

ZLI - *Gua Bao buns HS bg 600 g

(Version 6, approved on 18/11/2022)



1. General product information

Version nr. 6
Product name EN *Gua Bao buns HS bg 600 g
Brand Wyl
Product reference 006585

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> (Regulation EG Nr1829/2003)
Ingredient	wheat flour		59.8				No
Ingredient	water		26.8				No
Ingredient	sugar		10.76				No
Ingredient	palm oil		1.2				No
Ingredient	yeast		0.6				No
Composition	baking powder		0.48				No
→ Additive	→ acid			E170 Calcium carbonate			No
→ Additive	→ anti-caking agent			E500 Sodium carbonates			No
→ Ingredient	→ corn starch						No
Additive	emulsifier		0.36	E471 Mono- and diglycerides of fatty acids			No

Total percentage: 100.00%

2.2 Ingredient declaration

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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:	HCS
Valid until:	20.Jul.2024
Is it mentioned on the packaging?	No
Is this product Kosher?	Yes
If yes, institution:	KLBD
Valid until:	15.Aug.2023
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

	<u>Target</u>	<u>Min</u>	<u>Max</u>	<u>Storage Conditions</u>
<u>Storage temperature</u>	-18 (°C)	> -18 (°C)	< -20 (°C)	Deep frozen product, store at -18
	<u>MAX</u>			
<u>Total shelf life: (months)</u>	36MONTHS			

3.2 Secondary Shelf life

Explain how to handle the product after opening

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	<u>Target</u>	<u>Min</u>	<u>Max</u>	<u>Storage conditions / Instructions:</u>
<u>Storage temperature: (°C)</u>	(°C)	(°C)	(°C)	Once defrosted do not refreeze

	<u>Max</u>
<u>Total shelf life (days)</u>	1DAY

3.3 Weight

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

	<u>Target</u>	<u>Min</u>	<u>Max</u>
<u>Weight: (consumer unit in gram/ml)</u>	600	600	600

	<u>gram</u>
<u>Drained weight: [If applicable]</u>	(gr)

Solid products in g, liquids in ml: g

3.4 Code for traceability and code key

Production code (example)

according label valid date

Production code key (explanation production code)

factory production lot Nr

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	Present	Present	Present
- Wheat	Present	Present	Present
- Rye	Absent	Absent	Absent
- Barley	Absent	Absent	Absent
- Oats	Absent	Absent	Absent

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- Khorasan wheat	Absent	Absent	Absent
- Spelt	Absent	Absent	Absent
Crustaceans	Absent	Absent	Absent
Eggs	Absent	Absent	Absent
Fish	Absent	Absent	Absent
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: typical white

Taste: normal

Odour: normal

Texture / consistency: typical



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.

	<u>Target</u>	<u>Min</u>	<u>Max</u>
<u>PH</u>			
<u>Brix</u>	(°Brix)	(°Brix)	(°Brix)
<u>Dry matter</u>	(%)	(%)	(%)
<u>Salt</u>	(%)	(%)	(%)
<u>Aluminum</u>	(mg/kg)	(mg/kg)	(mg/kg)
<u>Water Activity*</u>			
<u>Toxins [If applicable]</u>	(mg/kg)	(mg/kg)	(mg/kg)
<u>Iodine</u>	(mg/kg)	(mg/kg)	(mg/kg)

* Also known as aqueous activity coefficient

	<u>Method</u>	<u>Measuring Freq.</u>
<u>PH</u>	no	no
<u>Brix</u>	no	no
<u>Dry matter</u>	no	no
<u>Salt</u>	no	no
<u>Aluminum</u>	no	no
<u>Water Activity</u>	no	no
<u>Toxins</u>	no	no
<u>Iodine</u>	no	no

