# **Product Questionnaire**

Manufacturer (Name, Address): Ningxia Hengkang Technology Co., Ltd.,	
East Road of Hongsheng, Biotech Park of Yinchuan, Ningxia, China	
Product name: Creatine Monohydrate	
E-number (if applicable): -	
CAS number: 6020-87-7	
Customs tariff number: 29252900	
Supplier: TER Ingredients GmbH & Co.KG	

#### 1. General Information

	YES	NO	N/A	Comment
1.1 Do you have a HACCP plan?	x			
1.2 Do you have a described traceability from intake to finished products?	x			
1.3 Do you perform test recalls (i.e., traceability tests)?	x		7 - 2 -	March of the state
1.4 If yes, how often (e.g., yearly, twice per year, etc.)?	At lea	st once	per yea	r.
1.5 Is there a crisis plan/ product recall system in place?	х			
1.6 Is there a documented system of customer pre- information before products are changed (product information, specifications, MSDS etc.)?	x			
1.7 Do you have a Food/Feed Defence system?	х			7: T
1.8 Do you perform and document a Food/Feed Defence hazard analysis and assessment of associated risks?	x		5'	
1.9 Do you have a Food/Feed Fraud prevention system?	x			
1.10 Is the Food/Feed Fraud system continuously reviewed and documented: vulnerability assessment with defined criteria and action plan to reduce food/feed fraud?	x			*
1.11 Do you have a pest control program that covers all relevant pests (birds, rodents, flying insects, crawling insects, etc.)?	x			
1.12 Are pest controls carried out by a competent external control organization?  If no, please comment.	x		V *	

## 2. Storage conditions & Retain Samples

	YES NO N/A Comment				
2.1 Shelf Life	24 Months				
2.2 Storage Conditions	☐ Frozen goods ☐ Chilled goods ☑ Ambient temperature				
2.3 Do you keep retain samples?	x				
2.4 Are retain samples sealed?	x				
2.5 Are retain samples kept until the end of its shelf life?	x				
2.6 Quantity of retain sample per batch	300 g				
2.7 On request (e.g., in case of a complaint), a retain sample is provided to customer, so that the obligation to keep a retain sample at the disposal of the competent authorities for a period appropriate, is assured (Regulation (EC) No 183/2005 Annex II)	x				

# 3. Composition of the product

Component	Source (raw material basis) e.g. vegetable: corn	E-Number (if applicable)	%	Country of origin of the ingredient	Country of last processing of the final product
Creatine Monohydrate	Synthetic	<u>-</u>	100	China	China

	YES	NO	N/A	Comment
3.1 Are carry-over additives / enzymes present in the product? If yes, please list them.			x	
3.2 Are food additives / enzymes present, which are used as processing aids? If yes, please list them.			x	A
3.3 Are carriers and substances present, which are not food additives, but are used in the same way as carriers/processing aids?			х	
3.4 Are flavours used?			х	

#### 4. Batch Information

4.1 On which m	ethod of production does yo	ur product rely?
☐ batch produ	iction (one off production)	
or		
□ continuous	process (flow production)	
4.2 Please quan	ntify your <b>typical batch size</b> : 1	MT
4.3 Batch size d	etermined by:	
	Time	Volume
	Production of one shift	⋈ Filling capacity of one production
	☑ Production of one day	tank
	Other:	☐ Filling of one blender
	10 mm 1 m	☐ Withdrawal of one silo
		Quantity of raw material
* 10 V * 1		Other:
<b>Uniformity</b> of o		
		omogenous and thus every packaging unit of the batch
has the same qu	uality (e.g., the same analysis	results).
	and the second second	
	ensure the uniformity of one	
	ixing of the whole batch prio	
		(e.g. start, middle, end of batch)
123 - 134 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	homogeneity studies of the	production process were carried out
Other:		
4 F DI		selection and consists to
	an example of your batch nur	
	reatine monohydrate 80 me:	production Month May, 14 = production day 14 <sup>th</sup> ,
C12 = product C	reatine mononyurate 80 mes	511
230109-011-23	s- production Vear 2023 01-	production Month January, 09 = production day 9th,
	Creatine monohydrate 200 m	.51 \$15000 (75.1 5) A500
DIT Product C	cathre monorly drate 200 m	
4.6 Where is the	e batch number placed (e.g.,	on the label of each packaging unit)?
	each packaging unit	The second secon

