

Product Specification

1. PRODUCT DESIGNATION

Stutzer Product Name	Oriental Style Instant Cup Noodles Vegetable Flavour MAMA Brand
Stutzer Article Number	44600
Manufacturer's Product Name	Thai President Foods Plc.
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 checked="" type="checkbox"/>	<input type="checkbox"/>
FSSC 22000	<input type="checkbox"/>	<input checked="" type="checkbox"/>
ISO 9001:2008	<input checked="" type="checkbox"/>	<input 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 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	Instant noodles packed in Paper/PP cup with condiments
Appearance / Colour	Cream colour of fried noodles
Smell	No objectionable smell
Taste	Mild salty
Consistency / Texture	Crispy noodles and elastic after rehydration
Preparation procedure	As state on cup

Certified according to:			
	yes	no	Certificate Code
Organic / Biological	<input type="checkbox"/>	x
Halal	<input type="checkbox"/>	x
Kosher	<input type="checkbox"/>	x
MSC	<input type="checkbox"/>	x
ASC	<input type="checkbox"/>	x
FOS	<input type="checkbox"/>	x
Fairtrade	<input type="checkbox"/>	x
RSPO	<input type="checkbox"/>	x
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.

Ingredients/Additives(incl. technical function)	Country of Origin	E-No.	%

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 (As prepared) <input type="checkbox"/> Drained net weight	Average Values per: x100g edible portion <input type="checkbox"/> 100ml edible portion
Energy value		345 kJ 82 kcal
Fat		3.4 g
Saturated fatty acids		1.7 g
Monounsaturated fatty acids		g
Polyunsaturated fatty acids		g
Trans fatty acids		g
Cholesterol		mg
Carbohydrates		11.2 g
Sugar		0.6 g
Starch		g
Polyols		g
Dietary fibers		g
Protein (N x 6.25)		1.7 g
Salt(Na x 2.5)		0.9 g
Suitable for	vegetarians	yes <input type="checkbox"/> no <input type="checkbox"/>
	vegans	yes <input 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	See attached
Is there a physical process (sterilization, pasteurization, etc.)?	yes <input type="checkbox"/> no <input 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 type="checkbox"/>
If yes, please specify which: _____	
Is the product fumigated?	yes <input type="checkbox"/> no <input type="checkbox"/>
If yes, please specify which fumigant: _____	
Is the product packed with modified atmosphere?	yes <input type="checkbox"/> no <input type="checkbox"/>
If yes, please specify the name of the gas: _____	
Meat / Fish of farmed animals	yes <input type="checkbox"/> no <input 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 checked="" 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:2.0 SS:3.5 NonFe:3.5 mm:_____
	<input type="checkbox"/>	Sieving	
	<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	70g
Product drained weight	NA
Primary packaging material	Plastic cup (PP)
Secondary packaging material	Paper box
Tertiary packaging material	NA
Product units per packaging	70g/cup x 12cups/box
<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			12 months
Shelf life once opened in days			

11. BACTERIOLOGY

Characteristics	Unit	Method	Limit value
Aerobic, mesophilic germs	cfu/g	Compendium 4 th ed, 2001	1x10 ⁵
Enterobacteriaceae	cfu/g	NA	NA
Escherichia coli	cfu/g	FDA BAM Online 2013, (Chapter 4)	3 MPN/g
Yeasts	cfu/g	NA	NA
Moulds	cfu/g	Compendium 4 th ed, 2001	Noodles < 10, Seasoning < 5x10 ²
Staphylococcus aureus	cfu/g	Compendium 1 st ed, 2003	Negative in 0.1g
Chlostridium botulinum	cfu/g	NA	NA
Listeria monocytogenes	in 25 g	NA	NA
Salmonella spp.	in 25 g	ISO6579:2002/ Cor.1:2004	Negative in 25g

12. CHEMICAL AND PHYSICAL DATA

Characteristics	Method	Standard value	min.	max.	Unit
Moisture	AACC(1995)			10	%
Water activity (a _w -value)					
pH					
Particle size					

