

# Product Specification

## 1. PRODUCT DESIGNATION

Stutzer Product Name	CANNED BUTTER BEANS
Stutzer Article Number	
Manufacturer's Product Name	CANNED BUTTER BEANS
Manufacturer's Article Number	
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	<b>Stutzer &amp; Co. AG</b>
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

	<b>yes</b>	<b>no</b>
IFS	<input checked="" type="checkbox"/>	<input type="checkbox"/>
BRC	<input checked="" type="checkbox"/>	<input type="checkbox"/>
FSSC 22000	<input type="checkbox"/>	<input checked="" type="checkbox"/>
ISO 9001:2008	<input type="checkbox"/>	<input checked="" type="checkbox"/>
ISO 14001	<input checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>
GLOBALGAP	<input checked="" 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	Canned Butter beans stabilized by heat treating. It can be consumed by alone or as an ingredient in a soup.
Appearance / Colour	Characteristic, ivory
Smell	Characteristic without extraneous notes
Taste	Typical, no aftertaste
Consistency / Texture	Soft
Preparation procedure	Dried butter beans are soaked in water for about 14 hours, then they are pre-cooked for 5 min at about 90 °C, after is added the liquid of government (water, salt and ascorbic acid). Then, the can is closed with seaming and sterilized.

<b>Certified according to:</b>			
	<b>yes</b>	<b>no</b>	<b>Certificate Code</b>
Organic / Biological	<input checked="" type="checkbox"/>	<input type="checkbox"/>	12139
Halal	<input type="checkbox"/>	<input checked="" type="checkbox"/>	.....
Kosher	<input checked="" type="checkbox"/>	<input type="checkbox"/>	21 Adar II 5776
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 <b>current and available</b> 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.

<b>Ingredients/Additives( incl. technical function)</b>	<b>Country of Origin</b>	<b>E-No.</b>	<b>%</b>
Butter beans	Poland; China		60
water	Italy		39.58
salt	Italy		0.4
antioxidant: ascorbic acid	China	E300	0.02

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"/> <b>Net weight</b> <input type="checkbox"/> <b>Drained net weight</b>	Average Values per: <input checked="" type="checkbox"/> <b>100g</b> edible portion <input type="checkbox"/> <b>100ml</b> edible portion
<b>Energy value</b>	285	<b>kJ</b>
	68	<b>kcal</b>
<b>Fat</b>		0.5 <b>g</b>
<b>Saturated fatty acids</b>		0.0 <b>g</b>
Monounsaturated fatty acids		<b>g</b>
Polyunsaturated fatty acids		<b>g</b>
Trans fatty acids		<b>g</b>
Cholesterol		<b>mg</b>
<b>Carbohydrates</b>		9.1 <b>g</b>
<b>Sugar</b>		0.0 <b>g</b>
Starch		<b>g</b>
Polyols		<b>g</b>
<b>Dietary fibers</b>		4.8 <b>g</b>
<b>Protein</b> (N x 6.25)		4.3 <b>g</b>
<b>Salt</b> (Na x 2.5)		0.35 <b>g</b>
<b>Suitable for</b>	vegetarians	<b>yes</b> <input checked="" type="checkbox"/> <b>no</b> <input type="checkbox"/>
	vegans	<b>yes</b> <input checked="" type="checkbox"/> <b>no</b> <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	See Doc.7.5/4
Is there a physical process (sterilization, pasteurization, etc.)?	<b>yes</b> <input checked="" type="checkbox"/> <b>no</b> <input type="checkbox"/>
If yes, please specify: - Type of process: Sterilization _____ - Time: _____ - Temperature: _____ - If concentrated or dried, concentration factor: _____ - Other conditions: _____	
Are there processing aids (enzymes, clarifying agents, etc.)?	<b>yes</b> <input type="checkbox"/> <b>no</b> <input checked="" type="checkbox"/>
If yes, please specify which: _____	
Is the product fumigated?	<b>yes</b> <input type="checkbox"/> <b>no</b> <input checked="" type="checkbox"/>
If yes, please specify which fumigant: _____	
Is the product packed with modified atmosphere?	<b>yes</b> <input type="checkbox"/> <b>no</b> <input checked="" type="checkbox"/>
If yes, please specify the name of the gas: _____	
Meat / Fish of farmed animals	<b>yes</b> <input type="checkbox"/> <b>no</b> <input checked="" type="checkbox"/>
For wild catch fish please specify fishing method: _____	
Plants / Mushrooms from:	<input type="checkbox"/> <b>Greenhouse</b> <input type="checkbox"/> <b>Hydroponic</b> <input type="checkbox"/> <b>Wild crop</b> <input type="checkbox"/> <b>Field grown</b>

## 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 type="checkbox"/>	Metal detection If yes, please specify sensitivity in mm:	Fe: _____ SS: _____ NonFe: _____
	<input checked="" type="checkbox"/>	Sieving	mm: 4,0
	<input checked="" type="checkbox"/>	X-ray	Steels and stones: 3,0 mm
	<input checked="" type="checkbox"/>	Optical detection	
	<input type="checkbox"/>	Hand selection	
	<input type="checkbox"/>	Winnowing	
	<input checked="" type="checkbox"/>	Others	Destoner

## 9. PACKAGING

Product net weight	400g/800g/2500g
Product drained weight	240g/480g/1500g
Primary packaging material	Cans in tinfoil
Secondary packaging material	Cartons
Tertiary packaging material	Pallets
Product units per packaging	12/400g – 12/800g – 6/2500g
<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: <a href="http://www.blv.admin.ch/themen/04678/04887/04891/index.html?lang=en">http://www.blv.admin.ch/themen/04678/04887/04891/index.html?lang=en</a>).</p> <p>Certificates of compliance <b>have to be</b> 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 <b>days</b>			1095
Shelf life once opened in <b>days</b>			3

## 11. BACTERIOLOGY

Characteristics	Unit	Method	Limit value
Aerobic, mesophilic germs	cfu/g		
Enterobacteriaceae	cfu/g		
Escherichia coli	cfu/g		
Yeasts	cfu/g		
Moulds	cfu/g		
Staphylococcus aureus	cfu/g		
Clostridium botulinum	cfu/g		
Listeria monocytogenes	in 25 g		
Salmonella spp.	in 25 g		

## 12. CHEMICAL AND PHYSICAL DATA

Characteristics	Method	Standard value	min.	max.	Unit
Moisture					
Water activity (a <sub>w</sub> -value)					
pH	pHmeter	6.0	5,4	6.4	
Particle size					
Brix °					

### 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:wheat	<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 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:_____	<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](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](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 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](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 type="checkbox"/>	<input type="checkbox"/> no

Place and Date  
23/08/16

Signature Supplier  
Digital übermittelt, ohne Unterschrift gültig.