

Product Specification

1. PRODUCT DESIGNATION

| | |
|-------------------------------|---------------------------------------|
| Stutzer Product Name | ZMO PANCAKE MIX 10x250G; 4x2.5KG 'LG' |
| Stutzer Article Number | 49108; 49109 |
| Manufacturer's Product Name | |
| Manufacturer's Article Number | |
| Country of Production | Belgium |

2. MANUFACTURER / SUPPLIER

| | |
|------------------------------------|---------|
| Manufacturer's Name | |
| Manufacturer's Code | |
| Address | BELGIUM |
| 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 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 checked="" type="checkbox"/> |
| Remark: Please send all current and available certificates. | | |

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 | | 1616 kJ |
| | | 382 kcal |
| Fat | | 9.2 g |
| Saturated fatty acids | | 4.2 g |
| Monounsaturated fatty acids | | g |
| Polyunsaturated fatty acids | | g |
| Trans fatty acids | | g |
| Cholesterol | | mg |
| Carbohydrates | | 69.6 g |
| Sugar | | 9.8 g |
| Starch | | g |
| Polyols | | g |
| Dietary fibers | | 0.5 g |
| Protein (N x 6.25) | | 10.6 g |
| Salt (Na x 2.5) | | 0.6 g |
| | | |
| Suitable for | vegetarians | yes <input checked="" type="checkbox"/> no <input 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 | Blending of powders according to a complete implemented quality system based on HACCP principles. | |
| Is there a physical process (sterilization, pasteurization, etc.)? | yes <input type="checkbox"/> no <input checked="" type="checkbox"/> | |
| If yes, please specify: | <ul style="list-style-type: none"> - 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: 1.2mm SS:1.8mm NonFe: 1.5mm |
| | <input checked="" type="checkbox"/> | Sieving | mm: <u> 3 </u> |
| | <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 | 250G; 2.5 kg-box |
| Product drained weight | N.A. |
| Primary packaging material | PE BAGS PRINTED; PP bags |
| Secondary packaging material | carton box |
| Tertiary packaging material | N.A |
| Product units per packaging | 10x250G; 4x2.5KG |
| <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 | | | 1 year |
| Shelf life once opened in days | | | |

11. BACTERIOLOGY

| Characteristics | Unit | Method | Limit value |
|---------------------------|---------|-----------------|-------------|
| Aerobic, mesophilic germs | cfu/g | ISO 483iS3-1 | 100.000 |
| Enterobacteriaceae | cfu/g | NEN-ISO 21528-2 | 10 |
| Escherichia coli | cfu/g | | |
| Yeasts | cfu/g | ISO 7954 | 10.000 |
| Moulds | cfu/g | ISO 7954 | 10.000 |
| Staphylococcus aureus | cfu/g | ISO 6888-1 | 100 |
| Chlostridium botulinum | cfu/g | | |
| Listeria monocytogenes | in 25 g | | |
| Salmonella spp. | in 25 g | ISO 6579 | absent |

12. CHEMICAL AND PHYSICAL DATA

| Characteristics | Method | Standard value | min. | max. | Unit |
|--|--------|----------------|------|------|------|
| Moisture | | NA | | | |
| Water activity (a _w -value) | | NA | | | |
| pH | | NA | | | |
| Particle size | | NA | | | |
| Brix ° | | NA | | | |

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 _____ | <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: _____ Milk powder _____ | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Eggs and egg products in a concentration of >1g/kg if yes, in which ingredient: _____ Egg powder _____ | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input 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
 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. 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 checked="" type="checkbox"/> | no <input type="checkbox"/> | Article Code |
| yes <input checked="" type="checkbox"/> | no <input type="checkbox"/> | Supplier's product designation |
| yes <input type="checkbox"/> | no <input checked="" type="checkbox"/> | Supplier's name |
| yes <input checked="" type="checkbox"/> | no <input type="checkbox"/> | Manufacturer's name |
| yes <input checked="" type="checkbox"/> | no <input type="checkbox"/> | Packing- / Manufacturing date (open / coded) |
| yes <input checked="" type="checkbox"/> | no <input type="checkbox"/> | Best until date or expiration date |
| yes <input checked="" type="checkbox"/> | no <input type="checkbox"/> | Lot-/Batch-No. |
| yes <input type="checkbox"/> | no <input type="checkbox"/> | 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"/> | no <input checked="" type="checkbox"/> |
| Safety Data Sheet | yes <input type="checkbox"/> | no <input checked="" type="checkbox"/> |
| Veterinary Certificate | yes <input type="checkbox"/> | no <input checked="" type="checkbox"/> |
| Certificate of Analysis | yes <input type="checkbox"/> | no <input checked="" type="checkbox"/> |

| | |
|--------------------|---|
| Place and Date | Signature Supplier |
| Zürich, 24.07.2019 |  |
| | Stutzer QC approved |