



## 1. General product information

Description	
Product name and net contents:	Sriracha Hot Chilli Sauce – USA 455 ml (Flying Goose)
General description:	Sriracha Hot Chilli Sauce is prepared from the ingredients as described in this standard. It is mixed, heat treated, aged, pasteurized then bottled and hermetically sealed.
Heuschen & Schrouff article number: (to be completed by H&S)	H&S 08011

### 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
Chilli	61.00	Thailand
Sugar	16.25	Thailand
Garlic	10.00	Thailand
Salt	6.50	Thailand
Water	3.51	Thailand
Acetic acid (E260)	1.15	Thailand
Citric acid (E330)	0.70	Thailand
Monosodium glutamate (E621)	0.50	Thailand
Xanthan gum (E415)	0.30	USA
Potassium sorbate (E202)	0.09	Japan
Please check if the quantity is 100%	<b>TOTAL</b>	<b>100%</b>

### 2.2 Additives declaration

Additives declaration		
E-number	Name	Category / way of use
E260	Acetic acid	Acidified
E330	Citric acid	Acidified



E621	Monosodium glutamate	Flavour Enhancer
E415	Xanthan gum	Stabilizer
E202	Potassium sorbate	Presevative

### 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 / No	If no, concentration: %
Is the product free of artificial additives? (Colourings, flavourings, preservatives, etc.)	Yes / No	
Is this product Halal?	Yes / No	If yes, institution:
Is it mentioned on the packaging?	Yes / No	Valid until:
Is this product Kosher?	Yes / No	If yes, institution:
Is it mentioned on the packaging?	Yes / No	Valid until:
Is this product suitable for vegetarians?	Yes / No	
Is this product suitable for vegans?	Yes / No	
Is this product organic?	Yes / 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: <a href="#">Store in a cool and dry place.</a>
	10-30	10	30	
Total shelf life: (months)		24	Max	

SECONDARY SHELF LIFE: Storage conditions & shelf life				
Storage temperature: (°C)	Target	Min	Max	Storage conditions: <a href="#">Refrigerator</a>
	4-10	4	10	
Total shelf life: (days)		56	Max	

Weight: (consumer unit in gram/ml)	Target	Min	Max	Solid products in g, liquids in ml, Comment
	455			
Drained weight: (gram)				(if applicable)

### 3.2 Code for traceability and code key

Codes	
Production code (example)	<a href="#">Product control code and expiry date (Best before see bottle neck)</a>
Production code key (explanation production code)	<a href="#">Lot No. = yyddd (last digit of year and day number in year)</a>



## 4. Allergens, GMO and Irradiation

### 4.1 Allergen declaration

LeDa code	Allergen	Recipe without (Z) <b>No</b>	Recipe contains (M) <b>Yes</b>	<b>May contain</b> (recipe without) (K)	<b>Unknown</b> (O)
	<b>Legal allergens</b>				
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"/>	K	<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 SO <sub>2</sub>	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"/>
	<b>Additional allergens</b>				
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)	<input type="checkbox"/>	M	<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 / No
Does the product contain ingredients which are a risk for GMO (e.g. soy, maize, wheat, rice)?	Yes / No
Is this product (and all its ingredients) free from GMO? According to 1829/2003/EC and 1830/2003/EC	Yes / No



## 5. Sensoric examination

Sensoric examination	
Appearance / colour:	Light red to deep orange red colour
Taste:	Spicy and a little bit salty as characteristic of the product.
Odour:	Spicy as characteristic of the product and free from objectionable flavour and odour
Texture / consistency:	Smooth 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 – 3.9	3.5	3.9	Value	pH meter	Every lot
Brix	36 - 40	36	40	° Brix	Digital refractometer	Every lot
Dry matter				%		
Salt	32 – 38	32	38	° Salt	Digital salinity meter	Every lot
Aluminum				mg/kg		
Water activity				Value		
Toxins (if applicable)				mg/kg		

\* 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	<10000	cfu/g	AOAC official method 990.12	Monthly
Enterobacteriaceae	-	cfu/g	-	-
Coliforms	ND	cfu/g	AOAC official method 998.08	Monthly
Faecal coliforms	-	cfu/g	-	-
Bacillus cereus	<1000	cfu/g	FDA BAM online, 2001 (Chapter 14)	Annually
Staphylococcus aureus	ND	cfu/g	AOAC official method 2003.11	Monthly
Salmonella	ND	cfu/25g	FDA BAM online, 2011 (Chapter 5)	Annually
Listeria monocytogenes	-	cfu/g	-	-
Clostridium perfringens	ND	cfu/g	FDA BAM online, 2001 (Chapter 16)	Annually
Yeasts	<10	cfu/g	AOAC official method 997.02	Monthly
Moulds	<10	cfu/g	AOAC official method 990.12	Monthly



Is the analysing firm ISO 17025 or (EN 45001 for EU) qualified?	No for in-house lab Yes for external lab
Is the analysing firm ISO 9001:2000 qualified?	Yes / No

### 9. Nutrition declaration

Liquid products in ml, solid products in g

Nutritional Values ( per 100g /100ml*)			
Property	Value	UoM	
Energy*	513	KJ	<input type="checkbox"/> Per 100g <input checked="" type="checkbox"/> Per 100ml <input type="checkbox"/> Raw (unprepared) <input type="checkbox"/> Prepared product
Energy*	122	Kcal	
Fat*	1.27	gram	<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>
-saturated fat *	0	gram	
-mono unsaturated fat		gram	
-poly unsaturated fat		gram	
-cholesterol		gram	
-trans fat		gram	
-salatrimis		gram	
Carbohydrates*	22.8	gram	
-sugars*	18.4	gram	
-polyoles		gram	
-erytritol		gram	
-starch		gram	
Fibre	5.97	gram	Is the salt content exclusively due to the presence of naturally occurring sodium? <b>Yes / No</b>
Organic acids		gram	
Alcohol		gram	
Protein*	1.76	gram	
Salt* (=sodium x 2.5)	7.29	gram	
Other values (than per 100g / 100ml) are not allowed in EU legislation! * these values are mandatory according To EU 1169/2011			

