



## 1. General product information

**Version nr.** 4  
**Product name EN** bamboo shoot strips SPRINGH. can 567g  
**Brand** Spring Happiness  
**Product reference** 026362

### 1.1 General requirements

Products must comply with EU standard, for further details 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%.

| <u>Ingredient type</u> | <u>Name</u>   | <u>Source</u> | <u>% in final</u> | <u>(E number)</u> | <u>Country of origin</u> | <u>Allergen</u> | <u>GMO Labeling required?</u><br><u>(Regulation EG Nr1829/2003)</u> |
|------------------------|---------------|---------------|-------------------|-------------------|--------------------------|-----------------|---|
| Ingredient             | bamboo shoots |               | 53.6              |                   | China                    |                 | No  |
| Ingredient             | water         |               | 46.35             |                   | China                    |                 | No  |
| Additive               | acid          |               | 0.05              | E330 Citric acid  | China                    |                 | No  |

*Totaal percentage: 100.00%*

### 2.2 Ingredient declaration

Add picture of the original artwork (Appendix I) of the export packaging or add the artwork in a separate file. You can add the attachments at the bottom of the document.

### 2.3 Alcohol, halal, vegetarians

**Is the product free from alcohol?** Yes  
**If no, concentration(%):** .....  
**Is the product free of artificial additives? (Colourings, flavourings, preservatives, etc.)** No  
**Is this product Halal?** Yes  
**If yes, institution:** SHANDONG HALAL CERTIFICATION SERVICES



|   |           |
|---|-----------|
| Valid until:                                  | 2027.3.12 |
| Is it mentioned on the packaging?             | No        |
| Is this product Kosher?                       | No        |
| If yes, institution:                          | .....     |
| Valid until:                                  | .....     |
| Is it mentioned on the packaging?             | No        |
| Is this product suitable for vegetarians?     | Yes       |
| Is this product suitable for vegans?          | Yes       |
| Is this product organic?                      | No        |
| If yes, please add certificate.               | .....     |
| 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

|                     | Target      | Min    | Max     | Storage Conditions            |
|---------------------|-------------|--------|---------|-------------------------------|
| Storage temperature | [5 : 35] °C | > 5 °C | < 35 °C | Store in a cool and dry place |

|                            | MAX       |
|----------------------------|-----------|
| Total shelf life: (months) | 36 months |

#### 3.2 Secondary Shelf life

Explain how to handle the product after opening

|                           | Target     | Min    | Max    | Storage conditions / Instructions: |
|---------------------------|------------|--------|--------|------------------------------------|
| Storage temperature: (°C) | [0 : 7] °C | > 0 °C | < 7 °C | Keep refrigerated after opening    |

|                         | Max   |
|-------------------------|-------|
| Total shelf life (days) | 2 day |



## 3.3 Weight

For suppliers outside the EU, the net weight of the product must be the minimal weight.

|                                    | Target | Min | Max |
|------------------------------------|--------|-----|-----|
| Weight: (consumer unit in gram/ml) | 567    | 567 | 570 |

|                                 | gram     |
|---------------------------------|----------|
| Drained weight: [If applicable] | ≥ 304 gr |

Solid products in g, liquids in ml: g

## 3.4 Code for traceability and code key

Production code (example)

PRO:DD/MM/YYYY EXP:DD/MM/YYYY REGISTRATION NUMBER, LOTE

Production code key (explanation production code)

PRO:02/08/2020 EXP:02/08/2023 3502/01029 8552

## 4. Allergens, GMO and Irradiation

### 4.1 Allergen declaration

Table

| <u>Allergen</u>           | <u>In the product</u> | <u>Cross-contamination on production line</u> | <u>Cross-contamination in the company</u> |
|---------------------------|-----------------------|---|---|
| Cereals containing gluten | Absent                | Absent  | Absent                                    |
| - Wheat                   | Absent                | Absent  | Absent                                    |
| - Rye                     | Absent                | Absent  | Absent                                    |
| - Barley                  | Absent                | Absent  | Absent                                    |
| - Oats                    | Absent                | Absent  | Absent                                    |
| - Khorasan wheat          | Absent                | Absent  | Absent                                    |
| - Spelt                   | Absent                | Absent  | Absent                                    |
| Crustaceans               | Absent                | Absent  | Absent                                    |
| Eggs                      | Absent                | Absent  | Absent                                    |
| Fish                      | Absent                | Absent  | Absent                                    |