Brix °					
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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 flour	x	<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"/>	x	<input type="checkbox"/>
Eggs and egg products in a concentration of >1g/kg if yes, in which ingredient: _____	<input type="checkbox"/>	x	<input type="checkbox"/>
Fish and fish products in a concentration of >1g/kg if yes, in which ingredient: _____	<input type="checkbox"/>	x	<input type="checkbox"/>
Crustaceans and products of these in a concentration of >1g/kg if yes, in which ingredient: _____	<input type="checkbox"/>	x	<input type="checkbox"/>
Soybeans and products of these in a concentration of >1g/kg if yes, in which ingredient: soy sauce	x	<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"/>	x
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"/>	x
Sesame seeds and products of these in a concentration of >1g/kg if yes, in which ingredient: _____	<input type="checkbox"/>	x	<input type="checkbox"/>
Celery and products of these (included celery salt) in a concentration of >1g/kg if yes, in which ingredient: _____	<input type="checkbox"/>	x	<input type="checkbox"/>
Mustard and products of these in a concentration of >1g/kg if yes, in which ingredient: _____	<input type="checkbox"/>	<input type="checkbox"/>	x
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"/>	x
Lupine and products thereof in a concentration of >1g/kg if yes, in which ingredient: _____	<input type="checkbox"/>	<input type="checkbox"/>	x
Mollusc and products thereof in a concentration of >1g/kg If yes, in which ingredient: _____	<input type="checkbox"/>	x	<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. yesx 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"/>	xno	Article Code
yes <input type="checkbox"/>	xno	Supplier's product designation
yes <input type="checkbox"/>	xno	Supplier's name
yesx	<input type="checkbox"/> no	Manufacturer's name
yesx	<input type="checkbox"/> no	Packing- / Manufacturing date (open / coded)
yesx	<input type="checkbox"/> no	Best until date or expiration date
yesx	<input type="checkbox"/> no	Lot-/Batch-No.
yes <input type="checkbox"/>	xno	Risk indication

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

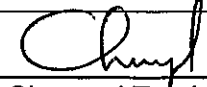
- All Information is confidential and for internal use only.
- The grocery, food ingredients and raw materials are according to the current Swiss and European legislations at the time of delivery.
- The requirements of the EC-Legislation set in the ordinance (EC) No. 178/2002 concerning the Traceability 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 raw material.
- 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.
- 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"/>	xno
Safety Data Sheet	yes <input type="checkbox"/>	xno
Veterinary Certificate	yes <input type="checkbox"/>	xno
Certificate of Analysis	yes <input type="checkbox"/>	xno

Stutzer QC approved


14.09.2016

Place and Date	Signature Supplier	 Mr. Chumpol Temiyasathit
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INGREDIENTS OF PRODUCT

PRODUCT	: INSTANT CUP NOODLES	DATE	: 26/08/2016
BRAND NAME	: MAMA	FLAVOUR	: VEGETABLE
NET WEIGHT	: 70 g.	MFG.	: TF
CUSTOMER	: SWITZERLAND	REF.	: -

INGREDIENTS	QUANTITY (%)
WHEAT FLOUR	75.13
PALM OIL	12.18
DRIED VEGETABLE(carrot, cabbage, mushroom, corn kernel, spring onion)	3.94
SALT	3.56
SUGAR	2.10
SPICES(garlic, onion, pepper)	1.65
SOY SAUCE POWDER(soybean, salt, malt extract, wheat, yeast extract, palm oil)	0.62
FLAVOUR ENHANCER(E621, E635)	0.48
ACIDITY REGULATOR(E500, E501, E451)	0.16
COLOUR(plain caramel)	0.10
THICKENER(E466)	0.08
TOTAL	100.00

REMARK : May contain traces of egg, milk, crustacean, fish, sesame,celery and mollusc.

