

100,00	%
--------	---

FURTHER BREAKDOWN COMPOSITION IF APPLICABLE

ADDITIVES:

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

E-NUMBER

NAME

FUNCTION

DOUBLE CLICK!
DOUBLE CLICK!
DOUBLE CLICK!
DOUBLE CLICK!
DOUBLE CLICK!

OIL / FAT:

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

TYPE

HYDROGENATED?

DOUBLE CLICK!
DOUBLE CLICK!
DOUBLE CLICK!
DOUBLE CLICK!
DOUBLE CLICK!

FLAVOURINGS:

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

TASTE

ORIGIN

DOUBLE CLICK!
DOUBLE CLICK!
DOUBLE CLICK!
DOUBLE CLICK!

ORIGIN STARCH:

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

NAME

ORIGIN

MANDATORY ASPECTS (IF APPLICABLE)

GMO?

☐ Yes
☒ No

IF YES?

QUANTITY

DOUBLE CLICK! %

INGREDIENT

--

(DIRECTIVE 2001/18/EC)
(info: [EU 1829/2003](#))

USE OF IONISING RADIATION?

No

DIRECTIVE 1999/2/EC

OVERALL AVERAGE ABSORBED DOSE

kGy

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

[2002/840EG](#)

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

DOUBLE CLICK!

If only the ingredients? Which one(s)?

PACKED WITH PACKAGING GASSES?

☐ Yes
☒ No

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

VACUUM PACKED?

☐ Yes
☒ No

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

USE OF NANO MATERIAL?

☐ Yes
☒ No

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

ALLERGENS

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

ALLERGEN PICTURES (LEDA)

MAY CONTAIN / TRACES OF:

	RECIPE? (YES/NO)
Cereals with gluten 1)	NO
Crustaceans	NO
Eggs	NO
Fish	NO
Peanuts	NO
Soy	NO
Milk (including lactose)	NO
Nuts 2)	NO
Celery	NO
Mustard	NO
Sesame seeds	NO
SO2 > 10 ppm	NO
Lupine	NO
Molluscs (including shellfish)	NO

FROM LINE? (YES/NO)

IN FACTORY? (YES/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	Yes (natural)
Vegan	Yes (natural)
Kosher	Yes (natural)
Halal	Yes (natural)
Gluten-free	Yes (certified)

When certified, add copy of recent certificate.
When certified, add copy of recent certificate.
When certified, add copy of recent certificate.
When certified, add copy of recent certificate.
When certified, add copy of recent certificate.

PRODUCTION PROCESS

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

Raw material: Rice - Cleaning - Soaking - Grinding - Mixing - Extruding- Cool keeping
- Drying - Inspecting - Packing - Finish Product

NUTRITIONAL VALUE (UNPREPARED PRODUCT)[\(info: EU 1169/2011\)](#)**MANDATORY VALUES**

	Per 100	g	
Energy	1512		kJ
	360		kcal
Fat	0g		
Of which saturates	0g		
Carbohydrates	84g		
Of which sugars	0g		
Protein	6g		
Salt (=Sodium x 2,5/ 1000)	0.15g		

VOLUNTARILY VALUES

Fat	
Of which mono-unsaturates	
Of which poly-unsaturates	
Of which trans fats	
Carbohydrates	
Of which polyols	
Of which starch	
Fiber	
Vitamins	
Minerals	

CHEMICAL / MICROBIOLOGICAL CHARACTERISTICS[\(info: 2073/2005\)](#)[\(info: 1831/2006\)](#)

	Limit	Unit of measure	Frequency of testing
Total plate count	10	cfu/g	6 months/time
E. Coli	10	cfu/g	6 months/time
Yeasts and Moulds			
Salmonella			
Heavy metals	0.017	mg/kg	6 months/time
Pesticides			
PCB			
Aflatoxin	0.5	ug/kg	6 months/time
Ochratoxin			
Other...			

