

# Product Specification

## 1. PRODUCT DESIGNATION

Stutzer Product Name	SWEET CHILI SAUCE
Stutzer Article Number	40205
Manufacturer's Product Name	12*920G SWEET CHILI SAUCE "MAE PLOY"
Manufacturer's Article Number	
Country of Production	Thailand

## 2. MANUFACTURER / SUPPLIER

Manufacturer's Name	
Manufacturer's Code	
Address	Thailand
Telephone	
Fax	
E-Mail-Address	
Internet Homepage	
Responsible for Quality Management	

Supplier's Name	<b>Stutzer &amp; Co. AG</b>
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 type="checkbox"/>
BRC	<input checked="" type="checkbox"/>	<input type="checkbox"/>
FSSC 22000	<input type="checkbox"/>	<input checked="" type="checkbox"/>
ISO 9001:2008	<input checked="" type="checkbox"/>	<input type="checkbox"/>
ISO 14001	<input checked="" type="checkbox"/>	<input 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 type="checkbox"/>

Remark: Please send all **current and available** certificates.

#### 4. GENERAL PRODUCT INFORMATION

Short product description	Sauce pack in glass bottle
Appearance / Colour	Red - yellow
Smell	Spicy and Vinegar
Taste	Sweet, Sour, Salty and Hot taste
Consistency / Texture	Thick fluid with chilli and garlic.
Preparation procedure	For dipping

Certified according to:			
	yes	no	Certificate Code
Organic / Biological	<input type="checkbox"/>	<input checked="" type="checkbox"/>	.....
Halal	<input checked="" type="checkbox"/>	<input type="checkbox"/>	282/1999
Kosher	<input type="checkbox"/>	<input checked="" type="checkbox"/>	.....
MSC	<input type="checkbox"/>	<input checked="" type="checkbox"/>	.....
ASC	<input type="checkbox"/>	<input checked="" type="checkbox"/>	.....
FOS	<input type="checkbox"/>	<input checked="" type="checkbox"/>	.....
Fairtrade	<input type="checkbox"/>	<input checked="" type="checkbox"/>	.....
RSPO	<input type="checkbox"/>	<input checked="" type="checkbox"/>	.....
Other	<input type="checkbox"/>	<input type="checkbox"/>	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.	%
Sugar	Thailand		46.0
Water	Thailand		21.0
Pickled Red chilli (Fresh red chilli 76%, Salt 16%, 10%Distilled vinegar 8%)	Thailand		19.0
10% Distilled Vinegar	Thailand		6.8
Garlic	Thailand		6.0
Salt	Thailand		1.0
Stabilizer : Xanthan gum (E415)	USA, France		0.2

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:	<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
<b>Energy value</b>	1187.5	<b>kJ</b>
	279.5	<b>kcal</b>
<b>Fat</b>		0.30 <b>g</b>
<b>Saturated fatty acids</b>		0.02 <b>g</b>
Monounsaturated fatty acids		0 <b>g</b>
Polyunsaturated fatty acids		0 <b>g</b>
Trans fatty acids		0 <b>g</b>
Cholesterol		0 <b>mg</b>
<b>Carbohydrates</b>		68.19 <b>g</b>
<b>Sugar</b>		64.25 <b>g</b>
Starch		<b>g</b>
Polyols		<b>g</b>
<b>Dietary fibers</b>		0.29 <b>g</b>
<b>Protein</b> (N x 6.25)		1.01 <b>g</b>
<b>Salt</b> (Na x 2.5)		4.39 <b>g</b>
<b>Suitable for</b>	vegetarians	<b>yes</b> <input checked="" type="checkbox"/> <b>no</b> <input type="checkbox"/>
	vegans	<b>yes</b> <input checked="" type="checkbox"/> <b>no</b> <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	Sauce pack in glass bottle. Pasteurization and hot filling. This product is Acidified food, The process was control by pH (3.40 – 3.80)
Is there a physical process (sterilization, pasteurization, etc.)?	<b>yes</b> <input checked="" type="checkbox"/> <b>no</b> <input type="checkbox"/>
If yes, please specify:	<ul style="list-style-type: none"> <li>- Type of process: Pasteurization</li> <li>- Time: &gt; 15 sec</li> <li>- Temperature: &gt; 73°C</li> <li>- If concentrated or dried, concentration factor: _____</li> <li>- Other conditions:</li> </ul>
Are there processing aids (enzymes, clarifying agents, etc.)?	<b>yes</b> <input type="checkbox"/> <b>no</b> <input checked="" type="checkbox"/>
If yes, please specify which:	
Is the product fumigated?	<b>yes</b> <input type="checkbox"/> <b>no</b> <input checked="" type="checkbox"/>
If yes, please specify which fumigant:	
Is the product packed with modified atmosphere?	<b>yes</b> <input type="checkbox"/> <b>no</b> <input checked="" type="checkbox"/>
If yes, please specify the name of the gas:	
Meat / Fish of farmed animals	<b>yes</b> <input type="checkbox"/> <b>no</b> <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 checked="" type="checkbox"/>	Metal detection If yes, please specify sensitivity in mm:	Fe: 1.5 mm SS: 3.0 mm NonFe: 3.0 mm
	<input type="checkbox"/>	Sieving	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	920 g
Product drained weight	-
Primary packaging material	glass bottle/metal cap
Secondary packaging material	-
Tertiary packaging material	corrugate paper carton
Product units per packaging	12 x 920g
<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: <a href="http://www.blv.admin.ch/themen/04678/04887/04891/index.html?lang=en">http://www.blv.admin.ch/themen/04678/04887/04891/index.html?lang=en</a>).</p> <p>Certificates of compliance <b>have to be</b> 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 <b>days</b>			730 days
Shelf life once opened in <b>days</b>		180 days	

