	Baumackerstr. 24 8050 Zurich Switzerland Mail: info@stutzer.ch Tel.: +41(0)44 315 56 56 Fax: +41(0)44 315 56 00	<h1>Specification</h1>
		Revisal 16.09.2016

## 1. MATERIAL / PRODUCT DESIGNATION

Stutzer Code / Product Name	44873+44853	SWEET MANGO CHUYNEY
Commercial Name	SWEET MANGO CHUTNEY	
Labeling E.C	YES	
Manufacturer's Product Code	250G & 340G SWEET MANGO CHUTNEY	

## 2. MANUFACTURER / SUPPLIER

Manufacturer Code / Name	<b>MIDA &amp; COMPANY PVT LTD</b>	
Address		
Telephone		
Fax		
E-Mail-Address		
Internet Homepage		
Responsible for Quality Management		

Supplier's Code / Name	<b>Stutzer &amp; Co. AG</b>	
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 PROCESS & CERTIFICATION

Is the production continuous?	yes <input checked="" type="checkbox"/>	no <input type="checkbox"/>
In batches of _____ kg		
Is the production based on a defined HACCP-Concept according to Codex Alimentarius?	yes <input checked="" type="checkbox"/>	no <input type="checkbox"/>
Certification: ISO 9001. 2008	yes <input type="checkbox"/>	no <input checked="" type="checkbox"/>
IFS	yes <input type="checkbox"/>	no <input checked="" type="checkbox"/>
BRC	yes <input checked="" type="checkbox"/>	no <input type="checkbox"/>
ISO 22000	yes <input checked="" type="checkbox"/>	no <input type="checkbox"/>
GLOBALGAP	yes <input type="checkbox"/>	no <input checked="" type="checkbox"/>
SQF2000	yes <input type="checkbox"/>	no <input checked="" type="checkbox"/>
BSCI-Code of Conduct (e.g. SA 8000)	yes <input type="checkbox"/>	no <input checked="" type="checkbox"/>
ISO 14001	yes <input type="checkbox"/>	no <input checked="" type="checkbox"/>
Kosher	yes <input checked="" type="checkbox"/>	no <input type="checkbox"/>
Halal	yes <input type="checkbox"/>	no <input checked="" type="checkbox"/>
others	yes <input type="checkbox"/>	no <input checked="" type="checkbox"/>

#### 4. SHORT PROCESS DESCRIPTION AND GENERAL INFORMATION

Process description		
Is there a heat treatment?		yes <input checked="" type="checkbox"/> no <input type="checkbox"/>
If yes, type of heat treatment: INDUCTION HEATING		
Net weight	250G & 340G	
Drained weight	N.A.	
Country of origin	INDIA	
Organic product (certified organic)	yes <input type="checkbox"/> no <input checked="" type="checkbox"/>	
Meat / Fish of farmed animals	yes <input type="checkbox"/> no <input checked="" type="checkbox"/>	
For wild catch fish please specify fishing method		
Fumigation	yes <input type="checkbox"/> Fumigant:	no <input checked="" type="checkbox"/>

#### 5. DELIVERY

Standard Packaging (net weight / volume)	Description of packaging material
250G & 340G	GLASS JAR
<p>The used packaging material is inoffensive in direct contact with the foodstuff or the food ingredient and is a valuable protection against contamination. (Microbiology, bacteriology, taste and odour -including contamination of the packing material itself-, moisture and dehydration as well as other foreign characteristics) and according to EU REGULATION (EC) No 1935/2004 and 10/2011 and it's amending acts.</p> <p><b>Packaging:</b> Certificate of compliance concerning packaging are available from supplier on request.</p>	

#### 6. STORAGE

Storage temperature:	freezer -18°C	cold < 5°C	Ambient, not air-conditioned
Shelf life in the original packaging in months			2.5 YEARS
Shelf life once opened		REFREGIRATE	2 MONTHS

#### 7. SENSORY PROPERTIES

Appearance / Colour	GOLDEN
Odour	FRUITY
Taste	SWEET
Consistency / Texture	VISCOUS

#### 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.	%(aprox)
	INDIA		
SUGAR	INDIA		53.00
MANGO	INDIA		42.00
SPICES	INDIA		2.00
SALT	INDIA		2.00
ACETIC ACID	INDIA		1.00

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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	
<b>Energy value</b>	941/225	kJ/kcal
Protein (N x 6.25)	0.5	g
<b>Carbohydrates</b>	55.0	g
Sugar	54.0	g
Starch		g
Polyols		
Dietary fibres	0.4	g
<b>Fat</b>	0.3	g
Saturated fatty acid	LESS THAN 1	g
Monounsaturated fatty acids		g
Polyunsaturated fatty acids		g
Trans fatty acids		g
Cholesterol		mg
Salt	2.2	g
Suitable for vegetarians	Yes <input checked="" type="checkbox"/>	No <input type="checkbox"/>
vegans	Yes <input checked="" type="checkbox"/>	No <input type="checkbox"/>

