

WIIK & CO.

Product Data			
Product name:	Yellow Chinese Noodles (Turmeric) (400g./pcs. X 25pcs./bag) X 1 bag		
HS Code	1902.19.40	Wiik item number:	
Net Weight/Net content	400 g	ml	Drained Weight: g

Quality			
Origin main raw material:	Australia/Canada	Production origin:	Thailand
Quality/Count/Caliber:		Variety:	-
Shelf life unopened days:	730 days	Storage unopened:	-
- after opening days:	365 days	- Storage opened	-
Look/Smell/Appearance:	chinese noodles		
Remarks:			

Ingredients in descending order - and share in % and Origin							
1.	Wheat flour	79.50%	EU/NON EU	2.	Water	12.00%	EU/NON EU
3.	Salt	8.00%	EU/NON EU	4.	Turmeric Powder	0.50%	EU/NON EU
5.	-	%	EU/NON EU	6.	-	%	EU/NON EU

Additives							
Is the product completely free from additives? (Yes/No)				Yes			
Is the product completely free from trans fatty acids? (Yes/No)				Yes			
All Additives present in the product with E-number, function and share in %							
1.		%	Function:	2.		%	Function:
3.		%	Function:	4.		%	Function:

Certification					
Does the producer hold any international or local certifications – please write date of expiry?!					
IFS:	-	BRCGS:	-	FSSC 22000:	-
Amfori BSCI:	-	Sedex/SMETA:	-	SA8000:	-
ISO 14009	-	Organic Association control number XX-YYY-ZZZ:	-	Halal:	72 J109 001 03 62
Kosher:	-	Other: GHPs/ Haccp (Codex)	13 June 2026	Other:	

Nutritional values:	Per 100g	Per 100ml	Defect tolerances:	
Energy kJ: 1,399 kJ	1,399	1,399	Foreign material:	-
Energy kcal:	330 kcal	330 ml	Foreign vegetable material:	-
Fat:	1.1 g	1.1 g	Free seeds:	-
Of which saturated:	0.9 g	0.9 g	Skin:	-
Carbohydrates:	63.6 g	63.6 g	Core:	-
Of which sugars:	5.1 g	5.1 g	Stalk:	-
Fibers:	2.7 g	2.7 g	Color defect:	-
Protein:	15.1 g	15.1 g	Blemishing:	-
Salt:	4.7 g	4.7 g		

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Allergens presence	Yes	No	Risk of cross contamination	If yes, what kind?
Gluten and products thereof	✓		No	Wheat flour
Crustaceans and products thereof		✓	No	
Molluscs and products thereof		✓	No	
Eggs and products thereof		✓	No	
Fish and products thereof		✓	No	
Peanuts and products thereof		✓	No	
Soy and products thereof		✓	No	
Milk and products thereof		✓	No	
Nuts and products thereof		✓	No	
Celery and products thereof		✓	No	
Mustard and products thereof		✓	No	
Sesame seeds and products thereof		✓	No	
Lupin and products thereof		✓	No	
Sulphur dioxide and sulphites > 10mg/kg or 10mg/litre expressed as SO ₂		✓	No	

Allergens		
Does the product comply with all Danish/EU regulations? Especially: - Regulation 1169/2011/EC regarding allergens.	Yes ✓	No
Characteristics of production		
Method, Time and temperature for heating (if used)	Steaming 100°C at 1.45 Hour Sun dried : Moisture ≤ 13-16 %M	
Irradiation		
Is food irradiation used in production?	Yes	No ✓
Does the production comply with current and relevant EU standards and regulations? Especially: - Regulation Directive 1999/2/EC concerning foods and food ingredients treated with ionizing radiation.	Yes ✓	No

