

SL7FO-RM003

**Raw material specification  
Contractoragreement**

Ospelt ISO 9001

Article number:

2006221

Prozessmanagementsystem

Product description:

Chicken TK SBL Yakitori Satay

**1. General information**

1.1 General information about the raw material	
Product description:	Chicken TK SBL Yakitori Satay
Food regulatory sales name (LMIV):	Flagship Foods PTE, Ltd.
Product code (Ospelt):	2006221
Product code (supplier):	C-FC-RT0331
<b>Degree of convenience:</b> <input type="checkbox"/> almost ready to cook <input type="checkbox"/> ready to eat <input type="checkbox"/> raw <input checked="" type="checkbox"/> regenerate <input type="checkbox"/> ready to cook <input type="checkbox"/> other:	
1.2 General supplier/ manufacturer information	
Company: Chaveevan International Foods Co., Ltd	
Address: 83/5 Moo 10 Nongkham Sriracha, 20230 Chonburi	
Country: Thailand	
e-Mail: cif@chaveevangroup.com	Homepage: www.chaveevangroup.com
Authorized identification mark for wholesome food:	
<b>Contact person/ name:</b> Thipparat Raksayos	
Position: Technical Manager	
Phone: +6638296535-8	e-Mail: thipparat-cif@chaveevangroup.com
Crisis management:	
Contact person for crisis management: David R.Santos	
Position: General Manager	
Availability during business hours:	
Phone: +6638296535-8	e-Mail: david-cif@chaveevangroup.com
Availability outside business hours:	
Phone: +66819194920	e-Mail: david-cif@chaveevangroup.com
1.3 Information about the production facility	
<b>Production facility:</b> same as above	
Company:	
Address:	
Country:	
e-Mail:	Homepage:
Authorized identification mark for wholesome food:	
<b>Contact person/ name:</b>	
Position:	
Phone:	e-Mail:

Herbert Ospelt Anstalt Spezifikation für:  
 Artikel: Chicken Yakitori Satay  
 Artikel Nr.: 2006221  
 Freigabe: SABE Datum: 21.03.2016

## 2. Labelling

<b>BIO product:</b>	<input type="checkbox"/> yes	<input checked="" type="checkbox"/> no	
If yes, which quality:	<input type="checkbox"/> Knospe Suisse	<input type="checkbox"/> Knospe	<input type="checkbox"/> BIO
Certified by (name of the organization)*			
<i>*Annex(e) to BIO: Copy of the actual Certificate of Operation and Certificate of Knospe where applicable</i>			
<b>AdR:</b>	<input type="checkbox"/> yes	<input checked="" type="checkbox"/> no	
<b>Suisse Garantie:</b>	<input type="checkbox"/> yes	<input checked="" type="checkbox"/> no	
<b>ASC:</b> <input type="checkbox"/> yes <input checked="" type="checkbox"/> no	License code:		
<b>MSC:</b> <input type="checkbox"/> yes <input checked="" type="checkbox"/> no	License code:	Catching method:	
<b>Halal:</b>	<input checked="" type="checkbox"/> yes	<input type="checkbox"/> no	
<b>Koscher:</b>	<input type="checkbox"/> yes	<input checked="" type="checkbox"/> no	
<b>Other labels:</b>			
<i>The supplier is obliged to immediately inform Ospelt food AG in case of any certification changes.</i>			

## 3. Product details

## 3.1 Organoleptic attributes

Appearance/ colour:	Cooked chicken leg meat with satay marinade style on flagstick 30 g		
Smell:	Satay marinade style and cooked chicken		
Taste:	Satay marinade style and cooked chicken		
Texture:	Natural fibrous with firm and succulent feel		
Weight unit package [in g]:	Weight:	1000	Tolerance: At least 1000 g
Unit weight [in g]:	Weight:	30	Tolerance: 20 - 40
Unit size [in mm]:	Length:	N/A	Tolerance: N/A
	Width:	N/A	Tolerance: N/A
	Height:	N/A	Tolerance: N/A
Quantity per weight (z.B part/100g)	N/A		Tolerance: N/A
<b>Others:</b>			
Free rolling resp. to be removed individually	<input checked="" type="checkbox"/> yes	<input type="checkbox"/> no	
Free from snow accumulation or freezer burn	<input checked="" type="checkbox"/> yes	<input type="checkbox"/> no	
No deformation	<input checked="" type="checkbox"/> yes	<input type="checkbox"/> no	
Free of debris and dirt	<input checked="" type="checkbox"/> yes	<input type="checkbox"/> no	
Free of gristles	<input checked="" type="checkbox"/> yes	<input type="checkbox"/> no	
<i>Ospelt Food AG reserves the right to reject delivered merchandise in case discrepancies to the reference sample and the specified parameters are found.</i>			

## 3.2 Picture(s) of the product



## 4. Ingredients

## 4.1 Composition:

List all components top down (including compositions of the ingredients, %-details, addition to the additive-name with the EG-number, declare all additives, carriers, technological auxiliaries by indicating numbers, functions and names etc. - those included which don't have a technological impact on the end-product.

Product name of the components	Percentage (%)	E-No.	Starting material/ Raw material	Country of Origin
Chicken meat	94.35			Thailand
Cold water	5.35			Thailand
Marinade mix	5.35			
- Tapioca starch	20 - 30			Thailand
- Spices&Spice Extracts (cumin, turmeric, garlic, chili, coriander, onion, clove, cardamon, fenugreek, cinnamon, mace, black pepper, ginger	20 - 30			China, India, Indonesia, Thailand, USA
- Maltodextrin	10 - 20			China
- Sugar	10 - 20			Thailand
- