



**FURTHER BREAKDOWN COMPOSITION IF APPLICABLE**

**ADDITIVES:**

[\(info: EU 1333/2008\)](#)

**E-NUMBER**

E466
E415
E435

**NAME**

CMC
Xanthangum
Polysorbate 60

**FUNCTION**

thickener
thickener
emulsifier
CLICK!

**OIL / FAT:**

[\(info: EU 1169/2011\)](#)

**TYPE**


**HYDROGENATED?**

CLICK!
CLICK!
CLICK!
CLICK!

**FLAVOURINGS:**

[\(info: EU 1334/2008\)](#)

**TASTE**


**ORIGIN**

CLICK!

**ORIGIN STARCH:**

[\(info: EU 1169/2011\)](#)

**NAME**


**ORIGIN**


**MANDATORY ASPECTS (IF APPLICABLE)**

**GMO?**  **IF YES?**  % **INGREDIENT**

[DIRECTIVE 2001/18/EC](#)

[info: EU 1829/2003](#)

**MOIST ABSORBER?**

[\(info: EU 1169/2011\)](#)

**USE OF IONISING RADIATION?**

[DIRECTIVE 1999/2/EC](#)

**OVERALL AVERAGE ABSORBED DOSE**  kGy

Add registration information of institute (name, address, country)

[2002/84/EG](#)

Whole product or ingredient(s) irradiated / treated with ionising radiation?

If only the ingredients? Which one(s)?

**PACKED WITH PACKAGING GASSES?**

[\(info: EU 1333/2008\)](#)

**VACUUM PACKED?**

[\(info: EU 1169/2011\)](#)

**USE OF NANOMATERIALS?**

[\(info: EU 1169/2011\)](#)

**ALLERGENS**

[\(info: EU 1169/2011\)](#)

**ALLERGEN INFORMATION (LEDA)**

**MAY CONTAIN / TRACES OF:**

	RECIPE?	FROM LINE?	IN FACTORY?
Cereals with gluten 1)	<input type="text" value="No"/>	<input type="text" value="No"/>	<input type="text" value="No"/>
Crustaceans	<input type="text" value="No"/>	<input type="text" value="No"/>	<input type="text" value="No"/>
Eggs	<input type="text" value="No"/>	<input type="text" value="No"/>	<input type="text" value="No"/>
Fish	<input type="text" value="No"/>	<input type="text" value="No"/>	<input type="text" value="No"/>
Peanuts	<input type="text" value="No"/>	<input type="text" value="No"/>	<input type="text" value="No"/>
Soy	<input type="text" value="No"/>	<input type="text" value="No"/>	<input type="text" value="No"/>
Milk (including lactose)	<input type="text" value="No"/>	<input type="text" value="No"/>	<input type="text" value="No"/>
Nuts 2)	<input type="text" value="No"/>	<input type="text" value="No"/>	<input type="text" value="No"/>
Celery	<input type="text" value="No"/>	<input type="text" value="No"/>	<input type="text" value="No"/>
Mustard	<input type="text" value="No"/>	<input type="text" value="No"/>	<input type="text" value="No"/>
Sesame seeds	<input type="text" value="No"/>	<input type="text" value="No"/>	<input type="text" value="No"/>
SO2 > 10 ppm	<input type="text" value="No"/>	<input type="text" value="No"/>	<input type="text" value="No"/>
Lupine	<input type="text" value="No"/>	<input type="text" value="No"/>	<input type="text" value="No"/>
Molluscs (including shellfish)	<input type="text" value="No"/>	<input type="text" value="No"/>	<input type="text" value="No"/>

1) these are: wheat (such as spelt and khorasan wheat), rye, barley, oats.

2) these are: almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistache nuts, macadamia nuts.

**SPECIAL DIETS**

Vegetarian	<input type="text" value="Yes (natural)"/>	When certified, add copy of recent certificate.
Vegan	<input type="text" value="Yes (natural)"/>	When certified, add copy of recent certificate.
Kosher	<input type="text" value="Yes (certified)"/>	When certified, add copy of recent certificate.
Halal	<input type="text" value="Yes (natural)"/>	When certified, add copy of recent certificate.
Gluten-free	<input type="text" value="Yes (natural)"/>	When certified, add copy of recent certificate.

**PRODUCTION PROCESS**

Insert flowchart or describe process steps  
See also Tab "Addition Processflow".

**NUTRITIONAL VALUE (UNPREPARED PRODUCT)**

[\(info: EU 1169/2011\)](#)

**MANDATORY VALUES**

	Per 100	ml	
Energy	788		kJ
	191		kcal
Fat	19		g
Of which saturates	17		g
Carbohydrates	2,9		g
Of which sugars	1,7		g
Protein	2,1		g
Salt (=Sodium x 2,5)	0,07		g

**VOLUNTARILY VALUES**

<b>Fat</b>		
Of which mono-unsaturates		g or ml
Of which poly-unsaturates		g or ml
Of which trans fats		g or ml
		0g
<b>Carbohydrates</b>		
Of which polyols		g or ml
Of which starch		g or ml
Fiber		g or ml
		0,5g
<b>Vitamins</b>		
		g or ml
		Vitamin D 0µg
<b>Minerals</b>		
		g or ml
		Iron 0,78 mg

**CHEMICAL / MICROBIOLOGICAL CHARACTERISTICS**

[\(info: 2073/2005\)](#)

[\(info: 1881/2006\)](#)

	Limit	Unit of measure	Frequency of testing
Total plate count	<10	cfu/g	per LOT
E. Coli	<10	cfu/g	per LOT
Yeasts and Moulds	<10	cfu/g	per LOT
Salmonella	not detected	/25 g	
Aw-value			
Heavy metals	not detected		every 6 months
PAK			
PCB			
Aflatoxin	not detected		once a year
Ochratoxin			
Other...			