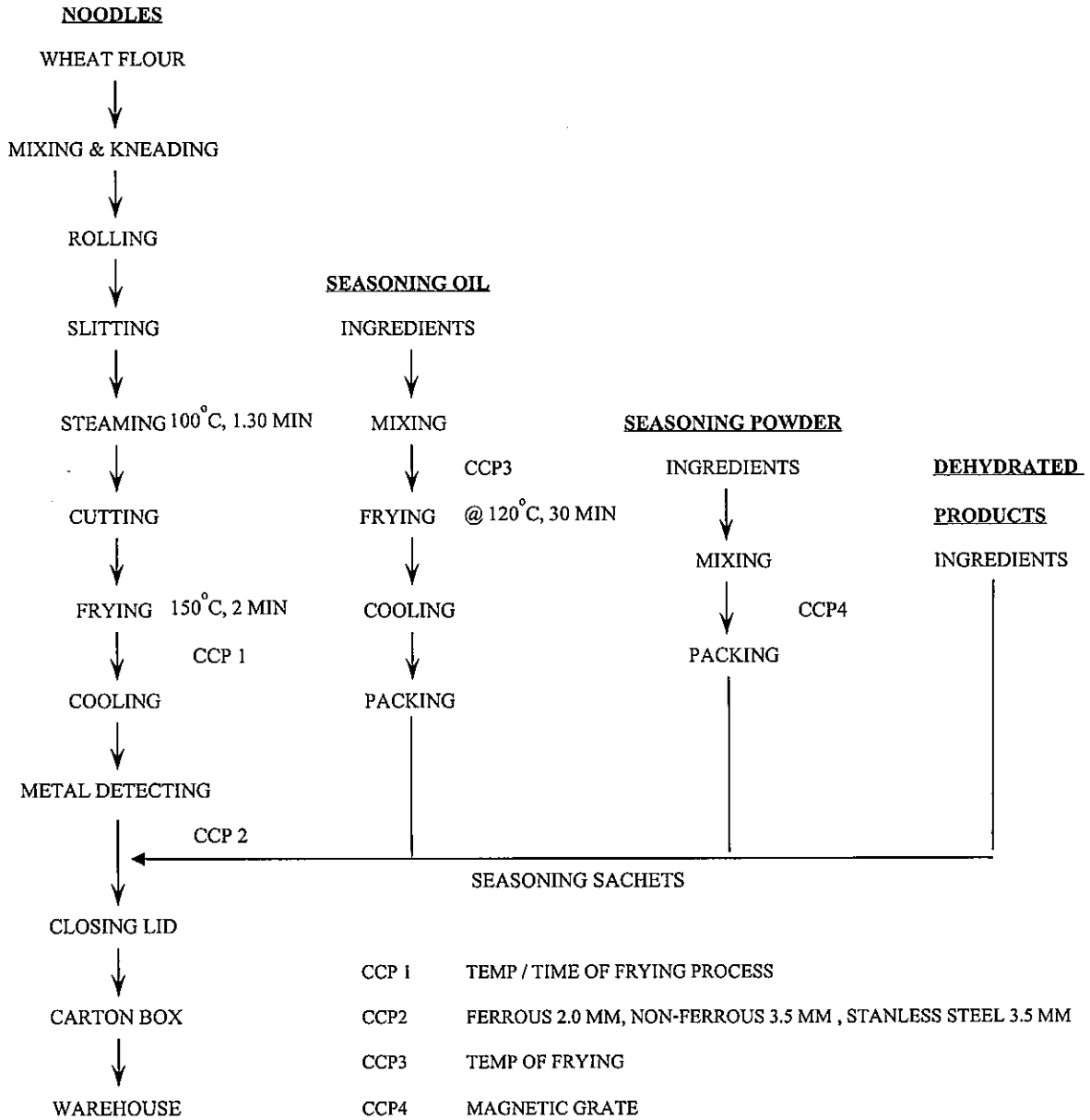
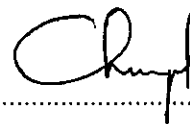
RESEARCHER : Supasit

ACTING RD&QA MANAGER : Chingf

MANUFACTURING PROCESS OF INSTANT NOODLES

FLAVOUR : ORIENTAL STYLE INSTANT CUP NOODLES VEGETABLE FLAVOUR

BRAND : MAMA

(MR. CHUMPOL TEMIYASATHIT)

ACTING RD&QA MANAGER

DATE : 29/8/2016