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1. General product information

Description	
Product name and net contents:	Tapioca Starch
General description:	
H.S. Code:	
Country of origin	Thailand
Thai Mas article number: (to be completed by TMB)	

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%.

Component list		
Ingredient	Quantity (%)	Country of origin
Tapioca root	98	Thailand
Water	2	Thailand
Please check if the quantity is 100%	TOTAL	100%

2.2 Additives declaration


Additives declaration		
E-number	Name	Category / way of use

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2.3 Ingredient declaration (according to EU: 1169/2011)

2.4 Alcohol, halal, vegetarians

Is the product free from alcohol?	<input checked="" type="radio"/> Yes / <input type="radio"/> No	If no, concentration: %
Is the product free of artificial additives? (Colourings, flavourings, preservatives, etc.)	<input checked="" type="radio"/> Yes / <input type="radio"/> No	
Is this product Halal?	<input checked="" type="radio"/> Yes / <input type="radio"/> No	If yes, institution:
Is it mentioned on the packaging?	Yes / <input checked="" type="radio"/> No	Valid until:
Is this product Kosher?	<input checked="" type="radio"/> Yes / <input type="radio"/> No	If yes, institution:
Is it mentioned on the packaging?	Yes / <input checked="" type="radio"/> No	Valid until:
Is this product suitable for vegetarians?	<input checked="" type="radio"/> Yes / <input type="radio"/> No	
Is this product suitable for vegans?	<input checked="" type="radio"/> Yes / <input type="radio"/> No	
Is this product organic?	Yes / <input checked="" type="radio"/> No	
Is this product part of a fair trade program?	Yes / <input checked="" type="radio"/> No	Which program

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3. Nutrition declaration

Liquid products in ml, solid products in g

Nutritional Values (per 100g /100ml*)		
Property	Value	UoM
Energy*	1479	KJ
Energy*	348	Kcal
Fat*	0	gram
-saturated fat *	0	gram
-mono unsaturated fat		gram
-poly unsaturated fat		gram
-cholesterol		gram
-trans fat		gram
-salatrim		gram
Carbohydrates*	87	gram
-sugars*	0	gram
-polyoles		gram
-erytritol		gram
-starch		gram
Fibre	0	gram
Organic acids		gram
Alcohol		gram
Protein*	0	gram
Salt* (=sodium x 2.5)	0.03	gram
Other values (than per 100g / 100ml) are not allowed in EU legislation! * these values are mandatory according To EU 1169/2011		

Per 100g Per 100ml
 Raw (unprepared) Prepared product


↓

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 § 10.0 These instructions have to be mentioned on the label as well.

Is the salt content exclusively due to the presence of naturally occurring sodium?	No
--	-----------

Vitamins and Minerals (applicable if mentioned on original packaging)			
Vitamins and Minerals	Amount	UoM	% of recommended daily intake according to EU 1169/2011


How are the nutritional values obtained? (literature/ calculated/ analysed by certified laboratorium)	
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4. Allergens, GMO and Irradiation

4.1 Allergen declaration

LeDa code	GS1 code	Allergen	Recipe without (Z)	Recipe contains (M)	May contain (and recipe without) (K)	Unknown (O)
		Legal allergens				
1.1	UW	Wheat	Z			
1.2	NR	Rye	Z			
1.3	GB	Barley	Z			
1.4	GO	Oats	Z			
1.5	GS	Spelt	Z			
1.6	GK	Kamut	Z			
1	AW	(*) Gluten	Z			
2.0	AC	Crustaceans	Z			
3.0	AE	Egg	Z			
4.0	AF	Fish	Z			
5.0	AP	Peanuts	Z			
6.0	AY	Soy	Z			
7.0	AM	Cow's milk	Z			
8.1	SA	Almonds	Z			
8.2	SH	Hazelnuts	Z			
8.3	SW	Walnuts	Z			
8.4	SC	Cashews	Z			
8.5	SP	Pecan nuts	Z			
8.6	SR	Brazil nuts	Z			
8.7	ST	Pistachio nuts	Z			
8.8	SM	Macadamia / Queensland nuts	Z			
8	AN	(*) Nuts	Z			
9.0	BC	Celery	Z			
10.0	BM	Mustard	Z			
11.0	AS	Sesame	Z			
12.0	AU	Sulphur dioxide and sulphites (E220-E228) At concentrations of more than 10 mg/kg or 10 mg/l, expressed as SO ₂ .	Z			
13.0	NL	Lupine	Z			
14.0	UM	Mollusks	Z			
		Additional allergens				
20.0	ML	Lactose	Z			
21.0	NC	Cocoa	Z			
22.0	MG	Glutamate (E620 – E625)	Z			
23.0	MK	Chicken meat	Z			
24.0	NK	Coriander	Z			
25.0	NM	Corn / Maize	Z			
26.0	NP	Legumes	Z			
27.0	MC	Beef	Z			
28.0	MP	Pork	Z			
29.0	NW	Carrot	Z			

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4.2 Irradiation and Genetically Modified Organisms (GMO)

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

Irradiation and GMO	
Is this product (and all its ingredients) free from irradiation?	<input checked="" type="radio"/> Yes <input type="radio"/> no

Does the product contain ingredients which are a risk for GMO (e.g. soy, maize, wheat, rice)?	<input type="radio"/> Yes <input checked="" type="radio"/> No
Is this product (and all its ingredients) free from GMO? According to 1829/2003/EC and 1830/2003/EC	<input checked="" type="radio"/> Yes <input type="radio"/> No