## 5. Manufacturing Process

5.1 Please briefly describe the manufacturing process:

Please see flow chart.

Treatment during manufacturing process	YES	NO	Comment
5.2 Is the product heated during production? If yes, please indicate temperature, duration of heating and method.	x		Temperature:55-75 ℃ Duration:8-12h Heating method: indirect heating
5.3 Is the product steam sterilized? If yes, please indicate temperature, duration of heating and		x	Temperature: Duration:

method.			Heating method:
5.4 Is the product dried? If yes, please indicate temperature, duration of drying and method.	x		Temperature:50-65 ℃ Duration:1.5h Drying method: indirect heating
5.5 Is the product treated with another treatment? If yes, please indicate.		x	
5.6 Is the mentioned product <b>irradiated or ionised</b> during the production or packaging process?		x	
5.7 Is the mentioned product <b>fumigated</b> during the production or during / after packing? If yes, please name the used fumigants. E.g., Ethylene oxide (ETO), Methyl Bromide CH3Br, Phosphine PH3, Carbon Dioxide CO2, Sulfuryl fluoride SO2F2, etc.	-	x	
5.8 Do you or your sub-suppliers use ethylene oxide in the production, storage, or transport of the product?		х	
5.9 Are solvents used in the production? If yes: which solvents:	- 10	x	Not use any solvent during the whole production process
5.10 Do you control the solvent residues in the product?		x ·	1
5.11 What is the limit value of the residues?			

## 6. Foreign Body Management

	YES	NO	N/A	Comment
6.1 Do you have a glass register and a foreign body policy?	х			
6.2 The risk of foreign body contamination is excluded according to current technical standard.	x			

Metal Detector	YES	NO		Sensitivity
6.3 Do you have a metal detector <b>before</b> packaging – process?		х		*
If yes, please specify the sensitivity:			Fe	mm
			Non-Fe	mm
		35	Stainless steel	mm
6.4 Do you have a metal detector after packaging?		x		
If yes, please specify the sensitivity:			Fe	mm
			Non-Fe	mm
			Stainless steel	mm
Magnets				
6.5 Are magnets used during production?	x			

6.6 Strength of magnets:	Min. 8000		Gauss
6.7 Type and form of magnets:	Type:permanent magnet Form:bar magnet		
(type: permanent magnet or electromagnet; form: bar magnet, horseshoe magnet, disc magnet, ring magnet, block magnet, ball magnet etc.)	eg sagge un'		
6.8 Location of magnets:	One in before sieve, one in after crush		
Sieves and filters			
6.9 Do you use sieves during production?	x		
If yes, please specify the mesh size of the sieves (in mesh):			60 mesh
6.10 Do you use filters during production?	x		
If yes, please specify the pore size of the filters (in $\mu$ m):			25 μm

# 7. Microbiological data

Parameter	Limit Value (e.g., max. 100 cfu/g; neg. / 25 g etc.)	Frequency (e.g., every batch, quarterly, twice a year, once a year etc.)	Internal or external analysis	Analysis Method	Comment
Total plate count	Max. 100 cfu/g	once a year	external	GB4789	
Yeast	Max. 100 cfu/g	once a year	external	GB4789	
Mould	Max. 100 cfu/g	once a year	external	GB4789	
Enterobacteriaceae	_	8 <u></u>	_	_	
Coliforms	_	9 <del></del>		-	
E. coli	Neg. / g	once a year	external	GB4789	
Salmonella	Neg. / 10 g	once a year	external	GB4789	
Staphylococcus aureus	Neg. / g	once a year	external	GB4789	
Bacillus cereus	_			_	
Listeria monocytogenes	_	_	<del>an</del> a	_	
Others:	_	_	_	-	

#### 8. Monitoring

Please specify all analyses, which are done on raw materials, and the final product. Please add more table rows, if necessary.

