

## 1. General product information

Description		
Product name and net contents:	Kimchi Seasoning Mix 100 g. Code: 2-19-031-0	
General description:	Powder	
Heuschen & Schrouff article number: (to be completed by H&S)	16800	October 01, 2018

### 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
1. Salt	30.00	Thailand
1.1 Sodium Ferrocyanide(E535)	10 ppm max	-
2. Chilli	16.50	Thailand
3. Garlic Powder	12.00	Thailand
4. Paprika Powder	8.50	Spain
5. Sugar	8.00	Thailand
6. Onion Powder	8.00	USA
7. Ginger Powder	6.50	Thailand
8. Dried Shrimp	4.00	Thailand
9. Citric Acid(E330)	3.50	China, Thailand
10. White Sesame Seeds	3.00	Thailand
Please check if the quantity is 100%	<b>TOTAL</b>	<b>100%</b>

**Remarks: The component list in the table above is subjected to H&S requirements. Globo Foods also attaches the Ingredients List under company letterhead with thorough and correct information per Globo Foods's format.**

### 2.2 Additives declaration

Additives declaration		
E-number	Name	Category / way of use
E330	Citric Acid(E330)	Acidity Regulator

**2.3 Ingredient declaration**

As same as 2.1

**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:
	-	-	-	Once opened, use immediately
Total shelf life: (months)		24	Max	

SECONDARY SHELF LIFE: Storage conditions & shelf life				
Storage temperature: (°C)	Target	Min	Max	Storage conditions:
	-	-	-	-
Total shelf life: (days)			MAX	

Weight: (consumer unit in gram/ml)	Target	Min	Max	Solid products in g, liquids in ml, Comment <small>(if applicable)</small>
	100 g.	100 g.	104 g.	
Drained weight: (gram)	-	-	-	

**3.2 Code for traceability and code key**

Codes	
Production code (example)	Expiry date : DD MM YYYY (Printed on the front of the sachet)
Production code key (explanation production code)	DD=Day, MM=Month, YYYY=Year

## 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 checked="" 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 checked="" type="checkbox"/>	<input checked="" 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 (Dried Shrimp)	<input checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Fish	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Peanuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Soybeans	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Cow's milk (incl. lactose)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
(Tree) Nuts						
Almonds	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Mustard	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sesame seeds	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input checked="" 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) <b>free</b> from irradiation?	<input checked="" type="radio"/> Yes / <input type="radio"/> No
Is this product (and all its ingredients) <b>free</b> from GMO? According to 1829/2003/EC and 1830/2003/EC	<input checked="" type="radio"/> Yes / <input type="radio"/> No

### 5. Sensoric examination

Sensoric examination	
Appearance / colour:	Orange powder with distribution of chilli flakes and white sesame seed
Taste:	Salty and Sour
Odour:	Shrimp and Ginger
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						
Satay Sauce Mix						
	Target	Min	Max	UoM	Method	Measuring Freq.
PH(10:100)	3.5	3.0	4.0	Value	pH Meter	Every batch
Brix(20:100)	13.6	12.2	15.0	° Brix	Refractometer	Every batch
Dry matter				%		
Salt	29.0	26.0	32.0	%	Autotitrator	Every batch
Aluminum				mg/kg		
Water activity				Value		
Toxins (if applicable)				mg/kg		
Moisture content						

\* 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)	None	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
Aerobic plate count	500,000 max	cfu/g	(APHA) 5th edition 2015(Chapter 8)	Every Batch
E.coil	<3	MPN/g.	(APHA) 5th edition 2015(Chapter 9)	Every Batch
Coliforms	-	cfu/g	-	-
Faecal coliforms	-	cfu/g	-	-
Bacillus cereus	-	cfu/g	-	-
Staphylococcus aureus	-	cfu/g	-	-
Salmonella	-	cfu/g	-	-
Listeria monocytogenes	-	cfu/g	-	-
Clostridium perfringens	-	cfu/g	-	-
Yeasts	500 max	cfu/g	5th edition 2015(Chapter 21)	Every Batch
Moulds				

Is the analysing firm ISO 17025 or (EN 45001 for EU) qualified?	<input checked="" type="radio"/> Yes / <input type="radio"/> No
Is the analysing firm ISO 9001:2000 qualified?	Yes / <input checked="" type="radio"/> No

### 9. Nutrition declaration

Liquid products in ml, solid products in g

Nutritional Values ( per 100g /100ml*)		
Property	Value	UoM
Energy*	942	KJ
Energy*	223	Kcal
Fat*	4.3	gram
-saturated fat *	0	gram
-mono unsaturated fat	-	gram
-poly unsaturated fat	-	gram
-cholesterol	0	gram
-trans fat	0	gram
-salatrimis	-	gram
Carbohydrates*	35	gram
-sugars*	8.3	gram
-polyoles	-	gram
-erytritol	-	gram
-starch	-	gram
Fibre	3.1	gram
Organic acids	-	gram
Alcohol	-	gram
Protein*	9.6	gram
Salt* (=sodium x 2.5)	30.1	gram

<input checked="" type="checkbox"/> Per 100g	<input type="checkbox"/> Per 100ml
<input checked="" type="checkbox"/> Raw (unprepared)	<input type="checkbox"/> Prepared product

↓

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---

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

<b>How are the nutritional values obtained?</b> (literature/ calculated/ analysed by certified laboratorium)	* All nutrition values provided are calculated based on product formulation.
---	--

**Remark :** All nutrition values provided are calculated based on product formulation.

### 10. Metal detection and process description

Metal detection				
Is the product metal detected?	Yes / <input checked="" type="radio"/> Megnet Detection			
If yes, detection limits:	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	
As per attached	CCP 1:
	CCP2:
	CCP3:
	CCP...:

