STUTZER
& CO AG
SWITZERLAND

Product Specification

1. PRODUCT DESIGNATION

Importer's Product Name	SP TK GANZ M RUMÄNIEN 5X1KG II
Importer's Article Number	49653
Product Brand	
Manufacturer's Product Name	
Manufacturer's Article Number	
Legal Product Denomination	Porcini interi congelati
Country of Production	Italy

2. MANUFACTURER / SUPPLIER

Manufacturer / Supplier's Name	
Manufacturer / Supplier's Code	
Address	
Telephone	
Fax	
E-Mail-Address	
Internet Homepage	
Responsible for Quality Management	

Importer'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. CERTIFICATIONS

Manufacturer's certification:	YES	NO		Product certification:	YES	NO	Certificate Code:
IFS	☒	☐		Organic / Biological	☐	☐	....
BRC	☒	☐		Halal	☐	☐	....
FSSC 22000	☐	☐		Kosher	☐	☐	
ISO 9001	☐	☐		MSC	☐	☐	
ISO 14001	☐	☐		ASC	☐	☐	
ISO 22000	☒	☐		FOS	☐	☐	
SQF2000	☐	☐		Fairtrade	☐	☐	
GLOBALGAP	☐	☐		RSPO, if so which type?	☐	☐	....
Social Standard	☐	☐		Other, which?	☐	☐	....

(e.g. Sedex, BSCI-Code of Conduct, SA 8000, etc.), if YES please specify:

Other certification: ....

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

4. GENERAL PRODUCT INFORMATION

Short product description	Carefully selected frozen porcini mushrooms whole
Appearance / Colour	Typical of fresh product
Smell	Typical, free from flavors extraneous
Taste	Typical, free from aftertaste extraneous
Consistency / Texture	healthy, clean, homogeneous in all its parts
Preparation procedure	Consume after cooking

Is the Product ready to eat?	☐YES ☐X NO Consume after cooking for 15 minutes
Oxygen / moisture absorber contained?	☐X NO ☐YES (in primary / customer packaging)
Consume indication (daily max. intake?)	☐X NO ☐YES Daily max. intake:

5. INGREDIENTS

Remarks:
- Complete the ingredients list in quantitative descending order of weight (Total = 100%).
- The percentages (w/w) of the ingredients have to be specified as they are at the time of production.
- Specify the botanical / animal source of fats, oils, gelatin, vinegar, maltodextrin, glucose syrup, starches and modified starches.
- For fish, please specify the FAO fishing area according to FAO (e.g. FAO57)
- For fish, molluscs, crustaceans, mushrooms and seaweed, please specify the Latin name.
- The origin of ingredients is mandatory, if the quantity is >20% for animal or >50% for vegetable ingredients.

		Total [%]:	0
Ingredients / Additives (incl. technical function)	**Country of Origin FAO**	**E-No.**	**[%]**
Boletus edulis e r.g	**EU (Romania)**		**100**

6. NUTRITION INFORMATION

Based on:	☐ X **Net weight** ☐ **Drained weight** ☐ **Prepared product**	Values are**:** Source:	☐ **Analyzed** ☐ **Calculated** ☐ **X Published** Italian and FDA database	Average Values per: ☐ x**100g** edible portion ☐ **100ml** edible portion

Energy value (calculated according to EU 1169/2011 Annex XIV)	**129 kJ** **31 kcal**
Fat	**0.7 g**
Saturated fatty acids	**0 g**
Monounsaturated fatty acids	g
Polyunsaturated fatty acids	g
Trans fatty acids	g
Cholesterol	mg
Carbohydrates	**1 g**
Sugar	**0.7 g**
Starch	g
Polyols	g
Dietary fibers	**2.5 g**
Protein (N x 6.25)	**3.9 g**
Salt (Na x 2.5) ☒pure ☐iodized ☐fluorized	**0.12 g**

(Nutritional values in **bold** are mandatory)

Product can be declared as:
Vegetarian: ☐ **X YES**   ☐**NO** (doesn't contain any ingredients of animal origin **apart from** milk, milk products (like lactose), eggs or honey)
Vegan: ☐ **X YES**   ☐**NO** (doesn't contain any ingredients of animal origin at all)

7. PRODUCTION AND PROCESS INFORMATION

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

Production process description or Flow-Chart (Please send if available)	
Is there a physical process? (e.g. sterilization, pasteurization, cooking, baking, drying, etc.) If yes, please specify:	☐ YES ☐ X NO

Type of process:	
Time:	
Temperature:	
Concentration / drying factor:	
Other conditions:	

Have any processing aids been used (enzymes, clarifying agents, etc.)?	☐ YES ☐ X NO
Have any processing aids of animal origin been used (product AND raw material)?	☐ YES ☐ X NO
If yes, please specify which:	
Is the product fumigated?	☐ YES ☐ X NO
If yes, please specify fumigant:	
Is the product packed with modified atmosphere?	☐ YES ☐ X NO
If yes, please specify gas:	
Fish / Meat of farmed animals? Fishing Method if wild caught:	☐ YES ☐ X NO (farmed) (wild)
Plants / Mushrooms from: ☐ X Greenhouse ☐Hydroponic ☐X Wild crop ☐ Field grown	

