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Specification

Revisal 13.08.2013

1. MATERIAL / PRODUCT DESIGNATION

| Stutzer Code / Product Name | 40541 | Canned coconut milk 6x2900 ML |
|-----------------------------|-------|-------------------------------|
| Commercial Name | TCC | |
| Labeling E.C | | |
| Manufacturer's Product Code | | |

2. MANUFACTURER / SUPPLIER

E-Mail-Address

| Manufacturer Code / Name | | | |
|------------------------------------|----------|------------------|--|
| Address | Thailand | | |
| | | | |
| Telephone | | | |
| Fax | | | |
| E-Mail-Address | | | |
| Internet Homepage | | | |
| Responsible for Quality Management | | | |
| Supplier's Code / Name | | Stutzer & Co. AG | |
| • • | Davi | I. | |
| Address | | mackerstrasse 24 | |
| | 8050 | 0 Zürich | |
| | Swit | zerland | |
| Telephone | +41 | 44 315 56 56 | |
| Fax | +41 | 44 315 56 00 | |

info@stutzer.ch

3. MANUFACTURER'S PROCESS & CERTIFICATION

| Is the production continuous? In batches of28,320kg Is the production based on a defined HACCP-Concept | yes ⊠ | no 🗌 |
|---|---|------|
| according to Codex Alimentarius? | yes ⊠ | no 🗌 |
| Certification: ISO 9001. 2008 IFS BRC ISO 22000 GLOBALGAP SQF2000 BSCI-Code of Conduct (e.g. SA 8000) ISO 14001 Kosher Halal others | yes yes | no |

4. SHORT PROCESS DESCRIPTION AND GENERAL INFORMATION

| Process description | | |
|---|-------|------|
| | | |
| Is there a heat treatment? | yes 🛛 | no 🗌 |
| If yes, type of heat treatment: commercial sterilization for low acid canned food | | |
| Net weight: 2900 gram | | |
| Drained weight: N/A | | |
| Country of origin: Thailand | | |
| Organic product (certified organic) | yes □ | no 🛛 |
| Meat / Fish of farmed animals | yes □ | no 🛛 |
| For wild catch fish please specify fishing method | N/A | |
| Fumigation yes Fumigant: | | no 🛚 |

5. DELIVERY

| Standard Packaging (net weight / volume) | Description of packaging material |
|---|-----------------------------------|
| 2900 mL | Tin can, lacquer coating inside |
| valuable protection against contamination. (Micro contamination of the packing material itself-, mois | |

Packaging: Certificate of compliance concerning packaging are available from supplier on request.

6. STORAGE

| Storage temperature: | freezer -18°C | cold < 5°C | Ambient, not air-conditioned |
|--|------------------|---------------|------------------------------|
| Shelf life in the original packaging in months | - | - | 3 years |
| Shelf life once opened | - | 7 days | - |

7. SENSORY PROPERTIES

| Appearance / Colour | Dull white colour liquid |
|-----------------------|--|
| Odour | Coconut/slightly cooked aroma |
| Taste | Slightly sweet/rich mouthfeel |
| Consistency / Texture | slight viscous, separate if not shaken |

8. INGREDIENTS (including additives)

Complete ingredients list in quantitative descending order of weight (Total = 100%):

| Ingredients/Additives(incl. technical function) | Country of Origin | E-No. | % |
|--|-------------------|-------|-------|
| Coconut extract | Thailand | N/A | 53 |
| Water | Thailand | N/A | 46.98 |
| Citric acid | Thailand | 330 | 0.02 |
| | | | |
| | | | |
| | | | |

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

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

Eg. FAO Area 57

Mushrooms: please indicate if cultivated or wild collected.