	Analysed	Parameter	Frequency of	Internal or	Method
	materials	(Physical,	the analysis	external	(e.g., GCMS)
	(E.g. corn, sorbitol, Vitamin C etc.)	chemical, microbiological) (e.g., Pesticides, loss on drying, odour, lead, salmonella, etc.)		analysis (Also name external laboratories)	
Raw material control	Glycolonitrile	Assay	<ul><li>☐ Once a month</li><li>☐ Once a year</li><li>☒ Each batch</li><li>☐ other:</li></ul>		
0.2=1.25%	Monomethylamine	Assay	☐ Once a month ☐ Once a year ☒ Each batch ☐ other:		2997,3-3
	Cyanamide	Assay	☐ Once a month ☐ Once a year ☒ Each batch ☐ other:	☐ Internal ☐ External:	
	Liquid alkali	Assay	☐ Once a month ☐ Once a year ☒ Each batch ☐ other:		
	Hydrochloride acid	Assay	☐ Once a month ☐ Once a year ☒ Each batch ☐ other:		-
Final product control	Creatine monohydrate	Appearance	☐ Once a month ☐ Once a year ☒ Each batch ☐ other:		3
		Identification	☐ Once a month☐ Once a year☐ Each batch☐ other:		HPLC
		Loss on drying	☐ Once a month☐ Once a year☐ Each batch☐ other:		
		Assay	☐ Once a month ☐ Once a year ☒ Each batch ☐ other:		HPLC
		Bulk density	☐ Once a month☐ Once a year☐ Each batch☐ other:		

	Tapped density	☐ Once a month ☐ Once a year ☒ Each batch ☐ other:		
	Creatinine	☐ Once a month ☐ Once a year ☒ Each batch ☐ other:		HPLC
	Dicyandiamide	☐ Once a month☐ Once a year☐ Each batch☐ other:		HPLC
X Manager Control of the Control of	Residue on Ignition	☐ Once a month ☐ Once a year ☒ Each batch ☐ other:		
	Sulfate	☐ Once a month ☐ Once a year ☒ Each batch ☐ other:		
	Iron	☐ Once a month ☐ Once a year ☒ Each batch ☐ other:		
	Heavy Metals (sum)	☐ Once a month ☐ Once a year ☒ Each batch ☐ other:	☐ Internal ☐ External:	
	Mercury, Arsenic, Lead, Cadmium	☐ Once a month ☐ Once a year ☒ Each batch ☐ other:	☐ Internal ☑ External:	ICP-MS
	Particle Size	☐ Once a month ☐ Once a year ☒ Each batch ☐ other:	☐ Internal ☑ External:	
	Microbiology	☐ Once a month ☑ Once a year ☐ Each batch ☐ other: quarterly	☐ Internal ☑ External:	

