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1. General product information

Description	
Product name and net contents:	Red Curry Paste Cock Brand 3BG x 5KG
General description:	Red Curry Paste is made from spices and herbs for cooking tastefully, sticky paste and orange – red colour.
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
1. Dried Red Chilli	28.00%	Thailand
2. Lemongrass	20.00%	Thailand
3. Garlic	15.00%	Thailand
4. Shallot	15.00%	Thailand
5. Salt	10.00%	Thailand
6. Kaffir Lime's Skin	5.00%	Thailand
7. Galangal	5.00%	Thailand
8. Spices (Coriander Seed, Cumin Powder)	2.00%	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

Ad picture of the original artwork (Appendix I) of the export packaging or ad the artwork in a separate file.

2.4 Alcohol, halal, vegetarians

Is the product free from alcohol?	<u>Yes</u> / No	If no, concentration: %
Is the product free of artificial additives? (Colourings, flavourings, preservatives, etc.)	<u>Yes</u> / No	
Is this product Halal?	<u>Yes</u> / <u>No</u>	If yes, institution:
Is it mentioned on the packaging?	Yes / No	Valid until:
Is this product Kosher?	<u>Yes</u> / <u>No</u>	If yes, institution:
Is it mentioned on the packaging?	Yes / <u>No</u>	Valid until:
Is this product suitable for vegetarians?	<u>Yes</u> / No	
Is this product suitable for vegans?	<u>Yes</u> / No	
Is this product organic?	<u>Yes</u> / <u>No</u>	
Is this product part of a fair trade program?	Yes / <u>No</u>	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*	559	KJ
Energy*	134	Kcal
Fat*	6.1	gram
-saturated fat *	3.1	gram
-mono unsaturated fat	-	gram
-poly unsaturated fat	-	gram
-cholesterol	-	gram
-trans fat	-	gram
-salatrim	-	gram
Carbohydrates*	13	gram
-sugars*	8.5	gram
-polyoles	-	gram
-erytritol	-	gram
-starch	-	gram
Fibre	5.1	gram
Organic acids	-	gram
Alcohol	-	gram
Protein*	4.2	gram
Salt* (=sodium x 2.5)	14.7	gram
<small>Other values (than per 100g / 100ml) are not allowed in EU legislation! * these values are mandatory according To EU 1169/2011</small>		

<input checked="" type="checkbox"/> Per 100g	<input type="checkbox"/> Per 100ml
<input type="checkbox"/> Raw (unprepared)	<input type="checkbox"/> 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? <p style="text-align: center; margin: 0;">Yes / No</p>

Vitamins and Minerals (aplicable 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 laboratory)	
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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	<input checked="" type="checkbox"/>			
1.2	NR	Rye	<input checked="" type="checkbox"/>			
1.3	GB	Barley	<input checked="" type="checkbox"/>			
1.4	GO	Oats	<input checked="" type="checkbox"/>			
1.5	GS	Spelt	<input checked="" type="checkbox"/>			
1.6	GK	Kamut	<input checked="" type="checkbox"/>			
1	AW	(*) Gluten	<input checked="" type="checkbox"/>			
2.0	AC	Crustaceans	<input checked="" type="checkbox"/>			
3.0	AE	Egg	<input checked="" type="checkbox"/>			
4.0	AF	Fish	<input checked="" type="checkbox"/>			
5.0	AP	Peanuts	<input checked="" type="checkbox"/>			
6.0	AY	Soy	<input checked="" type="checkbox"/>			
7.0	AM	Cow's milk	<input checked="" type="checkbox"/>			
8.1	SA	Almonds	<input checked="" type="checkbox"/>			
8.2	SH	Hazelnuts	<input checked="" type="checkbox"/>			
8.3	SW	Walnuts	<input checked="" type="checkbox"/>			
8.4	SC	Cashews	<input checked="" type="checkbox"/>			
8.5	SP	Pecan nuts	<input checked="" type="checkbox"/>			
8.6	SR	Brazil nuts	<input checked="" type="checkbox"/>			
8.7	ST	Pistachio nuts	<input checked="" type="checkbox"/>			
8.8	SM	Macadamia / Queensland nuts	<input checked="" type="checkbox"/>			
8	AN	(*) Nuts	<input checked="" type="checkbox"/>			
9.0	BC	Celery	<input checked="" type="checkbox"/>			
10.0	BM	Mustard	<input checked="" type="checkbox"/>			
11.0	AS	Sesame	<input checked="" type="checkbox"/>			
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 .	<input checked="" type="checkbox"/>			
13.0	NL	Lupine	<input checked="" type="checkbox"/>			
14.0	UM	Mollusks	<input checked="" type="checkbox"/>			
		Additional allergens				
20.0	ML	Lactose	<input checked="" type="checkbox"/>			
21.0	NC	Cocoa	<input checked="" type="checkbox"/>			
22.0	MG	Glutamate (E620 – E625)	<input checked="" type="checkbox"/>			
23.0	MK	Chicken meat	<input checked="" type="checkbox"/>			
24.0	NK	Coriander		<input checked="" type="checkbox"/>		
25.0	NM	Corn / Maize	<input checked="" type="checkbox"/>			

