

Product Specification

1. PRODUCT DESIGNATION

Stutzer Product Name	OYSTER SAUCE "MAEKRU" BRAND 600ml
Stutzer Article Number	40425
Manufacturer's Product Name	
Manufacturer's Article Number	
Country of Production	THAILAND

2. MANUFACTURER / SUPPLIER

Manufacturer's Name	
Manufacturer's Code	
Address	THAILAND
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 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: _GMP, HACCP, HALAL	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Remark: Please send all current and available certificates.		

4. GENERAL PRODUCT INFORMATION

Short product description	
Appearance / Colour	Brown-Black
Smell	Oyster Sauce
Taste	Oyster Sauce
Consistency / Texture	Thick Liquid
Preparation procedure	

Certified according to:			Certificate Code
	yes	no	
Organic / Biological	<input type="checkbox"/>	<input type="checkbox"/>
Halal	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Kosher	<input type="checkbox"/>	<input checked="" type="checkbox"/>
MSC	<input type="checkbox"/>	<input type="checkbox"/>
ASC	<input type="checkbox"/>	<input type="checkbox"/>
FOS	<input type="checkbox"/>	<input type="checkbox"/>
Fairtrade	<input type="checkbox"/>	<input type="checkbox"/>
RSPO	<input type="checkbox"/>	<input 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 type="checkbox"/> Net weight <input type="checkbox"/> Drained net weight	Average Values per: <input type="checkbox"/> 100g edible portion <input checked="" type="checkbox"/> 100ml edible portion
Energy value		284 kJ
		67 kcal
Fat		0 g
Saturated fatty acids		0 g
Monounsaturated fatty acids		g
Polyunsaturated fatty acids		g
Trans fatty acids		0 g
Cholesterol		mg
Carbohydrates		16.5 g
Sugar		11.2 g
Starch		g
Polyols		g
Dietary fibers		1.1 g
Protein (N x 6.25)		0.2 g
Salt (Na x 2.5)		8.28 g
Suitable for	vegetarians	yes <input type="checkbox"/> no <input checked="" type="checkbox"/>
	vegans	yes <input type="checkbox"/> no <input checked="" type="checkbox"/>

7. PRODUCTION AND PROCESS INFORMATION

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

Process description	AS PER PRODUCTION FLOW ATTACHED HEREWITH	
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: _____		
- 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"/> a	Metal detection If yes, please specify sensitivity in mm:
	<input checked="" type="checkbox"/>	Sieving
	<input type="checkbox"/>	X-ray
	<input type="checkbox"/>	Optical detection
	<input checked="" type="checkbox"/>	Hand selection
	<input type="checkbox"/>	Winnowing
	<input type="checkbox"/>	Others

9. PACKAGING

Product net weight	669.6g / 600ml
Product drained weight	
Primary packaging material	Glass bottles 475 g.
Secondary packaging material	Paper carton
Tertiary packaging material	
Product units per packaging	12 bottles / carton

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			2 years
Shelf life once opened in days			-

11. BACTERIOLOGY

Characteristics	Unit	Method	Limit value
Aerobic, mesophilic germs	cfu/g	BAM, Online, Jan 2001, Chapter 3	< 10000
Enterobacteriaceae	cfu/g		
Escherichia coli	cfu/g		
Yeasts	cfu/g	BAM, Online, Jan 2001, Chapter 18	< 10
Moulds	cfu/g	BAM, Online, Jan 2001, Chapter 18	< 10
Staphylococcus aureus	cfu/g	BAM, Online, Jan 2001, Chapter 12	NOT DETECTED
Chlostridium botulinum	cfu/g		
Listeria monocytogenes	in 25 g		
Salmonella spp.	in 25 g	BAM, Online, May 2014, Chapter 5	NOT DETECTED

12. CHEMICAL AND PHYSICAL DATA

Characteristics	Method	Standard value	min.	max.	Unit
Moisture					
Water activity (a _w -value)					
pH	In-house Method based on AOAC 2012, 981.12		4.3	4.5	
Particle size					
Brix °	In-house Method based on AOAC 2012, 932.14C		22.0	25.0	

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: Soy Sauce_____	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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:___Soy Sauce_____	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Peanuts 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"/>
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 type="checkbox"/>	<input checked="" 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:___Oyster_____	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 <100nm) 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.

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

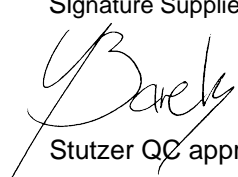
yes <input type="checkbox"/>	<input type="checkbox"/> no	Article Code
yes <input type="checkbox"/>	<input type="checkbox"/> no	Supplier's product designation
yes <input checked="" type="checkbox"/>	<input type="checkbox"/> no	Supplier's name
yes <input checked="" type="checkbox"/>	<input type="checkbox"/> 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 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 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 checked="" type="checkbox"/>	<input type="checkbox"/> no

Place and Date	Signature Supplier
Zürich, 07.02.2017	
	Stutzer QC approved