# **9. GMO** (GMO = genetically modified organism)

<b>一个一个一个一个一个一个一个一个一个一个一个一个一个一个一个一个一个一个一个</b>	YES	NO	N/A	Comment
9.1 The above-mentioned product contains or consists of GMO. If yes please specify the origin (maize, soya,)		x		Synthetic product
9.2 The product is produced from GMO or contains ingredients produced from GMO.  If yes, please specify the origin (maize, soya).		x		Synthetic product
9.3 The product is produced by means of genetically modified microorganisms / enzymes (including precursor substances). If yes, please specify.		x		Synthetic product
9.4 If GMO is unintentionally or technical unavoidably present, can you guarantee that the GMO part is under the current threshold of 0,9% (Regulation No 1830/2003/EC)?			x	Synthetic product, no GMO contained
9.5 Is it possible to label the product as "ohne Gentechnik" (=without genetic engineering) according to the German EG-Gentechnik-Durchführungsgesetz (not containing GMOs, produced without help of GMOs, no GMOs analytically detectable (<0,1%))?	x			Synthetic product
9.6 Does the product need to be labelled according to regulation (EC) no 1829/2003 and regulation (EC) no 1830/2003?		х		Synthetic product
9.7 Do you have a traceability system to ensure that the GMO status of the product can be traced back during each production step to its origin at any time?	x			No GMO raw ma- terials used; traceability of the product is ensured
9.8 Is an IP certificate available?		х		

#### 10. Allergens

	YES	NO	N/A	Comment
10.1 Do you have an allergen policy?	¥			Large Services
	^			

## Allergens according to the regulation (EU) no. 1169/2011

	Product itself is an allergen by definition	Contained according to recipe?	If contained according to recipe, name the used ingredients/ raw materials/ components	If not contained according to recipe, is there a risk of cross-contamination? (e.g. from raw material, from the field, production line, factory, storage)	If yes for cross- contamination, please note the relevant reason /origin.	Comment
Cereals containing gluten (or their hybridized strains) and products thereof:						
Wheat	□ yes ☑ no	☐ yes ☑ no		☐ yes ☑ no		
• Rye	□ yes ☑ no	☐ yes ☑ no		☐ yes ☑ no		
Barley	□ yes ☑ no	☐ yes ☑ no		☐ yes ☑ no		
• Oats	☐ yes ☑ no	☐ yes ☑ no	9	☐ yes ☑ no		
• Spelt	☐ yes ☑ no	☐ yes ☑ no		☐ yes ☑ no		
Kamut	□ yes ☑ no	☐ yes ☑ no		☐ yes ☑ no		
Crustaceans and products thereof	□ yes ☑ no	□ yes ☑ no		□ yes ☑ no		
Eggs and products thereof	□ yes ☑ no	☐ yes ☑ no		□ yes ☑ no		
Fish and products thereof	□ yes ☑ no	□ yes ☑ no		□ yes ☑ no		:4
Peanuts and products thereof	□ yes ☑ no	□ yes ☑ no		□ yes ☑ no	(4	
Soybeans and products thereof	□ yes ☑ no	□ yes ☑ no		□ yes ☑ no		
Milk and products thereof (incl. lactose)	□ yes ☑ no	□ yes ☑ no		□ yes ☑ no		

Nuts and products thereof:						
Almond     (Amygdalus     communis L.)	□ yes ☑ no	□ yes ☑ no		□ yes ☑ no		
Hazelnut (Corylus avellana)	□ yes ☑ no	□ yes Ø no		□ yes ☑ no	5 T S 4	
Walnut (Juglans regia)	□ yes ☑ no	□ yes ☑ no		□ yes ☑ no		
Cashew (Anacardium occidentale)	□ yes ☑ no	□ yes ☑ no		□ yes ☑ no		
<ul> <li>Pecan nut (Carya illinoiesis (Wangenh.) K. Koch)</li> </ul>	□ yes ☑ no	□ yes ☑ no		□ yes ☑ no		
<ul> <li>Brazil nut (Bertholletia excelsa)</li> </ul>	□ yes ☑ no	□ yes ☑ no		□ yes ☑ no		
Pistachio nut     (Pistacia) vera)	□ yes ☑ no	□ yes ☑ no		□ yes ☑ no		
<ul> <li>Macadamia nut or Queenslandnut (Macadamia ternifolia)</li> </ul>	□ yes ☑ no	□ yes Ø no		□ yes ☑ no		
Celery and products thereof	□ yes ☑ no	☐ yes ☑ no •ɔ		□ yes ☑ no		
Mustard and products thereof	☐ yes ☑ no	□ yes ☑ no		□ yes ☑ no	:	
Sesame seeds and products thereof	□ yes ☑ no	□ yes ☑ no		□ yes ☑ no	40	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/l, expressed as SO <sub>2</sub>	□ yes ☑ no	□ yes Ø no		□ yes ☑ no	2 -	
Naturally occurring Sulphur dioxide and sulphites are also relevant!		7	=			
Lupin and products thereof	□ yes ☑ no	□ yes ☑ no		□ yes ☑ no		
Molluscs and products thereof	☐ yes ☑ no	□ yes ☑ no		□ yes ☑ no		

