



**FURTHER BREAKDOWN COMPOSITION IF APPLICABLE**

**ADDITIVES:**

[\(info: EU 1333/2008\)](#)

**E-NUMBER**

E551

**NAME**

Magnesium Chloride

**FUNCTION**

firming agent
CLICK!
CLICK!
CLICK!
CLICK!
CLICK!
CLICK!
CLICK!

**OIL / FAT:**

[\(info: EU 1169/2011\)](#)

**TYPE**

SESAME
Rapeseed

**HYDROGENATED?**

non hydrogenated
non hydrogenated
CLICK!
CLICK!
CLICK!

**FLAVOURINGS:**

[\(info: EU 1334/2008\)](#)

**TASTE**

tasteNrich

**ORIGIN**

Natural origin >95%
CLICK!
CLICK!
CLICK!
CLICK!
CLICK!

**ORIGIN STARCH:**

[\(info: EU 1169/2011\)](#)

**NAME**

tapioca starch

**ORIGIN**

manioc

**MANDATORY ASPECTS (IF APPLICABLE)**

**GMO?**  **IF YES?**  %  
[DIRECTIVE 2001/18/EC](#)  
[info: EU 1829/2003](#)

**MOIST ABSORBER?**   
[\(info: EU 1169/2011\)](#)

**TREATED WITH IONISING RADIATION?**

Add registration information of approved institute (name, address, country)

Whole product or ingredient(s) irradiated / treated with ionising radiation?

If only the ingredients? Which one(s)?

**PACKED WITH PACKAGING GASSES?**   
[\(info: EU 1333/2008\)](#)

**VACUUM PACKED?**   
[\(info: EU 1169/2011\)](#)

**USE OF NANOMATERIALS?**   
[\(info: EU 1169/2011\)](#)

**ALLERGENS**

[\(info: EU 1169/2011\)](#)

**ALLERGEN PICTURES (LEDA)**

**MAY CONTAIN / TRACES OF:**

	RECIEPT?	FROM LINE?	IN FACTORY?
Cereals with gluten 1)	Yes	Yes	Yes
Crustaceans	No	No	No
Eggs	No	Yes	Yes
Fish	No	Yes	Yes
Peanuts	No	No	Yes
Soy	Yes	Yes	Yes
Milk (including lactose)	No	No	Yes
Nuts 2)	No	No	Yes
Celery	No	Yes	Yes
Mustard	No	Yes	Yes
Sesame seeds	Yes	Yes	Yes
SO2 > 10 ppm	No	No	Yes
Lupine	No	No	No
Molluscs (including shellfish)	No	Yes	Yes

1) these are: wheat (such as spelt and khorsan wheat), rye, barley, oats.  
 2) these are: almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistache nuts, macadamia nuts.

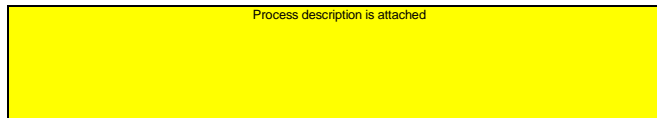
## SPECIAL DIETS

Vegetarian	No
Vegan	No
Kosher	No
Halal	No
Gluten-free	No

When certified, add copy of recent certificate.  
When certified, add copy of recent certificate.  
When certified, add copy of recent certificate.  
When certified, add copy of recent certificate.  
When certified, add copy of recent certificate.

## PRODUCTION PROCESS

Insert flowchart or describe process steps  
See also Tab "Addition Procesflow".



## NUTRITIONAL VALUE

(info: EU 1169/2011)

### MANDATORY VALUES

	Per 100	gram	
Energy	676		kJ
	161		kcal
Fat	6		g or ml
Of which saturates	1,7		g or ml
Carbohydrates	18		g or ml
Of which sugars	2		g or ml
Protein	8,7		g or ml
Salt (=Sodium x 2,5)	0,69		g or ml

### VOLUNTARILY VALUES

Fat		
Of which mono-unsaturates	N/A	g or ml
Of which poly-unsaturates	N/A	g or ml
Of which trans fats	N/A	g or ml
Carbohydrates		
Of which polyols	N/A	g or ml
Of which starch	N/A	g or ml
Fiber	N/A	g or ml
Vitamins	N/A	g or ml
Minerals	N/A	g or ml

## CHEMICAL / MICROBIOLOGICAL CHARACTERISTICS

(info: 2073/2005)

(info: 1881/2006)

	Limit	Unit of measure	Frequency of testing
Total plate count	<100.000	cfu/g	every production
E. Coli	<100	cfu/g	every production
Yeasts and Moulds	N/A	cfu/g	
Salmonella	absent	/25 g	every production
Heavy metals	N/A		
PAK	N/A		
PCB	N/A		
Aflatoxin	N/A		
Ochratoxin	N/A		
Other...	Listeria monocytogenes absent/25g		every production

