

# ZLI - Tempura batter mix GTC bg 1 kg

(Version 1, approved on 13/10/2023)



## 1. General product information

**Version nr.** 1  
**Product name EN** Tempura batter mix GTC bg 1 kg  
**Brand** GoldenTurtleForChefs  
**Product reference** 060702

### 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	wheat			Poland		No
Ingredient	corn starch	maize			Austria		No
Ingredient	salt	natural			Poland		No
Additive	raising agent	natural		E500 Sodium carbonates	Poland		No
Additive	acidity regulator	natural		E336 Potassium tartrates	Poland		No
Ingredient	glucose	natural			Poland		No

*Totaal percentage: 0.00%*

### 2.2 Ingredient declaration

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(%):**

.....

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Is the product free of artificial additives? (Colourings, flavourings, preservatives, etc.)	Yes
Is this product Halal?	No
If yes, institution:	.....
Valid until:	.....
Is it mentioned on the packaging?	No
Is this product Kosher?	No
If yes, institution:	.....
Valid until:	.....
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

	Target	Min	Max	Storage Conditions
Storage temperature	[7 : 25] °C	≥ 7 °C	≤ 25 °C	dry, cool place

	MAX
Total shelf life: (months)	18

### 3.2 Secondary Shelf life

Explain how to handle the product after opening

	Target	Min	Max	Storage conditions / Instructions:
Storage temperature: (°C)	... °C	... °C	... °C	...

	Max
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Total shelf life (days)	600
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## 3.3 Weight

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

	Target	Min	Max
Weight: (consumer unit in gram/ml)	1000	1000	1000

	gram
Drained weight: [If applicable]	... gr

Solid products in g, liquids in ml: g

## 3.4 Code for traceability and code key

Production code (example)

0136 best before:10.2021

Production code key (explanation production code)

batch number and expiry date

## 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	<b>Present</b>	<b>Present</b>	<b>Present</b>
- Wheat	<b>Present</b>	<b>Present</b>	<b>Present</b>
- Rye	Absent	Absent	Absent
- Barley	Absent	Absent	Absent
- Oats	Absent	Absent	Absent
- Khorasan wheat	Absent	Absent	Absent
- Spelt	Absent	Absent	Absent

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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:** white to off white

**Taste:** typical, without foreign taste

**Odour:** typical, without foreign odours

**Texture / consistency:** powder

## 6. Chemical / Physical analysis

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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.

	Target	Min	Max
PH	...	...	...
Brix	... °Brix	... °Brix	... °Brix
Dry matter	≤ 3,05 %	< 3,05 %	≤ 3,05 %
Salt	≤ 2,55 %	< 2,55 %	≤ 2,55 %
Aluminium	... mg/kg	... mg/kg	... mg/kg
Water Activity*	≥ 14,06	< 14,06	≤ 14,06
Toxins [If applicable]	< 10 mg/kg	< 10 mg/kg	< 10 mg/kg
Iodine	... mg/kg	... mg/kg	... mg/kg

\* Also known as aqueous activity coefficient

	Method	Measuring Freq.
PH	...	...
Brix	...	...
Dry matter	PN-A-79011-8:1998	once a year
Salt	Calculation	once a year
Aluminum	...	...
Water Activity	PN -A-79011-3:1998	once a year
Toxins	PB-226/LC ed. III z of 02.01.2015	once a year
Iodine	...	...

## 7. Product defects

Foreign material (product inherent) (%) .....

Foreign material (not product inherent) (%): .....

Sand (%): .....

Fluid / drip / glaze (%): .....

Damaged products (%): .....

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Percentage of remaining variances (%): .....

## 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.

	M (*)	Method	Sampling frequency
Total aerobic plate count	... kve/g	...	...
Enterobacteriaceae	... kve/g	...	...
Coliforms	≤ 10 kve/g	PN-ISO 4832:2007	once a year
Faecal coliforms	... kve/g	...	...
Bacillus cereus	... kve/g	...	...
Staphylococcus aureus	< 1 kve/g	PN-EN ISO 6888-1:2001/ A1:2004	once a year
Salmonella	... kve/25g	...	...
Listeria monocytogenes	... kve/g	...	...
Clostridium perfringens	... kve/g	...	...
Yeasts	≤ 100 kve/g	PN-ISO 21527-1:2009	once a year
Moulds	≤ 5000 kve/g	PN-ISO 21527-1:2009	once a year

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)

### Nutritieele waarde

#### energy

kilojoule (kJ/100g-100ml) 1410

kilocalories (kcal/100g-100ml) 331

fat (g/100g-100ml) 1,8

of which saturates (g/100g-100ml) 0,3

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) 73

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of which sugars (g/100g-100ml)	3,7
of which polyols (g/100g-100ml)	
of which starch (g/100g-100ml)	
fibre (g/100g-100ml)	
protein (g/100g-100ml)	10
salt (g/100g-100ml)	2,6
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
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?** No

	Vitamins and Minerals	Amount	Uom	% of recommended daily intake according to EU 1169/2011
Vitamins and Minerals	...	...	...	...
Vitamins and Minerals	...	...	...	...
Vitamins and Minerals	...	...	...	...
Vitamins and Minerals	...	...	...	...
Vitamins and Minerals	...	...	...	...
Vitamins and Minerals	...	...	...	...
Vitamins and Minerals	...	...	...	...
Vitamins and Minerals	...	...	...	...
Vitamins and Minerals	...	...	...	...
Vitamins and Minerals	...	...	...	...
Vitamins and Minerals	...	...	...	...

**How are the nutritional values obtained?** analysed by certified laboratorium

## 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?** No

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If yes, detection limits - Ferrous: .....

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

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

Process description

See attached files

CCP 1: sieving - screen mesh size <4 mm, critical value is the presence of efficient sieves (no sieve damage). Pre-production and after-operator checks are carried out. In the case of derogations, the entire batch is blocked for re-inspection by an efficient screen.

CCP 2: .....

CCP 3: .....

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 Yes

Atmosphere / Gas packing No

if yes, which method is used? .....

Vacuum packing No

Pasteurised 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** weigh the tempura, dilute 1 part of tempura in 2 parts water, mix, dip the product in tempura and fry depending on the type of product.

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## 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, etc. according to commission regulation (EC) No 915/2023
- 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)

<b>The characteristics of the packaging make it possible to use the packaging several passes, or</b>	No
<b>The packaging complies with labour regulations for its processing,</b>	No
<b>or</b>	
<b>The packaging meets the specific requirements for recyclable packaging and therefore has become waste</b>	Yes

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

<b>A certain percentage by weight of the materials used, may be re-used, or</b>	Yes
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The packaging shall produce energy when burned, or No  
 The packaging can be composted and is biodegradable. No

## 14.1 Quality systems

Please attach a copy of your quality certificates below the document

GMP No  
 HACCP Yes  
 BRC Yes  
 IFS No  
 ISO 22000 No  
 BSCI No  
 RSPO No

Other Certificates (Iso, Halal, Kosher, Laboratory, Environment, Durability, Social compliance, etc.) .....

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 .....