# Food intolerance (additional substances according to LeDa list and others which may cause allergies or intolerances)

	Product itself is an allergen by definition	Contained according to recipe?	If contained according to recipe, name the used ingredients/ raw materials/ components	If not contained according to recipe, is there a risk of cross-contamination? (e.g. from raw material, from the field, production line, factory, storage)	If yes for cross- contamination, please note the relevant reason /origin.	Comment
Cow milk protein	□ yes ☑ no	□ yes ☑ no		☐ yes ☑ no		
Lactose	☐ yes ☑ no	□ yes ☑ no		☐ yes ☑ no		
Egg	☐ yes ☑ no	☐ yes ☑ no		☐ yes ☑ no		
Phenylalanine (also naturally occurring in the product) - please give the amount	□ yes ☑ no	□ yes ☑ no		□ yes ☑ no		
Soya protein	☐ yes ☑ no	☐ yes ☑ no		☐ yes ☑ no		Company
Soya oil	☐ yes ☑ no	☐ yes ☑ no		□ yes ☑ no		
Gluten	☐ yes ☑ no	☐ yes ☑ no		☐ yes ☑ no		
Wheat	☐ yes ☑ no	☐ yes ☑ no		☐ yes ☑ no		
Rye	☐ yes ☑ no	☐ yes ☑ no		☐ yes ☑ no		
Beef	☐ yes ☑ no	☐ yes ☑ no		□ yes ☑ no		
Pork	☐ yes ☑ no	☐ yes ☑ no	+	☐ yes ☑ no		
Chicken / Poultry	☐ yes ☑ no	☐ yes ☑ no		☐ yes ☑ no		
Fish	☐ yes ☑ no	☐ yes ☑ no		☐ yes ☑ no		
Gelatine	☐ yes ☑ no	☐ yes ☑ no		☐ yes ☑ no		
Crustaceans	☐ yes ☑ no	□ yes ☑ no		☐ yes ☑ no		
Maize (= Corn)	☐ yes ☑ no	□ yes ☑ no		☐ yes ☑ no		
Cocoa	☐ yes ☑ no	☐ yes ☑ no		☐ yes ☑ no		
Yeast	☐ yes ☑ no	☐ yes ☑ no		☐ yes ☑ no		
Legumes / Leguminoses (e.g. peas, beans, guar bean products, locust bean products, tragacanth products, etc.)	□ yes ☑ no	□ yes ☑ no	,	□ yes ☑ no		
Nuts	☐ yes ☑ no	☐ yes ☑ no		☐ yes ☑ no		
Nut oil	□ yes ☑ no	☐ yes ☑ no		☐ yes ☑ no		
Peanuts	□ yes ☑ no	☐ yes ☑ no		☐ yes ☑ no		
Peanut oil	☐ yes ☑ no	☐ yes ☑ no		☐ yes ☑ no	*	
Sesame	□ yes ☑ no	☐ yes ☑ no		☐ yes ☑ no		
Sesame oil	☐ yes ☑ no	☐ yes ☑ no		☐ yes ☑ no		
Glutamic acid (E 620)	□ yes ☑ no	□ yes ☑ no		□ yes ☑ no		
Monosodium Glutamate (E 621)	□ yes ☑ no	□ yes ☑ no	-	□ yes ☑ no		
Glutamate, natural content	□ yes ☑ no	□ yes ☑ no	:	□ yes ☑ no		