## STORAGE ADVICE / SHELF LIFE

Languages on original packaging	German, English, Dutch, French, Italian	
Location of expiration date	Back side of the pouch, bottom right in the corner	(info: EU 1169/2011)
Example notation expiration date	DD/MM/YYYY	(info: EU 1169/2011)
Lot/Batch/Production number	Example: L1900100: L=Lot, 19= year, 001 production day, internal number	(info: EU 1169/2011)
Direction for use	Steam: Put proper amount of water into a steamer and heat it. When the water starts boiling, put 6 frozen dumplings and steam them for about 7 minutes. Microwave: Place six dumplings in a microwaveable dish and cover it. Place the dish into the microwave (1000W) and heat it for 2 minutes.	(info: EU 1169/2011)
Warning (if applicable)	N/A	(info: EU 1169/2011)
Storage temperature (unopened)	-18 °C	(info: EU 1169/2011)
Storage advice (unopened)	Storage: At -18 ° C 360 days, at -12 ° C 2 weeks, in the refrigerator at 7 ° C 1 day	
Storage temperature (after opening)	-18 °C	(info: EU 1169/2011)
Storage advice (after opening)	Consume quickly after opening and do not freeze again. Storage in the fridge 1 day	
	TIME FRAME	
Shelf life (unopened)	360 days	(info: EU 1169/2011)
Shelf life (after opening)	N/A CLICK!	
Shelf life (after production)	360 days	
Shelf life (after delivery)	8 months	

(info: EU 852/2004)

**PACKAGING INFORMATION**

PACKAGING (FOODCONTACTMATERIAL) COMPLIANT TO LEGISLATION EU 1935/2004?

[\(info: EU 1935/2004\)](#)

Yes

DECLARATION OF COMPLIANCE AVAILABLE FOR THE FOODCONTACTMATERIAL(S)?

[\(info: EU 1935/2004\)](#)

Yes

MIGRATION LABREPORTS AVAILABLE FOR THE FOODCONTACTMATERIAL(S)?

[\(info: EU 2023/2006\)](#)

Yes

CONSUMER UNIT (SINGLE PRODUCT):

Yes

(EAN) Bar code single product:

4016337912455

Gross weight

577 g

Net weight

560 g

Drained weight

N/A g/kg

Net content

N/A mL

Estimate-symbol (e)

Yes

[info: EU 76/211/EEG](#)

minimum 560g

maximum 580g

target 560g

Dimensions of the single product

Length/Depth

31 cm

Width

23 cm

Height

ca. 1 cm

Type of packaging material

plastic

Weight of packaging material (g)

17

TRADE UNIT (OUTER CARTON)

Number of products in outer carton:

15

Bar code outer carton:

4016337812458

Gross weight

8891 g

Net weight

8400 g

Dimensions of the outer carton

Length/Depth

49 cm

Width

27 cm

Height

20 cm

Type of packaging material

cardboard

Weight of packaging material (g)

236

PALLET

Kind of pallet

Euro

Quantity per layer

6

Layers per pallet

8

Total pallet quantity

48

IF MULTIPACK UNIT:

Number of products in multipack:

(EAN) Bar code multipack:

Gross weight

g/kg

Net weight

g/kg

Net content

g/kg

Dimensions of the multipack

Length/Depth

cm

Width

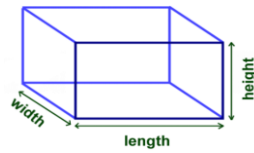
cm

Height

cm

Type of packaging material

Weight of packaging material (g)



Length = Depth

PALLET

Kind of pallet

CLICK!

Quantity per layer

Layers per pallet

Total pallet quantity

EXTRA INFORMATION



Insert a picture (pack shot) of the product with label  
(front & back side, bottom & top if applicable)



DATE

12-2-2019

SIGNATURE  
NAME & FUNCTION

S. Nickel / Quality Management

The supplier must comply with all relevant European Community Legislation and all relevant legal and food safety criteria.

The supplier must agree to comply with Asia Express Food's General Purchase Conditions.

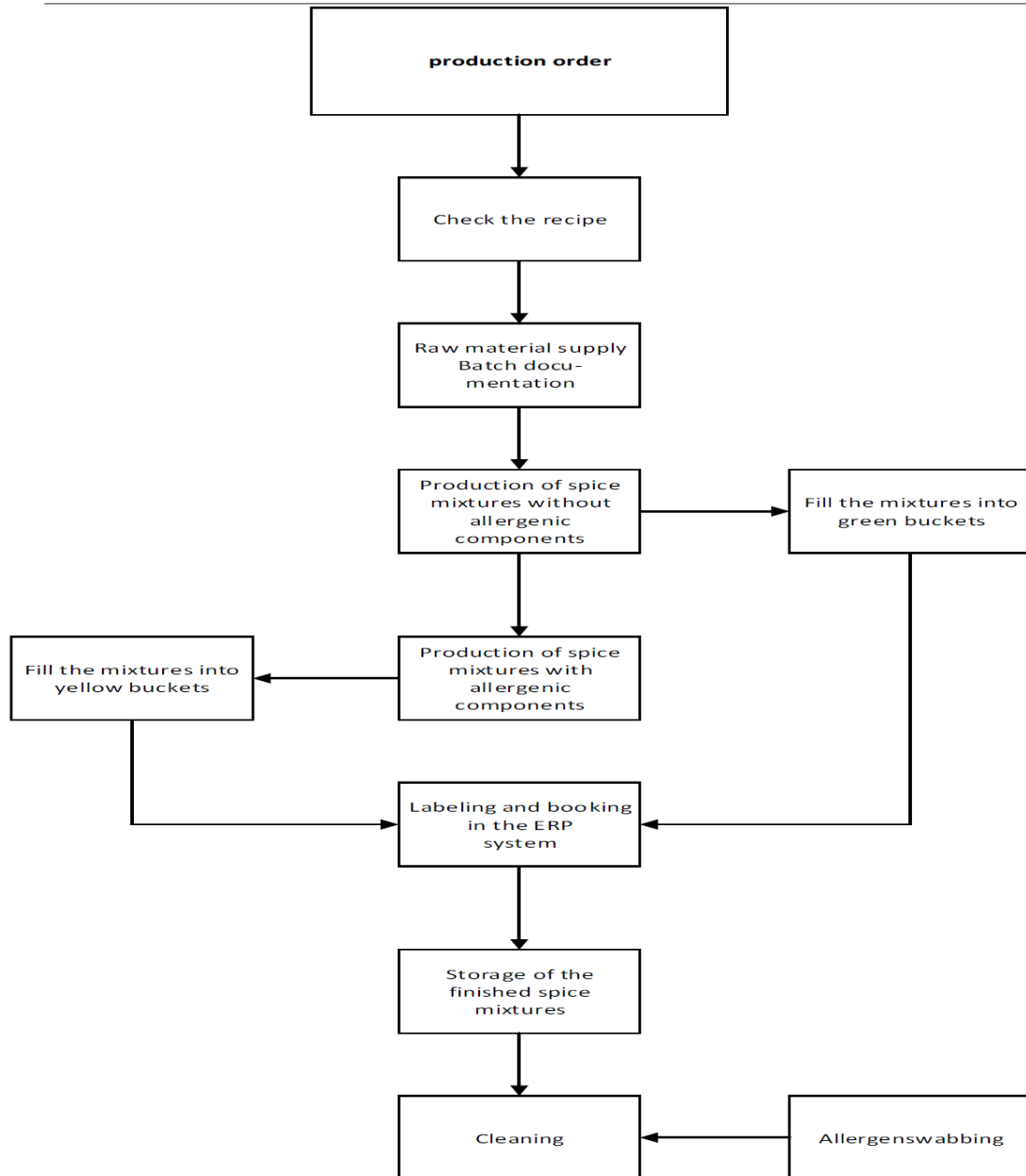
All products delivered to us shall comply with the relevant product specification.

The supplier is responsible for informing AEF in writing in advance of any proposed change of recipe, manufacturing process or packaging materials.

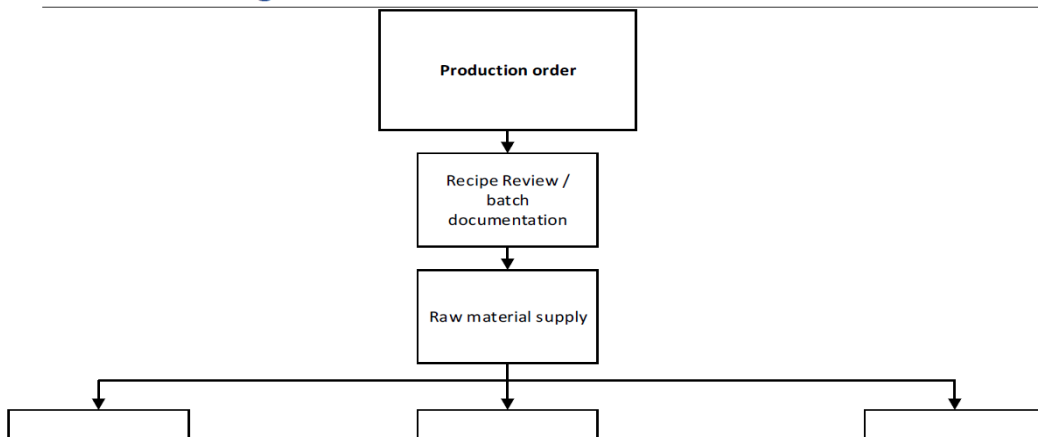
No change is to be made without the prior knowledge and prior written agreement of Asia Express Food.

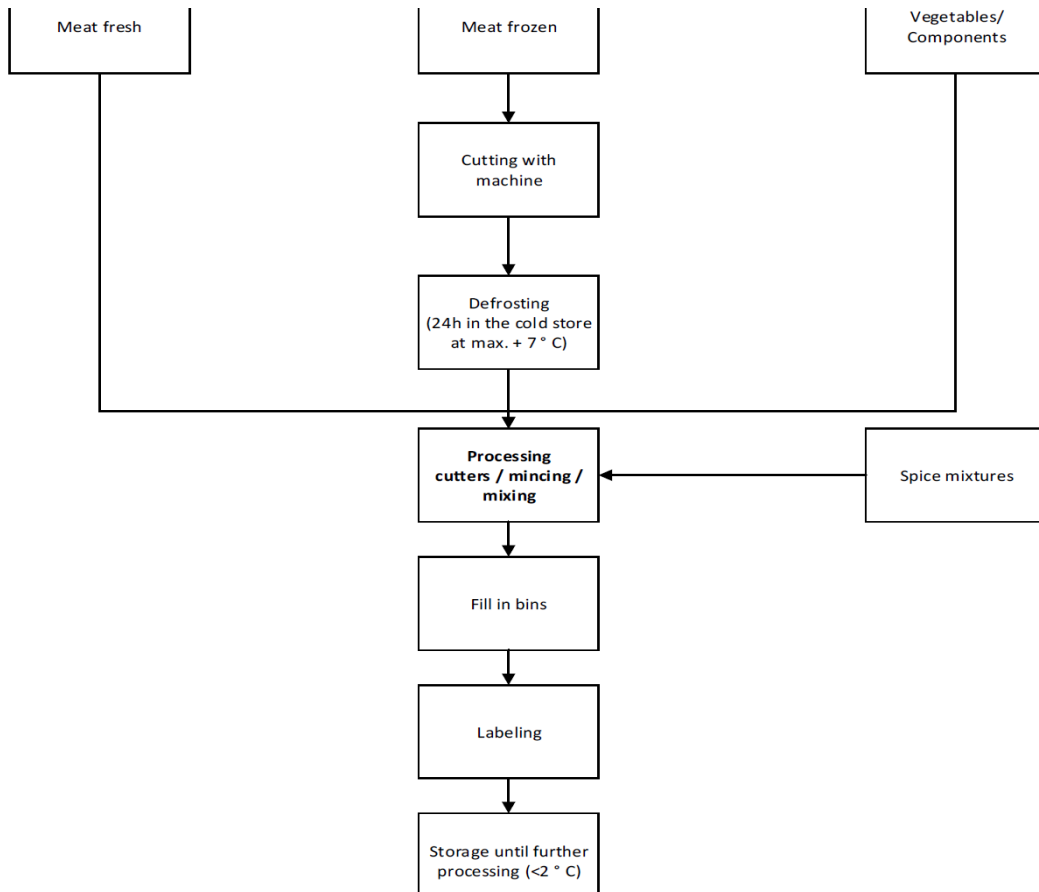
The following describes the manufacturing process of Gyoza Dumplings

## 1. Spice mixing

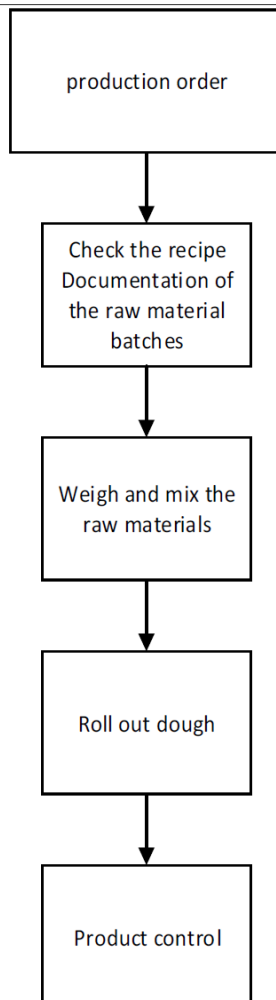


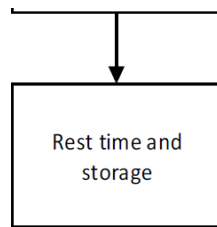
## 2. Meat mixing





### 3. Doug preparation





#### 4. Processing

---

