

Product Specification

1. PRODUCT DESIGNATION

Stutzer Product Name	VEGET. WÜRZSAUCE MIT PILZEXTRAKT 12/800 G (700 ML) 'HEALTHY BOY'
Stutzer Article Number	44484
Manufacturer's Product Name	
Manufacturer's Article Number	
Country of Production	Thailand

2. MANUFACTURER / SUPPLIER

Manufacturer's Name	
Manufacturer's Code	
Address	
Telephone	
Fax	
E-Mail-Address	
Internet Homepage	
Responsible for Quality Management	

Supplier's Name	Stutzer & Co. AG
Supplier's Code	
Address	Baumackerstrasse 24 8050 Zürich Switzerland
Telephone	+41 44 315 56 56
Fax	+41 44 315 56 00
E-Mail-Address	info@stutzer.ch

3. MANUFACTURER'S CERTIFICATIONS

	yes	no
IFS	<input type="checkbox"/>	<input checked="" type="checkbox"/>
BRC	<input type="checkbox"/>	<input checked="" type="checkbox"/>
FSSC 22000	<input type="checkbox"/>	<input checked="" type="checkbox"/>
ISO 9001:2008	<input checked="" type="checkbox"/>	<input type="checkbox"/>
ISO 14001	<input checked="" type="checkbox"/>	<input type="checkbox"/>
ISO 22000	<input type="checkbox"/>	<input checked="" type="checkbox"/>
SQF2000	<input type="checkbox"/>	<input checked="" type="checkbox"/>
BSCI-Code of Conduct (e. g. SA 8000)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sedex	<input type="checkbox"/>	<input checked="" type="checkbox"/>
GLOBALGAP	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Others: _____	<input type="checkbox"/>	<input type="checkbox"/>

Remark: Please send all **current and available** certificates.

6. NUTRITION INFORMATION

Based on:	<input checked="" type="checkbox"/> Net weight <input type="checkbox"/> Drained net weight	Average Values per: <input checked="" type="checkbox"/> 100g edible portion <input type="checkbox"/> 100ml edible portion
Energy value		322 kJ
		77 kcal
Fat		0 g
Saturated fatty acids		0 g
Monounsaturated fatty acids		g
Polyunsaturated fatty acids		g
Trans fatty acids		g
Cholesterol		mg
Carbohydrates		16.7 g
Sugar		11 g
Starch		g
Polyols		g
Dietary fibers		0 g
Protein (N x 6.25)		2.4 g
Salt (Na x 2.5)		8.2 g
Suitable for	vegetarians	yes <input checked="" type="checkbox"/> no <input type="checkbox"/>
	vegans	yes <input checked="" type="checkbox"/> no <input type="checkbox"/>

7. PRODUCTION AND PROCESS INFORMATION

The production **has to be** based on a defined HACCP concept according to Codex Alimentarius.

Process description	
Is there a physical process (sterilization, pasteurization, etc.)?	yes <input checked="" type="checkbox"/> no <input type="checkbox"/>
If yes, please specify: - Type of process: _____ pasteurization _____ - Time: _____ 90 mins _____ - Temperature: _____ 103°C - 105°C _____ - If concentrated or dried, concentration factor: _____ - Other conditions: _____	
Are there processing aids (enzymes, clarifying agents, etc.)? If yes, please specify which: _____	yes <input type="checkbox"/> no <input checked="" type="checkbox"/>
Is the product fumigated? If yes, please specify which fumigant: _____	yes <input type="checkbox"/> no <input checked="" type="checkbox"/>
Is the product packed with modified atmosphere? If yes, please specify the name of the gas: _____	yes <input type="checkbox"/> no <input checked="" type="checkbox"/>
Meat / Fish of farmed animals For wild catch fish please specify fishing method: _____	yes <input type="checkbox"/> no <input checked="" type="checkbox"/>
Plants / Mushrooms from:	<input type="checkbox"/> Greenhouse <input type="checkbox"/> Hydroponic <input type="checkbox"/> Wild crop <input type="checkbox"/> Field grown

8. PREVENTION OF FOREIGN BODIES

Is the product inspected and cleaned from foreign objects?			yes <input checked="" type="checkbox"/> no <input type="checkbox"/>
If yes, which method is used?	<input type="checkbox"/>	Metal detection If yes, please specify sensitivity in mm:	Fe: _____ SS: _____ NonFe: _____
	<input checked="" type="checkbox"/>	Sieving	mm: <u>150 mesh</u>
	<input type="checkbox"/>	X-ray	
	<input type="checkbox"/>	Optical detection	
	<input type="checkbox"/>	Hand selection	
	<input type="checkbox"/>	Winnowing	
	<input type="checkbox"/>	Others	

