

FURTHER BREAKDOWN COMPOSITION IF APPLICABLE

ADDITIVES: (info: EU 1333/2008)	E-NUMBER	NAME	FUNCTION
	E150a	Plain caramel	colour
	E150c	Ammonia caramel	colour
			CLICK!
			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
(info: EU 1829/2003) No	CLICK!	%	

MOIST ABSORBER? [\(info: EU 1169/2011\)](#) No

USE OF IONISING RADIATION? [DIRECTIVE 1999/2/EC](#) No

OVERALL AVERAGE ABSORBED DOSE [2002/84/EC](#) kGy

Add registration information of institute (name, address, country) [2002/84/EC](#)

Whole product or ingredient(s) irradiated / treated with ionising radiation? [CLICK!](#)

If only the ingredients? Which one(s)?

PACKED WITH PACKAGING GASSES? [\(info: EU 1333/2008\)](#) No

VACUUM PACKED? [\(info: EU 1169/2011\)](#) No

USE OF NANOMATERIALS? [\(info: EU 1169/2011\)](#) No

ALLERGENS

(info: EU 1169/2011) ALLERGEN PICTURES (LEDA)		MAY CONTAIN / TRACES OF:	
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 khorsan 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	No
Halal	No
Gluten-free	No

When certified, add copy of recent certificate.
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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	gram	
Energy	813		kJ
	191		kcal
Fat	<0.1		g or ml
Of which saturates	<0.1		g or ml
Carbohydrates	45		g or ml
Of which sugars	14		g or ml
Protein	2.8		g or ml
Salt (=Sodium x 2,5)	10.8		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
Total plate count	<10000	cfu/g
E. Coli	<10	cfu/g
Yeasts and Moulds	<100	cfu/g
Salmonella	absent	/25 g
Aw-value		
Heavy metals		
PAK		
PCB		
Aflatoxin		
Ochratoxin		
Other...		

Frequency of testing

STORAGE ADVICE / SHELF LIFE

Languages on original packaging	NL, EN, DE, FR	
Location of expiration date	On label	(info: EU 1169/2011)
Example notation expiration date	DD/MM/YYYY	(info: EU 1169/2011)
Lot/Batch/Production number	XXXXX XXXX	(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)	Refrigerate after opening	
	TIME FRAME	
Shelf life (unopened)	730 Days	(info: EU 1169/2011)
Shelf life (after opening)	Days	
Shelf life (after production)	730 Days	
Shelf life (after delivery)	730 Days	

[\(info: EU 853/2004\)](#)

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	Jerry can / Jug	02 - High Density Polyethylene (HDPE)	540	CLICK!	0
Secondary	Carton	20 - Corrugated Board (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
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	78895130942	180	210	270	10265			10805
Multi pack								
Handling unit	60078895130944	235	385	295	20530			22010

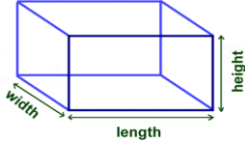
Number of products in multipack:	
Number of products in outer carton:	2

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!
Quantity per layer	CLICK!
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



DATE 15-7-2024

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

