

ООО «XIONG WEI»
Manzhouli Xiongwei Import and Export Trading Co., Ltd
ОПГН: 91150781MA7YPQL285
Адрес: Store 10, Building 1, Jiarun Jincheng Community,
North District, Manzhouli City, Inner Mongolia
Autonomous Region

Уважаемые господа!

Наша компания ООО «XIONG WEI» выражает Вам своё почтение, и сообщает, что заинтересована в приобретении нижеследующей продукции:

Условия поставки: порт MANZHOULI КНР

Количество: от 5000 тонн в месяце

Просим вас сформировать коммерческое предложение, и прислать проект договор поставки для изучения, согласования и подписания.

В случае положительного решения по условиям поставки и оплаты Товара, мы готовы заключить договор, и приступить к работе по поставке первой партии В июле 2024 года в наш адрес.

Директор
ООО «XIONG WEI»

М. П.  /Duan sijun/

原材料标准 RAW INGREDIENT SPECIFICATION

原料名称: 马铃薯雪花(全)粉

MATERIAL NAME: Potato Flake

物料描述:在清洁卫生条件下, 马铃薯经挑选, 去皮, 清洗, 切片, 蒸煮, 加入合适的添加剂, 在滚筒上脱水干燥后磨碎成适合食品加工用的磨细马铃薯雪花(全)粉。

DESCRIPTION: Peeled, washed, sliced, cooked and added with additives, dehydrated potato flakes which has been drum dried and milled to be suitable for use in food products. Prepared from selected potatoes under sanitary conditions.

参考标准及要求: **SBT 10752-2012 马铃薯雪花全粉**

原料类别: 植物根茎类 子类别: 干燥, 不含致病菌致死工艺 原料风险级别: 低

Material Class: VEGETABLES - ROOT, BULB & TUBER

Material Sub Class: Dried/Dehydrated, not treated for Pathogens

Material Risk Level: Low

过敏原: ALLERGN:	来源 SPECIFIC SOURCE	来源原料是否具有实际功能 Are resource materials has specific function?
无 None		

成分 COMPONENTS:

w/w% 或范围 (按重量递减顺序) w/w% or range (In descending order of weight)	中文名称 Legal name of component (declaring GB code, or E number if applicable)	中文类别名称 Category Name	国标中的使用限量 (g/kg) Application Limit in GB, (g/kg)	添加剂信息 (类别, 用量, 国际代码, 是否带入) Additive Details (descriptor including legal category & amt present, plus whether carry over)
99.5%	马铃薯 Potatoes	食品原料 Foodstuff		大西洋 Atlantic, Frito-Lay, 夏波蒂 Shepody
<=0.5%	单, 双甘油脂肪酸酯 Mono-&Diglycerides	乳化剂 Emulsifier	GMP	INS471
<=100 ppm Max	柠檬酸 Citric Acid	加工助剂 Processing aid	GMP	INS330

关键指标 (必须检测):

KEY ATTRIBUTES (must be tested for quality control):

关键质量指标 Key Performance Attributes	检测方法 Method	检测频率 Sample Frequency	单位 Unit of Measure	最低 Low	目标 Aim	最高 High
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							Test Y/N
缺陷 (16 目上) Natural Defects (On #16)	FL 70-32	Lot 批	/100g	---	0	0	Y
缺陷 (20 目上) Natural Defects (On #20)	FL 70-32	Lot 批	/100g	0	---	15	Y
异物 Extraneous Matter	Visual 目测	Lot 批	马铃薯雪花(全)粉之外的物质-不允许 Material foreign to potato production or processing —none allowed				Y
金属 Metal	在包装工段, 应装备金属检测机, 敏感度设定 1.5mm 磁性金属, 2.4mm 非磁性金属; 金属检测机前安装有磁铁, 除去磁性金属。 Metal detector has sensitivity of a maximum of 1.5 mm for ferrous and 2.4 mm for nonferrous, at final packaging step. Magnets capable of removing ferrous type foreign matter.						N
微生物指标 Microbiological Items (Where Applicable)	检测方法 Method	检测频率 Sample Frequency	单位 Unit of Measure	最低 Low	目标 Aim	最高 High	Test Y/N
菌落总数 Standard Plate Count	GB4789.2	Lot 批	<=10000 CFU/g				Y
大肠菌群 Coliform	GB4789.3	Lot 批	<=100 CFU/g				Y
霉菌和酵母 Yeast and Mold	GB4789.15	Lot 批	<=1000 CFU/g				Y
微生物指标 Microbiological Items (Where Applicable)	检测方法 Method	检测频率 Sample Frequency	采样方案*及限量				Test Y/N
			n	c	m	M	
菌落总数/(CFU/g) Standard Plate Count	GB4789.2	每年 yearly	5	2	10 ⁴	10 ⁵	N
大肠菌群/(CFU/g) Coliform	GB4789.3	每年 yearly	5	2	10 ²	10 ³	N
*样品的采样及处理按 GB4789.1 执行							
食品安全指标 Hazardous Items	检测方法 Method	检测频率 Sample Frequency	单位 Unit of Measure	最低 Low	目标 Aim	最高 High	Test Y/N
重金属 - 铅(以 Pb 计) Heavy Metal-Pb	GB5009.12	每年 yearly	mg/kg	0	—	0.2	N
重金属-镉(以 Cd 计) Heavy Metal-Cd	GB5009.15	每年 yearly	mg/kg	0	—	0.1	N
重金属-汞(以 Hg 计) Heavy Metal-Hg	GB5009.17	每年 yearly	mg/kg	0	—	0.01	N