5. Storage, shelf life, weight and traceability coding

5.1 Storage conditions, Shelf life and weight

Storage conditions & shelf life				
Storage temperature: (°C)	Target	Min	Max	Storage conditions:
		20	40	
Total shelf life: (months)		24	Max	

SECONDARY SHELF LIFE: Storage conditions & shelf life				
Storage temperature: (°C)	Target	Min	Max	Storage conditions:
Total shelf life: (days)			Max	

Weight


Weight: (consumer unit in gram/ml)	Target	Min	Max	Solid products in g, liquids in ml, Comment
Drained weight: (gram)				(if applicable)

5.2 Code for traceability and code key

Codes	
Production code (example)	
Production code key (explanation production code)	

6. Sensoric examination

Sensoric examination	
Appearance / colour:	White
Taste:	No
Odour:	No
Texture / consistency:	Powder

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7. 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.

Chemical / physical analysis						
	Target	Min	Max	UoM	Method	Measuring Freq.
PH				Value		
Brix				° Brix		
Dry matter				%		
Salt				%		
Aluminum				mg/kg		
Water activity				Value		
Toxins (if applicable)				mg/kg		

* Also known as aqueous activity coefficient

8. Product defects


Product defects			
Defect	UoM	Defect	UoM
Foreign material (product inherent)	%	Fluid / drip / glaze	%
Foreign material (not product inherent)	%	Damaged products	%
		Percentage of remaining variances	%

9. 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. Also state the used method.

Microbiological analysis				
Micro-organism	M (*)	UoM	Method	Sampling frequency
Total aerobic plate count		cfu/g		
Enterobacteriaceae	-	cfu/g		
Coliforms		cfu/g		
Faecal coliforms		cfu/g		
Bacillus cereus		cfu/g		
Staphylococcus aureus	-	cfu/g		
Salmonella	-	cfu/25g		
Listeria monocytogenes		cfu/g		
Clostridium perfringens	Less than 10	cfu/g		
Yeasts	27	cfu/g		
Moulds	27	cfu/g		

Is the analysing firm ISO 17025 or (EN 45001 for EU) qualified?	Yes / No
Is the analysing firm ISO 9001:2000 qualified?	Yes / No


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10. Metal detection and process description

Metal detection			
Is the product metal detected?	Yes (no)		
If yes, detection limits:	Ferrous	Non Ferrous	Stainless steel

Describe the production process (process flowchart) and mention the critical control points of the process. Complete the CCP list:

Process description	
Please add process description in this area or add the process description as an appendix	CCP 1:
	CCP2:
	CCP3:
	CCP...:

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11 Packaging and labeling

11.1 Languages on label


The following languages are present on the label.

Language	Present(Y/N)
German	Y
Dutch	Y
French	Y
English	Y

11.2 Preservation of consumer packaging

Packaging material and Preservation	
Packaging according to: Regulation (EC) No 10/2011 Regulation (EC) No 1935/2004	Yes / No If yes, add migration report/ declaration of compliance

Atmosphere packing	Yes / <input checked="" type="radio"/> No
- If yes, which method is used?	
Gas packing	Yes / <input checked="" type="radio"/> No
- If yes, which gasses are used?	
Vacuum packing	Yes / <input checked="" type="radio"/> No
Pasteurized	Yes / <input checked="" type="radio"/> No if yes time /temperature combination:
Sterilised	Yes / <input checked="" type="radio"/> No if yes time /temperature combination:
Active packaging	Yes / <input checked="" type="radio"/> No
- Which kind is used (e.g. oxygen absorber/ silica / other sorbents.)	


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11.3 Logistic Information

Consumer Unit (CE)	
Packaging Size (L x W x H in mm)	8 7/8 inch x 6 1/4 inch x 160 micron
Gross weight (gram)	406
Net weight (gram)	400
Type of Packaging (eg paper, glass)	Plastic bag
Barcode (EAN)	084909000798

Retail Unit (if applicable, eg tray)	
Packaging Size (L x W x H in mm)	
Gross weight (gram)	
Number of CE per packaging	
Type of Packaging (eg paper, plastic)	
Barcode (EAN)	


Outer Packaging	
Packaging Size (L x W x H in mm)	46 cm x 29.5 cm x 27 cm
CUBIC's	
Gross weight (gram)	21 kg
Net weight (gram)	20 kg
Number of CE per packaging	50 bag
Type of Packaging (eg paper, plastic)	Paper
Barcode (EAN)	

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Pallet configuration	
Number of boxes /layer	
Number of layers/pallet	

12.Method of preparation

Describe how consumers must prepare the product. (Cooking instructions). If the nutritional values have been indicated for the prepared product, then these instructions are obligatory and have to be printed on the label.

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13. Terms of delivery

Delivery terms
<p>I declare this specification is filled out and product will be delivered according to this specification. Product changes must be reported to Thai Mas BV as soon as possible.</p> <p>Signature: <i>[Handwritten Signature]</i> Date: <i>Oct 1st 2018</i></p> <p>Name: <i>CHAWANLAPHAT JENSIRAWAT</i> Position: <i>sales & Marketing</i></p> <p>On behalf of: (Company Name)</p>

Please return the **completed** and **signed** product specification to:

Thai Mas BV
Attn.: Quality department
Kievitsven 104
5249 JK Rosmalen
The Netherlands

Fax: +31 (0)73 – 6231052 Attn: Quality department

E-mail: kwaliteit@thaimas.nl
or info@thaimas.nl