# ZLI - bamboo shoot strips SPRINGH. can 567g

(Version 4, approved on 03/11/2025)



|                               |        |        |        |
|-------------------------------|--------|--------|--------|
| Peanuts                       | Absent | Absent | Absent |
| Soybean                       | Absent | Absent | Absent |
| Milk (including lactose)      | Absent | Absent | Absent |
| Nuts                          | Absent | Absent | Absent |
| - Almonds                     | Absent | Absent | Absent |
| - Hazelnuts                   | Absent | Absent | Absent |
| - Walnuts                     | Absent | Absent | Absent |
| - Cashew                      | Absent | Absent | Absent |
| - Pecans                      | Absent | Absent | Absent |
| - Brazil                      | Absent | Absent | Absent |
| - Pistachio                   | Absent | Absent | Absent |
| - Macadamia                   | Absent | Absent | Absent |
| Celery                        | Absent | Absent | Absent |
| Mustard                       | Absent | Absent | Absent |
| Sesame seeds                  | Absent | Absent | Absent |
| Sulphur dioxide and sulphites | Absent | Absent | Absent |
| Lupine                        | Absent | Absent | Absent |
| Molluscs                      | Absent | Absent | Absent |

## 4.2 Irradiation and Genetically Modified Organisms (GMO)

Products containing irradiated ingredients or ingredients obtained from GMOs must be labelled as such.

Is this product (and all its ingredients) free from irradiation? Yes

Is this product (and all its ingredients) free from GMO? According to 1829/2003/EC and 1830/2003/EC Yes

## 5. Sensoric examination

Appearance / colour: yellow

Taste: normal bamboo shoot taste

Odour: normal bamboo shoot odour

Texture / consistency: tender

## 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.



|                        | Target      | Min       | Max         |
|------------------------|-------------|-----------|-------------|
| PH                     | [4,8 : 5,2] | > 4,8     | < 5,2       |
| Brix                   | 0 °Brix     | 0 °Brix   | 0 °Brix     |
| Dry matter             | ≥ 53 %      | > 53 %    | < 54 %      |
| Salt                   | 0 %         | 0 %       | 0 %         |
| Aluminium              | ≤ 0,5 mg/kg | ≥ 0 mg/kg | ≤ 0,5 mg/kg |
| Water Activity*        | ...         | ...       | ...         |
| Toxins [If applicable] | 0 mg/kg     | 0 mg/kg   | 0 mg/kg     |
| Iodine                 | ... mg/kg   | ... mg/kg | ... mg/kg   |

\* Also known as aqueous activity coefficient

|                | Method                     | Measuring Freq. |
|----------------|----------------------------|-----------------|
| PH             | ph meter                   | every month     |
| Brix           | brix meter                 | every month     |
| Dry matter     | electronic scale           | every shipment  |
| Salt           | ...                        | ...             |
| Aluminum       | BS EN ISO 17294-2 2016 MOD | EVERY YEAR      |
| Water Activity | ...                        | ...             |
| Toxins         | BS EN 15662 2008           | EVERY YEAR      |
| Iodine         | ...                        | ...             |

## 7. Product defects

|   |   |
|---|---|
| <b>Foreign material (product inherent) (%)</b>      | 0 |
| <b>Foreign material (not product inherent) (%):</b> | 0 |
| <b>Sand (%):</b>                                    | 0 |
| <b>Fluid / drip / glaze (%):</b>                    | 0 |
| <b>Damaged products (%):</b>                        | 0 |
| <b>Percentage of remaining variances (%):</b>       | 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.

