

# Product Specification

## 1. PRODUCT DESIGNATION

Stutzer Product Name	Quartered Artichoke Hearts 3kg Le Dragon
Stutzer Article Number	41735
Manufacturer's Product Name	Quartered Artichoke Hearts 3kg Le Dragon
Manufacturer's Article Number	
Country of Production	Spain

## 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

	yes	no
IFS	<input checked="" type="checkbox"/>	<input type="checkbox"/>
BRC	<input checked="" type="checkbox"/>	<input type="checkbox"/>
FSSC 22000	<input type="checkbox"/>	<input 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 type="checkbox"/>
SQF2000	<input type="checkbox"/>	<input type="checkbox"/>
BSCI-Code of Conduct (e. g. SA 8000)	<input type="checkbox"/>	<input type="checkbox"/>
Sedex	<input type="checkbox"/>	<input type="checkbox"/>
GLOBALGAP	<input type="checkbox"/>	<input type="checkbox"/>
Others: _____	<input type="checkbox"/>	<input type="checkbox"/>
Remark: Please send all <b>current and available</b> certificates.		



## 6. NUTRITION INFORMATION

Based on:	<input type="checkbox"/> Net weight <input checked="" type="checkbox"/> Drained net weight	Average Values per:	<input checked="" type="checkbox"/> 100g edible portion <input type="checkbox"/> 100ml edible portion
<b>Energy value</b>		167	<b>kJ</b>
		40	<b>kcal</b>
<b>Fat</b>			0.2 <b>g</b>
<b>Saturated fatty acids</b>			0.1 <b>g</b>
Monounsaturated fatty acids			<b>g</b>
Polyunsaturated fatty acids			<b>g</b>
Trans fatty acids			<b>g</b>
Cholesterol			6.5 <b>mg</b>
<b>Carbohydrates</b>			1.0 <b>g</b>
<b>Sugar</b>			<b>g</b>
Starch			<b>g</b>
Polyols			<b>g</b>
<b>Dietary fibers</b>			3.0 <b>g</b>
<b>Protein (N x 6.25)</b>			1.5 <b>g</b>
<b>Salt (Na x 2.5)</b>			0.8 <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	1. Raw material reception, 2. Size grading (calibration), 3. Peeling, 4. Quartering, 5. Blanching, 6. Selection, 7. Filling counter, 8. Weight control, 9. Brine dosage, 10. Preheating, 11. Seaming, 12. Pasteurizing, 13. Cooling and 14. Storage.
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:	<ul style="list-style-type: none"> <li>- Type of process: Pasteurization</li> <li>- Time: 35 min</li> <li>- Temperature: _____</li> <li>- If concentrated or dried, concentration factor: _____</li> <li>- Other conditions: _____</li> </ul>
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 checked="" type="checkbox"/> <b>no</b> <input 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"/> 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:2.5mm SS:2.5mm NonFe:3mm
	<input type="checkbox"/>	Sieving	mm:_____
	<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	2500g
Product drained weight	1550g
Primary packaging material	Can of tin
Secondary packaging material	Cardboard
Tertiary packaging material	
Product units per packaging	6 unit per cardboard packed
<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 days
Shelf life once opened in <b>days</b>			3 days

## 11. BACTERIOLOGY

Characteristics	Unit	Method	Limit value
Aerobic, mesophilic germs	cfu/g		<10 CBU/g
Enterobacteriaceae	cfu/g		<10 CBU/g
Escherichia coli	cfu/g		<10 CBU/g
Yeasts	cfu/g		<100 CBU/g
Moulds	cfu/g		<100 CBU/g
Staphylococcus aureus	cfu/g		<10 CBU/g
Chlostridium botulinum	cfu/g		<10 CBU/g
Listeria monocytogenes	in 25 g		No detected
Salmonella spp.	in 25 g		No detected

