

Product Specification

1. PRODUCT DESIGNATION

Stutzer Product Name	ITAL. TOMATENPULPE 10 KG 'DUE FAGIANI'
Stutzer Article Number	43958
Manufacturer's Product Name	Polpa di Pomodoro
Manufacturer's Article Number	107025
Country of Production	Italy

2. MANUFACTURER / SUPPLIER

Manufacturer's Name	Steriltom S.r.l.
Manufacturer's Code	KK1
Address	Via Provinciale, 90 Casaliggio – Gragnano Trebbiense (PC) Italy
Telephone	0039/523/789811
Fax	0039/523/788323
E-Mail-Address	steriltom@steriltom.com
Internet Homepage	www.steriltom.com
Responsible for Quality Management	Silvia Marcello

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 checked="" type="checkbox"/>	<input 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: __Kosher/Halal__	<input checked="" type="checkbox"/>	<input type="checkbox"/>

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

4. GENERAL PRODUCT INFORMATION

Short product description	Tomato pulp in pieces of quite regular shape, obtained from tomatoes that are selected, peeled, extruded and mixed with juice, upon discarding any foreign body.
Appearance / Colour	Bright red, the typical colour of sound tomatoes that are picked with the right degree of ripeness.
Smell	Fresh and typical, without unusual odours or taste.
Taste	Fresh and typical, without unusual odours or taste.
Consistency / Texture	Good consistency
Preparation procedure	The product can be ready to use without cooking or heated as sauce for pasta, rice, meat or fish. It can also be used as base for the production of ready dishes (pizza, lasagne, etc..) or sauces.

Certified according to:			
	yes	no	Certificate Code
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	<input type="checkbox"/>	<input checked="" type="checkbox"/>
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.	%
Tomatoes	Italy		70
Tomato juice	Italy		30
Acidity corrector: citric acid	UE/China	E330	MAX 0.10

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 <input type="checkbox"/> Drained net weight	Average Values per: <input checked="" type="checkbox"/> 100g edible portion <input type="checkbox"/> 100ml edible portion
Energy value		121 kJ 29 kcal
Fat		0,14 g
Saturated fatty acids		0,02 g
Monounsaturated fatty acids		g
Polyunsaturated fatty acids		g
Trans fatty acids		g
Cholesterol		mg
Carbohydrates		5,87 g
Sugar		5,07 g
Starch		g
Polyols		g
Dietary fibers		0,80 g
Protein (N x 6.25)		1,49 g
Salt (Na x 2.5)		0,12 g
Suitable for	vegetarians	yes <input checked="" type="checkbox"/> no <input type="checkbox"/>
	vegans	yes <input checked="" 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	<p>After the raw material quality check, the tomatoes are washed in water, and then electronically sorted.</p> <p>The tomatoes are then steamed (around 100°C), sliced, drained, crushed through extrusion drums.</p> <p>The pulp obtained is then partially drained and mixed with evaporated tomato juice in order to increase its °Bx, its density and smoothness.</p> <p>At this stage the product can be put through three different procedures of production:</p> <ol style="list-style-type: none"> 1. Production in aseptic bags; 2. Production in bags through hot filling; <p>The first method consists in sterilizing the pulp (through heating, holding and cooling) and then filling aseptic bags of various sizes.</p> <p>The second method is different from the first as it does not include the cooling after the holding stage; bags are hot filled and then cooled in water towers.</p>
Is there a physical process (sterilization, pasteurization, etc.)?	yes <input checked="" type="checkbox"/> no <input type="checkbox"/>
If yes, please specify:	
- Type of process: ___Sterilization_	
- Time: _6'-12'._	
- Temperature: __112°C-120°C__	
- 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:

- Greenhouse
- Hydroponic
- Wild crop
- 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: <u>2,5 mm</u> SS: <u>4,75 mm</u> NonFe: <u>3,0 mm</u>
	<input checked="" type="checkbox"/>	Sieving	mm: <u>pulp sieve 10 mm;</u> <u>juice sieve 2 mm</u>
	<input type="checkbox"/>	X-ray	
	<input checked="" type="checkbox"/>	Optical detection	Optical sorting of raw material (fresh tomato)
	<input type="checkbox"/>	Hand selection	
	<input type="checkbox"/>	Winnowing	
	<input type="checkbox"/>	Others	

9. PACKAGING

Product net weight	10 Kg
Product drained weight	6 Kg
Primary packaging material	Aluminum plastic aseptic bag
Secondary packaging material	Cardboard carton
Tertiary packaging material	Pallet
Product units per packaging	1
<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 730
Shelf life in the original packaging in days Shelf life once opened in days		Once opened keep refrigerated below 4°C and consume within 2 days.	

11. BACTERIOLOGY

Characteristics	Unit	Method	Limit value
Aerobic, mesophilic germs	cfu/g	MA M-AL-STAB rev.1 2013	Absents
Enterobacteriaceae	cfu/g		
Escherichia coli	cfu/g	ISO 16649-2:2001	<10 UFC/g
Yeasts	cfu/g	MA M-AL-STAB rev.1 2013	<10 UFC/g
Moulds	cfu/g	MA M-AL-STAB rev.1 2013.	<10 UFC/g
Staphylococcus aureus	cfu/g	UNI EN ISO 6888-2:2004	<10 UFC/g
Chlostridium botulinum	cfu/g		
Listeria monocytogenes	in 25 g	AFNOR BIO 12/11 - 03/04	Absent
Salmonella spp.	in 25 g	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	Potentiometric	4,20	4,10	4,40	
Particle size					
Brix °	Refractometric	6,3	6,0	8,0	

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"/>	<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

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

Place and Date
Casaliggio, 23/12/2016

Signature Supplier

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