

Product Specification

1. PRODUCT DESIGNATION

| | |
|-------------------------------|----------------------------------|
| Stutzer Product Name | Roasted and salted peanuts 1000g |
| Stutzer Article Number | |
| Manufacturer's Product Name | Roasted and salted peanuts 1000g |
| Manufacturer's Article Number | 2087 |
| Country of Production | Italy |

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 type="checkbox"/> | <input checked="" type="checkbox"/> |
| ISO 14001 | <input type="checkbox"/> | <input checked="" 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. | | |

4. GENERAL PRODUCT INFORMATION

| | |
|---------------------------|-------------------------------------|
| Short product description | Oil roasted and salted |
| Appearance / Colour | Peeled roasted peanuts yellow ivory |
| Smell | Typical |
| Taste | Typical |
| Consistency / Texture | Crisp and mellow |
| Preparation procedure | |

| Certified according to: | | | Certificate Code |
|-------------------------|--------------------------|-------------------------------------|------------------|
| | yes | no | |
| Organic / Biological | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Halal | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Kosher | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| MSC | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| ASC | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| FOS | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Fairtrade | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| RSPO | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Other | <input type="checkbox"/> | <input type="checkbox"/> | Which? |

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

[illegible]

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: | <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 | | 2588kJ |
| | | 621kcal |
| Fat | | 50,4 g |
| Saturated fatty acids | | 7,1 g |
| Monounsaturated fatty acids | | g |
| Polyunsaturated fatty acids | | g |
| Trans fatty acids | | g |
| Cholesterol | | mg |
| Carbohydrates | | 8,2 g |
| Sugar | | 3,0 g |
| Starch | | g |
| Polyols | | g |
| Dietary fibers | | 10,6 g |
| Protein (N x 6.25) | | 28 g |
| Salt (Na x 2.5) | | 1,1 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 type="checkbox"/> no <input checked="" type="checkbox"/> |
| If yes, please specify: - Type of process: _____ - Time: _____ - Temperature: _____ - If concentrated or dried, concentration factor: _____ - Other conditions: _____ | |
| Are there processing aids (enzymes, clarifying agents, etc.)? | yes <input type="checkbox"/> no <input checked="" type="checkbox"/> |
| If yes, please specify which: _____ | |
| Is the product fumigated? | yes <input type="checkbox"/> no <input checked="" type="checkbox"/> |
| If yes, please specify which fumigant: _____ | |
| Is the product packed with modified atmosphere? | yes <input type="checkbox"/> no <input checked="" type="checkbox"/> |
| If yes, please specify the name of the gas: _____ | |
| Meat / Fish of farmed animals | yes <input type="checkbox"/> no <input checked="" type="checkbox"/> |
| For wild catch fish please specify fishing method: _____ | |
| 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 checked="" type="checkbox"/> | Metal detection If yes, please specify sensitivity in mm: | Fe: 0,1mm____ SS:____ NonFe:____ |
| | <input checked="" type="checkbox"/> | Sieving | mm: 3____ |
| | <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 | 1000g |
| Product drained weight | 1000g |
| Primary packaging material | Bags: Polytilen/Polyamid |
| Secondary packaging material | |
| Tertiary packaging material | Carton case |
| Product units per packaging | 10 vaccom-bags in carton case (paper) |
| <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 | Do not freeze! | 12 | 12 |
| Shelf life once opened in days | Do not freeze! | 30 days | 15 days |

11. BACTERIOLOGY

| Characteristics | Unit | Method | Limit value |
|---------------------------|---------|--------|-------------|
| Aerobic, mesophilic germs | cfu/g | | 5000 |
| Enterobacteriaceae | cfu/g | | 5000 |
| Escherichia coli | cfu/g | | 10 |
| Yeasts | cfu/g | | 500 |
| Moulds | cfu/g | | 500 |
| Staphylococcus aureus | cfu/g | | 50 |
| Chlostridium botulinum | cfu/g | | |
| Listeria monocytogenes | in 25 g | | Absent |
| Salmonella spp. | in 25 g | | Absent |

12. CHEMICAL AND PHYSICAL DATA

| Characteristics | Method | Standard value | min. | max. | Unit |
|--|--------|----------------|------|------|------|
| Moisture | | 2% | 1,8% | 3% | |
| Water activity (a _w -value) | | | | | |
| pH | | | | | |
| Particle size | | | | | |
| Packaging without vacuum | | | | 1,5% | |

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:_____ | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| Milk and milk products (lactose included) in a concentration of >1g/kg if yes, in which ingredient:_____ | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| Eggs and egg products in a concentration of >1g/kg if yes, in which ingredient:_____ | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| Fish and fish products in a concentration of >1g/kg if yes, in which ingredient:_____ | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| Crustaceans and products of these in a concentration of >1g/kg if yes, in which ingredient:_____ | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| Soybeans and products of these in a concentration of >1g/kg if yes, in which ingredient:_____ | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| Peanuts and products of these in a concentration of >1g/kg if yes, in which ingredient:_____ | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 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:_____ | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Sesame seeds and products of these in a concentration of >1g/kg if yes, in which ingredient:_____ | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| Celery and products of these (included celery salt) in a concentration of >1g/kg if yes, in which ingredient:_____ | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| Mustard and products of these in a concentration of >1g/kg if yes, in which ingredient:_____ | <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 in a concentration of >1g/kg if yes, in which ingredient:_____ | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| Mollusc and products thereof in a concentration of >1g/kg If yes, in which ingredient:_____ | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |

14. RESIDUES, IRRADIATION, NANOTECHNOLOGY

Pesticides / Antibiotics / Heavy metals and other contaminants
have to be according to the Swiss Food Legislation see:http://www.admin.ch/ch/d/sr/c817_021_23.html
and according to EU Legislation EC 396/2005, EC 1881/2006 and its amending Acts.

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?

yes ☐ no ☒

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. <div style="text-align: right;">yes <input checked="" type="checkbox"/> no <input type="checkbox"/></div> | |
| Documents available as proof of the GMO free status: <div style="text-align: right;"><input type="checkbox"/> IP-Certificate for Raw materials <input type="checkbox"/> PCR-Analysis for Raw materials <input type="checkbox"/> PCR-Analysis for end product</div> | |

16. PRODUCT DECLARATION / IDENTIFICATION

| | | |
|---|--|--|
| yes <input checked="" type="checkbox"/> | <input type="checkbox"/> no | Article Code |
| yes <input checked="" type="checkbox"/> | <input type="checkbox"/> no | Supplier's product designation |
| yes <input type="checkbox"/> | <input checked="" 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-No. |
| yes <input checked="" type="checkbox"/> | <input type="checkbox"/> no | Risk indication |

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

1. All Information is confidential and for internal use only.
2. The grocery, food ingredients and raw materials are according to the current Swiss and European legislations at the time of delivery.
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 <input checked="" type="checkbox"/> | <input 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 type="checkbox"/> | <input checked="" type="checkbox"/> no |

| | |
|----------------|--------------------|
| Place and Date | Signature Supplier |
|----------------|--------------------|