STORAGE ADVICE / SHELF LIFE

Languages on original packaging	7 LANGUAGES	
Location of expiration date	bottom	(info: EU 1169/2011)
Example notation expiration date	dd/mm/yyyy	(info: EU 1169/2011)
Example lot/batch/production number		(info: EU 1169/2011)
Direction for use	Fresh rice noodle: 1. Boil water in a pot until fully boiled (100°C or 212°F). 2. Put rice noodle fully submerged in boiling water (100°C) and cook for 8 minutes. 3. Pour rice noodle into a basket and rinse by cool water, drain off water for 5 minutes. 4. The rice noodles now can be used with broth. Pan-Fried rice noodle: 1. Boil water in a pot until fully boiled (100°C or 212°F). 2. Put rice noodle fully submerged in boiling water (100°C) and cook for 5 minutes. 3. Pour rice noodle into a basket and rinse by cool water, drain off water 4. Prepare a hot pan, add some cooking oil, add your favourite meat, vegetables, mushroom and seafood. 5. Stir-fry evenly for a couple minutes. 6. After the mixture is cooked, add rice noodle into the pan, mix all and stir fry until rice noodle absorbed evenly, add seasoning and serve immediately.	(info: EU 1169/2011)
Warning (if applicable)		(info: EU 1169/2011)
Storage temperature (unopened)	ambient temperature °C	(info: EU 1169/2011)
Storage advice (unopened)	Keep in dry and cool place, avoid direct sunlight	
Storage temperature (after opening)	ambient temperature °C	(info: EU 1169/2011)
Storage advice (after opening)	plastic bags need to be sealed after opening	
	TIME FRAME	
Shelf life (unopened)	Days	
Shelf life (after opening)	1 months	(info: EU 1169/2011)
Shelf life (after production)	2 years	
Shelf life (after delivery)	Days	

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

PACKAGING INFORMATION

PACKAGING (FOODCONTACTMATERIAL) COMPLIANT TO LEGISLATION EU 1935/2004?
[\(info: EU 1935/2004\)](#)

Yes

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

Yes

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

Yes

CONSUMER UNIT (SINGLE PRODUCT):

Yes

Bar code single product:

8936007820209

Gross weight

407g

g/kg

Net weight

400g

g/kg

Drained weight

g/kg

Net content

ml/L

Estimate-symbol (e)

DOUBLE CLICK!

[info: EU 76/211/EEG](#)

minimum

maximum

target

Dimensions of the single product

Length/Depth

30,5

cm

Width

11,5

cm

Height

5

cm

Type of packaging material

plastic bag

Bill of raw material(s)

bag

Packaging type

OPP

Weight of packaging material (g)

7

TRADE UNIT (OUTER CARTON)

Number of products in outer carton:

30 bags

Bar code outer carton:

18936007820206

Data standard showed on the carton:

Best-Before-Date

Yes

Lot/Batch/Code

Yes

Barcode/EAN

Yes

Gross weight

13

kg

Net weight

12

kg

Dimensions of the outer carton

Length/Depth

51

cm

Width

21

cm

Height

40

cm

Type of packaging material

cardboard

Packaging type

Carton

Weight of packaging material (g)

1000

PALLET

Kind of pallet

Euro

Quantity per layer

7

Layers per pallet

5

Total pallet quantity

35

IF MULTIPACK:

Number of products in multipack:

Bar code multipack:

Gross weight

g

Net weight

g

Net content

g

Dimensions of the multipack

Length/Depth

cm

Width

cm

Height

cm

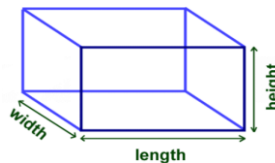
Type of packaging material

Bill of raw material(s)

Packaging type

DOUBLE CLICK!

Weight of packaging material (g)



Length = Depth

PALLET

Kind of pallet

DOUBLE CLICK!

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

20-5-2024

SIGNATURE (type your name)

PHAM NGUYEN HUYNH THANH TRUC

FUNCTION

VICE DIRECTOR

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.