

Product Specification

1. PRODUCT DESIGNATION

Stutzer Product Name	MORCHELN GETROCKNET (MIT / OHNE STIEL)							
Stutzer Article Number	41371	42687	42698	47061	47493	48375	48821	50092
	41399	42688	42800	47169	47536	48385	49175	50111
	42092	42689	42916	47317	47596	48386	49211	50167
	42328	42691	42919	47356	48125	48432	49325	50313
	42368	42692	42920	47357	48209	48433	49493	50314
	42682	42693	43652	47489	48344	48454	49494	50581
	42684	42694	45202	47490	48373	48666	49622	42699
	42685	42695	46960	47492	48374	48745	50086	42690
	46960	50752	50793	50816				
Manufacturer's Product Name	Morels (Morchella spp.)							
Manufacturer's Article Number								
Country of Production	Packed in: Switzerland / Produced in: see county of origin							

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
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 type="checkbox"/>	<input checked="" type="checkbox"/>
FSSC 22000	<input checked="" type="checkbox"/>	<input 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.		

6. NUTRITION INFORMATION

Based on:	<input checked="" type="checkbox"/> Net weight <input type="checkbox"/> Drained weight	Average Values per: <input checked="" type="checkbox"/> 100g edible portion <input type="checkbox"/> 100ml edible portion
Energy value		1299 kJ
		309 kcal
Fat		4 g
Saturated fatty acids		0.5 g
Monounsaturated fatty acids		g
Polyunsaturated fatty acids		g
Trans fatty acids		g
Cholesterol		mg
Carbohydrates		26 g
Sugar		2 g
Starch		g
Polyols		g
Dietary fibers		21.3 g
Protein (N x 6.25)		31.7 g
Salt (Na x 2.5)		0.1 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	
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 checked="" type="checkbox"/> no <input type="checkbox"/>
If yes, please specify which fumigant: _____ PH ₃ or CO ₂ _____	
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 checked="" 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: (retail bags always metal detected / specific for bulk)	Fe: <u>1.5mm</u> SS: <u>2.0mm</u> NonFe: <u>1.5mm</u>
	<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	

→ Detailed prevention of foreign bodies for bulk upon request (batch specific)

9. PACKAGING

Product net weight	Bulk: 10kg / 9kg / 8kg / 7kg / 6kg / 5kg Retail-Bag: 1kg / 500g / 400g / 250g / 50g / 40g / 20g
Product drained weight	
Primary packaging material	PE-Bag
Secondary packaging material	Carton
Tertiary packaging material	
Product units per packaging	
<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			365
Shelf life once opened in days			

11. BACTERIOLOGY

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

12. CHEMICAL AND PHYSICAL DATA

Characteristics	Method	Standard value	min.	max.	Unit
Moisture				12	%
Water activity (a _w -value)					
pH					
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
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

<p>Pesticides / Antibiotics / Heavy metals and other contaminants have to be according to the Swiss Food Legislation see:https://www.admin.ch/opc/de/classified-compilation/20143388/index.html and according to EU Legislation EC 396/2005, EC 1881/2006 and its amending Acts.</p>
<p>Irradiation Is the product or any of its ingredients treated with irradiation? yes <input type="checkbox"/> no <input checked="" type="checkbox"/></p>
<p>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"/></p>

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 type="checkbox"/>	<input checked="" type="checkbox"/> no	Manufacturer's name
yes <input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/> no

Place and Date	Signature Supplier
Zürich, 18.11.2021	
	Stutzer QC approved