## 11. BACTERIOLOGY

Characteristics	Unit	Method	Limit value
Total plate count	cfu/g	FDA/ BAM chapter 3	< 10,000 cfu / g
Enterobacteriaceae	cfu/g		
Escherichia coli	In 1 g	FDA/ BAM chapter 4	<3 MPN / g
Yeasts	cfu/g	FDA/ BAM chapter 18	<100
Moulds	cfu/g	FDA/ BAM chapter 18	<100
Staphylococcus aureus	In 0.1 g	ISO 6888-3:2003	ND / 0.1 g
Chlostridium botulinum	cfu/g		
Listeria monocytogenes	In 25 g		
Salmonella spp.	In 25 g	AOAC No. 060401	ND / 25 g

## 12. CHEMICAL AND PHYSICAL DATA

Characteristics	Method	Standard value	min.	max.	Unit
Moisture					
Water activity (a <sub>w</sub> -value)					
pH	pH meter	3.40 – 3.80	3.40	3.80	
Particle size					
Brix °	refractometer	55.0 – 58.0	55.0	58.0	TSS



## 15. GMO INFORMATION

<p>The product has been manufactured without genetically modified organisms, ingredients, additives, microorganisms or processing aids and can therefore be declared according to:</p> <ul style="list-style-type: none"> <li>- <b>Swiss Food Legislation:</b> <a href="http://www.admin.ch/ch/d/sr/c817_022_51.html">http://www.admin.ch/ch/d/sr/c817_022_51.html</a></li> <li>- <b>EU Directives:</b> 2003/1829/EG, 2003/1830, 1332/2008</li> </ul> <p>as GMO free.</p> <p style="text-align: right;">yes <input checked="" type="checkbox"/> no <input type="checkbox"/></p>	
<p>Documents available as proof of the GMO free status:</p> <p style="text-align: right;"> <input type="checkbox"/> IP-Certificate for Raw materials  <input type="checkbox"/> PCR-Analysis for Raw materials  <input checked="" type="checkbox"/> PCR-Analysis for end product         </p>	

## 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 type="checkbox"/>	<input checked="" type="checkbox"/> no	Supplier's name
yes <input checked="" type="checkbox"/>	<input type="checkbox"/> no	Manufacturer's name
yes <input type="checkbox"/>	<input type="checkbox"/> no	Packing- / Manufacturing date (open / coded)
yes <input 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](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 type="checkbox"/>	<input type="checkbox"/> no
Safety Data Sheet	yes <input type="checkbox"/>	<input type="checkbox"/> no
Veterinary Certificate	yes <input type="checkbox"/>	<input checked="" type="checkbox"/> no
Certificate of Analysis	yes <input type="checkbox"/>	<input type="checkbox"/> no

Place and Date	Signature Supplier
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