

Postfach, CH-8050 Zürich

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	\boxtimes		
BRC	\boxtimes		
FSSC 22000	\boxtimes		
ISO 9001:2008			
ISO 14001			
ISO 22000			
SQF2000			
BSCI-Code of Conduct (e. g. SA 8000)			
Sedex	\boxtimes		
GLOBALGAP			
Others: SMETA MEMBER-KOSHER-HALAL- ORGANIC-FAIRTRADE			
Remark: Please send all current and available of	certificates		

Revisal B 12.01.2016

4. GENERAL PRODUCT INFORMATION

Short product	Cherries are produced from mature cherries which have been processed in sucrose
description	syrup under hygienic condition and free form extraneous matter.
Appearance / Colour	Whole cherries/Red typical and uniform
Smell	Characteristic
Taste	Typical of choice red cherries
Consistency / Texture	Tender
Preparation procedure	NA

Certified according to:						
	yes	no	Certificate Code			
Organic / Biological						
Halal	\boxtimes		attached			
Kosher	\boxtimes		attached			
MSC						
ASC						
FOS						
Fairtrade						
RSPO						
Other			Which?			
Remark: Please send all current and available certificates.						

5. INGREDIENTS (including additives)

Complete the ingredients list in quantitative descending order of weight (Total = 100%). The quantities of the ingredients have to be specified as they are at the time of production.

Ingredients/Additives(incl. technical function)	Country of Origin	E-No.	%
CHERRIES	TURKEY		55
WATER	TURKEY		33
SUGAR	TURKEY		12
COLOR E127	INDIA	E127	<0.01

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

For fish, please specify the fishing area according to FAO (http://www.fao.org/fishery/area/search/en)
Eg. FAO Area 57

For fish, mushrooms and seaweed, please if possible specify the Latin name.

6. NUTRITION INFORMATION

Based on:	Average Values per: ⊠100g edible portion □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⊠	no□
vegans	yes⊠	no□

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 whi sucrose syrup under hygienic condition and free	
Is there a physical process	s (sterilization, pasteurization, etc.)?	yes⊠ no□
- Time:_ - Tempe - If cond	of process:PASTEURIZATION erature: centrated or dried, concentration factor: conditions:	
	(enzymes, clarifying agents, etc.)? h:	yes□ no⊠
Is the product fumigated? If yes, please specify which		yes□ no⊠
Is the product packed with If yes, please specify the n		yes□ no⊠
Meat / Fish of farmed anim For wild catch fish please s		yes□ no⊠
Plants / Mushrooms from:		□ Greenhouse □ Hydroponic □ Wild crop ☑ Field grown

8. PREVENTION OF FOREIGN BODIES

Is the product inspected and cle	yes⊠ no□		
If yes, which method is used?		Metal detection If yes, please specify sensitivity in mm:	Fe: SS:
		Cinying	NonFe: mm:1 mm
	\boxtimes	Sieving	mm: i mm
		X-ray	
		Optical detection	
	\boxtimes	Hand selection	
		Winnowing	
		Others	

9. PACKAGING

	410g
Product net weight	825g
	2550g
	235g
Product drained weight	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

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			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 (aw-value)					
pH				4.1	H+
Particle size		22	20	24	mm
Brix °		21	20	22	°Bx

Revisal B 12.01.2016

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

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

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□	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?				
	ves□	no⊠		

5. <u>GMO INF</u>	ORMATIO	<u>N</u>
	ms or proces: - Swiss	nufactured without genetically modified organisms, ingredients, additives, sing aids and can therefore be declared according to: s Food Legislation : http://www.admin.ch/ch/d/sr/c817_022_51.html irectives : 2003/1829/EG, 2003/1830, 1332/2008
as GMO free.		
		yes⊠ no□
Documents a	vailable as pi	roof of the GMO free status:
	·	
		☐ PCR-Analysis for Raw materials
		☐PCR-Analysis for end product
6. <u>PRODUC</u>	CT DECLAR	RATION / IDENTIFICATION
yes⊠	□no	Article Code
yes⊠	□no	Supplier's product designation
yes⊠	□no	Supplier's name
yes⊠	□no	Manufacturer's name

17. <u>CONFIRMATION BY THE SUPPLIER / MANUFACTURER</u> (additional to the general terms and conditions)

Packing- / Manufacturing date (open / coded)

Best until date or expiration date

Lot-/Batch-No.
Risk indication

1. All Information is confidential and for internal use only.

□no

□no

□no

□no

yes⊠

yes⊠ yes⊠

yes⊠

- 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⊠	□no	
Safety Data Sheet	yes□	⊠no	
Veterinary Certificate	yes□	⊠no	
Certificate of Analysis	yes⊠	□no	
Place and Date		Signature Supplier	
Zürich, 03.07.2019		Stutzer QC approved	
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