

# STUTZER



## Product Specification

1. PRODUCT DESIGNATION	
Importer's Product Name	TÜRK. KAPERNBEEREN 12/370ML
Importer's Article Number	41885
Product Brand	
Manufacturer's Product Name	
Manufacturer's Article Number	
Legal Product Denomination	
Country of Production	Turkey

2. MANUFACTURER / SUPPLIER	
Manufacturer / Supplier's Name	
Manufacturer / Supplier's Code	
Address	
Telephone	
Fax	
E-Mail-Address	
Internet Homepage	
Responsible for Quality Management	

Importer's Name	Stutzer & Co. AG
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. CERTIFICATIONS			
<b>Manufacturer's certification:</b>	<b>YES</b>	<b>NO</b>	
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	<input checked="" type="checkbox"/>	<input 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"/>	
GLOBALGAP	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Social Standard	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
(e.g. Sedex, BSCI-Code of Conduct, SA 8000, etc.), if			
YES please specify: Sedex			
Other certification:	BSCI		
<b>Product certification:</b>	<b>YES</b>	<b>NO</b>	<b>Certificate Code:</b>
Organic / Biological	<input type="checkbox"/>	<input checked="" type="checkbox"/>	.....
Halal	<input checked="" type="checkbox"/>	<input type="checkbox"/>	.....
Kosher	<input checked="" type="checkbox"/>	<input type="checkbox"/>	.....
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, if so which type?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	.....
Other, which?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	.....
Please send all <b>current and available</b> certificates.			

#### 4. GENERAL PRODUCT INFORMATION

Short product description	Caperberries in Brine
Appearance / Colour	Light olive to dark green with spotting
Smell	Characteristic
Taste	Typical as capers in vinegar
Consistency / Texture	Firm ,crisps free from dirt
Preparation procedure	Ready to eat

Is the Product ready to eat?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO (if no, please specify preparation above)
Oxygen / moisture absorber contained?	<input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES (in primary / customer packaging)
Consume indication (daily max. intake?)	<input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES Daily max. intake:

#### 5. INGREDIENTS

##### Remarks:

- Complete the ingredients list in quantitative descending order of weight (Total = 100%).
- The percentages (w/w) of the ingredients have to be specified as they are at the time of production.
- Specify the botanical / animal source of fats, oils, gelatin, vinegar, maltodextrin, glucose syrup, starches and modified starches.
- For fish, please specify the FAO fishing area according to FAO (e.g. FAO 57)
- For fish, molluscs, crustaceans, mushrooms and seaweed, please specify the Latin name.
- The origin of ingredients is mandatory, if the quantity is >20% for animal or >50% for vegetable ingredients.

Ingredients / Additives (incl. technical function)	Country of Origin FAO	Total [%]:	
		E-No.	[%]
Caperberry	Turkey		
Water	Turkey		
Vinegar	Turkey		
Salt	Turkey		

6. NUTRITION INFORMATION			
Based on:	<input type="checkbox"/> Net weight <input checked="" type="checkbox"/> Drained weight <input type="checkbox"/> Prepared product	Values are: <input checked="" type="checkbox"/> Analyzed <input checked="" type="checkbox"/> Calculated <input type="checkbox"/> Published	Average Values per: <input checked="" type="checkbox"/> 100g edible portion <input type="checkbox"/> 100ml edible portion
	Source:		
<b>Energy value</b> (calculated according to EU 1169/2011 Annex XIV)			101,4 <b>kJ</b> 24,3 <b>kcal</b>
<b>Fat</b>			0,5 <b>g</b>
<b>Saturated fatty acids</b>			0 <b>g</b>
Monounsaturated fatty acids			g
Polyunsaturated fatty acids			g
Trans fatty acids			g
Cholesterol			mg
<b>Carbohydrates</b>			2,6 <b>g</b>
<b>Sugar</b>			0 <b>g</b>
Starch			g
Polyols			g
<b>Dietary fibers</b>			2,5 <b>g</b>
<b>Protein</b> (N x 6.25)			1,1 <b>g</b>
<b>Salt</b> (Na x 2.5)	<input checked="" type="checkbox"/> pure <input type="checkbox"/> iodized <input type="checkbox"/> fluorized		6 <b>g</b>

(Nutritional values in **bold** are mandatory)

<b>Product can be declared as:</b>
<b>Vegetarian:</b> <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO (doesn't contain any ingredients of animal origin <b>apart from</b> milk, milk products (like lactose), eggs or honey)
<b>Vegan:</b> <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO (doesn't contain any ingredients of animal origin at all)