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计) Heavy Metal-Hg							
重金属-总砷(以 As 计) Heavy Metal-As	GB5009.11	每年 yearly	mg/kg	0	—	0.5	N
重金属-铬(以 Cr 计) Heavy Metal-Cr	GB5009.12 3	每年 yearly	mg/kg	0	—	0.5	N
二氧化硫残留量 Residual SO2	GB 5009.34	每年 yearly	g/kg	---	---	0.4	N
农药残留 Pesticide	GB2763-2021	每年 yearly	参见 GB2763-2021 马铃薯的农药最大残留量,并根据合理的脱水率折算马铃薯雪花(全)粉的农药最大残留量,建议脱水率 4.65 (93%/20%) Pesticide limits must comply with GB2763-2021				N

推荐性指标(仅作物料质量评估的参考):

DESCRIPTIVE ATTRIBUTES (only reference purpose of quality evaluation):

推荐性质量指标[1] Descriptive Performance Attributes	检测方法 Method	检测频率 Sample Frequency	单位 Unit of Measure	最低 Low	目标 Aim	最高 High	Test Y/N
水分 Moisture	GB5009.3	Lot 批	%	6.0	---	8.0	Y
灰分 (以干基计) Ash	GB5009.4	每年 yearly	%	---	---	4	N
缺陷-斑点 (On 40#) Natural Defects (On #40)on	FL 70-32	Lot 批	/100g	0	---	30	Y
颗粒度 (20 目上) Particle Dist. (On #20)	ANA.MTH-000034	Lot 批	%	0	---	5	Y
颗粒度 (40 目上) Particle Dist. (On #40)	ANA.MTH-000034	Lot 批	%	20	---	40	Y
颗粒度 (60 目上) Particle Dist. (on #60)	ANA.MTH-000034	Lot 批	%	30	---	50	Y
颗粒度 (80 目上) Particle Dist. (on #80)	ANA.MTH-000034	Lot 批	%	0	---	20	Y
颗粒度 (100 目上) Particle Dist. (on #100)	ANA.MTH-000034	Lot 批	%	0	---	12	Y
颗粒度 (100 目下) Particle Dist. (Thr.#100)	ANA.MTH-000034	Lot 批	%	0	<10	13	Y
Comment: In case particle size is out of specification, the individual flake cannot be applied in STAX directly. line trial is allowed through mixing with other flakes as appropriate, ONLY process and product meet specification, the flake is allowed to be concession accepted 粒度如果超标, 不能单独使用, 可以和其它马铃薯雪花粉混合后上线测试, 确认生产和产品符合标准以后才可以让步接收。							
还原糖 Reducing Sugars	ANA.MTH-000036、GB/T5009.7	Lot 批,	%	---	1.0	1.5	Y
Comment:							