9. PACKAGING

Product net weight	Net weight 800g (700ml) x 12 glass bottle per carton
Product drained weight	
Primary packaging material	Glass Bottle
Secondary packaging material	
Tertiary packaging material	Paper Carton
Product units per packaging	Bottle
<p>The used packaging material is inoffensive in direct contact with the grocery, the food ingredient or the raw material and is a valuable protection against contamination (microbiology, taste and odour) and is conform according to EU REGULATION (EC) No 1935/2004, 10/2011 and their amending acts and according to the Ordinance of the FDHA on Materials and Articles (RS 817.023.21: http://www.blv.admin.ch/themen/04678/04887/04891/index.html?lang=en).</p> <p>Certificates of compliance have to be available on request.</p>	

10. STORAGE

Storage temperature:	freezer -18°C	cold < 5°C	Ambient, not air-conditioned
Shelf life in the original packaging in days			720
Shelf life once opened in days		720	

11. BACTERIOLOGY

Characteristics	Unit	Method	Limit value
Aerobic, mesophilic germs	cfu/g	-	-
Enterobacteriaceae	cfu/g	-	-
Escherichia coli	cfu/g	-	-
Yeasts	cfu/g	≤ 10 cfu/g	Compendium of Method, 2001
Moulds	cfu/g		
Staphylococcus aureus	cfu/g	Not detected in 0.1 g	Refer to annual analysis reports from registered lab per year
Chlostridium botulinum	cfu/g	-	-
Listeria monocytogenes	in 25 g	-	-
Salmonella spp.	in 25 g	Not detected in 25 g	Refer to annual analysis reports from registered lab per year

12. CHEMICAL AND PHYSICAL DATA

Characteristics	Method	Standard value	min.	max.	Unit
Moisture					
Water activity (a _w -value)					
pH	pH Meter	4.6 – 6.8	4.6	6.8	
Particle size					
Brix °					

15. GMO INFORMATION

The product has been manufactured without genetically modified organisms, ingredients, additives, microorganisms or processing aids and can therefore be declared according to:

- **Swiss Food Legislation:** http://www.admin.ch/ch/d/sr/c817_022_51.html
- **EU Directives:** 2003/1829/EG, 2003/1830, 1332/2008

as GMO free. yes no

Documents available as proof of the GMO free status:

- IP-Certificate for Raw materials
- PCR-Analysis for Raw materials
- PCR-Analysis for end product

16. PRODUCT DECLARATION / IDENTIFICATION


yes <input type="checkbox"/>	<input checked="" type="checkbox"/> no	Article Code
yes <input type="checkbox"/>	<input checked="" type="checkbox"/> no	Supplier's product designation
yes <input checked="" type="checkbox"/>	<input type="checkbox"/> no	Supplier's name
yes <input checked="" type="checkbox"/>	<input type="checkbox"/> no	Manufacturer's name
yes <input checked="" type="checkbox"/>	<input type="checkbox"/> no	Packing- / Manufacturing date (open / coded)
yes <input checked="" type="checkbox"/>	<input type="checkbox"/> no	Best until date or expiration date
yes <input checked="" type="checkbox"/>	<input type="checkbox"/> no	Lot-/Batch-No.
yes <input type="checkbox"/>	<input checked="" type="checkbox"/> no	Risk indication

17. CONFIRMATION BY THE SUPPLIER / MANUFACTURER (additional to the general terms and conditions)

- All Information is confidential and for internal use only.
- The grocery, food ingredients and raw materials are according to the current Swiss and European legislations at the time of delivery.
- The requirements of the EC-Legislation set in the ordinance (EC) No. 178/2002 concerning the Traceability and Food Safety will be secured during the whole production process (source: http://europa.eu/index_en.htm)
- The supplier/manufacturer informs Stutzer & Co. AG unsolicited and prior to manufacturing, or latest prior to delivery, about any deviation or modification with regard to the relevant raw material specifications, as well as any modifications in his manufacturing process which have an influence or effect on the quality of the raw material.
- The quality of the goods delivered is up to the standards as specified in the regulations of the consignee as well as the internal regulations of the manufacturer/supplier. Goods which fail to conform to this raw material specification are rejected and are put at the suppliers' / manufacturers' disposal, at the suppliers' / manufacturers' expense.
- Stutzer & Co. AG is empowered to make sample inspections. These do not exempt any supplier/manufacturer from liability.

Available documents:

Data-Sheet	yes <input type="checkbox"/>	<input type="checkbox"/> no
Safety Data Sheet	yes <input type="checkbox"/>	<input type="checkbox"/> no
Veterinary Certificate	yes <input type="checkbox"/>	<input type="checkbox"/> no
Certificate of Analysis	yes <input type="checkbox"/>	<input type="checkbox"/> no

Place and Date	Signature Supplier
Zürich, 31.01.2020	
	Stutzer QC approved