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Product Specification

INSTRUCTIONS!!

1) Always fill in the yellow cells (OBLIGATORY)

2) Always fill in the dropdownmenu

3) You will see more information when you place the cursor on the cell

4) For additional information a link is made to a specific legislation

(info: EU 1169/2011)

5) If not applicable, fill in the following letters

N/A

GENERAL DATA

SUPPLIER NUMBER	1732
ARTICLE NUMBER ASIA EXPRESS	5690
SUPPLIER NAME	
AGENT/BROKER/PRODUCER/TRADER?	Trader
IF AGENT/BROKER/TRADER?	
=> then fill in the sort quality certificate(s) of your producer for this purchased product:	
CLICK!	CLICK!
CLICK!	CLICK!
BRAND	LKK
ARTICLE NUMBER SUPPLIER	3670
LEGAL PRODUCT DESCRIPTION	Soy Sauce Light

PRODUCT CHARACTERISTICS

COLOUR	Light brown
ODOUR	Rich aromatic fermented soy sauce odour
TASTE/FLAVOUR	Rich aromatic fermented soy sauce flavor
TEXTURE	free flowing thin liquid

IMPORT

IF APPLICABLE:

VALUES FOR THE HS-CODE

Milk fat %
Milk protein %
Starch/glucose %
Sacharose/invert sugar/isoglucose %

METHOD?

COUNTRY OF PRODUCTION

China

INGREDIENTS

(info: EU 1169/2011)

INGREDIENT DECLARATION:

Water, salt, SOYbeans 11%, sugar, WHEAT flour, preservative (sodium benzoate), flavour enhancers (disodium inosinate, disodium guanylate).

INGREDIENT SPECIFICATION:

INGREDIENTS
Water
Salt
Soybeans (SOY)
Sugar
Wheat flour (WHEAT)
Preservative (sodium benzoate)
Flavour enhancers (disodium inosinate, disodium guanylate)

COUNTRY OF ORIGIN

Confidential
Confidential
Confidential
Confidential
Confidential
Confidential
Confidential

EU/EC approval nr.

QUANTITY (%)

Confidential
Confidential
11.00
Confidential
Confidential
Confidential
Confidential

LATIN NAME

TOTAL (must be 100%)

11.00 %

FURTHER BREAKDOWN COMPOSITION IF APPLICABLE

ADDITIVES: (info: EU 1333/2008)	E-NUMBER	NAME	FUNCTION
	E711	Sodium benzoate	preservative
	E631	Disodium inosinate	flavour enhancer
	E627	Disodium guanylate	flavour enhancer
			CLICK!
			CLICK!
			CLICK!
			CLICK!
			CLICK!
			CLICK!

OIL / FAT: (info: EU 1169/2011)	TYPE	HYDROGENATED?
		CLICK!
		CLICK!
		CLICK!
		CLICK!
		CLICK!

FLAVOURINGS: (info: EU 1334/2008)	TASTE	ORIGIN
		CLICK!
		CLICK!
		CLICK!
		CLICK!
		CLICK!
		CLICK!

ORIGIN STARCH: (info: EU 1169/2011)	NAME	ORIGIN

MANDATORY ASPECTS (IF APPLICABLE)

GMO?	IF YES?	QUANTITY	INGREDIENT
No		CLICK! %	

[info: EU 1829/2003](#)

MOIST ABSORBER?
No

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

USE OF IONISING RADIATION?
No

[DIRECTIVE 1999/2/EC](#)

OVERALL AVERAGE ABSORBED DOSE
 kGy

Add registration information of institute (name, address, country)
[2002/840/EC](#)

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

CLICK!

If only the ingredients? Which one(s)?

PACKED WITH PACKAGING GASSES?
No

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

VACUUM PACKED?
No

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

USE OF NANOMATERIALS?
No

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

ALLERGENS

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

	RECIPE?	FROM LINE?	IN FACTORY?
Cereals with gluten 1)	Yes	Yes	Yes
Crustaceans	No	CLICK!	CLICK!
Eggs	No	CLICK!	CLICK!
Fish	No	CLICK!	CLICK!
Peanuts	No	CLICK!	CLICK!
Soy	Yes	Yes	Yes
Milk (including lactose)	No	CLICK!	CLICK!
Nuts 2)	No	CLICK!	CLICK!
Celery	No	CLICK!	CLICK!
Mustard	No	CLICK!	CLICK!
Sesame seeds	No	CLICK!	CLICK!
SO2 > 10 ppm	No	CLICK!	CLICK!
Lupine	No	CLICK!	CLICK!
Molluscs (including shellfish)	No	CLICK!	CLICK!

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)	When certified, add copy of recent certificate.
Vegan	Yes (natural)	When certified, add copy of recent certificate.
Kosher	No	When certified, add copy of recent certificate.
Halal	No	When certified, add copy of recent certificate.
Gluten-free	No	When certified, add copy of recent certificate.