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26.0	NP	Legumes	<input checked="" type="checkbox"/>			
27.0	MC	Beef	<input checked="" type="checkbox"/>			
28.0	MP	Pork	<input checked="" type="checkbox"/>			
29.0	NW	Carrot	<input checked="" type="checkbox"/>			

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?	Yes / No

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

5. Storage, shelf life and weight

5.1 Storage conditions, Shelf life

Storage conditions & shelf life				
Storage temperature: (°C)	Target	Min	Max	Storage conditions:
				Ambient Temperature
Total shelf life: (months)	24 Months		Max	


SECONDARY SHELF LIFE: Storage conditions & shelf life				
Storage temperature: (°C)	Target	Min	Max	Storage conditions:
	~ 4°C			After open 30 Days at temperature ~4 °C
Total shelf life: (days)	30 Days		Max	

5.2 Weight

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

6. Sensoric examination

Sensoric examination	
Appearance / colour:	Sticky Paste, Orange – Red Colour
Taste:	Spicy (Typical)
Odour:	Typical
Texture / consistency:	Typical

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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	4.4 - 4.8	4.4	4.8	Value	pH Meter	Every Batch
Brix (°Bx)	30 - 35	30	35	° Brix	Refractometer	Every Batch
Be'	25 - 30	25	30	%	Refractometer	Every Batch
% NaCl	11-14	11	14	%	Titrimetric Method	Every Batch
Aluminum	-	-	-	mg/kg	-	-
Water activity (a _w)	0.75 – 0.84 (< 0.85)	0.75	0.84	Value	Moisture Analyzer	Every Batch
Toxins (if applicable)	-	-	-	mg/kg	-	-

* Also known as aqueous activity coefficient

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. Also state the used method.

Microbiological analysis				
Micro-organism	M (*)	UoM	Method	Sampling frequency
Total aerobic plate count	Less Than 50,000	CFU/g	U.S. FDA, BAM	Every Batch
<i>Escherichia Coli</i>	Less Than 3	MPN/g	U.S. FDA, BAM	Every Batch
Coliforms	-	-	-	-
Faecal coliforms	-	-	-	-
<i>Bacillus cereus</i>	Less Than 1000	CFU/g	U.S. FDA, BAM	Every Batch
<i>Staphylococcus aureus</i>	Less Than 3	MPN/g	US.FDA., BAM.	Every Batch
<i>Salmonella spp.</i>	Absent	in 25 g	ISO 6579:2002	Every Batch
<i>Clostridium perfringens</i>	Absent	in 25 g	US.FDA., BAM.	Every Batch
Yeast	Less Than 100	CFU/g	US.FDA., BAM.	Every Batch
Mold	Less Than 100	CFU/g	US.FDA., BAM.	Every Batch
Total aerobic plate count	Less Than 50,000	CFU/g	U.S. FDA, BAM	Every Batch

9. Process description

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

Process descripton	
<p>Please add process discription in this area or add the process discription as an appendix Attachment</p> <p style="text-align: center;">PROCESS FLOW CHART RED CURRY PASTE (COCK BRAND, 5 kg)</p> <pre> graph TD subgraph Ingredients DRC[DRY RED CHILLI] --> W1[WEIGHT] W1 --> S1[SOAK] S1 --> W2[WASH] W2 --> C1[CRUSH] KL[KAFFIR LIME] --> W3[WASH] W3 --> P[PEEL] P --> W4[WASH] W4 --> C2[CRUSH] C2 --> W5[WEIGHT] S[SHALLOT] --> T1[TRIM] T1 --> W6[WASH] W6 --> C3[CRUSH] C3 --> W7[WEIGHT] GG[GALANGAL/GARLIC] --> T2[TRIM] T2 --> W8[WASH] W8 --> C4[CRUSH] C4 --> W9[WEIGHT] LG[LEMON GRASS] --> T3[TRIM] T3 --> W10[WASH] W10 --> C5[CRUSH] C5 --> W11[WEIGHT] SC[SALT/CORIANDER SEED/CUMIN POWDER] --> W12[WEIGHT] end C1 --> MIX[MIX] W5 --> MIX W7 --> MIX W9 --> MIX W11 --> MIX W12 --> MIX MIX --> MC[MASS COLLOIDER] MC --> C[COOK 85°C (aw < 0.85)] C --> PVB[PACK IN VACUUM BAG] PVB --> VS[VACUUM SEAL] VS --> L[LABEL] L --> CARTON[CARTON] </pre>	<p>CCP 1: Cook 85°C (a_w < 0.85)</p> <p>CCP2:</p> <p>CCP3:</p> <p>CCP...:</p>

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10. 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.
Red Curry Paste is perfect for Cooking Red Curries, Thai Cuisine. Its taste and delicious.

11. Therms of delivery


Delivery terms
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.
Signature: _____ Date: September 27, 2016
Name: Miss Hatairat Lopradit Position: Document Support Section Manager
On behalf of: Thai Agri Foods Public Company Limited (Company Name)

Please return the **completed** and **signed** productspecification to:

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

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

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

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Appendix I