9. NUTRITION INFORMATION

| | Average Value per | |
|-----------------------------|---------------------|------|
| | 100g edible portion | |
| Energy value | 168 | kcal |
| Protein (N x 6.25) | 2 | g |
| Carbohydrates | 2.2 | g |
| Sugar | 2 | g |
| Starch | Not analyzed | g |
| Polyols | Not analyzed | |
| Dietary fibres | 0 | g |
| Fat | 17 | g |
| Saturated fatty acid | 14.8 | g |
| Monounsaturated fatty acids | Not analyzed | g |
| Polyunsaturated fatty acids | Not analyzed | g |
| Trans fatty acids | 0 | g |
| Cholesterol | 0 | mg |
| Salt | 0.081 | g |
| Suitable for vegetarians | Yes⊠ | No 🗆 |
| vegans | Yes⊠ | No 🗌 |

10. BACTERIOLOGY

| Characteristics | Unit | Method | Limit value |
|---------------------------|---------|---------------------------|--------------|
| Aerobic, mesophilic germs | cfu/g | In house method based on | Not detected |
| Enterobacteriaceae | cfu/g | TIS 335 book 1-1980 | Not detected |
| Escherichia coli | cfu/g | FDA Bacteriological | Not detected |
| Yeasts | cfu/g | Analytical Manual on line | Not detected |
| Moulds | cfu/g | 2001 | Not detected |
| Staphylococcus aureus | cfu/g | | Not detected |
| Chlostridium botulinum | cfu/g | | Not analyzed |
| Listeria monocytogenes | In 25 g | | Not analyzed |
| Salmonella spp. | in 25 g | | Not detected |

11. CHEMICAL AND PHYSICAL DATA

| Characteristics | Method | Standard value | min. | max. | Unit % |
|---------------------------|----------|----------------|------|------|--------|
| Moisture | | N/A | | | |
| Water activity (aw-value) | | N/A | | | |
| рН | pH meter | 6.2 | 6.0 | 6.3 | |
| Particle size | | N/A | | | |

| 12. RESIDUES, IRRADIATION, NANOTECHNO | <u>LOGY</u> | | |
|---|---|-------------|--------|
| Pesticides / Antibiotics / Heavy metals and other caccording to the Swiss Food Legislation see: | ontaminants http://www.admin.ch/ch/d/sr/ | c817_021_23 | 3.html |
| and according to EU Legislation EC 396/2005, EC 466 | 6/2001 and its amending Acts | | |
| rradiation s the product or any of its ingredients treated with irra | diation? | Yes □ | No 🖂 |
| Nanotechnology Is the product or any ingredient processed by nar | notechnology? | Yes □ | No ⊠ |

13. GMO INFORMATION

Swiss Food Legislation: http://www.admin.ch/ch/d/sr/c817_022_51.html

EU Directive: 2003/1829/EG, 2003/1830

Does the product or raw material consist of ingredients or processing aids (e.g. enzymes, solvents, carriers, etc....), from which genetically modified plants/organisms/varieties (e.g. maize, soya, potatoes,

microorganisms, ...) are known/established and accredited by the market?

14. ALLERGENS

| - | contained in the raw material as an ingredient (quantity, see point 8) not avoidable cross-contamination is possible after HACCP-concept |
|-----|--|
| no: | free from (< detection limit) |
| | |

| Allergens | yes | CC possible | no |
|---|-----|----------------|-------------|
| Cereals containing gluten, i.e. wheat, rye, barley, oats, spelt or their hybridized strains and products of these | | | \boxtimes |
| if yes, which: the raw material is to be declared as free from gluten | | | |
| accessorily: according to the Swiss Codex Alimentarius and the EC Legislation | | | |
| Milk and milk products (lactose included) | | | \boxtimes |
| if yes, which: | | | |
| Eggs and egg products | | | \boxtimes |
| if yes, which: | | | |
| Fish and fish products | | | \boxtimes |
| if yes, which: | | | |
| Crustaceans and products of these | | | \boxtimes |
| if yes, which: | | | |
| Soybeans and products of these | | | \boxtimes |
| if yes, which: | | | |
| Peanuts and products of these | | | \boxtimes |
| if yes, which: | | | |
| Tree nuts like walnuts, hazelnuts, almonds, pecan, macadamia, cashew, pistachios. pine nuts or nut products | | | |
| if yes, which: | | | |
| Sesame seeds and products of these | | | \boxtimes |
| if yes, which: | | | |
| Celery and products of these (included celery salt) | | | \boxtimes |
| if yes, which: | | | |
| Mustard and products of these | | | \boxtimes |
| if yes, which: | | | |
| Sulfite (E 220-E 224, E 226-E 228) in a concentration of >10 mg/kg | | | \boxtimes |
| if yes, quantity: | | | <u> </u> |
| Lupine and products thereof | | | \boxtimes |
| if yes, which: Mollusc and products thereof | | | \boxtimes |
| If yes, which: | | | |

