

Product Specification

1. PRODUCT DESIGNATION

Stutzer Product Name	FILLETS OF PEPPER VINEGAR AROMATIZED
Stutzer Article Number	43905
Manufacturer's Product Name	
Manufacturer's Article Number	B0003334
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	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"/>	X
BRC	<input type="checkbox"/>	X
FSSC 22000	<input type="checkbox"/>	X
ISO 9001:2008	<input type="checkbox"/>	X
ISO 14001	<input type="checkbox"/>	X
ISO 22000	<input type="checkbox"/>	X
SQF2000	<input type="checkbox"/>	X
BSCI-Code of Conduct (e. g. SA 8000)	<input type="checkbox"/>	X
Sedex	<input type="checkbox"/>	X
GLOBALGAP	<input type="checkbox"/>	X
Others: HACCP	<input type="checkbox"/>	X
	X	

Remark: Please send all **current and available** certificates.

6. NUTRITION INFORMATION

Based on:	<input type="checkbox"/> Net weight <input type="checkbox"/> Drained net weight	Average Values per: <input type="checkbox"/> 100g edible portion <input type="checkbox"/> 100ml edible portion
Energy value		208 kJ 49 kcal
Fat		<0,5 g
Saturated fatty acids		0 g
Monounsaturated fatty acids		g
Polyunsaturated fatty acids		g
Trans fatty acids		g
Cholesterol		mg
Carbohydrates		10 g
Sugar		9,4 g
Starch		g
Polyols		g
Dietary fibers		1,5 g
Protein (N x 6.25)		0,9 g
Salt (Na x 2.5)		1,9 g
Suitable for	vegetarians	yesX no <input type="checkbox"/>
	vegans	yesX 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	Strips of red yellow and green blanched and kept in a white wine preservation liquid with vinegar peppers , canned , pasteurized and labeled.	
Is there a physical process (sterilization, pasteurization, etc.)?	yesX	no <input type="checkbox"/>
If yes, please specify:	<ul style="list-style-type: none"> - Type of process: _____ pasteurization _____ - Time: _____ 80' - Temperature: _____ 81°C _____ - If concentrated or dried, concentration factor: _____ NO _____ - Other conditions: _____ NO _____ 	
Are there processing aids (enzymes, clarifying agents, etc.)?	yes <input type="checkbox"/>	noX
If yes, please specify which: _____		
Is the product fumigated?	yes <input type="checkbox"/>	noX
If yes, please specify which fumigant: _____		
Is the product packed with modified atmosphere?	yes <input type="checkbox"/>	noX
If yes, please specify the name of the gas: _____		
Meat / Fish of farmed animals	yes <input type="checkbox"/>	noX
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 type="checkbox"/> no <input checked="" type="checkbox"/>
If yes, which method is used?	<input type="checkbox"/>	Metal detection If yes, please specify sensitivity in mm:	Fe: _____ SS: _____ NonFe: _____
	<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	4200g
Product drained weight	2200g
Primary packaging material	Tin in tinplate paint suitable for contact with food
Secondary packaging material	Label
Tertiary packaging material	SHRINK FILM
Product units per packaging	3 TINS
<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			1080
Shelf life once opened in days			3

11. BACTERIOLOGY

Characteristics	Unit	Method	Limit value
Aerobic, mesophilic germs	cfu/g	01-M=ISO 4833-1:2013	<10
Enterobacteriaceae	cfu/g		
Escherichia coli	cfu/g		
Yeasts	cfu/g	18-M/2=ISO 21527-2:2008	<10
Moulds	cfu/g	18-M/2=ISO 21527-2:2008	<10
Staphylococcus aureus	cfu/g		
Chlostridium botulinum	cfu/g		ABSENT
Listeria monocytogenes	in 25 g	19M=AFNOR BIO 12/11-03/04	ABSENT
Salmonella spp.	in 25 g	20M=AFNOR BIO 12/16-09/05	ABSENT

12. CHEMICAL AND PHYSICAL DATA

Characteristics	Method	Standard value	min.	max.	Unit
Moisture					
Water activity (a _w -value)					
pH		< 4,00			
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:_____	<input type="checkbox"/>	<input type="checkbox"/>	x
Milk and milk products (lactose included) in a concentration of >1g/kg if yes, in which ingredient:_____	<input type="checkbox"/>	<input type="checkbox"/>	x
Eggs and egg products in a concentration of >1g/kg if yes, in which ingredient:_____	<input type="checkbox"/>	<input type="checkbox"/>	x
Fish and fish products in a concentration of >1g/kg if yes, in which ingredient:_____	<input type="checkbox"/>	<input type="checkbox"/>	x
Crustaceans and products of these in a concentration of >1g/kg if yes, in which ingredient:_____	<input type="checkbox"/>	<input type="checkbox"/>	x
Soybeans and products of these in a concentration of >1g/kg if yes, in which ingredient:_____	<input type="checkbox"/>	<input type="checkbox"/>	x
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"/>	<input type="checkbox"/>	x
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"/>	x
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:_____ E220_____	<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"/>	<input type="checkbox"/>	X

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 <input type="checkbox"/> no X
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 <input type="checkbox"/> no X

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"> - Swiss Food Legislation: http://www.admin.ch/ch/d/sr/c817_022_51.html - EU Directives: 2003/1829/EG, 2003/1830, 1332/2008 <p>as GMO free.</p> <p style="text-align: right;">yes <input type="checkbox"/> no <input checked="" 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 type="checkbox"/> PCR-Analysis for end product </p>	

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 checked="" type="checkbox"/>	no <input 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 checked="" type="checkbox"/>	no <input type="checkbox"/>	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)
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 checked="" type="checkbox"/>	no <input type="checkbox"/>
Safety Data Sheet	yes <input checked="" type="checkbox"/>	no <input type="checkbox"/>
Veterinary Certificate	yes <input type="checkbox"/>	no <input checked="" type="checkbox"/>
Certificate of Analysis	yes <input checked="" type="checkbox"/>	no <input type="checkbox"/>

Place and Date	Signature Supplier
Zürich, 05.07.16	Elektronisch übermittelt, ohne Unterschrift gültig