Microbiological specification/ Apply if relevant			
	Value (max)	Unit	Method comparable
Total plate count	≤ 1x10 ⁴	CFU/g	FDA-BAM online, 2001(Chapter3)
Bacillus cereus	≤ 1x10 ²	CFU/g	ISO 7932:2004/Amd.1:2020
Yeasts & Molds	≤ 1x10 ²	CFU/g	AOAC (2019) 997.02
Salmonella	Not Detected	per 25 g.	ISO 6579-1:2017/Amd.1:2020
E. coli	≤ 3	MPN/g	FDA-BAM online, 2020(Chapter4)

g Mycotoxins/ Apply if relevant			
	Value	Unit	Method
Aflatoxin B1	Not Detected	µg/kg	In-house method TM-CH-008 based on AOAC(2019)991.31
Aflatoxin Tot	Not Detected	µg/kg	In-house method TM-CH-008 based on AOAC(2019)991.31

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Dimensions and packaging – Base unit					
Packaging type:	PP		Gross Weight:	10.80 kg.	
Height:	- cm	Width:	20cm	Length:	61cm

Materials in contact with final consumable product during production			
1.	2.	3.	4.
BPA			
Is the packaging used BPA free or BPA-NI?		No.	
If yes, which material is used as replacement?		-	
	Name of material	Measured Level of material migrated to food product	
Which Materials, articles or products are in contact with the final consumable content when packed ? Especially mention sealing compounds and internal coating here!			

Materials used in base unit packaging			
1. Packaging Material :		Weight per base unit:	g
2. Packaging Material :		Weight per base unit:	g
3. Packaging Material :		Weight per base unit:	g
4. Packaging Material :		Weight per base unit:	g
5. Packaging Material :		Weight per base unit:	g

Dimensions and packaging – secondary packaging (Case/tray)					
Packaging type:	KA 125 /KI 125 BC		Gross weight:	11.50 kg	
Base Units per case		Cases per pallet		Cases per FCL	
Height:	22.0 cm	Width:	33.5 cm	Length:	43.0 cm

Materials used in case packaging			
1. Packaging Material :		Weight per base unit:	g
2. Packaging Material :		Weight per base unit:	g
3. Packaging Material :		Weight per base unit:	g
4. Packaging Material :		Weight per base unit:	g
5. Packaging Material :		Weight per base unit:	g

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Declaration of Compliance

Legislation related to product		
If the product is not sterile, please indicate here and attach microbiological standards and recent analysis!		
GMO		
Is the product completely free from GMO ?	Yes ☒	No
Does the product comply with all Danish/EU regulations?	Yes ☒	No
Especially:	Yes ☒	No
- Regulation EC 1829/2003 and 1830/2003 .		
Hygiene		
Does the product comply with all Danish/EU regulations?	Yes ☒	No
Especially:	Yes ☒	No
- Regulation (EC) No 852/2004 regarding the hygiene of food stuffs.		
Pesticides		
Does the product comply with all Danish/EU regulations?	Yes ☒	No
Especially:	Yes ☒	No
- Regulation 396/2005 regarding residue level of pesticides in or on food and feed of plant and animal origin.		
Additives		
Do all additives follow Danish/EU regulations? Especially:	Yes ☒	No
- Regulation 1333/2008 on food additives	Yes ☒	No
- Regulation 231/2012 regarding respecting the list of additives listed in Annexes II and III.		
Mycotoxins & Heavy Metals		
Does the product comply with all Danish/EU regulations?	Yes ☒	No
Especially:	Yes ☒	No
- Regulation 2023/915 regarding contaminants in foodstuff and its series of modifications.		
Legislation related to packaging		
Does the packaging comply with current and relevant EU standards and regulations? Especially:	Yes ☒	No
- Regulation 1935/2004 regarding the safety of all materials in contact with food products.	Yes ☒	No
- Regulation 2023/2006 regarding good production practices	Yes ☒	No
- Regulation 10/2011 regarding plastic materials and their migration to food products	Yes ☒	No
- Regulation 282/2008 regarding recycled plastics in view of contamination with unknown substances	Yes ☒	No
- Regulation 1895/2005 regarding certain epoxy derivatives in material and articles intended to come into contact with food	Yes ☒	No
Supplier		
Supplier Name:	Supplier stamp, date and signature:	
SENGHENG NOODLE CO.,LTD.	 Athikom Charoennetsawang (Quality Assurance Manager) 13/11/2024	

บริษัท เซ่งเฮง นูดเกิ้ล จำกัด
SENGHENG NOODLE CO.,LTD.