

	Baumackerstr. 24 8050 Zurich Switzerland Mail: info@stutzer.ch Tel.: +41(0)44 315 56 56 Fax: +41(0)44 315 56 00	<h1>Specification</h1>
		Revisal 13.08.2013

1. MATERIAL / PRODUCT DESIGNATION

Stutzer Code / Product Name	43924
Commercial Name	PEPERONI GRIGLIATI
Labeling E.C	PEPERONI GRIGLIATI
Manufacturer's Product Code	

2. MANUFACTURER / SUPPLIER

Supplier's Code / 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 PROCESS & CERTIFICATION

Is the production continuous?	yes <input checked="" type="checkbox"/>	no <input type="checkbox"/>
In batches of _____ 1 _____ kg		
Is the production based on a defined HACCP-Concept according to Codex Alimentarius?	yes <input checked="" type="checkbox"/>	no <input type="checkbox"/>
Certification: ISO 9001. 2008	yes <input checked="" type="checkbox"/>	no <input type="checkbox"/>
IFS	yes <input checked="" type="checkbox"/>	no <input type="checkbox"/>
BRC	yes <input checked="" type="checkbox"/>	no <input type="checkbox"/>
ISO 22000	yes <input type="checkbox"/>	no <input type="checkbox"/>
GLOBALGAP	yes <input type="checkbox"/>	no <input type="checkbox"/>
SQF2000	yes <input type="checkbox"/>	no <input type="checkbox"/>
BSCI-Code of Conduct (e.g. SA 8000)	yes <input type="checkbox"/>	no <input type="checkbox"/>
ISO 14001	yes <input type="checkbox"/>	no <input type="checkbox"/>
Kosher	yes <input type="checkbox"/>	no <input type="checkbox"/>
Halal	yes <input type="checkbox"/>	no <input type="checkbox"/>
others	yes <input type="checkbox"/>	no <input type="checkbox"/>

4. SHORT PROCESS DESCRIPTION AND GENERAL INFORMATION

Process description			
Is there a heat treatment?		yes <input type="checkbox"/>	no <input checked="" type="checkbox"/>
If yes, type of heat treatment:			
Net weight	1000g		
Drained weight			
Country of origin			
Organic product (certified organic)	yes <input type="checkbox"/>	no <input checked="" type="checkbox"/>	
Meat / Fish of farmed animals	yes <input type="checkbox"/>	no <input type="checkbox"/>	
For wild catch fish please specify fishing method			
Fumigation	yes <input type="checkbox"/>	Fumigant:	no <input type="checkbox"/>

5. DELIVERY

Standard Packaging (net weight / volume)	Description of packaging material
20g	PE+PET
The used packaging material is inoffensive in direct contact with the foodstuff or the food ingredient and is a valuable protection against contamination. (Microbiology, bacteriology, taste and odour -including contamination of the packing material itself-, moisture and dehydration as well as other foreign characteristics) and according to EU REGULATION (EC) No 1935/2004 and 10/2011 and it's amending acts.	
Packaging: Certificate of compliance concerning packaging are available from supplier on request.	

6. STORAGE

Storage temperature:	freezer -18°C	cold < 5°C	Ambient, not air-conditioned
Shelf life in the original packaging in months	24	24h	
Shelf life once opened	24	24h	

7. SENSORY PROPERTIES

Appearance / Colour	
Odour	
Taste	
Consistency / Texture	

8. INGREDIENTS (including additives)

Complete ingredients list in quantitative descending order of weight (Total = 100%):

Ingredients/Additives(incl. technical function)	Country of Origin	E-No.	%
Peppers	Italy		100

Remark: Please indicate the botanical source of fats, oils, gelatin maltodextrin, glucose syrup, starches and modified starches.

For fish, please indicate fishing area according to FAO (<http://www.fao.org/fishery/area/search/en>)

Eg. FAO Area 57

Mushrooms: please indicate if cultivated or wild collected.

9. NUTRITION INFORMATION

	Average Value per 100g edible portion	
Energy value	143/34	kJ/kcal
Protein (N x 6.25)	1.4	g
Carbohydrates	6.5	g
Sugar		g
Starch		g
Polyols		
Dietary fibres	3	g
Fat	0.5	g
Saturated fatty acid		g
Monounsaturated fatty acids		g
Polyunsaturated fatty acids		g
Trans fatty acids		g
Cholesterol		mg
Salt	0.01	g
Suitable for vegetarians	Yes <input type="checkbox"/>	No <input type="checkbox"/>
vegans	Yes <input type="checkbox"/>	No <input type="checkbox"/>

10. BACTERIOLOGY

Characteristics	Unit	Method	Limit value
Aerobic, mesophilic germs	cfu/g		
Enterobacteriaceae	cfu/g	External laboratory	<1000ufc/g
Escherichia coli	cfu/g		
Yeasts	cfu/g		
Moulds	cfu/g		
Staphylococcus aureus	cfu/g	External laboratory	<1000ufc/g
Chlostridium botulinum	cfu/g		
Listeria monocytogenes	In 25 g	External laboratory	Assente/25g
Salmonella spp.	in 25 g	External laboratory	Assente/25g