		T T		1
Sulphite (E 220 - E 228)	□ yes ☑ no	□ yes ☑ no	□ yes ☑ no	Value in the second
Benzoic acid and				
Hydroxybenzoic acid ester (E 210 - 219)	□ yes ☑ no	□ yes ☑ no	☐ yes ☑ no	
Sorbic acid (E 200) and				
Potassium sorbate (E 202)	□ yes ☑ no	☐ yes ☑ no	□ yes ☑ no	
AZO dyes	□ yes ☑ no	□ yes ☑ no	□ yes ☑ no	
if yes: which?	_ ,		2 ,63 2 110	
Tartrazine (E 102)	□ yes ☑ no	☐ yes ☑ no	☐ yes ☑ no	
Antioxidant BHA / BHT (E 320 / E 321)	□ yes Ø no	□ yes ☑ no	☐ yes ☑ no	
Other additives with E- numbers:	□ yes ☑ no	□ yes ☑ no	□ yes ☑ no	
Cinnamon	☐ yes ☑ no	☐ yes ☑ no	☐ yes ☑ no	
Vanilla	☐ yes ☑ no	☐ yes ☑ no	☐ yes ☑ no	
Vanillin	☐ yes ☑ no	☐ yes ☑ no	□ yes ☑ no	X (2 )
Coriander	☐ yes ☑ no	☐ yes ☑ no	☐ yes ☑ no	
Celery	□ yes ☑ no	□ yes ☑ no	□ yes ☑ no	
Lupine	☐ yes ☑ no	☐ yes ☑ no	☐ yes ☑ no	
Poppy seed	□ yes ☑ no	☐ yes ☑ no	☐ yes ☑ no	
Mustard	□ yes ☑ no	☐ yes ☑ no	☐ yes ☑ no	
Carrots	☐ yes ☑ no	☐ yes ☑ no	☐ yes ☑ no	
asafoetida, dill, caraway, chervil, coriander, lovage, myrrh, parsnip, parsley, fennel, cumin, carrot, etc.)	□ yes ☑ no	□ yes ☑ no	□ yes ☑ no	
Cotton seeds	□ yes ☑ no	☐ yes ☑ no	□ yes ☑ no	
Rape seeds	□ yes ☑ no	☐ yes ☑ no	☐ yes ☑ no	
Sunflower seeds	☐ yes ☑ no	☐ yes ☑ no	☐ yes ☑ no	
Millet	☐ yes ☑ no	□ yes ☑ no	□ yes ☑ no	
Rice	yes ☑ no	□ yes ☑ no	□ yes ☑ no	
Coconut	□ yes ☑ no	□ yes ☑ no	□ yes ☑ no	
		SECRETARIES (1911)	at Posterio Economic	
Chestnut	□ yes ☑ no	☐ yes ☑ no	□ yes ☑ no	
Pine nut	□ yes ☑ no	☐ yes ☑ no	☐ yes ☑ no	
Beech nut (Fagus)	□ yes ☑ no	☐ yes ☑ no	□ yes ☑ no	
Butternut (Juglans cinerea)	□ yes ☑ no	□ yes ☑ no	□ yes ☑ no	
Chinquapin nut (Castanea pumila)	☐ yes ☑ no	□ yes ☑ no	□ yes ☑ no	
Ginkgo nut (Ginkgo biloba)	□ yes ☑ no	□ yes ☑ no	☐ yes ☑ no	
Lychee nut (Litchi chinensis)	□ yes ☑ no	☐ yes ☑ no	□ yes ☑ no	
Shea nut (Vitellaria paradoxa)	□ yes ☑ no	□ yes ☑ no	□ yes ☑ no	