|                           | M (*)     | Method            | Sampling frequency |
|---------------------------|-----------|-------------------|--------------------|
| Total aerobic plate count | 0 cfu/g   | GB 4789.2-2016    | EVERY YEAR         |
| Enterobacteriaceae        | 0 cfu/g   | GB 4789.2-2016    | EVERY YEAR         |
| Coliforms                 | 0 cfu/g   | GB/T 4789.3-2003  | EVERY YEAR         |
| Faecal coliforms          | 0 cfu/g   | GB/T 4789.3-2003  | EVERY YEAR         |
| Bacillus cereus           | 0 cfu/g   | GB/T 4789.14-2003 | EVERY YEAR         |
| Staphylococcus aureus     | 0 cfu/g   | GB 4789.10-2016   | EVERY YEAR         |
| Salmonella                | 0 cfu/25g | GB 4789.4-2016    | EVERY YEAR         |
| Listeria monocytogenes    | 0 cfu/g   | ...               | ...                |
| Clostridium perfringens   | 0 cfu/g   | ...               | ...                |
| Yeasts                    | 0 cfu/g   | ...               | ...                |
| Moulds                    | 0 cfu/g   | ...               | ...                |

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 (20°C)

### Nutritionele waarde

#### energy

kilojoule (kJ/100g-100ml) 188

kilocalories (kcal/100g-100ml) 45

fat (g/100g-100ml) 0,3

of which saturates (g/100g-100ml) 0

of which mono-unsaturated fatty acids (g/100g-100ml) 0

of which polyunsaturated fatty acids (g/100g-100ml) 0

of which trans fatty acids (g/100g-100ml) 0

carbohydrate (g/100g-100ml) 4,7

of which sugars (g/100g-100ml) 0

of which polyols (g/100g-100ml) 0

of which starch (g/100g-100ml) 0

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**fibre (g/100g-100ml)**  
**protein (g/100g-100ml)** 2,4  
**salt (g/100g-100ml)** 0  
**cholesterol (mg/100g-100ml)**  
**salatrim (g/100g-100ml)**  
**alcohol (ethanol) (g/100g-100ml)**  
**organic acid (mg/100g-100ml)**  
**Sodium (mg/100g-100ml)**  
**100g/100ml** 100 g  
**Prepared/unprepared** Unprepared

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

|                       | Vitamins and Minerals | Amount | Uom | % of recommended daily intake according to EU 1169/2011 |
|-----------------------|-----------------------|--------|-----|---|
| Vitamins and Minerals | ...                   | ...    | ... | ...   |
| Vitamins and Minerals | ...                   | ...    | ... | ...   |
| Vitamins and Minerals | ...                   | ...    | ... | ...   |
| Vitamins and Minerals | ...                   | ...    | ... | ...   |
| Vitamins and Minerals | ...                   | ...    | ... | ...   |
| Vitamins and Minerals | ...                   | ...    | ... | ...   |
| Vitamins and Minerals | ...                   | ...    | ... | ...   |
| Vitamins and Minerals | ...                   | ...    | ... | ...   |
| Vitamins and Minerals | ...                   | ...    | ... | ...   |
| Vitamins and Minerals | ...                   | ...    | ... | ...   |

**How are the nutritional values obtained?** analysed by certified laboratory

## 10. Metal detection and process description

Describe the production process (process flowchart) and mention the critical control points of the process. Complete the CCP list. Add the attachment at the bottom of the document.

**Is the product metal detected?** Yes  
**If yes, detection limits - Ferrous:**  $\geq 1.5\text{mm}$



## If yes, detection

**limits - Non**  $\geq 2.5\text{mm}$

## ferrous:

## If yes, detection

**limits - Stainless**  $\geq 3.0\text{mm}$

## steel:

**Process** Raw materials acceptance CCP1 ☐ Cleaning and disinfection ☐ Peeled, ☐ Acceptance, classification ☐ Cleaning ☐ Tinning CCP2 ☐ Empty cans disinfection ☐ Empty cans acceptance ☐ Seal

**description** CCP3 ☐ Sterilization CCP4 ☐ Cooling ☐ Wipe cans ☐ Warehousing ☐ packing ☐ Storage and transportation

**CCP 1:** Raw materials acceptance

**CCP 2:** Tinning

**CCP 3:** Seal

**CCP 4:** Sterilization

**CCP 5:** .....

## 11. Packaging and labeling

### 11.1 Preservation of consumer packaging

Packaging according to Regulation (EC):

**No 10/2011 - No 1935/2004 - No 2023/2006**

Yes

If yes, add test rapport and declaration of compliance

**Bisphenol A free**

No

**Atmosphere / Gas packing**

No

**if yes, which method is used?**

.....

