

Product Specification

1. PRODUCT DESIGNATION

Stutzer Product Name	Sardellenfilets 6x365g
Stutzer Article Number	44327
Manufacturer's Product Name	Anchovy fillets in olive oil 6x365 g "Royal Pearl"
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	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.		

4. GENERAL PRODUCT INFORMATION

Short product description	Flat fillets of anchovies in olive oil 6x365 g “Royal Pearl”
Appearance / Colour	Pink brownish
Smell	Typical of properly prepared and cured anchovy fish
Taste	Salty and fishy. Free of off flavours of any kind.
Consistency / Texture	Firm yet tender. Characteristic of anchovy fillets
Preparation procedure	The anchovy fillets are made from anchovy fish (<i>Engraulis ringens</i>). The fresh fish is salted, beheaded, eviscerated and cured to obtain the optimal organoleptic characteristics. Once maturation is completed, the anchovies are scalded, the tail and ventral zones are manually cut and the fish is dried (by centrifugation). After that, the anchovies are filleted by withdrawing the central spine and are directly placed in the cans, which are then codified, filled with refined olive oil and sealed. Finally, after being washed, the cans are packed according to customer’s specifications. The product is elaborated and packed according to the European Union food safety legislation.

Certified according to:			
	yes	no	Certificate Code
Organic / Biological	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Halal	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Kosher	<input type="checkbox"/>	<input checked="" 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 checked="" 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.	%
Anchovy fish (FAO 87 – purse seine; PS)	Peru Chile		58
Refined olive oil	Spain		32
Salt	Peru Chile		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 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
Energy value		943 kJ
		226 kcal
Fat		14 g
Saturated fatty acids		g
Monounsaturated fatty acids		g
Polyunsaturated fatty acids		g
Trans fatty acids		0 g
Cholesterol		mg
Carbohydrates		0 g
Sugar		0 g
Starch		0 g
Polyols		0 g
Dietary fibers		0 g
Protein (N x 6.25)		25 g
Salt (Na x 2.5)		15 g
Suitable for	vegetarians	yes <input type="checkbox"/> no <input checked="" 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	The fresh fish is salted, beheaded, eviscerated and cured to obtain the optimal organoleptic characteristics. Once maturation is completed, the salted anchovies are grinded on a mincer and the paste obtained is collected into plastic buckets at the weight indicated by the customer. The product can also be elaborated with anchovy pieces or anchovy pieces mixed with salted anchovies.
Is there a physical process (sterilization, pasteurization, etc.)?	yes <input type="checkbox"/> no <input checked="" type="checkbox"/>
If yes, please specify:	
- 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 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 checked="" type="checkbox"/>	Hand selection	
	<input type="checkbox"/>	Winnowing	
	<input type="checkbox"/>	Others	

9. PACKAGING

Product net weight	365 g
Product drained weight	252 g
Primary packaging material	Tin plate can
Secondary packaging material	Cardboard box
Tertiary packaging material	N/A
Product units per packaging	6
<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		540	
Shelf life once opened in days		3	

11. BACTERIOLOGY

Characteristics	Unit	Method	Limit value
Aerobic, mesophilic germs	cfu/g	Plate count	100,000
Enterobacteriaceae	cfu/g		Zero
Escherichia coli	cfu/g		Zero
Yeasts	cfu/g		50
Moulds	cfu/g		50
Staphylococcus aureus	cfu/g		Zero
Chlostridium botulinum	cfu/g		Zero
Listeria monocytogenes	in 25 g		100
Salmonella spp.	in 25 g		Zero

12. CHEMICAL AND PHYSICAL DATA

Characteristics	Method	Standard value	min.	max.	Unit
Moisture	Gravimetric	50	45	55	%
Water activity (a _w -value)	Aw-meter	0,760	0,750	0,800	
pH	pH-meter	5,70	5,50	5,90	
Particle size	N/A				
Brix °	N/A				

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: Anchovies	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 <input type="checkbox"/> no <input checked="" type="checkbox"/>
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 <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"> - 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 checked="" type="checkbox"/> no <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 type="checkbox"/> PCR-Analysis for end product </p>	

16. PRODUCT DECLARATION / IDENTIFICATION

yes <input 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 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 type="checkbox"/>	no <input type="checkbox"/>
Veterinary Certificate	yes <input type="checkbox"/>	no <input type="checkbox"/>
Certificate of Analysis	yes <input checked="" type="checkbox"/>	no <input type="checkbox"/>

Place and Date

25.03.2018

Signature Supplier

Elektronisch übermittelt, ohne Unterschrift gültig