11. CHEMICAL AND PHYSICAL DATA

Characteristics	Method	Standard value	min.	max.	Unit %
Moisture					
Water activity (a_w -value)					
pH					
Particle size					

12. RESIDUES, IRRADIATION, NANOTECHNOLOGY

Pesticides / Antibiotics / Heavy metals and other contaminants

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 466/2001 and its amending Acts

Irradiation

Is the product or any of its ingredients treated with irradiation? Yes No

Nanotechnology

Is the product or any ingredient processed by nanotechnology? Yes No

13. GMO INFORMATION

Swiss Food Legislation: http://www.admin.ch/ch/d/sr/c817_022_51.html
 EU Directive: 2003/1829/EG, 2003/1830

Does the product or raw material consist of ingredients or processing aids (e.g. enzymes, solvents, carriers, etc....), from which genetically modified plants/organisms/varieties (e.g. maize, soya, potatoes, microorganisms, ...) are known/established and accredited by the market?

no yes

14. 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 (< detection limit)

Allergens	yes	CC possible	no
Cereals containing gluten, i.e. wheat, rye, barley, oats, spelt or their hybridized strains and products of these if yes, which:	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
accessorily: <input type="checkbox"/> the raw material is to be declared as free from gluten according to the Swiss Codex Alimentarius and the EC Legislation			
Milk and milk products (lactose included) if yes, which:	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Eggs and egg products if yes, which:	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Fish and fish products if yes, which:	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Crustaceans and products of these if yes, which:	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Soybeans and products of these if yes, which:	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Peanuts and products of these if yes, which:	<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 if yes, which:	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sesame seeds and products of these if yes, which:	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Celery and products of these (included celery salt) if yes, which:	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Mustard and products of these if yes, which:	<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 if yes, which:	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Mollusc and products thereof If yes, which:	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

15. PREVENTION OF FOREIGN BODIES

Is the product checked on the presence of foreign objects resp. cleaned of them?	yes <input type="checkbox"/>	no <input type="checkbox"/>	Sensitivity in mm of Particles
When yes, on which ones?	<input checked="" type="checkbox"/>	Metal detections	
	<input checked="" type="checkbox"/>	Sieving	
	<input type="checkbox"/>	Pebbles	
	<input type="checkbox"/>	X-ray	
	<input type="checkbox"/>	Optical detection	
	<input checked="" type="checkbox"/>	Hand selection	
	<input type="checkbox"/>	others	

16. PRODUCT DECLARATION / IDENTIFICATION

yes <input type="checkbox"/>	<input type="checkbox"/> no	Article Code
yes <input type="checkbox"/>	<input type="checkbox"/> no	Supplier's product designation
yes <input type="checkbox"/>	<input type="checkbox"/> no	Supplier's name
yes <input type="checkbox"/>	<input type="checkbox"/> no	Manufacturer's name
yes <input type="checkbox"/>	<input type="checkbox"/> no	Packing- / Manufacturing date (open / coded)
yes <input type="checkbox"/>	<input type="checkbox"/> no	Best until date or expiration date
yes <input type="checkbox"/>	<input type="checkbox"/> no	Lot-/Batch-Nr.
yes <input type="checkbox"/>	<input type="checkbox"/> no	Risk indication

CONFIRMATION BY THE SUPPLIER / MANUFACTURER (additional to the general terms and conditions)

- All Information is confidential and for internal use only.
- The raw material complies in all respects with the regulations of EU and Swiss Foodstuffs Legislation (source: http://www.admin.ch/ch/d/sr/817_0/index.html and <http://www.admin.ch/ch/d/sr/81.html#817>), especially with regard to the compulsory approval for genetically modified organisms (VBGVO) and any derivatives thereof, as well as their compulsory informative labeling. The corresponding EC-Legislation No. 2003/1829/EG are completely respected/fulfilled.
http://europa.eu.int/eur-lex/pri/de/oj/dat/2003/l_268/l_26820031018de00010023.pdf
sowie(EG)Nr.1830/2003
http://europa.eu.int/eur-lex/pri/de/oj/dat/2003/l_268/l_26820031018de00240028.pdf
- 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 type="checkbox"/> no
Veterinary Certificate	yes <input type="checkbox"/>	<input type="checkbox"/> no
Certificate of Analysis	yes <input type="checkbox"/>	<input type="checkbox"/> no
Organic Certificate	yes <input type="checkbox"/>	<input type="checkbox"/> no
Kosher Certificate	yes <input type="checkbox"/>	<input type="checkbox"/> no
Halal Certificate	yes <input type="checkbox"/>	<input type="checkbox"/> no

Place and Date	Signature Supplier
Zurich 19/01/2018	Elektronisch übermittelt, ohne Unterschrift gültig