



1. General product information

Description	
Product name and net contents:	(27327) GRAIN VINEGAR 500ML Net 509 g
General description:	DISTILLED VINEGAR
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 H

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
Water	94.54	JAPAN
Grains [wheat / rice / corn / sake cake extract(rice, alcohol, starch syrup<derived from corn, potato, rice>)]	5.2	JAPAN
Alcohol	0.26	JAPAN
Please check if the quantity is 100%	TOTAL	100%

*The carry-over and processing aids used in the above product are not described in the above ingredients list, however, we use only food additives approved by Japanese law.

2.2 Additives declaration

Additives declaration 添加物		
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?	No	If no, concentration: Less than 1 %
Is the product free of artificial additives? (Colourings, flavourings, preservatives, etc.)	Yes / No	We don't classify food additives into natural and artificial product except flavor based on the Japanese law.
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 / No ※With regard to the vegetarians issue, the definition of "suitable for vegetarians" is not clear and therefore we do not guarantee that this product is suitable for vegetarians.	
Is this product suitable for vegans?	Yes / No ※With regard to the vegetarians issue, the definition of "suitable for vegetarians" is not clear and therefore we do not guarantee that this product is suitable for vegetarians.	
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 保存状態と賞味期間				
Storage temperature: (°C)	Target	Min	Max	Storage conditions:保存状態
				Avoid direct sunlight.
Total shelf life: (moths) 賞味期間	720	Days	Max	

SECONDARY SHELF LIFE: Storage conditions & shelf life 開封後の賞味期間：保管状態と賞味期間				
Storage temperature: (°C) 保存温度	Target 目標値	Min 最小値	Max 最大値	Storage conditions:保存状態
	10			cold storage
Total shelf life: (days) 賞味期間			Max	

Weight: (consumer unit in gram/ml)重量(g/ml)	Target 目標値	Min 最小値	Max 最大値	Solid products in g, liquids in ml, Comment
	500(ml)			
Drained weight: (gram) 固形量(適用の場合)				(if applicable) 該当する場合



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 アレルゲン (法的)				
1.1	Wheat 小麦	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1.2	Rye ライ麦	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> **
1.3	Barley 大麦	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> **
1.4	Oats オーツ麦 カラムスギ	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> **
1.5	Spelt スペルト小麦	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> **
1.6	Kamut カムット小麦	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> **
1	*) Gluten グルテン			**	
2.0	Crustaceans 甲殻類	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> **
3.0	Egg 卵	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4.0	Fish 魚	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5.0	Peanuts 落花生	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6.0	Soy 大豆	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7.0	Cow's milk 牛乳	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.1	Almonds アーモンド	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> **
8.2	Hazelnuts ハーゼルナッツ	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> **
8.3	Walnuts くるみ	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> **
8.4	Cashews カシューナッツ	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.5	Pecan nuts ピーカンナッツ	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> **
8.6	Brazil nuts ブラジルナッツ	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> **
8.7	Pistachio nuts ピスタチオ	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> **
8.8	Macadamia/ Queensland nuts マカダミア/クイーンズランドナッツ	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> **
8	*) Nuts ナッツ			**	
9.0	Celery セロリ	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> **
10.0	Mustard からし	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> **
11.0	Sesame ごま	<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 ルピン	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> **
14.0	Molluscs 軟体動物	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> **
	Additional allergens 追加のアレルゲン				
20.0	Lactose 乳糖	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> **
21.0	Cocoa カカオ	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> **
22.0	Glutamate (E620 - E625) グルタミン酸塩	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> **
23.0	Chicken meat 鶏肉	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
24.0	Coriander コリアンダー	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> **
25.0	Corn/ maize とうもろこし	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> **	<input type="checkbox"/>
26.0	Legumes /Pulses マメ科植物	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> **
27.0	Beef 牛肉	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
28.0	Pork 豚肉	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29.0	Carrot にんじん	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> **

(*) Only to be used in case of cross contamination (see explanation gluten and nuts in enclosure)



**With regard to the allergen issue, we only cover the 27 ingredients specified in the Japanese law.
 No detail check is conducted if the ingredient, which we purchase, contains items other than the 27 ingredients slightly.
 We prevent the contamination of allergens by washing out the production line with water.

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)? Alcohol may contain cross contamination of GMO Corn	Yes***
Is this product (and all its ingredients) free from GMO? According to 1829/2003/EC and 1830/2003/EC	Yes ***

***This product is not intended for non-GMO foods.

5. Sensoric examination (官能的検査)

Sensoric examination 官能的検査	
Appearance / colour: 外観/色	Normal
Taste: 味	Normal
Odour: 臭気	Normal
Texture / consistency: 手触り/粘度/食感	

6. Chemical / Physical analysis (科学物質/分析)

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 目標値	Min 最小値	Max 最大値	UoM	Method 方法	Measuring Frequency 測定周波数
PH				Value		
Brix				° Brix		
Dry matter 乾物				%		
Salt 塩				%		
Aluminum アルミニウム				mg/kg		
Water activity 水分活性				Value		
Toxins (if applicable) カビ・毒等				mg/kg		
Acidity	4.24	4.20	4.28	%(W/V)	Neutralization analysis	