15. PREVENTION OF FOREIGN BODIES

| Is the product of them? | checked on | yes √ | no 🗌 | Sensitivity in mm of Particles | | | | | |
|--|-------------|--|------------------|--------------------------------|------------------|--|--|--|--|
| When yes, or | which ones? | Metal detections | Metal detections | | | | | | |
| • | | ⊠ Sieving | | | 0.105,0.177,1.41 | | | | |
| | | Pebbles | | | | | | | |
| | | ☐ X-ray | X-ray | | | | | | |
| | | Optical detection | | | | | | | |
| | | ☐ Hand selection | Hand selection | | | | | | |
| | | others | others | | | | | | |
| 16. PRODUCT DECLARATION / IDENTIFICATION | | | | | | | | | |
| yes 🗌 | ⊠no | Article Code | | | | | | | |
| yes 🛛 | no | Supplier's product designation | | | | | | | |
| Yes⊠ | □no | Supplier's name | | | | | | | |
| Yes⊠ | □no | Manufacturer's name | | | | | | | |
| yes 🛛 | no | Packing- / Manufacturing date (open / coded) | | | | | | | |
| Yes 🖂 | □no | Best until date or expiration date | | | | | | | |

<u>CONFIRMATION BY THE SUPPLIER / MANUFACTURER</u> (additional to the general terms and conditions)

1. All Information is confidential and for internal use only.

no no Lot-/Batch-Nr.

Risk indication

yes □

yes \square

 The raw material complies in all respects with the regulations of EU and Swiss Foodstuffs Legislation (source: http://www.admin.ch/ch/d/sr/81.html#817), especially with regard to the compulsory approval for genetically modified organisms (VBGVO) and any derivatives thereof, as well as their compulsory informative labeling. The corresponding EC-Legislation No. 2003/1829/EG are completely respected/fulfilled.

http://europa.eu.int/eur-lex/pri/de/oj/dat/2003/l_268/l_26820031018de00010023.pdf sowie(EG)Nr.1830/2003

http://europa.eu.int/eur-lex/pri/de/oj/dat/2003/I_268/I_26820031018de00240028.pdf

- 3. 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
- 4. 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.
- 5. 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.
- 6. Stutzer & Co. AG is empowered to make sample inspections. These do not exempt any supplier/manufacturer from liability.

| Available documents: | _ | _ | | | |
|-------------------------|--------|---------------------|--|--|--|
| Data-Sheet | yes □ | ⊠no | | | |
| Safety Data Sheet | yes □ | ⊠no | | | |
| Veterinary Certificate | yes □ | 🔀 no | | | |
| Certificate of Analysis | yes 🔀 | □no | | | |
| Organic Certificate | yes □ | ⊠no | | | |
| Kosher Certificate | yes □ | ⊠ no | | | |
| Halal Certificate | ´yes ⊠ | no no | | | |
| Place and Date | | Signature Supplier | | | |
| | | 6 | | | |
| Zürich, 06.07.2017 | | Darely | | | |
| | | | | | |
| | / | Stutzer QC approved | | | |
| | / | Sidizer QC approved | | | |
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