

Postfach, CH-8050 Zürich

# **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		$\boxtimes$
BRC		$\boxtimes$
FSSC 22000		$\boxtimes$
ISO 9001:2008	$\boxtimes$	
ISO 14001	$\boxtimes$	
ISO 22000		$\boxtimes$
SQF2000		$\boxtimes$
BSCI-Code of Conduct (e. g. SA 8000)		$\boxtimes$
Sedex		$\boxtimes$
GLOBALGAP		$\boxtimes$
Others:		
Remark: Please send all current and available of	ertificates	

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#### 4. GENERAL PRODUCT INFORMATION

Short product	
description	
Appearance / Colour	Brownish Yellow
Smell	Mushroom extract strong smell
Taste	Salted little
Consistency / Texture	Sticky liquid
Preparation procedure	

Certified according to:				
	yes	no	Certificate Code	
Organic / Biological				
Halal	$\boxtimes$		73 752 103 11 58	
Kosher				
MSC				
ASC				
FOS				
Fairtrade				
RSPO				
Other			Which?	
Remark: Please send all <b>current and available</b> certificates.				

## 5. INGREDIENTS (including additives)

Complete the ingredients list in quantitative descending order of weight (Total = 100%). The quantities of the ingredients have to be specified as they are at the time of production.

Ingredients/Additives( incl. technical function)	Country of Origin	E-No.	%
Water	Thailand		47.9
Soy Sauce (Salt Water 50% {Salt 12.5%, Water 37.5%}, Soybean 25%, Wheat flour 25%)	Thailand		20
Mushroom extract	Thailand		10
Sugar	Thailand		8
Iodized salt	Thailand		5
Glucose syrup	Thailand		4
Monosodium glutamate	China	E621	1
Modified Corn Starch	Thailand	E1422	1
Sodium Benzoate	USA	E211	0.1

Remarks: Please specify the botanical source of fats, oils, gelatin maltodextrin, glucose syrup, starches and modified starches.

For fish, please specify the fishing area according to FAO (http://www.fao.org/fishery/area/search/en)

Eg. FAO Area 57

For fish, mushrooms and seaweed, please if possible specify the Latin name.

# 6. NUTRITION INFORMATION

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

# 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	s (sterilization, pasteurization, etc.)?	yes⊠ no□
If yes, please specify:		
- Type o	of process:pasteurization	
	90 mins	
- Temp	erature: <u>103°C - 105°C</u>	
- If cond	centrated or dried, concentration factor:	
- Other	conditions:	
Are there processing aids	(enzymes, clarifying agents, etc.)?	yes□ no⊠
If yes, please specify whic	h:	
Is the product fumigated?		yes□ no⊠
If yes, please specify whic	h fumigant:	-
Is the product packed with	modified atmosphere?	yes□ no⊠
If yes, please specify the r	name of the gas:	-
Meat / Fish of farmed anim	nals	yes□ no⊠
For wild catch fish please	specify fishing method:	•
Plants / Mushrooms from:		□ Greenhouse □ Hydroponic □ Wild crop □ Field grown

## 8. PREVENTION OF FOREIGN BODIES

Is the product inspected and cle	yes⊠ no□		
If yes, which method is used?		Metal detection If yes, please specify sensitivity in mm:	Fe: SS:
			NonFe:
	$\boxtimes$	Sieving	mm:_150 mesh
		X-ray	
		Optical detection	
		Hand selection	
		Winnowing	
		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

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).

Certificates of compliance have to be available on request.

#### 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	ı	-
Enterobacteriaceae	cfu/g	ı	-
Escherichia coli	cfu/g	-	-
Yeasts	cfu/g	≤ 10 cfu/g	Compendium of Method, 2001
Moulds	cfu/g	≤ 10 clu/g	Compendiditi of Metriod, 2001
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	ı	-
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 <sub>w</sub> -value)					
pH	pH Meter	4.6 - 6.8	4.6	6.8	
Particle size					
Brix °					

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# 13. ALLERGENS

yes: contained in the raw material as an ingredient (quantity, see point 8)

CC: not avoidable cross-contamination is possible after HACCP-concept

no: free from (< tolerance limits indicated below)