7. Product defects

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

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	<u>M (*)</u>	<u>Method</u>	<u>Sampling frequency</u>
<u>Total aerobic plate count</u>	< 500000 (cfu/g)	NF V08-051(PCA,72h,30°C)	each lot
<u>Enterobacteriaceae</u>	< 1000 (cfu/g)	NF,V08-050(VRB,24h,37°C)	each lot
<u>Coliforms</u>	< 100 (cfu/g)	NF,V08-050(VRB,24h,37°C)	each lot
<u>Faecal coliforms</u>	(cfu/g)
<u>Bacillus cereus</u>	(cfu/g)
<u>Staphylococcus aureus</u>	0 (cfu/g)	NF V 08-057-1(BP,48h,37°C)	each lot
<u>Salmonella</u>	0 (cfu/25g)	BPW/DIASSALM/ML CB/API	each lot
<u>Listeria monocytogenes</u>	0 (cfu/g)	TSB/UVMI+II/PALCAM/API	each lot
<u>Clostridium perfringens</u>	(cfu/g)
<u>Yeasts</u>	< 100 (cfu/g)	XP V 08-059(OGYE,120h,25°C)	each lot
<u>Moulds</u>	< 100 (cfu/g)	XP V 08-059(OGYE,120h,25°C)	each lot

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) 1088

kilocalories (kcal/100g-100ml) 260

fat (g/100g-100ml) 1,2

of which saturated fatty acids (g/100g-100ml) 0,96

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

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

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

carbohydrate (g/100g-100ml) 47

of which sugars (g/100g-100ml) 10,76

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

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

fibre (g/100g-100ml)

protein (g/100g-100ml) 7

salt (g/100g-100ml) 0,4

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

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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

	<u>Vitamins and Minerals</u>	<u>Amount</u>	<u>Uom</u>	<u>% of recommended daily intake according to EU 1169/2011</u>
<u>Vitamins and Minerals</u>	no	no	no	no
<u>Vitamins and Minerals</u>
<u>Vitamins and Minerals</u>
<u>Vitamins and Minerals</u>
<u>Vitamins and Minerals</u>
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<u>Vitamins and Minerals</u>
<u>Vitamins and Minerals</u>

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:**

2.5

**If yes, detection
limits - Non ferrous:**

3.0

**If yes, detection
limits - Stainless
steel:**

3.0

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Process description

.....

lease add process discription in this area or add the process discription as an appendix Raw

CCP 1:

Material Receipt QA Check Select out leaves,branches of soy bean and foreign materials by fan machine Wash Second wash

CCP 2:

Blanching/cooking (Temperature 98C) cooling Second cooking Make the water lost and lift to the entrance of IQF machine Individual Quick Freezing under-35 Weight and pack into carton (semi-products) Stored in cold storages (for final packing)

CCP 3:

Hand picking on the table and packing (retail packing)into export carton in packing room Metal Detection Cold Storage under -22 for one day min Container loading and ship out under -18 or below

CCP 4:

.....

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

Pasteurized

No

if yes time / temperature combination:

.....

Sterilised

No

if yes time / temperature combination:

.....

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

Defrost - heat - eat straight

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 according to commission regulation (EC) No 1881/2006
- 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)

The characteristics of the packaging make it possible to use the packaging several passes, or	Yes
The packaging complies with labour regulations for its processing, or	Yes
The packaging meets the specific requirements for recyclable packaging and therefore has become waste	Yes

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

A certain percentage by weight of the materials used, may be re-used, or	Yes
The packaging shall produce energy when burned, or	Yes
The packaging can be composted and is biodegradable.	Yes

14.1 Quality systems

Please attach a copy of your quality certificates below the document

GMP	No
HACCP	Yes
BRC	Yes

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IFS No
ISO 22000 No
BSCI No
RSPO No
Other Certificates (Iso, Halal, Kosher, Laboratory,
Environment, Durability, Social compliance, etc.) halal,kosher
Approval No / EU No:

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 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)
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* Terminology & Unit descriptors :

TIUD : Trade Item Unit Descriptor
PL : Pallet
CS : Case
PK : Pack / Innerpack
EA : Each

16. Additional information

Additional information