**Vacuum packing**

No

**Pasteurised**

No

**if yes time / temperature combination:**

.....

**Sterilised**

Yes

**if yes time / temperature combination:**

10minutes100°

**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, these instructions are **obligatory** and have to be printed on the label.

**Cooking instructions**

eat directly, fry with meat

## 12. Ethics

**Are the products free of childlabour?** Yes





### 13. Appendix

The product must apply to the following (GMP, HACCP) general properties. The product must be:

- produced with food additives which are allowed according to regulation (EC) No 1333/2008
- 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 residues of chemicals like cleaning agents and lubricants.
- comply with the maximum levels for Mosh / Moah
- pesticides, according to EU legislation <http://ec.europa.eu/food/plant/pesticides/eu-pesticides-database/public/?event=homepage&language=EN>
- 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, etc. according to commission regulation (EC) No 915/2023
- comply with EU legislation on biogenic amines, commission regulation (EC) No 2073/2005
- 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.).

### 14. Essential packaging requirements

This indicates we comply with manufacturing and composition according to the essential packaging requirements:

- The volume and weight of packaging shall be limited to the minimum quantity where the packaging still meets the functional requirements.
- Reuse or recovery of the packaging shall be possible. The packaging must not contain any hazardous or harmful substances when the packaging is burned or dumped as waste
- The total quantity of heavy metals in the packaging does not exceed a maximum of 100 ppm (100 milligrams per kilogram) per packaging component.

The following reuse method applies to the packaging: (indicate what applies)

|  |    |
|--|----|
| <b>The characteristics of the packaging make it possible to use the packaging several passes, or</b>         | No |
| <b>The packaging complies with labour regulations for its processing, or</b>                                 | No |
| <b>The packaging meets the specific requirements for recyclable packaging and therefore has become waste</b> | No |

The following method of recovery applies to the packaging: (indicate what applies)

|   |    |
|---|----|
| <b>A certain percentage by weight of the materials used, may be re-used, or</b> | No |
| <b>The packaging shall produce energy when burned, or</b>                       | No |
| <b>The packaging can be composted and is biodegradable.</b>                     | No |



## 14.1 Quality systems

Please attach a copy of your quality certificates below the document

|  |       |
|--|-------|
| <b>GMP</b>   | No    |
| <b>HACCP</b>   | Yes   |
| <b>BRC</b>   | Yes   |
| <b>IFS</b>   | Yes   |
| <b>ISO 22000</b>   | No    |
| <b>BSCI</b>  | No    |
| <b>RSPO</b>  | No    |
| <b>Other Certificates (Iso, Halal, Kosher, Laboratory, Environment, Durability, Social compliance, etc.)</b> | halal |
| <b>Approval No / EU No:</b>  | ..... |

Only applicable for establishments handling, preparing or producing products of animal origin. Please attach a copy of your certificate

## 15. Packaging

### Packaging hierarchy

| TIUD * | GTIN | GTIN 's one level lower | Number of items<br>one level lower | Unique GTINs one level lower | Packaging type | Pallet type | Transport packaging | Number of layers per pallet | Number of cartons per layer |
|--------|------|-------------------------|------------------------------------|------------------------------|----------------|-------------|---------------------|-----------------------------|-----------------------------|
|        |      |                         |                                    |                              |                |             |                     |                             |                             |

### Dimensions and weights

| TIUD * | GTIN | Gross weight (g) | Net weight (g) | Drained weight (g) | Height (mm) | Width (mm) | Length (mm) | Diameter (mm) |
|--------|------|------------------|----------------|--------------------|-------------|------------|-------------|---------------|
|--------|------|------------------|----------------|--------------------|-------------|------------|-------------|---------------|

\* Terminology & Unit descriptors :

TIUD : Trade Item Unit Descriptor

PL : Pallet

CS : Case

PK : Pack / Innerpack

EA : Each

## 16. Additional information

**Additional information** .....