

TECHNICAL SPECIFICATION

DATE 2019.05.7

THE SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES AND ALSO THE POSSIBLE TRACES THAT CAN INCLUDE AS PER REGULATION (EU) NO 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL OF 25 OCTOBER 2015

INTERNAL REFERENCE



PRODUCT IDENTIFICATION				
COMMERCIAL NAME/ SCIENTIFIC NAME		Mini Spring Rolls 12x(60x15gr)		
MANUFACTURER	HANDAN ZHAOHUI BIOTECHNOLOGY CO.,LTD	COUNTRY OF ORIGIN	China	
PRODUCTION METHOD	frozen	PRODUCTION COUNTRY	China	
PACKAGING DETAILS				
PRESENTATION	inner package: box, outer package: master carton			
FORMAT	frozen			
PACKAGING CONDITION	papper carton			
LABEL/PACK	NET WEIGHT	900g	NET WEIGHT	10.8kg
	GROSS WEIGHT	1033g	GROSS WEIGHT	12.4kg
LOT NUMBER		QUANTITY /CARTON		
USEFUL LIFE	two years			
CONDITIONS FOR MAINTENANCE	,-18°C			
CARACTERISTICAS DEL PRODUCTO				
PRODUCT DESCRIPTION	Mini Spring Rolls 12x(60x15gr)			

SIZE	15g	SKIN	yellow		
BLOODLINE		FREEZENG METHD	Plate IQF Freezer		
GLAZING		OTHER			
INGREDIENTS					
	%	OGM SI/NO		%	OGM SI/NO
cabbage: 35.34%	0	No	Green Chinese onion: 0.9%	0	No
carrot: 9%	0	No	White sugar: 0.78%	0	No
Green beans:3%	0	No	Soy oil: 1.8%	0	No
Oyster mushroom: 2.1%	0	No	Soybean sauce:0.12%	0	No
Vermicelli 3.3%	0	No	Ginger:0.36%	0	No
Salt: 0.66%	0	No	wheat Flour: 20%	0	No
Garlic: 0.36%	0	No	Corn Starch:2.1%	0	No
Sesame oil 0.12%	0	No	Pepper 0.06%	0	No
	0	No	Water: 20%	0	No

CARACTERISTICAS ORGANOLÉPTICAS		INFORMACION NUTRICIONAL		
PARAMETERS	CHARACTERISTICS	AVERAGE VALUE PER 100 GR	GR/ KCAL	
SHAPE	round	ENERGY VALUE	181kcal	
COLOUR	yellow	FAT	2	
ODOUR	fresh	SATURATES	0.5	
TASTE	salty	CARBOHYDRATE	31.8	
TEXTURE	crisp pastry, fresh fragrance filling	SUGARS	2.4	
		PROTEINS	4.1	

		SALT	0.943	
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PRODUCTION DETAILS	PLANT NAME HANDAN ZHAOHUI BIOTECHNOLOGY CO., LTD.			
	QUALITY ANALYSIS	DETAILS: packing, specification, weight and so on.		
	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>		
MANUFACTURING SYSTEM DESCRIPTION / FLOWCHART				
<p>processing flow: pastry production→Vegetable preparation→Washing and spinning→Weighing→Cooking→Chilling→Forming→Frying CCP 175°C 3 min→Freezing→Bagging→Metal detector CCP→Boxing and casing→Cold storage</p> <p>Raw material checked and accepted:</p> <p>1. Cleaning: First cleaning the stainless steel pool, then fill it with the water, take out the raw material and pick up the useless parts. According to the clean instruction for three times and then fish it out the water, wait for using.</p> <p>2. Cutting: Cut the material into uniform blocks, and send them into the shredder to cut it into 5-6 mm long and thin silk. Put it in the plastic frame, put them on the pallet</p> <p>3. Blanching & Dewatering, In the jacket pan, given 1.5 kg of steam pressure, blow dry the pot of water, material 15 kg/pan blanching time 2-3 minutes, removing out and cooling, after cooling it TEMP. not higher than the temperature of 15 °C, putting the material into the cold water tank should not be too much. After cooling and put in to Dewatering machine of dehydration, drying time may not be less than 2 minutes.</p>				
MAINTENANCE CONDITIONS	,-18°C			
INSTRUCTIONS FOR USE	cook from frozen, deep fry in vegetable oil preheated to 170°C 3 -6mins,until the pastry is golden brown,serve hot.			

SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES	SI	NO	TRAZAS
1. Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof, except:	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
(a) wheat based alucose svrups including dextrose	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>

(b) wheat based maltodextrins		✓	
(c) glucose syrups based on barley;			
(d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin;		✓	
2. Crustaceans and products thereof;		✓	
3. Eggs and products thereof		✓	
4. Fish and products thereof, except:			
(a) fish gelatine used as carrier for vitamin or carotenoid preparations;			
(b) fish gelatine or Isinglass used as fining agent in beer and wine;		✓	
5. Peanuts and products thereof;		✓	
6. Soybeans and products thereof, except:			
(a) fully refined soybean oil and fat			
(b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources;	✓		
7. Milk and products thereof (including lactose), except:			
(a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin;			
(b) lactitol;		✓	
8. Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin;		✓	
9. Celery and products thereof;		✓	
10. Mustard and products thereof;		✓	
11. Sesame seeds and products thereof;	✓		
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO2 which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;		✓	
13. Lupin and products thereof;		✓	
14. Molluscs and products thereof.		✓	

SPECIFIC RULES THAT APPLY:

REGULATION (EU) No 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 25 October 2015