8. PREVENTION OF FOREIGN BODIES

Is the product inspected and cleaned from foreign objects?			Yes ☒	no ☐
If yes, which method is used?	☒	Metal detection (if yes, please specify sensitivity in mm)	**Fe:**	2.0 mm
			SS:	3.5 mm
			NonFe:	2.5 mm
	☐	Sieving / filtration (mesh size in mm)		
	☐	X-ray (if yes please specify sensitivity in mm)		
	☒	Optical detection		
	☒	Hand selection		
	☐	Magnet (please specify strength in Gauss)		
	☐	Others:		

9. PACKAGING / LOGISTICAL DETAILS

Customer unit weight **[g]** or content **[ml]**	Net: 5000		Gross:	5032
Customer unit drained weight **[g]**	32			
Customer unit measurements **[cm]**	Length:	Width:	Height:	
Trading unit weight **[g]**	Net: 5000		Gross:	5400
Trading unit measurements **[cm]**	Length: 39	Width: 26	Height: 20	
Customer units per trading unit	1			
Primary packaging material (e.g. PE-Bag)	PE			
Secondary packaging material (e.g. Carton)	Carton			
GTIN / EAN (Barcode) of customer unit (CU)	7613324114976			
GTIN / EAN (Barcode) of trading unit (TU)	07613324114976			

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).** Certificates of compliance **have to be** available on request.

10. SHELF LIFE / STORAGE

	deep-frozen (-18°C)	Cooled (< 5°C)	room temperature (around 20°C)
Storage temperature:			
Shelf life in the original packaging in **days**	730		
Shelf life once opened in **days**	Freezer: 30 d. (-12°C); Freezer: 7 d (- 6°C); In the freezer compart: 3 d		

Special storage conditions (e.g. dark & dry etc.)	Frozen storage			
Where on the packaging is the expiry date imprinted?	☐	☐	☐	
Example of expiry date code	dd.mm.yyyy			

11. BACTERIOLOGY

Product is commercially sterile: YES   NO

Characteristics	Unit	Method	Testing frequency	Limit value
Aerobic, mesophilic germs	cfu/g			
Enterobacteriaceae	cfu/g			
Escherichia coli	cfu/g			<1000 ufc/g
Yeasts	cfu/g			
Moulds	cfu/g			
Bacillus cereus	cfu/g			
Staphylococcus aureus	cfu/g			<1000 ufc/g
Chlostridium botulinum	cfu/g			
Listeria monocytogenes	in 25 g			< 110 MPN/g
Salmonella spp.	in 25 g			Absent

12. CHEMICAL AND PHYSICAL DATA

Characteristics	Method	Standard value	min.	max.	Unit
Moisture					%
Water activity (aw-value)					
pH					
Brix°					
Alcohol content					% vol.

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:	☐	☐	X ☐
Milk and milk products (lactose included) in a concentration of >1g/kg if yes, in which ingredient:	☐	☐	X ☐
Eggs and egg products in a concentration of >1g/kg if yes, in which ingredient:	☐	☐	X ☐
Fish and fish products in a concentration of >1g/kg if yes, in which ingredient:	☐	☐	X ☐
Crustaceans and products of these in a concentration of >1g/kg if yes, in which ingredient:	☐	☐	X ☐
Soybeans and products of these in a concentration of >1g/kg if yes, in which ingredient:	☐	☐	X ☐
Peanuts and products of these in a concentration of >1g/kg if yes, in which ingredient:	☐	☐	X ☐
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 and specify the nut:	☐	☐	X ☐
Sesame seeds and products of these in a concentration of >1g/kg if yes, in which ingredient:	☐	☐	X ☐
Celery and products of these (included celery salt) in a concentration of >1g/kg, if yes, in which ingredient:	☐	☐	X ☐
Mustard and products of these in a concentration of >1g/kg if yes, in which ingredient:	☐	☐	X ☐
Sulfite (E 220-E 224, E 226-E 228) in a concentration of >10 mg/kg if yes, in which ingredient & quantity:	☐	☐	X ☐
Lupine and products thereof in a concentration of >1g/kg if yes, in which ingredient:	☐	☐	X ☐
Mollusc and products thereof in a concentration of >1g/kg if yes, in which ingredient:	☐	☐	X ☐

14. RESIDUES / IRRADIATION / NANOTECHNOLOGY

Pesticides / Antibiotics / Heavy metals and other contaminants
have to be according to the Swiss Food Legislation 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** ☐ X **NO**

Nanotechnology
Do you use nanotechnology in your products or packaging
and do these have properties that differ significantly from
those of comparable larger particles?   ☐ **YES** ☐ X **NO**

15. GMO INFORMATION

The product has been manufactured without genetically modified organisms, ingredients, additives, micro-organisms or processing aids. It doesn't require a GMO declaration according to the following regulations:

- **Swiss Food Legislation**
- **EU Directives** 2003/1829/EG, 2003/1830, 1332/2008

☐ **X YES** (no GMO labeling required)
☐ **NO** (requires GMO labeling)

Documents available as proof of the GMO free status:

☐ X 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)
YES☐	☐ **NO**	Best until date or expiration date
YES☐	☐ **NO**	Lot-/Batch-No.
YES☐	☐ **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.
4. The supplier/manufacturer informs the Importer 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'/ manufacturer's disposal, at the supplier's / manufacturer's expense.
6. The importer 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**

Place and Date	**Stamp & Signature Supplier**
Zürich, 13.11.2020	Stutzer QC approved
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18. GENERAL STATEMENTS / NOTES