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	<p>1. When reducing sugar =1.51%- 2.0% , the flake is conditionally accepted by special approval, it MUST be mixed with lower reducing sugar flake and, make sure reducing sugar level of mixed flake < 1.5%. 当还原糖含量达 1.51%-2.0%时, 该批马铃薯(全)粉经特别批准后可以条件接收, 它必须和低还原糖马铃薯(全)粉混合使用, 确保混合马铃薯(全)粉还原糖含量小于 1.5%。</p> <p>2. When reducing sugar >2.0%, the flake MUST be rejected. 当还原糖含量大于 2.0%, 该批马铃薯(全)粉拒收。</p>						
每批还原糖范围 Reducing Sugar Range	ANA.MTH-000036、 GB/T5009.7	Lot 批	%	0	<=0.5	0.6	N
颜色 Color	目测 Visual	Lot 批	乳白色 Cream white				Y
堆积密度 Bulk Density	ANA.MTH-000045	Lot 批	GL 克/升	480	---	650	Y
黏度 RVA Viscosity 2-5 minutes, cold	ANA.MTH-000037, ANA.ITR-000011	As Needed 根据需要	RVU	---	80	---	N
<p>Comment:</p> <p>1. Cold Peak is singular; there is an absence of other peaks ;</p> <p>2. A non-reject singular attribute; only used in support of functionality diagnosis.</p> <p>3. If the unit is mPa.s, 80 RVU=960 mPa.s.</p> <p>1.冷糊时单峰, 不应有其他峰;</p> <p>2.仅用于功能性诊断, 不作为拒收指标</p> <p>3.若黏度单位为 mPa.s, 则换算关系为: 80RVU=960 mPa.s</p>							
游离淀粉 Free Starch	FL 70-31+	5 Lots 每 5 批	%	TBD[3]	7.0	TBD[3]	Y
<p>Comment: A non-reject attribute; only used in support of functionality diagnosis.仅用于功能性诊断, 不作为拒收指标</p>							
蓝值 blue value	SB/T10752 附录 A	每年 yearly	NA	--	--	500	N
<p>Comment: convert to free starch%, calibration between FL70-31+ and SB/T10752 and target to Aim resulted from FL70-31+. 转换为游离淀粉含量, 并且和 FL70-31+ 校正, 目标是 FL70-31+的目标值.</p>							
吸水指数 WAI	ANA.MTH-000029	As Needed 根据需要		TBD[3]	8.5	TBD[3]	Y
<p>Comment: A non-reject attribute; only used in support of functionality diagnosis.仅用于功能性诊断, 不作为拒收指标.</p>							



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1. 必须遵守 FRITO-LAY 关于微生物敏感原料控制程序（适用者） MUST CONFORM TO FRITO-LAY'S MICROBIOLOGICAL SENSITIVE INGREDIENTS PROGRAM.(FOR WHERE APPLICABLE)

2. 该原料含有起工艺作用的色素吗 DOES THIS RAW MATERIAL CONTAIN FUNTIONAL COLORS?

待确认 TO BE CONFIRMED 是 YES 否 NO

如果含有，请告知具体原料名称：_____ .

If yes, please provide the name of the components:_____ .

3. 该原料含有起工艺作用的防腐剂吗？ DOES THIS RAW MATERIAL CONTAIN FUNTIONAL PRESERVATIVES?

待确认 TO BE CONFIRMED 是 YES 否 NO

如果含有，请告知具体原料名称：_____ .

If yes, please provide the name of the components:_____ .

4. 此原料，或原料中的成分是否来自于转基因农作物？ Is this Raw material or any component of this Raw Material derived from a GM crop?

是 YES 否 NO

如果是，请详细说明 If Yes, please provide details:

如果是，是否有可检测到的新 DNA/蛋白质 If Yes, is there detectable novel DNA/protein present?

Yes No

5. 该原料是否含有电离辐射的材料？ DOES THIS RAW MATEAIAL CONTAIN IRRADIATED MATERIALS?



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待确认 TO BE CONFIRMED 是 YES 否 NO

6. 对原料的特殊要求供应商是否能够满足，例如清真或犹太证书，声明产地，素食，有机，绿色等（适用者）？ Is this raw material meet PepsiCo's special claims requirement, such as Halal or Kosher Certificated, provenance of original, Vegetarian, Organic, Green Foods and so on?(When applicable)

requirement : NA 。

是否能够满足 Is it be met?: 是 YES 否 NO

7. 调味料/风味料中丙烯酰胺的声明: 是 YES 否 NO

在使用正常比例（目标比例）生产的成品中，调味料/风味料对于丙烯酰胺的贡献不能超过 20ppb，测量方法为已经确认的方法，检测限值为 20ppb 的 LC-MS（液相色谱-质谱法）或者 GC-MC（气相色谱-质谱法）

ACRYLAMIDE STATEMENT FOR SEASONINGS/FLAVORINGS:

The seasoning/flavoring should not contribute more than 20ppb of acrylamide to finished product at the targeted application rate when measured by a validated method using LC-MS(liquid chromatography-mass spectrometry) or GC-MC(gas chromatography-mass spectrometry) with a limit of detection of 20ppb.

PD 在开发阶段完成确认， PD finishing the verification during the development stage.

8. 原料必须满足以下我国法律/法规和国家食品安全标准的要求（适用时） This raw material should meet Laws, Regulations and National Food Safety Standards (When applicable)

8.1 供应的材料符合中国当局的所有法规有关监管、食品安全和质量的要求。供应的原材料的加工生产应采用能减少因关键危害物及其污染的方式，这些危害包括但不限于非法染料、农药、抗生素、兽药残留、重金属、霉菌毒素、过敏原和微生物污染物，所供原料及其原辅料符合 GB29921、GB2761、GB2762 和 GB7718 标准（包括但不限于这些标准）中的规定。

供应商生产所用的原料含有转基因生物(GMO)的，应当满足《农业转基因生物标识管理办法》中的相关规定。

供应商生产所用的乳及含乳原料,应当满足卫生部 2011 年第 10 号公告对于三聚氰胺的要求。

供应商生产所用原料，如该原料在 GB2763-2021 中有明确要求的，农残应当满足该标准的要求。

The material as supplied complies with all regulations per China authorities requirements with regards to regulatory, food safety and quality requirements, and is manufactured in such away as to reduce the risk of contamination from critical hazards including, without limitations, illegal dyes, pesticides, antibiotics, residue of veterinary drugs, heavy metals, mycotoxins, allergens and microbiological contaminants. The material as supplied and their raw materials areas well as compliance with regulations, as defined in but not limited to GB29921, GB2761, GB 2762, and GB7718.