Pili nut (Canarium ovatum)	□ yes ☑ no	□ yes ☑ no	- E - S	□ yes ☑ no	
Saccharose (naturally or added)	□ yes ☑ no	□ yes ☑ no		□ yes ☑ no	
Fructose (naturally or added)	□ yes ☑ no	□ yes ☑ no		□ yes ☑ no	
Sorbitol (naturally or added)	□ yes ☑ no	☐ yes ☑ no		☐ yes ☑ no	
Latex (rubber)	□ yes ☑ no	□ yes ☑ no		☐ yes ☑ no	
Lysozyme	□ yes ☑ no	☐ yes ☑ no		☐ yes ☑ no	4
Isinglass	□ yes ☑ no	□ yes ☑ no		☐ yes ☑ no	
Aspartame	□ yes ☑ no	☐ yes ☑ no		☐ yes ☑ no	
spices	□ yes ☑ no	□ yes ☑ no		☐ yes ☑ no	
herbs	□ yes ☑ no	□ yes ☑ no		☐ yes ☑ no	19700
Allium genus (chive, leek, onion, garlic, spring onion)	□ yes ☑ no	□ yes ☑ no		□ yes ☑ no	946 A 33.
Mushrooms	□ yes ☑ no	□ yes ☑ no		□ yes ☑ no	Ship in the
Liquorice and products thereof	□ yes ☑ no	□ yes ☑ no		□ yes ☑ no	
Glycyrrhiza acid (please give exact amount)	□ yes ☑ no	□ yes ☑ no	ā'	□ yes ☑ no	
Peruvian balm	☐ yes ☑ no	☐ yes ☑ no		☐ yes ☑ no	

# 11. Special dietary requirements

	YES	NO	N/A	Comment
11.1 Is the product suitable for vegetarians?	Х			
11.2 Is the product suitable for vegans?	х			
11.3 Is the product Halal-suitable?	Х	27		
11.4 Is the product Halal-certified?	x			
11.5 Is the product Kosher-suitable?	х			
11.6 Is the product Kosher-certified?	X			
11.7 Does the finished product contain alcohol?		Х		
11.8 Is alcohol used in the production process, but no longer detectable in the finished product? If yes, which alcohol is used during production?		х		
11.9 Is the product lactose free (lactose < 0,1g /100g)?	х	Y		2 2 3
11.10 Is the product gluten free (according to regulation	х			

(EC) no. 828/2014, gluten content is <20 ppm)?		
	9 1	

#### 12. Nutritional Values

Are the nutritional values:		
analysed or		
☑ calculated?		
El carculated;		
Parameter (per 100g or 100 ml)	Value	Comment
energy value	0 kJ	
energy value	0 kcal	
Protein (N x 6.25)	0 g	
Carbohydrates	0 g	2
sugar	0 g	
sucrose	0 g	1 - The state of t
• lactose	0 g	The contract of the contract o
<ul> <li>maltose</li> </ul>	0 g	* * *
• glucose	0 g	
• fructose	0 g	
galactose	0 g	
Polyols (i.e. sugar alcohols, e.g.		
Mannitol, Sorbitol, Xylitol)	0 g	
starch	0 g	
fat	0 g	*
saturated fats	0 g	
mono unsaturated fats	0 g	
poly unsaturated fats	0 g	
trans fatty acids	0 g	1.
cholesterol	0 g	
dietary fibre (in the EU <b>not</b> included		
in carbohydrate value)	0 g	3-1
sodium	0 g	
sodium chloride (sodium x 2.5)	0 g	
organic acids (e.g. citric acid,		
ascorbic acid, etc.)	0 g	
calcium	0 mg	
phosphor	0 mg	
iron	< 1 mg	See specification (max. 10 ppm)
magnesium	0 mg	1
zinc	0 mg	
iodine	0 μg	
potassium	0 mg	
copper	0 mg	
manganese	0 mg	
Ash	<0.1 g	See specification(max. 0.1%)
Water / moisture	10.5-12.0 g	See specification(10.5-12.0%)
Ethyl alcohol (ethanol)	0 g	222 5 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2
Other alcohols:		
Other diconois.	0 g	And the second s

