

Postfach, CH-8050 Zürich

Product Specification

1. PRODUCT DESIGNATION

Stutzer Product Name	Todarodes tube u5/u10
Stutzer Article Number	43299/42412
Country of Production	China

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

Revisal B 12.01.2016

E-Mail-Address	info@stutzer.ch

3. MANUFACTURER'S CERTIFICATIONS

	yes	no
IFS		
BRC		
FSSC 22000		
ISO 9001:2008	\boxtimes	
ISO 14001		
ISO 22000	\boxtimes	
SQF2000		
BSCI-Code of Conduct (e. g. SA 8000)		
Sedex		
GLOBALGAP		
Others: HAACP		
Remark: Please send all current and available cer	tificates.	

4. GENERAL PRODUCT INFORMATION

Short product description	IQF Cleaned Todarodes Squid Tube(Todarodes Pacificus), Skinless,First Ring On,Tip On,treated,20% glaze,Frozen Count Frozen Weight,10x1kg/ctn
Appearance / Colour	Typical for sort, without defect
Smell	Typical, fresh, pure smell of fish
Taste	Typical, fresh, pure smell of fish
Consistency / Texture	soft
Preparation procedure	Cooked before consumption

Certified according to:					
	yes	no	Certificate Code		
Organic / Biological					
Halal					
Kosher					
MSC					
ASC					
FOS			**************************************		
Fairtrade					
RSPO					
Other			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.	%
todarodes squid	FAO 61	china		80%

Water, salt	china		
E330, E331	china		
E450	china		
		1	

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:	□Net weight ⊠Drained net weight	Average Values per: ⊠100g edible portion □100ml edible portion				
Energy value		338	В	kJ		
		80		kcal		
Fat				1	.7	g
Saturated fatty acid	s				0	g
Monounsaturated fatt	ty acids					g
Polyunsaturated fatty	acids					g
Trans fatty acids						g
Cholesterol						mg
Carbohydrates					0	g
Sugar					0	g
Starch						g
Polyols						g
Dietary fibers						g
Protein (N x 6.25)				16	.2	g
Salt (Na x 2.5)				0.13	35	g
Suitable for	vegetarians			yes		no⊠
	vegans			yes		no⊠

7. PRODUCTION AND PROCESS INFORMATION

The production has to be based on a defined HACCP concept according to Codex Alimentarius.

Process description	
	See attachment

Is there a physical	process (sterilization, pasteurization, etc.)?		yes□	no⊠		
If yes, please spec	ify:					
-	Type of process:					
-	Time:					
-	Temperature:					
_	If concentrated or dried, concentration factor:_					
-	Other conditions:					
Are there processi	ng aids (enzymes, clarifying agents, etc.)?		yes□	no⊠		
If yes, please spec	ify which:					
Is the product fumi	gated?		yes□	no⊠		
If yes, please spec	ify which fumigant:					
Is the product pack	ked with modified atmosphere?		yes□	no⊠		
If yes, please spec	ify the name of the gas:					
Meat / Fish of farm	ed animals		yes□	no⊠		
For wild catch fish	please specify fishing method: Trawls					
			□Gree	nhouse		
Plants / Mushrooms from:						
□ Wild crop						
	□Field grown					
1			4			

8. PREVENTION OF FOREIGN BODIES

Is the product inspected and cle	foreign objects?	∕es⊠ no□	
If yes, which method is used?	⊠	Metal detection	Fe:2.5mm
		If yes, please specify sensitivity in mm:	SS: 3.0 mm
			NonFe:
		Sieving	mm:
		X-ray	
		Optical detection	
		Hand selection	
		Winnowing	
		Others	

9. PACKAGING

Product net weight	1000g
Product drained weight	800g
Primary packaging material	PA+PE
Secondary packaging material	Master carton
Tertiary packaging material	/
Product units per packaging	10 bags

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).

Certificates of compliance have to be available on request.

10. STORAGE

Storage temperature:	freezer -18°C	cold < 5°C	Ambient, not air-conditioned
Shelf life in the original packaging in days	2 years		

Shelf life once opened in days

11. BACTERIOLOGY

Characteristics	Unit	Method	Limit value
Aerobic, mesophilic germs	cfu/g	SN 0168-92	<5x10 ⁵
Enterobacteriaceae	cfu/g	GB17401-2003	<1000/g
Escherichia coli	cfu/g	SN 0169-2010	<3
Yeasts	cfu/g		<1000/g
Moulds	cfu/g		<1000/g
Staphylococcus aureus	cfu/g	SN 0172-2010	<3
Chlostridium botulinum	cfu/g		
Listeria monocytogenes	in 25 g	SN 0184.1-2005	absent/25g
Salmonella spp.	in 25 g	SN 0170-92	absent/25g

12. CHEMICAL AND PHYSICAL DATA

Characteristics	Method	Standard value	min.	max.	Unit
Moisture					
Water activity (a _w -value)					
рН					
Particle size					
Brix °					

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	
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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:			
Milk and milk products (lactose included) in a concentration of >1g/kg			\boxtimes
if yes, in which ingredient:	0 - Ta		
Eggs and egg products in a concentration of >1g/kg		П	
if yes, in which ingredient:			
Fish and fish products in a concentration of >1g/kg			
if yes, in which ingredient:			
Crustaceans and products of these in a concentration of >1g/kg			\boxtimes
if yes, in which ingredient:			
Soybeans and products of these in a concentration of >1g/kg			
if yes, in which ingredient:			
Peanuts and products of these in a concentration of >1g/kg			
if yes, in which ingredient:			
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:			
Sesame seeds and products of these in a concentration of >1g/kg			
if yes, in which ingredient:			
Celery and products of these (included celery salt) in a concentration of >1g/kg			
if yes, in which ingredient:			
Mustard and products of these in a concentration of >1g/kg			\boxtimes
if yes, in which ingredient:			
Sulfite (E 220-E 224, E 226-E 228) in a concentration of >10 mg/kg			
if yes, quantity:			
Lupine and products thereof in a concentration of >1g/kg			\boxtimes
if yes, in which ingredient:			
Mollusc and products thereof in a concentration of >1g/kg	\boxtimes		П
If yes, in which ingredient:todarodes squid			

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

			netically modified organisms, ingredients, additives, refore 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 ava	ailab	le 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□	⊠no	Article Code
yes⊠	□no	Supplier's product designation
yes□	⊠no	Supplier's name
yes□	⊠no	Manufacturer's name
yes⊠	□no	Packing- / Manufacturing date (open / coded)

Revisal B 12.01.2016

yes⊠	□no	Best until date or expiration date
yes⊠	□no	Lot-/Batch-No.
yes□	⊠no	Risk indication

17. <u>CONFIRMATION BY THE SUPPLIER / MANUFACTURER</u> (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□	⊠no
Safety Data Sheet	yes□	⊠no
Veterinary Certificate	yes□	⊠no
Certificate of Analysis	yes⊠	□no

Stutzer QC approved

05.02.2018

Revisal B 12.01.2016