## 12. CHEMICAL AND PHYSICAL DATA

Characteristics	Method	Standard value	min.	max.	Unit
Moisture		90	88	94	
Water activity (a <sub>w</sub> -value)		n/a	n/a	n/a	
pH		4.10-4.20	3.7	4.3	pH
Particle size		n/a	n/a	n/a	
Brix °		4.5	4.0	5.0	

### 13. ALLERGENS

<b>yes:</b>	contained in the raw material as an ingredient (quantity, see point 8)
<b>CC:</b>	not avoidable cross-contamination is possible after HACCP-concept
<b>no:</b>	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: _____	<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

<b>Pesticides / Antibiotics / Heavy metals and other contaminants</b> have to be according to the Swiss Food Legislation see: <a href="http://www.admin.ch/ch/d/sr/c817_021_23.html">http://www.admin.ch/ch/d/sr/c817_021_23.html</a> and according to EU Legislation EC 396/2005, EC 1881/2006 and its amending Acts.	
<b>Irradiation</b> Is the product or any of its ingredients treated with irradiation?	yes <input type="checkbox"/> no <input checked="" type="checkbox"/>
<b>Nanotechnology</b> 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 <input type="checkbox"/> no <input checked="" type="checkbox"/>

## 15. GMO INFORMATION

<p>The product has been manufactured without genetically modified organisms, ingredients, additives, microorganisms or processing aids and can therefore be declared according to:</p> <ul style="list-style-type: none"> <li>- <b>Swiss Food Legislation:</b> <a href="http://www.admin.ch/ch/d/sr/c817_022_51.html">http://www.admin.ch/ch/d/sr/c817_022_51.html</a></li> <li>- <b>EU Directives:</b> 2003/1829/EG, 2003/1830, 1332/2008</li> </ul> <p>as GMO free.</p> <p style="text-align: right;"><b>yes</b> <input checked="" type="checkbox"/> <b>no</b> <input type="checkbox"/></p>	
<p>Documents available as proof of the GMO free status:</p> <p style="text-align: right;"> <input type="checkbox"/> IP-Certificate for Raw materials  <input type="checkbox"/> PCR-Analysis for Raw materials  <input checked="" type="checkbox"/> PCR-Analysis for end product         </p>	

## 16. PRODUCT DECLARATION / IDENTIFICATION

<b>yes</b> <input type="checkbox"/>	<input type="checkbox"/> <b>no</b>	Article Code
<b>yes</b> <input type="checkbox"/>	<input type="checkbox"/> <b>no</b>	Supplier's product designation
<b>yes</b> <input type="checkbox"/>	<input type="checkbox"/> <b>no</b>	Supplier's name
<b>yes</b> <input type="checkbox"/>	<input type="checkbox"/> <b>no</b>	Manufacturer's name
<b>yes</b> <input type="checkbox"/>	<input type="checkbox"/> <b>no</b>	Packing- / Manufacturing date (open / coded)
<b>yes</b> <input checked="" type="checkbox"/>	<input type="checkbox"/> <b>no</b>	Best until date or expiration date
<b>yes</b> <input checked="" type="checkbox"/>	<input type="checkbox"/> <b>no</b>	Lot-/Batch-No.
<b>yes</b> <input type="checkbox"/>	<input type="checkbox"/> <b>no</b>	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	<b>yes</b> <input checked="" type="checkbox"/>	<input type="checkbox"/> <b>no</b>
Safety Data Sheet	<b>yes</b> <input type="checkbox"/>	<input checked="" type="checkbox"/> <b>no</b>
Veterinary Certificate	<b>yes</b> <input type="checkbox"/>	<input checked="" type="checkbox"/> <b>no</b>
Certificate of Analysis	<b>yes</b> <input checked="" type="checkbox"/>	<input type="checkbox"/> <b>no</b>

Place and Date Zürich, 31.03.16	Signature Supplier Elektronisch übermittelt, ohne Unterschrift gültig
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