# 13. Conformity of packaging

	Yes	No	N/A	Comment
13.1 The primary packaging material is in accordance with the current European Regulation (EC) no 1935/2004 and satisfies the required regulatory compliances for the packaging material intended to come into contact with food.	x			
13.2 The primary packing material meets the requirements of the regulation No. 10/2011/EC for the plastic regulation as well as the regulation (EC) no 2023/2006 regarding the good manufacturing practise.	×			111
13.3 The used print colours for the packaging material intended to come into contact with food are in accordance with the current German and European food law legislation.	x	10,00		

#### 14. Further Information

	Yes	No	N/A	Comment
14.1 The supplied material complies with all relevant legal requirements of Germany and the EU?	x			
14.2 Does the product correspond to Regulation (EC) No. 178/2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety?	×		75	
14.3 Does the product correspond to Regulation (EC) No. 1333/2008 on food additives?			x	- a
14.4 Does the product correspond to Regulation (EU) No. 231/2012 laying down specifications for food additives listed in Regulation (EC) No. 1333/2008?			x	ā
14.5 Does the product correspond to Regulation (EC) No. 396/2005 on maximum residue levels of pesticides in or on food of plant and animal origin	×			
14.6 Does the product correspond to German Regulation on maximum residue levels of pesticides in or on foodstuffs (German denomination: Verordnung über Höchstmengen an Rückständen von Pflanzenschutz- und Schädlingsbekämpfungsmitteln in oder auf Lebensmitteln (Rückstandshöchstmengen-Verordnung = RHmV))?	×			
14.7 Does the product correspond to Regulation (EC) No. 1881/2006 setting max. levels for certain contaminants in foodstuffs?	×	The state of the s		
14.8 Does the product correspond to German Regulation for the limitation of contaminants in foodstuffs (German denomination: Verordnung zur Begrenzung von Kontaminanten in Lebensmitteln = KmV)?	×	A TO	13	
14.9 The emergence of process contaminants (e.g., acrylamide, 3-MCPD-ester, etc.) will be counteracted in accordance with	明記	清	x	

current law and technical status of science (minimisation requirement acc. to reg. (EEC) No. 315/93 on community procedures for contaminants in food).	YES	NO	N/A	Comment
14.11 Is the product free of TSE / BSE?	» X			#
14.12 Does the product contain sugar, which is bleached with animal carbon?		х		,
14.13 Have the mentioned product(s) been developed or tested by animal experiments?		x		
14.14 Is ethanol included?		х		
14.15 Is the mentioned product and used raw material produced by using nanotechnologies or does it contain substances received by using nanotechnologies (particle size 100nm or less) as defined in Regulation (EC) 1169/2011 and in Regulation (EU) 2015/2283 (Art. 3, par. 2f)?		x		
14.16 If you answered "Yes": are the nanomaterials subject to mandatory labelling?			×	
14.17 Is the mentioned product a novel food or does the mentioned product contain novel foods according to Regulation (EU) 2015/2283 (Art. 3, par. 2a)?		x		
14.18 Does the product contain palm oil or palm fat or their derivates?  If yes, please give the quantity as percentage of the mass of the total product in %.		x		
14.19 Does it contain palm kernel oil or palm kernel fat or their derivates?  If yes, please give the quantity as percentage of the mass of the total product in %.		x		

I herewith declare to inform without request and immediately in case questionnaire relevant factory conditions and statements given have changed.

The duty of change communication to contractual partners among others includes:

- change of specifications,
- change of production locations,
- changes of major raw material sources,
- product composition and production technologies,
- withdrawal of certifications and
- new certificates

The undersigned takes responsibility to the accuracy of this questionnaire.

April 20,2023 / Pan line

Date / Name / Stamp / Stamp