* Also known as aqueous activity coefficient

7. Product defects (製品の欠陥)

Product defects 製品の欠陥	
Defect 弱点	UoM



Foreign material (product inherent) 製品固有の異物	%
Foreign material (not product inherent) 製品無固有の異物	%
Sand 砂	%
Fluid / drip / glaze 流体/点滴/釉薬	%
Damaged products 損傷製品	%
Percentage of remaining variances 残りの分割の割合	%

8. Microbiological analysis (微生物分析)

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 微生物分析				
Micro-organism 微生物	M (*)	UoM	Method 方法	Sampling frequency サンプルング周波数
Total aerobic plate count 一般生菌数		cfu/g		
Enterobacteriaceae 腸内細菌		cfu/g		
Coliforms 大腸菌群		cfu/gl		
Faecal coliforms 糞便大腸菌群		cfu/g		
Bacillus cereus セレウス菌		cfu/g		
Staphylococcus aureus 黄色ブドウ球菌		cfu/g		
Salmonella サルモネラ		cfu/25g		
Listeria monocytogenes リステア・モノサイトゲネス		cfu/g		
Clostridium perfringens ウエルシュ菌		cfu/g		
Yeasts 酵母		cfu/g		
Moulds カビ		cfu/g		

分析機関について

Is the analysing firm ISO 17025 or (EN 45001 for EU) qualified? ISO17025又は(EN45001for EU)を取得していますか?	No
Is the analysing firm ISO 9001:2000 qualified? ISO9001:2000を取得していますか?	Yes / No



9. Nutrition declaration (栄養)

Liquid products in ml, solid products in g

Nutritional Values (per 100g /100ml*)**		
Property	Value	UoM
Energy*	115	KJ
Energy*	27	Kcal
Fat*	0.0	gram
-saturated fat *	0	gram
-mono unsaturated fat		gram
-poly unsaturated fat		gram
-cholesterol		gram
-trans fat		gram
-salatrimis		gram
Carbohydrates*	6.6	gram
-sugars*	1.1	gram
-polyoles		gram
-erytritol		gram
-starch		gram
Fibre		gram
Organic acids		gram
Alcohol		gram
Protein*	0.19	gram
Salt* (=sodium x 2.5)	0.49	gram

<input type="checkbox"/> Per 100g	<input checked="" type="checkbox"/> Per 100ml
<input checked="" type="checkbox"/> Raw (unprepared) 未調理時の数値	<input type="checkbox"/> Prepared product 調理時の数値

↓

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?
Yes / No

Other values (than per 100g / 100ml) are not allowed in EU legislation!
* these values are mandatory according To EU 1169/2011
**The analytical methods meet the requirements of the Nutrition Labeling Standard, set by the Japanese Health Promotion Act.

Vitamins and Minerals (aplicable if mentioned on original packaging)			
Vitamins and Minerals ビタミン類・ミネラル類	Amount 総計	UoM	% of recommended daily intake according to EU 1169/2011 EUによる1日当りの推奨摂取量

<p>How are the nutritional values obtained? どのように栄養価を得ましたか？ (literature/ calculated/ analysed by certified laboratory)</p>	<p>analysed by certified laboratorium</p>
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10. Process description and metal detection (工程表と金属検出)

Metal detection 金属検出					
Is the product metal detected? 金属検出機は通していますか？	Yes <input checked="" type="radio"/> No				
If yes, detection limits: もしそうであれば検出設定値について	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 descripton 工程表	
Please add process discription in this area or add the process discription as an appendix 製造工程表を記述 INGREDIENTS→SACCHARIFICATION→ALCOHOL ADDITION→ACETIC ACID FERMENTATION→ MATURATION→BLENDING→FILTRATION→PASTEURIZATION→BOTTLING→PRODUCT	CCP 1: PASTEURIZATION
	CCP2:
	CCP3:
	CCP...:

11. Packaging and labeling (梱包とラベル)

11.1 Preservation of consumer packaging (消費者の保存)

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

Atmosphere packing 密封容器	<input checked="" type="radio"/> Yes / No
- if yes, which method is used? もしはの場合、どのような方法ですか？	BOTTLING
Gas packing ガスパッキング	Yes / <input checked="" type="radio"/> No
- if yes, which gasses are used? もしはの場合、どのガスを使っています	



か？	
Vacuum packing 真空パック	Yes <input checked="" type="radio"/> No
Pasteurized 低温殺菌処理	Yes <input type="radio"/> No, if yes time /temperature combination:もしはいの場合、時間/温度
Sterilised 殺菌処理	<input checked="" type="radio"/> Yes / No, if yes time /temperature combination:もしはいの場合、時間/温度 20sec/76±3°C
Active packaging 機能性包装剤の使用	Yes <input checked="" type="radio"/> No
- which kind is used (e.g. oxygen absorber/ silica / other sorbents.) どの種類を使用していますか？（酸素吸収剤/シリ カ/他の吸着剤）	



11.2 Method of preparation (調理方法)

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.

消費者がどのように調理するか説明して下さい。栄養表示が調理後の値であれば、その調理法をラベルに印刷することを義務付けられています。

A popular vinegar suitable for all Japanese, Chinese and Western dishes. It features a mild acidity with a well-balanced flavor and aroma.

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.).