The material as raw material of supplied finished product, which contained genetically modified organisms (GMO),complies with <Labelling administrative measures of GMO>.



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All dairy and dairy by products as raw material of supplied finished products complies with all requirements per <Announcement of the Ministry of Health (2011-10) requirement on Melamine> from China Government.

The material as raw material of supplied finished product, which is listed in GB2763-2021, complies with China GB 2763-2021 Maximum Residue Limits for Pesticides in Food.

8.2 产品描述中要求满足的中国国家标准, 行业标准或企业标准等相关标准中的指标, 供货商应每年提供至少一次的官方的检测报告, 如原料规格书及这些标准中有更高检测频次要求, 需执行相应的要求。

Supplier agrees to provide a COA issued by a government owned lab, at minimum once per year for all test parameters required China National Standards, Industry Standards, Enterprise Standards or other related standards for the material supplied requested in Production Description. When there is a higher test frequency requirement the more strict test frequency should be followed.

8.3 所供原料符合相关产品标准, 该标准可以是国家标准, 地方标准, 行业标准, 企业标准或其他公开的标准。标准号在产品规格书的“产品描述”中明确。

The material as supplied complies with relevant product standard, which can be national, industrial, company standard or other public standard. The Standard code will be displayed in the specification material Description section.

8.4 供应商所供产品应当符合 GB2763-2021 《食品安全国家标准 食品中农药最大残留限量》的要求。

The material as supplied complies with China National Food Safety Standard GB 2763-2021 Maximum Residue Limits for Pesticides in Food.

首次原料认可和每年都应提供检测报告或检验证书。Test Report or Certificate should be provided in First time Material Qualification and yearly.

- 适用 Applicable 查询路径: GB2763-2021 食品类别: 根茎类和薯芋类蔬菜: 马铃薯
- 不适用 NA

原料名称 MATERIAL NAME: 马铃薯雪花(全)粉
Potato Flake

感官指标 ORGANOLEPTIC: 外观(适用者)Appearance(Where Applicable): 乳白色可流动的细粒A
freeflowing cream white fine granules.

风味 Flavor & Taste (Where Applicable): 典型马铃薯风味, 无异味; 风味必须和新鲜品一致。在此, 6.0g 马铃薯雪花粉和30g (48-60℃) 热水混合, 制成薯泥。薯泥风味接近于新鲜马铃薯制成的薯泥风味。Natural



potato flavor, no off-odors. Flavor is like that of freshly prepared mashed potatoes, where 6.0 grams of potato flake are mixed with 30ml of warm water (48-60 °C). 质地 (适用者) Texture (Where Applicable): 细片状颗粒, fineflake/granules

包装 PACKAGING:

包装方式和包装材料 Packaging format and materials:

25kg 纸袋装: 25kg 净重, 密封于内衬 PE 膜的多层牛皮纸袋内。/吨袋装: 800kg 净重, 密封于内衬 PE 膜的 PP 基布内。每包装上的标签必须包含 如内容: 原料名称, 净含量, 制造商名称和地址, 原料批号或识别号,

生产日期和保质期, 储存要求。25Kg net weight, sealed in PE lined multi-layer Kraft bag. / 800kg net weight, sealed in PE lined PP bag. Labeling of each bag must include name of product, net weight, name of manufacturer and location, lot or batch identification, date of manufacture and shelf life, and store requirement special.

储存 STORAGE:
堆

置于货拍上, 常温避光阴凉干燥保存。不要将超过2个带货的货拍直接

叠码放。未开包装及在上述储存条件下的保质期 365 天。Store in cool and dry area on pallets, protected from direct sunlight. Do not stack more than two pallets high 365 days for shelf life under above stated storage conditions with the original package.

分析报告 CoA:

原料到达工厂时, 分析报告 (COA) 必须同时收到。

回顾频率 Review Frequency

标准发布后, 将于 12 个月回顾 1 次

To be reviewed 12 months from issue date;

生效日期 Effective Date: 2023 年3月1号 March 1, 2023

生效日期后所接收的物料应符合本标准

The specification is applicable for raw materials which are received after effective date