## 10. BACTERIOLOGY

Characteristics	Unit	Method	Limit value
Aerobic, mesophilic germs	cfu/g	AOAC	1,000 cfu/g
Enterobacteriaceae	cfu/g		
Escherichia coli	cfu/g	AOAC	10
Yeasts	cfu/g	AOAC	75
Moulds	cfu/g	AOAC	25
Staphylococcus aureus	cfu/g		
Chlostridium botulinum	cfu/g		
Listeria monocytogenes	In 25 g		
Salmonella spp.	in 25 g	AOAC	N.D.IN 25G

## 11. CHEMICAL AND PHYSICAL DATA

Characteristics	Method	Standard value	min.	max.	Unit %
Moisture					
Water activity (a <sub>w</sub> -value)	AOAC	0.75	0.73	0.79	
pH	AOAC	2.8	2.7	3.5	
Particle size					

## 12. RESIDUES, IRRADIATION, NANOTECHNOLOGY

**Pesticides / Antibiotics / Heavy metals and other contaminants**according to the Swiss Food Legislation see: [http://www.admin.ch/ch/d/sr/c817\\_021\\_23.html](http://www.admin.ch/ch/d/sr/c817_021_23.html)

and according to EU Legislation EC 396/2005, EC 466/2001 and its amending Acts

**Irradiation**Is the product or any of its ingredients treated with irradiation? Yes  No **Nanotechnology**Is the product or any ingredient processed by nanotechnology? Yes  No **13. GMO INFORMATION**Swiss Food Legislation: [http://www.admin.ch/ch/d/sr/c817\\_022\\_51.html](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?

 no  yes

N.A.

**14. ALLERGENS**

<b>yes:</b>	contained in the raw material as an ingredient (quantity, see point 8)
<b>CC:</b>	not avoidable cross-contamination is possible after HACCP-concept
<b>no:</b>	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 if yes, which:	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
accessorily: <input type="checkbox"/> the raw material is to be declared as free from gluten according to the Swiss Codex Alimentarius and the EC Legislation			
Milk and milk products (lactose included) if yes, which:	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Eggs and egg products if yes, which:	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Fish and fish products if yes, which:	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Crustaceans and products of these if yes, which:	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Soybeans and products of these if yes, which:	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Peanuts and products of these if yes, which:	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Tree nuts like walnuts, hazelnuts, almonds, pecan, macadamia, cashew, pistachios, pine nuts or nut products	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

if yes, which:			
Sesame seeds and products of these if yes, which:	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Celery and products of these (included celery salt) if yes, which:	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Mustard and products of these if yes, which:	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sulfite (E 220-E 224, E 226-E 228) in a concentration of >10 mg/kg if yes, quantity:	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Lupine and products thereof if yes, which:	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Mollusc and products thereof If yes, which:	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

## 15. PREVENTION OF FOREIGN BODIES

Is the product checked on the presence of foreign objects resp. cleaned of them?	yes <input checked="" type="checkbox"/>	no <input type="checkbox"/>	Sensitivity in mm of Particles
When yes, on which ones?	<input checked="" type="checkbox"/>	Metal detections	FE: 3.5NON FE4: SS:4.5
	<input checked="" type="checkbox"/>	Sieving	100MESH
	<input type="checkbox"/>	Pebbles	
	<input type="checkbox"/>	X-ray	
	<input type="checkbox"/>	Optical detection	
	<input type="checkbox"/>	Hand selection	
	<input type="checkbox"/>	others	

## 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 type="checkbox"/>	<input checked="" 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-Nr.
yes <input checked="" type="checkbox"/>	<input type="checkbox"/> no	Risk indication

### **CONFIRMATION BY THE SUPPLIER / MANUFACTURER (additional to the general terms and conditions )**


- All Information is confidential and for internal use only.
- The raw material complies in all respects with the regulations of EU and Swiss Foodstuffs Legislation (source: [http://www.admin.ch/ch/d/sr/817\\_0/index.html](http://www.admin.ch/ch/d/sr/817_0/index.html) and <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](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/l\\_268/l\\_26820031018de00240028.pdf](http://europa.eu.int/eur-lex/pri/de/oj/dat/2003/l_268/l_26820031018de00240028.pdf)
- 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](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.

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 <input type="checkbox"/>	<input checked="" type="checkbox"/> no
Safety Data Sheet	yes <input type="checkbox"/>	<input checked="" type="checkbox"/> no
Veterinary Certificate	yes <input type="checkbox"/>	<input checked="" type="checkbox"/> no
Certificate of Analysis	yes <input checked="" type="checkbox"/>	<input type="checkbox"/> no
Organic Certificate	yes <input type="checkbox"/>	<input checked="" type="checkbox"/> no
Kosher Certificate	yes <input checked="" type="checkbox"/>	<input type="checkbox"/> no
Halal Certificate	yes <input type="checkbox"/>	<input type="checkbox"/> no

Place and Date	Signature Supplier
16.09.2016	 (Stutzer QC approved)