Allergens	yes	CC possible	no
Gluten contained in cereals, i.e. wheat, rye, barley, oats, spelt or their hybridized strains and products of these in a concentration of >20mg/100g if yes, in which ingredient:Wheat	$\boxtimes$		
Milk and milk products (lactose included) in a concentration of >1g/kg if yes, in which ingredient:			$\boxtimes$
Eggs and egg products in a concentration of >1g/kg if yes, in which ingredient:			$\boxtimes$
Fish and fish products in a concentration of >1g/kg if yes, in which ingredient:			$\boxtimes$
Crustaceans and products of these in a concentration of >1g/kg if yes, in which ingredient:			$\boxtimes$
Soybeans and products of these in a concentration of >1g/kg if yes, in which ingredient:Soybean	$\boxtimes$		
Peanuts and products of these in a concentration of >1g/kg if yes, in which ingredient:			$\boxtimes$
Tree nuts like walnuts, hazelnuts, almonds, pecan, macadamia, cashew, pistachios. pine nuts or nut products in a concentration of >1g/kg if yes, in which ingredient:			$\boxtimes$
Sesame seeds and products of these in a concentration of >1g/kg if yes, in which ingredient:			$\boxtimes$
Celery and products of these (included celery salt) in a concentration of >1g/kg if yes, in which ingredient:			$\boxtimes$
Mustard and products of these in a concentration of >1g/kg if yes, in which ingredient:			$\boxtimes$
Sulfite (E 220-E 224, E 226-E 228) in a concentration of >10 mg/kg if yes, quantity:			$\boxtimes$
Lupine and products thereof in a concentration of >1g/kg if yes, in which ingredient:			$\boxtimes$
Mollusc and products thereof in a concentration of >1g/kg If yes, in which ingredient:			$\boxtimes$

## 14. RESIDUES, IRRADIATION, NANOTECHNOLOGY

Pesticides / Antibiotics / Heavy metals and other contaminants have to be according to the Swiss Food Legislation see: <a href="http://www.admin.ch/ch/d/sr/c8">http://www.admin.ch/ch/d/sr/c8</a> and according to EU Legislation EC 396/2005, EC 1881/2006 and its amending Acts.	17_021_	<u>23.html</u>
Irradiation		
Is the product or any of its ingredients treated with irradiation?	yes□	no⊠
Nanotechnology		
Do you use nanotechnology (synthetically produced nanoparticles		
of <100 nm) in your products or on their packaging and do these		
have properties that differ significantly from those of comparable larger particles?	_	
	VAC	no⊠

## **15. GMO INFORMATION**

13. <u>OMO IM</u>	OKWATIO	<u>14</u>			
	ms or proces - <b>Swiss</b>	sing aids and can the	refore be declared acc	ch/d/sr/c817_022_51.html	
as GMO free.				yes⊠	no□
Documents a	vailable as p	roof of the GMO free	status:		
	-			Certificate for Raw materia	als
			□PC	R-Analysis for Raw mater	rials
			□PC	R-Analysis for end produc	ot
16. <u>PRODUC</u>	T DECLAR	RATION / IDENTIFI	<u>CATION</u>		
yes□	⊠no	Article Code			
yes□	⊠no	Supplier's product	lesignation		
yes⊠	□no	Supplier's name			
yes⊠	□no	Manufacturer's nar			
yes⊠	□no		turing date (open / cod	ded)	
yes⊠	□no	Best until date or e	cpiration date		
yes⊠	□no	Lot-/Batch-No.			
yes□	⊠no	Risk indication			
<ol> <li>CONFIRMATION BY THE SUPPLIER / MANUFACTURER (additional to the general terms and conditions)</li> <li>All Information is confidential and for internal use only.</li> <li>The grocery, food ingredients and raw materials are according to the current Swiss and European legislations at the time of delivery.</li> <li>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: <a href="http://europa.ew/index_en.htm">http://europa.ew/index_en.htm</a></li> <li>The supplier/manufacturer informs Stutzer &amp; 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.</li> <li>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.</li> <li>Stutzer &amp; Co. AG is empowered to make sample inspections. These do not exempt any supplier/manufacturer from liability.</li> </ol> Available documents: Data-Sheet					
Safety Data SI		yes□	□no		
Veterinary Cer Certificate of A		yes□ yes□	⊔no □no		
Place and Dat			Signature Suppl	lior	
Zürich, 31.01.2020  Stutzer QC approved					