PRODUCTION PROCESS

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

See Addition Processflow tab

NUTRITIONAL VALUE (UNPREPARED PRODUCT)

(info: EU 1169/2011)

MANDATORY VALUES

	Per 100	ml	
Energy	401		kJ
	95		kcal
Fat	<0,5		g or ml
Of which saturates	<0,1		g or ml
Carbohydrates	14		g or ml
Of which sugars	12		g or ml
Protein	7,7		g or ml
Salt (=Sodium x 2,5)	20		g or ml

VOLUNTARILY VALUES

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

CHEMICAL / MICROBIOLOGICAL CHARACTERISTICS

(info: 2073/2005)

(info: 1831/2006)

	Limit	Unit of measure	Frequency of testing
Total plate count	<10000	cfu/g	
E. Coli	<10	cfu/g	
Yeasts and Moulds	<100	cfu/g	
Salmonella	Afw	/25 g	
Aw-value			
Heavy metals			
PAK			
PCB			
Aflatoxin			
Ochratoxin			
Other...			

STORAGE ADVICE / SHELF LIFE

Languages on original packaging	NL, EN, DE, SE	
Location of expiration date	See label	(info: EU 1169/2011)
Example notation expiration date	DD/MM/YYYY	(info: EU 1169/2011)
Lot/Batch/Production number	ABCCC	(info: EU 1169/2011)
Direction for use		(info: EU 1169/2011)
Warning (if applicable)		(info: EU 1169/2011)
Storage temperature (unopened)	ambient temperature °C	(info: EU 1169/2011)
Storage advice (unopened)		
Storage temperature (after opening)	2-7 °C	(info: EU 1169/2011)
Storage advice (after opening)	Tightly close lid after use and keep refrigerated	
	TIME FRAME	
Shelf life (unopened)	547 Days	(info: EU 1169/2011)
Shelf life (after opening)	Days	
Shelf life (after production)	547 Days	
Shelf life (after delivery)	547 Days	

(info: EU 852/2004)

PACKAGING INFORMATION

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

DECLARATION OF COMPLIANCE AVAILABLE FOR THE FOODCONTACTMATERIAL(S)? Yes

MIGRATION LABREPORTS AVAILABLE FOR THE FOODCONTACTMATERIAL(S)? No

Estimate-symbol (C) No

Packaging component (primary, secondary,...)	Packaging type (e.g. bottle, box, bag,...)	Packaging material (PET, LDPE, HDPE,...)	Weight packaging material (grams)	Material is recyclable	Percentage recycled material (%)
Primary	Tin can	41 - Aluminium (FE)	55	Yes	15
Primary	Tin can	22 - Paper (PAP)	2	Yes	100
Secondary	Wrap	5 - Low Density Polyethylene (LDPE)	15	Yes	100
Tertiary	Tray	21 - Other cardboard (PAP)	200	No	0
Primary	Jerrycan / Jug	02 - High Density Polyethylene (HDPE)	540	CLICK!	0
Secondary	Carton	21 - Other cardboard (PAP)	400	CLICK!	0
CLICK!	CLICK!	CLICK!	0	CLICK!	0
CLICK!	CLICK!	CLICK!	0	CLICK!	0
CLICK!	CLICK!	CLICK!	0	CLICK!	0
CLICK!	CLICK!	CLICK!	0	CLICK!	0
CLICK!	CLICK!	CLICK!	0	CLICK!	0
CLICK!	CLICK!	CLICK!	0	CLICK!	0
CLICK!	CLICK!	CLICK!	0	CLICK!	0
CLICK!	CLICK!	CLICK!	0	CLICK!	0
CLICK!	CLICK!	CLICK!	0	CLICK!	0
CLICK!	CLICK!	CLICK!	0	CLICK!	0

(info: EU 2023/2006)

Logistical information

(info: EU 1935/2004)

	GTIN/ EAN	Lenght/ Depth (mm)	Width (mm)	Height (mm)	Nett weight (gr)	Nett Content (ml)	Drained Weight (gr)	Grossweight (gr)
Consumer unit	78895133301	180	210	270	7895			10500
Multi pack								
Handling unit	60078895133303	235	385	295	16000			21400

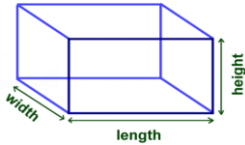
Number of products in multipack:	
Number of products in outer carton:	2

Data standard showed on the carton:

	Best-Before-Date	Barcode/EAN	Lot/Batch/Code
Consumer unit	Yes	Yes	Yes
Multi pack	CLICK!	CLICK!	CLICK!
Handling unit	Yes	Yes	Yes

PALLET	
Kind of pallet	Block
Quantity per layer	13
Layers per pallet	4
Total pallet quantity	52

PALLET		
Kind of pallet	CLICK!	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)

(may also be added as an attachment)



DATE 24-5-2024

SIGNATURE (Type your name)
FUNCTION

Sander de Kinderen
QA

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.

Manufacturing Process Flow Chart