7. PRODUCTION AND PROCESS INFORMATION	
The production <b>has to be</b> based on a defined HACCP concept according to Codex Alimentarius.	
Production process description or Flow-Chart (Please send if available)	caperberries, giving to conveyor belt, passing to magnet, washing jar, filling, weighing, prepare to brine, giving to brine, capping, washing to jar, pasteurization, drying, coddling, labelling, passing to x-ray ,boxing, final product control, loading, taking to photo, sealing.
Is there a physical process? (e.g. sterilization, pasteurization, cooking, baking, drying, etc.)	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
If yes, please specify:	
Type of process:	pasteurization
Time:	25 minutes
Temperature:	85 C
Concentration / drying factor:	-
Other conditions:	-
Have any processing aids been used (enzymes, clarifying agents, etc.)? Have any processing aids of animal origin been used (product AND raw material)?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
If yes, please specify which:	
Is the product fumigated? If yes, please specify fumigant:	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
Is the product packed with modified atmosphere? If yes, please specify gas:	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
Fish / Meat of farmed animals? Fishing Method if wild caught:	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO (farmed)    (wild)
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:	4 mm
			SS:	5 mm
			NonFe:	5 mm
	<input type="checkbox"/>	Sieving / filtration (mesh size in mm)		
	<input checked="" type="checkbox"/>	X-ray (if yes please specify sensitivity in mm)	Fe: 2 mm , Glass: 4 mm	
	<input type="checkbox"/>	Optical detection		
	<input checked="" type="checkbox"/>	Hand selection		
	<input checked="" type="checkbox"/>	Magnet (please specify strength in Gauss)	-2500+2500	
	<input type="checkbox"/>	Others:		

9. PACKAGING / LOGISTICAL DETAILS				
Customer unit weight [g] or content [ml]	Net: 365 g	Gross: 570 g		
Customer unit drained weight [g]	180 g			
Customer unit measurements [cm]	Length: Diameter:7,19	Width:	Height: 12,16	
Trading unit weight [g]	Net: 4380	Gross: 6920		
Trading unit measurements [cm]	Length: 21,7	Width: 28,7	Height: 5,0	
Customer units per trading unit	12 units			
Primary packaging material (e.g. PE-Bag)	370 cc glass jar			
Secondary packaging material (e.g. Carton)	Carton Tray			
GTIN / EAN (Barcode) of customer unit (CU)	7610294401754			
GTIN / EAN (Barcode) of trading unit (TU)	7610294012622			
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). Certificates of compliance <b>have to be</b> available on request.				

10. SHELF LIFE / STORAGE			
Storage temperature:	deep-frozen (-18°C)	Cooled (< 5°C)	room temperature (around 20°C)
Shelf life in the original packaging in <b>days</b>			720 days
Shelf life once opened in <b>days</b>		7 days	

Special storage conditions (e.g. dark & dry etc.)	cool and dry place.
Where on the packaging is the expiry date imprinted?	on the lid
Example of expiry date code	<input checked="" type="checkbox"/> dd.mm.yyyy <input type="checkbox"/> mm.yyyy <input type="checkbox"/> other:

11. BACTERIOLOGY				
Product is commercially sterile:		YES <input type="checkbox"/>	NO <input type="checkbox"/>	
Characteristics	Unit	Method	Testing frequency	Limit value
Aerobic, mesophilic germs	cfu/g	BAM: AEROBIC PLATE COUNT BACTERIOLOGICAL		<5000
Enterobacteriaceae	cfu/g			
Escherichia coli	cfu/g	BAM: ENUMERATION OF ESCHERICHIA COLI AND T		Negative in 25 g
Yeasts	cfu/g	BAM: YEASTS, MOLDS AND MYCOTOXINS BACTERI		<100
Moulds	cfu/g	BAM: YEASTS, MOLDS AND MYCOTOXINS BACTERI		<100
Bacillus cereus	cfu/g			
Staphylococcus aureus	cfu/g			
Chlostridium botulinum	cfu/g			
Listeria monocytogenes	in 25 g			Negative in 25 g
Salmonella spp.	in 25 g	L.T.B		Negative in 25 g

12. CHEMICAL AND PHYSICAL DATA					
Characteristics	Method	Standard value	min.	max.	Unit
Moisture					%
Water activity (aw-value)					
pH				3,5	
Brix°					
Alcohol content					% vol.

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 and specify the nut: _____	<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, in which ingredient & 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 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?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
<b>Nanotechnology</b> Do you use nanotechnology in your products or packaging and do these have properties that differ significantly from those of comparable larger particles?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO

### 15. GMO INFORMATION

The product has been manufactured without genetically modified organisms, ingredients, additives, micro-organisms or processing aids. It doesn't require a GMO declaration according to the following regulations:

- **Swiss Food Legislation**  **YES** (no GMO labeling required)
- **EU Directives 2003/1829/EG, 2003/1830, 1332/2008**  **NO** (requires GMO labeling)

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"/>	NO <input type="checkbox"/>	Article Code
YES <input type="checkbox"/>	NO <input type="checkbox"/>	Supplier's product designation
YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	Supplier's name
YES <input type="checkbox"/>	NO <input type="checkbox"/>	Manufacturer's name
YES <input 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.
- The supplier/manufacturer informs the Importer 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'/ manufacturer's disposal, at the supplier's / manufacturer's expense.
- The importer 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 checked="" type="checkbox"/>	NO <input type="checkbox"/>

Place and Date

Zürich, 08.01.2021

Stamp & Signature Supplier



Stutzer QC approved

### 18. GENERAL STATEMENTS / NOTES