### 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	<input checked="" type="radio"/> No Comply with Regulation (EC) <a href="#">No.1935/2004</a> , <a href="#">No.2023/2006</a> , <a href="#">No.1282/2011</a> , <a href="#">No.10/2011</a> , <a href="#">No.372/2007</a>  If yes, add test rapport

Atmosphere packing	Yes / <input checked="" type="radio"/>
- if yes, which method is used?	
Gas packing	Yes / <input checked="" type="radio"/>
- if yes, which gasses are used?	
Vacuum packing	Yes / <input checked="" type="radio"/>
Pasteurized	Yes / <input checked="" type="radio"/> if yes time /temperature combination:
Sterilised	Yes / <input checked="" type="radio"/> if yes time /temperature combination:
Active packaging	Yes / <input checked="" type="radio"/>
- which kind is used (e.g. oxygen absorber/ silica / other sorbents.)	

**11.2 Method of preparation**

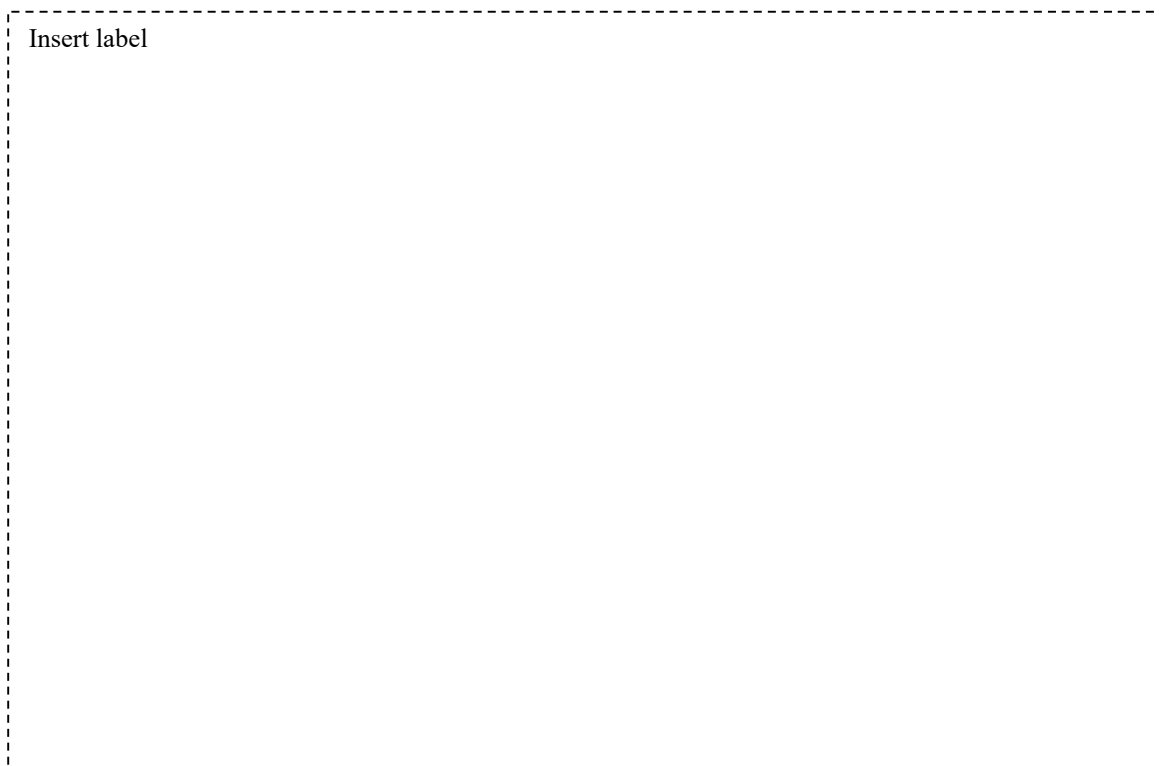
Describe how consumers must prepare the product. (Cooking instructions). If the nutritional values have been indicated for the prepared product, then these instructions are obligatory and have to be printed on the label.
<ul style="list-style-type: none"> <li>• Was one Chinese cabbage (1kg) and cut in half. Take out the hard parts. Wash 3 green onions, 50g carrot and 100g Chinese turnip, cut in stripes.</li> </ul>
<ul style="list-style-type: none"> <li>• Divide Kimchi seasoning and al vegetables in half.</li> </ul>
<ul style="list-style-type: none"> <li>• Blend equally into each cabbage leaf.</li> </ul>
<ul style="list-style-type: none"> <li>• After blending, press the cabbage into a suitable container, seal and leave it at room temperature for 1 night.</li> </ul>
<ul style="list-style-type: none"> <li>• The cabbage will become soft, then cut into 1-2 inches portions. Press tightly in a plastic bag or a container. Keep in refrigerator for 2 nights. Ready to serve</li> </ul>
<ul style="list-style-type: none"> <li>• Remarks: Kimchi is at its best in refrigerator for as long 1 month.</li> </ul>

**12. Ethics**

Are the products free of childlabour	(Yes) / No
--------------------------------------	------------



## 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 the commission directive (EC) No 95/45, EU regulation 231/2012 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 (Control only pathogens : S. aureus, Cl. Perfringens, Salmonella spp, B. cereus)
- 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(Complies with Ministry of Public Health Notification Title: Food Containing Pesticide Residues B.E.2554
- free of heavy metals(Complies with Ministry of Public Health Notification (No.98) B.E.2529)
- 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(Control only Alfatoxin, Ochratoxin A)
- comply with legislation on biogenic aminos. (Not control)
- 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.).