

Product Specification

1. PRODUCT DESIGNATION

Stutzer Product Name	KOKOSNUSSMILCH 'AROY' UHT 12/1L VIETNAM
Stutzer Article Number	44663
Manufacturer's Product Name	
Manufacturer's Article Number	
Country of Production	Vietnam

2. MANUFACTURER / SUPPLIER

Manufacturer's Name	
Manufacturer's Code	
Address	VIETNAM
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 checked="" type="checkbox"/>
BRC	<input checked="" type="checkbox"/>	<input type="checkbox"/>
FSSC 22000	<input type="checkbox"/>	<input checked="" 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 net weight	Average Values per:
		<input type="checkbox"/> 100g edible portion <input checked="" type="checkbox"/> 100ml edible portion
Energy value		764 kJ
		185 kcal
Fat		19 g
Saturated fatty acids		17 g
Monounsaturated fatty acids		g
Polyunsaturated fatty acids		g
Trans fatty acids		g
Cholesterol		mg
Carbohydrates		2.0 g
Sugar		2.0 g
Starch		g
Polyols		g
Dietary fibers		0 g
Protein (N x 6.25)		1.6 g
Salt (Na x 2.5)		0.05 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	<u>CCP1: UHT STERILIZE</u> <u>CCP2: COOLING</u> <u>CCP3: ASEPTIC TANK</u> <u>CCP4: ASEPTIC FILLING</u>
Is there a physical process (sterilization, pasteurization, etc.)?	yes <input checked="" type="checkbox"/> no <input type="checkbox"/>
If yes, please specify:	<ul style="list-style-type: none"> - Type of process: <u>STERILIZATION</u> - Time: <u>15 SEC</u> - Temperature: <u>136-141 °C</u> - 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 type="checkbox"/> no <input checked="" type="checkbox"/>
If yes, please specify which fumigant: _____	
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 type="checkbox"/> Wild crop <input checked="" 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 type="checkbox"/>	Metal detection	If yes, please specify sensitivity in mm:
<input type="checkbox"/>	Sieving	mm: _____	
<input type="checkbox"/>	X-ray		
<input type="checkbox"/>	Optical detection		
<input type="checkbox"/>	Hand selection		
<input type="checkbox"/>	Winnowing		
<input checked="" type="checkbox"/>	Others <u>Filter</u>	500 micron	

9. PACKAGING

Product net weight	1,000 mL
Product drained weight	-
Primary packaging material	UHT Box (Paper Lamination)
Secondary packaging material	Outer Carton (Cardboard)
Tertiary packaging material	-
Product units per packaging	12 pcs.
<small>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.</small>	

10. STORAGE

Storage temperature:	freezer -18°C	cold < 5°C	Ambient, not air-conditioned
Shelf life in the original packaging in days	-	-	510 Days
Shelf life once opened in days	-	3 Days	-

11. BACTERIOLOGY

Characteristics	Unit	Method	Limit value
Total Plate count	cfu/mL	ISO 4833 -1 : 2013	< 10
Yeasts	cfu/mL	ISO 21527-1:2008	< 1
Moulds	cfu/mL	ISO 21527-1:2008	< 1
Coliforms	cfu/mL	ISO 4832:2006	< 1
Escherichia coli	Cfu/mL	ISO 16649-2:2001	< 1
Salmonella spp.	per 25g	ISO 6579 : 2002/Cor.1:2004	absent
Staphylococcus aureus	cfu/mL	ISO 6888-1:1999/ Amd 1:2003	< 1
Bacillus cereus	cfu/mL	ISO 7932 : 2004	< 1
Enterobacteriaceae	cfu/mL	ISO 21528-2:2004	< 1
Listeria monocytogenes	per 25g	ISO 11290-1:1996/Amd 1:2004	absent
Clostridium botulinum	per 40g	DIN 10102:1988	absent
Clostridium perfringens	cfu/mL	ISO 7937 : 2004	< 1
Thermophilic anaerobic sulfite-reducing bacteria (ASR)	cfu/mL	MNKL 56:2008	< 1

12. CHEMICAL AND PHYSICAL DATA

Characteristics	Method	Standard value	min.	max.	Unit
Moisture	-	-	-	-	-
Water activity (a _w -value)	-	-	-	-	-
pH	pH Meter	6.0-6.3	6.0	6.3	-
Particle size	-	-	-	-	-
%Fat	Gerber Method	17-19	17	19	%

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

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 <input type="checkbox"/> no <input checked="" type="checkbox"/>
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"/>

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 type="checkbox"/>	<input type="checkbox"/> no	Article Code
yes <input 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 type="checkbox"/> no	Manufacturer's name
yes <input type="checkbox"/>	<input 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 type="checkbox"/>	<input type="checkbox"/> no	Lot-/Batch-No.
yes <input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/> no

Place an Date

Zürich, 20.04.2018

Signature Supplier


Stutzer QC approved