

1. MATERIAL / PRODUCT DESIGNATION

Stutzer Code / Product Name	40380	Rice Noodle *L*
Commercial Name	LE DRAGON	
Labeling E.C		
Manufacturer's Product Code		

2. MANUFACTURER / SUPPLIER

Manufacturer Code / Name		
Address		
	Thailand	
Telephone		
Fax		
E-Mail-Address		
Internet Homepage		
Responsible for Quality Management		

Supplier's Code / Name	Stutzer & Co. AG	
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 checked="" type="checkbox"/>	no <input type="checkbox"/>
IFS	yes <input type="checkbox"/>	no <input checked="" type="checkbox"/>
BRC	yes <input type="checkbox"/>	no <input checked="" type="checkbox"/>
ISO 22000	yes <input type="checkbox"/>	no <input checked="" 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 checked="" type="checkbox"/>	no <input type="checkbox"/>
Kosher	yes <input type="checkbox"/>	no <input checked="" type="checkbox"/>
Halal	yes <input checked="" type="checkbox"/>	no <input type="checkbox"/>
Others :	yes <input checked="" type="checkbox"/>	no <input 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: Steaming		
Net weight	400g	
Drained weight		
Country of origin	Thailand	
Organic product (certified organic)	yes	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
406-410g/bag	Contain in PP bag. Closure Type : band seal ,closing with heat sealing machine
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. 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	-	-	2
Shelf life once opened	-	-	2

7. SENSORY PROPERTIES

Appearance / Colour	White
Odour	Natural product from rice
Taste	Chewy and Soft
Consistency / Texture	Chewy and Soft

8. INGREDIENTS (including additives)

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

Ingredients/Additives(incl. technicalfunction)	Country of Origin	E-No.	%
Rice	Thailand		90
Water	Thailand		10

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	1485kJ/354.69kcal
Protein (N x 6.25)	7 g
Carbohydrates	78 g
Sugar	0 g
Starch	- g
Polyols	-
Dietary fibres	1 g
Fat	1 g
Saturated fatty acid	0.6 g
Monounsaturated fatty acids	- g
Polyunsaturated fatty acids	- g
Trans fatty acids	0 g
Cholesterol	0 mg
Salt	0.02 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	FDA BAM Online (2013) Chapter 3	< 3x10 ⁴ cfu/g
Enterobacteriaceae	cfu/g	FDA BAM Online (2013) Chapter 4	< 3MPN/g
<i>Escherichia coli</i>	cfu/g	FDA BAM Online (2013) Chapter 4	< 3MPN/g
Yeasts	cfu/g	FDA BAM Online (2001) Chapter 18	< 100 cfu/g
Moulds	cfu/g	FDA BAM Online (2001) Chapter 18	< 100 cfu/g
<i>Staphylococcus aureus</i>	cfu/g	FDA BAM Online (2001) Chapter 12	<10cfu/ g
<i>Chlostridium botulinum</i>	cfu/g		-
<i>Listeria monocytogenes</i>	ln 25 g		-
<i>Salmonella</i> spp.	in 25 g	ISO 6579:2002/Cor.1:2004(E)	ND/ 25 g

11. CHEMICAL AND PHYSICAL DATA

Characteristics	Method	Standard value	min.	max.	Unit %
Moisture	AOAC(2012)925.10. and 950.46.	<13%			11.37
Water activity (a _w -value)	In-house method STM no.03-026 in connection with: -Journal of water activity reader Aquaab CX3TE manual and determination of water activity using the decagon AqualabCX3TE, health products and food branch, Government of Canada	-			0.564
pH					-
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

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

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

14. 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 (< 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 if yes, which:	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
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	1.5 mm
	<input type="checkbox"/>	Sieving	
	<input type="checkbox"/>	Pebbles	
	<input type="checkbox"/>	X-ray	
	<input checked="" type="checkbox"/>	Optical detection	>1 mm
	<input checked="" type="checkbox"/>	Hand selection	>1 mm
	<input type="checkbox"/>	others	

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 checked="" type="checkbox"/>	<input type="checkbox"/> no	Supplier's name
yes <input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/> no	Lot-/Batch-Nr.
yes <input type="checkbox"/>	<input checked="" 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 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
sowie(EG)Nr.1830/2003
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)
- 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 RawMaterial.
- 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
Organic Certificate	yes <input checked="" type="checkbox"/>	<input type="checkbox"/> no
Kosher Certificate	yes <input type="checkbox"/>	<input type="checkbox"/> no
Halal Certificate	yes <input checked="" type="checkbox"/>	<input type="checkbox"/> no

Place and Date BKK, DEC 22.2015

Signature Supplier

23.12.2015

Stutzer QC approved

