

STUTZER



Product Specification

1. PRODUCT DESIGNATION

Importer's Product Name	Sambal Oelek
Importer's Article Number	40200 / 44418 / 40402 / 44417 / 40403 / 50478
Product Brand	
Manufacturer's Product Name	
Manufacturer's Article Number	
Legal Product Denomination	
Country of Production	The Netherlands

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	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Organic / Biological	<input type="checkbox"/>	<input checked="" type="checkbox"/>
BRC	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Halal	<input type="checkbox"/>	<input checked="" type="checkbox"/>
FSSC 22000	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Kosher	<input type="checkbox"/>	<input checked="" type="checkbox"/>
ISO 9001	<input type="checkbox"/>	<input checked="" type="checkbox"/>	MSC	<input type="checkbox"/>	<input checked="" type="checkbox"/>
ISO 14001	<input type="checkbox"/>	<input checked="" type="checkbox"/>	ASC	<input type="checkbox"/>	<input checked="" type="checkbox"/>
ISO 22000	<input type="checkbox"/>	<input checked="" type="checkbox"/>	FOS	<input type="checkbox"/>	<input checked="" type="checkbox"/>
SQF2000	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Fairtrade	<input type="checkbox"/>	<input checked="" type="checkbox"/>
GLOBALGAP	<input type="checkbox"/>	<input checked="" type="checkbox"/>	RSPO, if so which type?	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Social Standard	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Other, which?	<input type="checkbox"/>	<input checked="" type="checkbox"/>
(e.g. Sedex, BSCI-Code of Conduct, SA 8000, etc.), if YES please specify: Other certification:			Please send all current and available certificates.			

6. NUTRITION INFORMATION

Based on:	<input checked="" type="checkbox"/> Net weight <input type="checkbox"/> Drained weight <input type="checkbox"/> Prepared product	Values are: <input type="checkbox"/> Analyzed <input checked="" type="checkbox"/> Calculated <input type="checkbox"/> Published	Average Values per: <input checked="" type="checkbox"/> 100g edible portion <input type="checkbox"/> 100ml edible portion	
Source:				
Energy value (calculated according to EU 1169/2011 Annex XIV)			159,8 kJ 38 kcal	
Fat			0,4 g	
Saturated fatty acids			< 0,1 g	
Monounsaturated fatty acids			g	
Polyunsaturated fatty acids			g	
Trans fatty acids			g	
Cholesterol			mg	
Carbohydrates			5,3 g	
Sugar			2,7 g	
Starch			g	
Polyols			g	
Dietary fibers			2,4 g	
Protein (N x 6.25)			2,1 g	
Salt (Na x 2.5)	<input checked="" type="checkbox"/> pure	<input type="checkbox"/> iodized	<input type="checkbox"/> fluorized	11,25 g

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

Product can be declared as:

Vegetarian: YES NO

(doesn't contain any ingredients of animal origin **apart from** milk, milk products (like lactose), eggs or honey)

Vegan: 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.)

YES NO

If yes, please specify:

Type of process:	cooking
Time:	not available
Temperature:	not available
Concentration / drying factor:	not available
Other conditions:	

Have any processing aids been used (enzymes, clarifying agents, etc.)?

YES NO

Have any processing aids of animal origin been used (product AND raw material)?

YES NO

If yes, please specify which:

Is the product fumigated?

YES NO

If yes, please specify fumigant:

Is the product packed with modified atmosphere?

YES NO

If yes, please specify gas:

Fish / Meat of farmed animals?

YES NO
(farmed) (wild)

Fishing Method if wild caught:

Plants / Mushrooms from: Greenhouse Hydroponic Wild crop 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 checked="" type="checkbox"/>	Metal detection (if yes, please specify sensitivity in mm)	Fe: 1,5 SS: 1,5 NonFe: 1,5
	<input checked="" type="checkbox"/>	Sieving / filtration (mesh size in mm)	2,5
	<input type="checkbox"/>	X-ray (if yes please specify sensitivity in mm)	
	<input checked="" type="checkbox"/>	Optical detection	
	<input type="checkbox"/>	Hand selection	
	<input type="checkbox"/>	Magnet (please specify strength in Gauss)	
	<input type="checkbox"/>	Others:	

9. PACKAGING / LOGISTICAL DETAILS

Customer unit weight [g] or content [ml]	Net: variabl.	Gross:		
Customer unit drained weight [g]				
Customer unit measurements [cm]	Length:	Width:	Height:	
Trading unit weight [g]	Net:	Gross:		
Trading unit measurements [cm]	Length:	Width:	Height:	
Customer units per trading unit	6 (trio per 3)			
Primary packaging material (e.g. PE-Bag)	glass jar / plastic bucket HDPE			
Secondary packaging material (e.g. Carton)	shrink wrap			
GTIN / EAN (Barcode) of customer unit (CU)	8710161004251 8710161004244 8710161004190 8710161004213 *			
GTIN / EAN (Barcode) of trading unit (TU)	8710161998826 8710161998741 (8710161919289 trio) 8710161995580 -- **			
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.				

*8710161004190 / **8710161995580

10. SHELF LIFE / STORAGE

Storage temperature:	deep-frozen (-18°C)	Cooled (< 5°C)	room temperature (around 20°C)
Shelf life in the original packaging in days			720
Shelf life once opened in days			30

Special storage conditions (e.g. dark & dry etc.)	dark, cool, dry
Where on the packaging is the expiry date imprinted?	lid
Example of expiry date code	<input checked="" type="checkbox"/> dd.mm.yyyy <input type="checkbox"/> mm.yyyy <input type="checkbox"/> other:

11. BACTERIOLOGY

Product is commercially sterile:		YES <input type="checkbox"/>	NO <input type="checkbox"/>		
Characteristics	Unit	Method	Testing frequency	Limit value	
Aerobic, mesophilic germs	cfu/g			< 1000000	
Enterobacteriaceae	cfu/g			< 1000	
Escherichia coli	cfu/g			< 100	
Yeasts	cfu/g			< 10000	
Moulds	cfu/g			< 10000	
Bacillus cereus	cfu/g			< 100	
Staphylococcus aureus	cfu/g			< 10	
Chlostridium botulinum	cfu/g				
Listeria monocytogenes	in 25 g			absent in 25 g	
Salmonella spp.	in 25 g			absent in 25 g	

12. CHEMICAL AND PHYSICAL DATA

Characteristics	Method	Standard value	min.	max.	Unit
Moisture					%
Water activity (aw-value)					
pH	analysis		3	4	
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: <input type="text"/> wheat flour YES (gluten < 20 PPM)	<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="text"/>	<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="text"/>	<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="text"/>	<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="text"/>	<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="text"/>	<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="text"/>	<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 and specify the nut: <input type="text"/>	<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="text"/>	<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="text"/>	<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="text"/>	<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, in which ingredient & quantity: <input type="text"/>	<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="text"/>	<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="text"/>	<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 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 in your products or 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, micro-organisms or processing aids. It doesn't require a GMO declaration according to the following regulations:

- **Swiss Food Legislation** **YES** (no GMO labeling required)
- **EU Directives 2003/1829/EG, 2003/1830, 1332/2008** **NO** (requires GMO labeling)

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

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

Place and Date

Zürich, 01.09.2020

Stamp & Signature Supplier



Stutzer QC approved

18. GENERAL STATEMENTS / NOTES

--