium		mg	
Iron		mg	

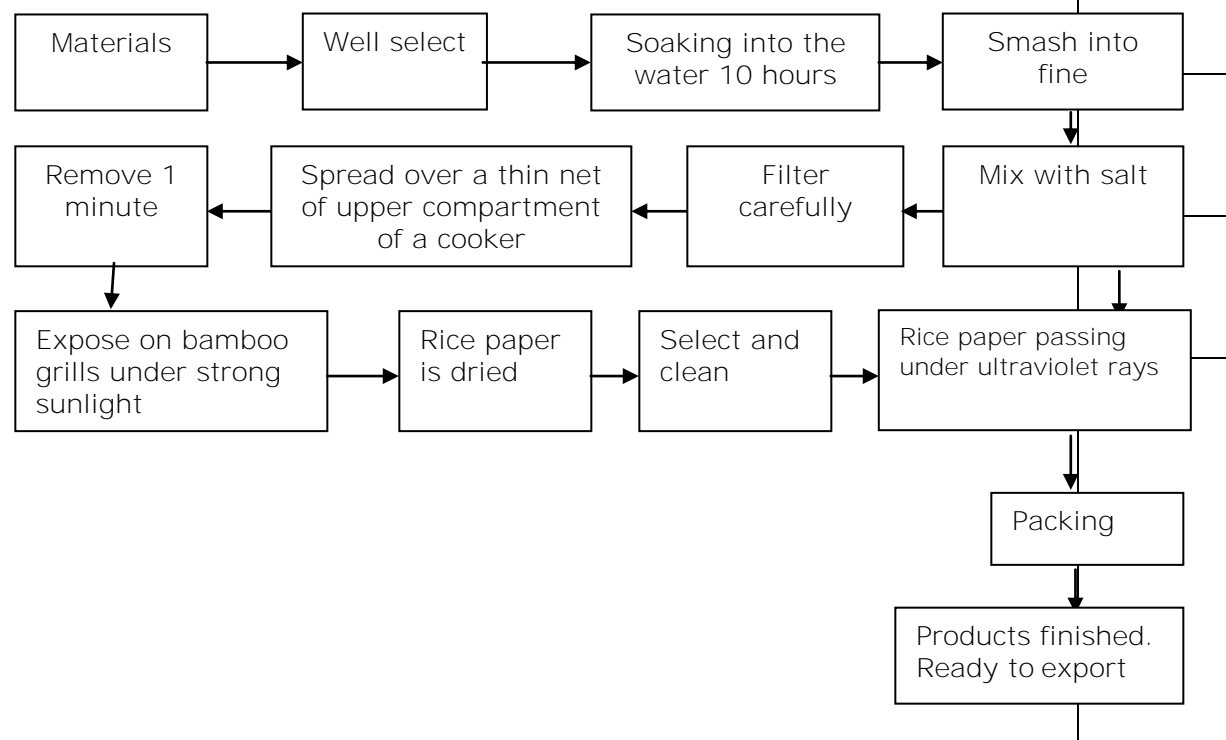


<p>How are the nutritional values obtained? (literature/ calculated/ analysed by certified laboratorium)</p>	<p>analysed by certified laboratorium</p>
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10. Process description and metal detection

Metal detection						
Is the product metal detected?	Yes					
If yes, detection limits:	Ferrous	0	Non Ferrous	0	Stainless steel	0

Describe the production process (process flowchart) and mention the critical control points of the process. Complete the CCP list:

Process description	
Please add process description in this area or add the process description as an appendix	CCP 1:
 <pre> graph TD A[Materials] --> B[Well select] B --> C[Soaking into the water 10 hours] C --> D[Smash into fine] D --> E[Mix with salt] E --> F[Filter carefully] F --> G[Spread over a thin net of upper compartment of a cooker] G --> H[Remove 1 minute] H --> I[Expose on bamboo grills under strong sunlight] I --> J[Rice paper is dried] J --> K[Select and clean] K --> L[Rice paper passing under ultraviolet rays] L --> M[Packing] M --> N[Products finished. Ready to export] </pre>	

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 321/2011 Regulation (EC)No1282/2011	Yes If yes, add test rapport



Atmosphere packing	No
- if yes, which method is used?	
Gas packing	No
- if yes, which gasses are used?	
Vacuum packing	No
Pasteurized	No
Sterilised	No
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, then these instructions are obligatory and have to be printed on the label.

Serving direction:

1. Take one piece of rice paper at a time.
2. Dip into warm water for 5 seconds.
3. Place it on a plate.
4. Add boiled seafood or cooked meat, rice vermicelli and vegetables on the rice paper.
5. Wrap it up into a roll.
6. Serve with dipping sauce.

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 amines.
- 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.).