

Product Specification

1. PRODUCT DESIGNATION

Stutzer Product Name	HERZKIRSCHEN ROT ENTSTEINT, IN SIRUP 'LE DRAGON'
Stutzer Article Number	41674; 41676; 41677; 41673; 41675
Manufacturer's Product Name	
Manufacturer's Article Number	
Country of Production	TURKEY

2. MANUFACTURER / SUPPLIER

Manufacturer's Name	
Manufacturer's Code	
Address	TURKEY
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 checked="" type="checkbox"/>	<input type="checkbox"/>
ISO 9001:2008	<input 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 type="checkbox"/>	<input type="checkbox"/>
Sedex	<input checked="" type="checkbox"/>	<input type="checkbox"/>
GLOBALGAP	<input type="checkbox"/>	<input type="checkbox"/>
Others: SMETA MEMBER-KOSHER-HALAL-ORGANIC-FAIRTRADE	<input checked="" 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 net weight	Average Values per: <input checked="" type="checkbox"/> 100g edible portion <input type="checkbox"/> 100ml edible portion
Energy value		320 kJ
		75 kcal
Fat		0.6 g
Saturated fatty acids		0.0 g
Monounsaturated fatty acids		g
Polyunsaturated fatty acids		g
Trans fatty acids		g
Cholesterol		mg
Carbohydrates		17.0 g
Sugar		17.0 g
Starch		g
Polyols		g
Dietary fibers		0.6 g
Protein (N x 6.25)		0.6 g
Salt (Na x 2.5)		0 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	Cherries are produced from mature cherries which have been processed in sucrose syrup under hygienic condition and free from extraneous matter.
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: PASTEURIZATION - 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 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:	Fe: _____ SS: _____ NonFe: _____
	<input checked="" type="checkbox"/>	Sieving	mm: 1 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	

9. PACKAGING

Product net weight	410g 825g 2550g
Product drained weight	235g 450g 1410g
Primary packaging material	Tin
Secondary packaging material	Shrink-wrapped tray
Tertiary packaging material	Pallet 80x120
Product units per packaging	1 / 2-4/4-3/1
<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			36 months
Shelf life once opened in days		Max 3 days	

11. BACTERIOLOGY

Characteristics	Unit	Method	Limit value
Aerobic, mesophilic germs	cfu/g	ISO 4833	1000 ufc/g
Enterobacteriaceae	cfu/g	ISO-21528	10 ufc/g
Escherichia coli	cfu/g	ISO 4833	10 ufc/g
Yeasts	cfu/g	ISO-7954	10 ufc/g
Moulds	cfu/g	ISO-7954	10 ufc/g
Staphylococcus aureus	cfu/g	UNI EN ISO 6888-2:2004	absent
Chlostridium botulinum	cfu/g		
Listeria monocytogenes	in 25 g	UNI EN ISO 11290-2:2005	Absent/25 g
Salmonella spp.	in 25 g	AOAC Singlepath Salmonella n.060401 2004	Absent/25 g

12. CHEMICAL AND PHYSICAL DATA

Characteristics	Method	Standard value	min.	max.	Unit
Moisture	ISO 2173	78.4	77.4	79.4	%
Water activity (a _w -value)					
pH				4.1	H+
Particle size		22	20	24	mm
Brix °		21	20	22	°Bx

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"/>	no <input type="checkbox"/>	Article Code
yes <input checked="" type="checkbox"/>	no <input type="checkbox"/>	Supplier's product designation
yes <input checked="" type="checkbox"/>	no <input type="checkbox"/>	Supplier's name
yes <input checked="" type="checkbox"/>	no <input type="checkbox"/>	Manufacturer's name
yes <input checked="" type="checkbox"/>	no <input type="checkbox"/>	Packing- / Manufacturing date (open / coded)
yes <input checked="" type="checkbox"/>	no <input type="checkbox"/>	Best until date or expiration date
yes <input checked="" type="checkbox"/>	no <input type="checkbox"/>	Lot-/Batch-No.
yes <input checked="" type="checkbox"/>	no <input type="checkbox"/>	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 checked="" type="checkbox"/>	no <input type="checkbox"/>
Safety Data Sheet	yes <input type="checkbox"/>	no <input checked="" type="checkbox"/>
Veterinary Certificate	yes <input type="checkbox"/>	no <input checked="" type="checkbox"/>
Certificate of Analysis	yes <input checked="" type="checkbox"/>	no <input type="checkbox"/>

Place and Date	Signature Supplier
Zürich, 03.07.2019	 Stutzer QC approved