

Product Specification

1. PRODUCT DESIGNATION

Stutzer Product Name	COCKTAIL CREVETTES (Parapenaeopsis stylifera, Wild) 100-200; 80-120; 200-300
Stutzer Article Number	43250, 43275, 45496
Manufacturer's Product Name	80/120, 100/200, 200/300 IQF Cooked Peeled Shrimps
Manufacturer's Article Number	
Country of Production	India: sea caught FAO 51 / 57

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 type="checkbox"/>
BRC	✓	<input type="checkbox"/>
FSSC 22000	<input type="checkbox"/>	<input type="checkbox"/>
ISO 9001:2008	<input type="checkbox"/>	<input type="checkbox"/>
ISO 14001	<input type="checkbox"/>	<input type="checkbox"/>
ISO 22000	<input type="checkbox"/>	<input type="checkbox"/>
SQF2000	<input type="checkbox"/>	<input type="checkbox"/>
BSCI-Code of Conduct (e. g. SA 8000)	<input type="checkbox"/>	<input type="checkbox"/>
Sedex	<input type="checkbox"/>	<input type="checkbox"/>
GLOBALGAP	<input type="checkbox"/>	<input type="checkbox"/>
Others: _____	<input type="checkbox"/>	<input type="checkbox"/>

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

6. NUTRITION INFORMATION

Based on:	glaze removed only ✓ <input type="checkbox"/> Drained net weight	Average Values per: ✓ 100g edible portion <input type="checkbox"/> 100ml edible portion
Energy value		254 kJ
		60 kcal
Fat		0.4 g
Saturated fatty acids		0.2 g
Monounsaturated fatty acids		g
Polyunsaturated fatty acids		g
Trans fatty acids		g
Cholesterol		mg
Carbohydrates		0.0 g
Sugar		0.0 g
Starch		g
Polyols		g
Dietary fibers		g
Protein (N x 6.25)		14.00 g
Salt (Na x 2.5)		0.9 g
Suitable for	vegetarians	yes <input type="checkbox"/> no ✓
	vegans	yes <input type="checkbox"/> no ✓

7. PRODUCTION AND PROCESS INFORMATION

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

Process description	Individually quick frozen shrimp	
Is there a physical process (sterilization, pasteurization, etc.)?	yes ✓	no <input type="checkbox"/>
If yes, please specify:	<ul style="list-style-type: none"> - Type of process: _steam cook - Time: 1-2min - Temperature: 66 - If concentrated or dried, concentration factor: _____ - Other conditions: _____ 	
Are there processing aids (enzymes, clarifying agents, etc.)?	yes <input type="checkbox"/>	no ✓
If yes, please specify which: _____		
Is the product fumigated?	yes <input type="checkbox"/>	no ✓
If yes, please specify which fumigant: _____		
Is the product packed with modified atmosphere?	yes <input type="checkbox"/>	no ✓
If yes, please specify the name of the gas: _____		
Meat / Fish of farmed animals	yes <input type="checkbox"/>	no ✓
For wild catch fish please specify fishing method: _____ Trawler catch		
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/	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> </u> 5mm SS: <u> </u> 8mm NonFe: <u> </u> 5mm mm: <u> </u> NA
	<input type="checkbox"/>	Sieving	
	<input type="checkbox"/>	X-ray	
	<input type="checkbox"/>	Optical detection	
	<input type="checkbox"/>	Hand selection	yes
	<input type="checkbox"/>	Winnowing	
	<input type="checkbox"/>	Others	

9. PACKAGING

Product net weight	20 x 500 g / 12 x 1 kg
Product drained weight	20 x 400 g / 12 x 800 g
Primary packaging material	Poly pep
Secondary packaging material	Card
Tertiary packaging material	N/A
Product units per packaging	20
<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	730		
Shelf life once opened in days		24 hour	

11. BACTERIOLOGY

Characteristics	Unit	Method	Limit value
Aerobic, mesophilic germs	cfu/g		1'000'000
Enterobacteriaceae	cfu/g		<100
Escherichia coli	cfu/g		<10
Yeasts	cfu/g		na
Moulds	cfu/g		na
Staphylococcus aureus	cfu/g		100
Chlostridium botulinum	cfu/g		na
Listeria monocytogenes	in 25 g		Not detected
Salmonella spp.	in 25 g		Not detected

12. CHEMICAL AND PHYSICAL DATA

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

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"/>	✓
Milk and milk products (lactose included) in a concentration of >1g/kg if yes, in which ingredient:_____	<input type="checkbox"/>	<input type="checkbox"/>	✓
Eggs and egg products in a concentration of >1g/kg if yes, in which ingredient:_____	<input type="checkbox"/>	<input type="checkbox"/>	✓
Fish and fish products in a concentration of >1g/kg if yes, in which ingredient:_____	<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"/>
Soybeans and products of these in a concentration of >1g/kg if yes, in which ingredient:_____	<input type="checkbox"/>	<input type="checkbox"/>	✓
Peanuts and products of these in a concentration of >1g/kg if yes, in which ingredient:_____	<input type="checkbox"/>	<input 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"/>	✓
Sesame seeds and products of these in a concentration of >1g/kg if yes, in which ingredient:_____	<input type="checkbox"/>	<input 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"/>	✓
Mustard and products of these in a concentration of >1g/kg if yes, in which ingredient:_____	<input type="checkbox"/>	<input 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"/>	✓
Lupine and products thereof in a concentration of >1g/kg if yes, in which ingredient:_____	<input type="checkbox"/>	<input type="checkbox"/>	✓
Mollusc and products thereof in a concentration of >1g/kg If yes, in which ingredient:_____	<input type="checkbox"/>	<input 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

<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/ 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

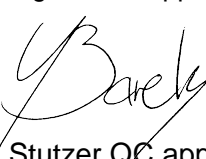
yes/	<input type="checkbox"/> no	Article Code
yes/	<input type="checkbox"/> no	Supplier's product designation
yes/	<input type="checkbox"/> no	Supplier's name
yes/	<input type="checkbox"/> no	Manufacturer's name
yes/	<input type="checkbox"/> no	Packing- / Manufacturing date (open / coded)
yes/	<input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

Place and Date	Signature Supplier
06.06.2019	
	Stutzer QC approved