**STORAGE ADVICE / SHELF LIFE**

Languages on original packaging	English	
Location of expiration date	Top part of the carton	<a href="#">(info: EU 1169/2011)</a>
Example notation expiration date	BBD: DD.MM.YYYY	<a href="#">(info: EU 1169/2011)</a>
Lot/Batch/Production number	YY Julian date product code machine code ie. 2226601A3A	<a href="#">(info: EU 1169/2011)</a>
Direction for use	Shake well before each use	<a href="#">(info: EU 1169/2011)</a>
Warning (if applicable)		<a href="#">(info: EU 1169/2011)</a>
Storage temperature (unopened)	ambient temperature °C	<a href="#">(info: EU 1169/2011)</a>
Storage advice (unopened)	Keep in cool, dry place. Avoid direct sunlight and rain	
Storage temperature (after opening)	0-4 °C	<a href="#">(info: EU 1169/2011)</a>
Storage advice (after opening)	keep refrigerated	
	TIME FRAME	
Shelf life (unopened)	540	Days
Shelf life (after opening)	3	Days
Shelf life (after production)	540	Days
Shelf life (after delivery)	max 540	Days

[\(info: EU 852/2004\)](#)

**PACKAGING INFORMATION**

PACKAGING (FOODCONTACTMATERIAL) COMPLIANT TO LEGISLATION EU 1935/2004?   
(info: EU 1935/2004)

DECLARATION OF COMPLIANCE AVAILABLE FOR THE FOODCONTACTMATERIAL(S)?   
(info: EU 1935/2004)

MIGRATION LABREPORTS AVAILABLE FOR THE FOODCONTACTMATERIAL(S)?   
(info: EU 2023/2006)

CONSUMER UNIT (SINGLE PRODUCT):

(EAN) Bar code single product:

Gross weight  g  
 Net weight  g  
 Drained weight  g  
 Net content  ml  
 Estimate-symbol (e)   
info: EU 762/11/EEG  
 minimum   
 maximum   
 target

Dimensions of the single product  
 Length/Depth  cm  
 Width  cm  
 Height  cm

Type of packaging material   
 Bill of raw material(s)   
 Packaging type   
 Weight of packaging material (g)

TRADE UNIT (OUTER CARTON)  
 Number of products in outer carton:   
 Bar code outer carton:   
 Data standard showed on the carton:  
 Best-Before-Date   
 Lot/Batch/Code   
 Barcode/EAN

Gross weight  g  
 Net weight  g

Dimensions of the outer carton  
 Length/Depth  cm  
 Width  cm  
 Height  cm

Type of packaging material   
 Packaging type   
 Weight of packaging material (g)

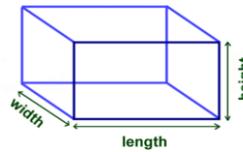
PALLET  
 Kind of pallet   
 Quantity per layer   
 Layers per pallet   
 Total pallet quantity

IF MULTIPACK UNIT:  
 Number of products in multipack:

(EAN) Bar code multipack:   
 1046 Gross weight  g  
 Net weight  g  
 1046 Net content  g

Dimensions of the multipack  
 Length/Depth  cm  
 Width  cm  
 Height  cm

Type of packaging material   
 Bill of raw material(s)   
 Packaging type   
 Weight of packaging material (g)



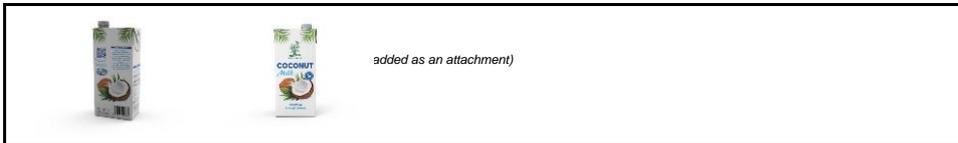
Length = Depth

PALLET  
 Kind of pallet   
 Quantity per layer   
 Layers per pallet   
 Total pallet quantity

**EXTRA INFORMATION**



Insert a picture (pack shot) of the product with label  
 (front & back side, bottom & top if applicable)



DATE

SIGNATURE (Type your name)   
 FUNCTION

The supplier must comply with all relevant European Community Legislation and all relevant legal and food safety criteria.  
 The supplier must agree to comply with Asia Express Food's General Purchase Conditions.  
 All products delivered to us shall comply with the relevant product specification.  
 The supplier is responsible for informing AEF in writing in advance of any proposed change of recipe, manufacturing process or packaging materials.  
 No change is to be made without the prior knowledge and prior written agreement of Asia Express Food.