

Product Specification

1. PRODUCT DESIGNATION

Stutzer Product Name	GRIECH. FRUCHTCKOCKTAIL 6/A10 CHOICE IN SIRUP 'ARMOUR'
Stutzer Article Number	41589
Manufacturer's Product Name	
Manufacturer's Article Number	
Country of Production	Greece

2. MANUFACTURER / SUPPLIER

Manufacturer's Name	
Manufacturer's Code	
Address	GREECE
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 checked="" type="checkbox"/>	<input type="checkbox"/>
BRC	<input checked="" type="checkbox"/>	<input type="checkbox"/>
FSSC 22000	<input type="checkbox"/>	<input type="checkbox"/>
ISO 9001:2008	<input checked="" 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 checked="" 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:	<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		62 kJ 263 kcal
Fat		<0,1 g
Saturated fatty acids		0 g
Monounsaturated fatty acids		g
Polyunsaturated fatty acids		g
Trans fatty acids		g
Cholesterol		mg
Carbohydrates		15 g
Sugar		13 g
Starch		g
Polyols		g
Dietary fibers		1,0 g
Protein (N x 6.25)		<0,5 g
Salt (Na x 2.5)		0,01 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	<p>Fresh peaches are cut in halves and the stone is removed. Fruits skin is removed in a NaOH food graded solution. Afterwards peeled peaches are washed several times with cool water, inspected for defects and cut into dices. Pears are mechanically peeled. Their core is removed and after a visual inspection for defects, they are cut into dices. Grapes are mechanically removed from their bunches, calibrated and inspected for any defects. Pineapple cans are drained from their syrup and fed into the line. Cherries halves are being removed from their vinegar solution, washed thoroughly with fresh water and fed into the line.</p> <p>Next stage: All ingredients are filled into the cans and the cans are filled with the filling medium (syrup, juice or water). Afterwards the cans pass through the exhausting process in order to obtain vacuum and are seamed in a multi-head seamer. Seamed cans go through the pasteurization process, for specific period of time and in specific temperatures, and then are cooled down in chlorinated water. Air blowers are used in order to remove excess water and the cans are palletized and stored for 22 days in the warehouse to be incubated at ambient temperatures prior to their final release for labeling and export.</p>
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>WATER BATH – PAUSTERIZATION</u> - Time: <u>MIN 5 MINUTES</u> - Temperature: <u>85°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 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:	Fe: _____ SS: _____ NonFe: _____
	<input checked="" type="checkbox"/>	Sieving	mm: <u>10</u>
	<input type="checkbox"/>	X-ray	
	<input checked="" type="checkbox"/>	Optical detection	
	<input type="checkbox"/>	Hand selection	
	<input type="checkbox"/>	Winnowing	
	<input checked="" type="checkbox"/>	Others	Magnets

9. PACKAGING

Product net weight	Min. 3060g
Product drained weight	Min. 1750g
Primary packaging material	TIN CAN
Secondary packaging material	CARDBOARD BOX
Tertiary packaging material	PALLET
Product units per packaging	6
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.	

10. STORAGE

Storage temperature:	freezer -18°C	cold < 5°C	Ambient, not air-conditioned
Shelf life in the original packaging in days			1095
Shelf life once opened in days		3	

11. BACTERIOLOGY

Characteristics	Unit	Method	Limit value
Aerobic, mesophilic germs	cfu/g	Analysis on external certified laboratory	<10
Enterobacteriaceae	cfu/g		
Escherichia coli	cfu/g	Analysis on external certified laboratory	<10
Yeasts	cfu/g	Analysis on external certified laboratory	<10
Moulds	cfu/g	Analysis on external certified laboratory	<10
Staphylococcus aureus	cfu/g	Analysis on external certified laboratory	<10
Chlostridium botulinum	cfu/g		
Listeria monocytogenes	in 25 g		
Salmonella spp.	in 25 g	Analysis on external certified laboratory	Absent

12. CHEMICAL AND PHYSICAL DATA

Characteristics	Method	Standard value	min.	max.	Unit
Moisture					
Water activity (a _w -value)					
pH	pH meter	3,8	3,6	4,1	
Particle size					
Brix °	refractometer	15	14	16	

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: <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.

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

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 checked="" 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 checked="" 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 checked="" 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)

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 checked="" type="checkbox"/>	<input 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 and Date

Zürich, 23.08.2019

Signature Supplier


Stutzer QC approved