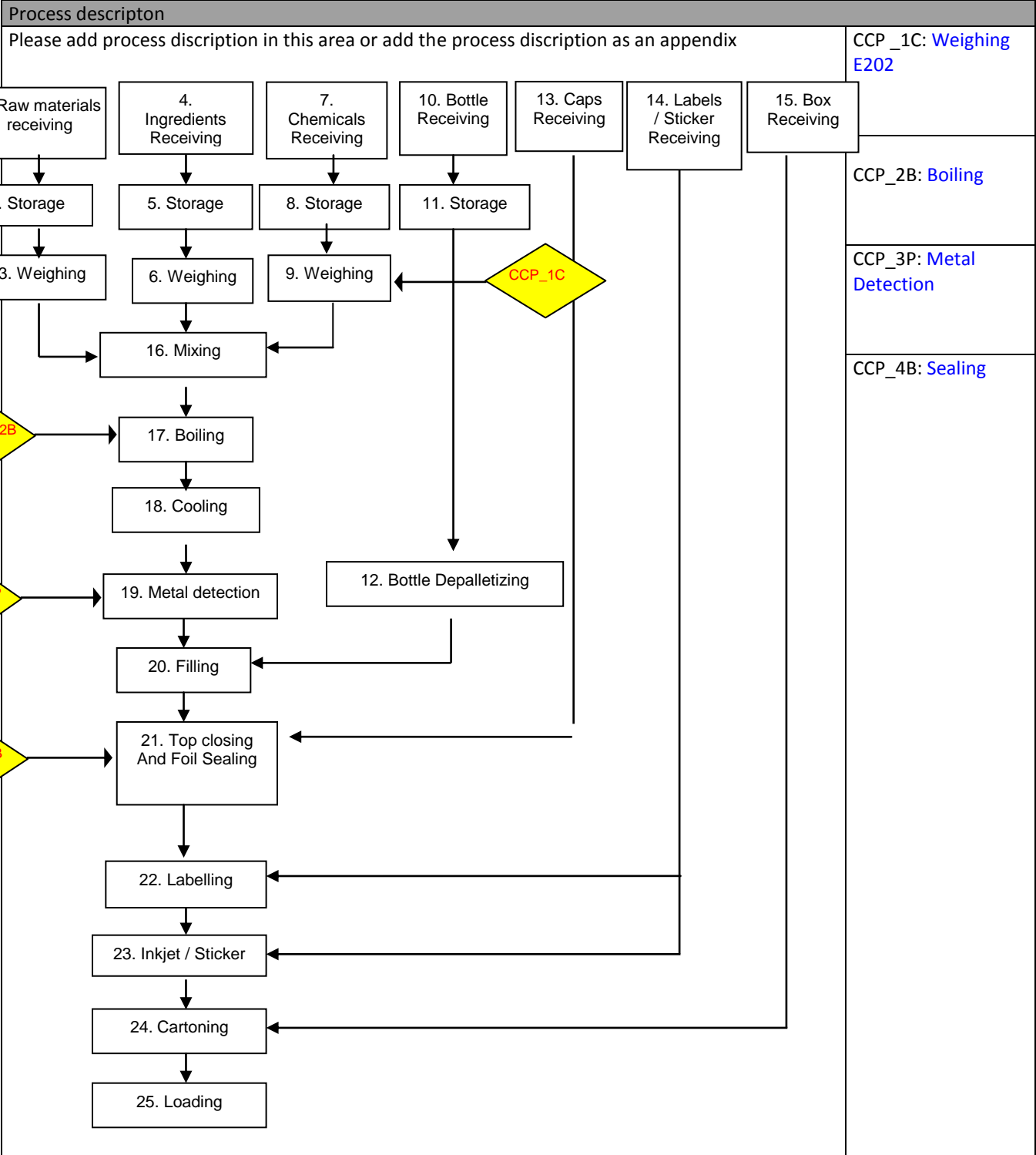
Vitamins and Minerals (aplicable if mentioned on original packaging)			
Vitamins and Minerals	Amount	UoM	% of recommended daily intake according to EU 1169/2011

How are the nutritional values obtained? (literature/ calculated/ analysed by certified labororium)	analysed by certified labororium
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### 10. Metal detection and process description

Metal detection						
Is the product metal detected?	Yes / no					
If yes, detection limits:	Ferrous	≥ 1.2 mm	Non Ferrous	≥ 3.0 mm	SUS	≥ 3.5 mm

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







## 11. Packaging and labeling

### 11.1 Preservation of consumer packaging

Packaging material and Preservation	
Packaging according to:	Regulation (EC) No 10/2011 Yes / No Regulation (EC) No 321/2011 If yes, add test rapport Regulation (EC)No1282/2011

Atmosphere packing	Yes / No
- if yes, which method is used?	
Gas packing	Yes / No
- if yes, which gasses are used?	
Vacuum packing	Yes / No
Pasteurized	Yes / No, if yes time /temperature combination: 5/105°C
Sterilised	Yes / No, if yes time /temperature combination:
Active packaging	Yes / 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



## 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 aminos.
- 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.).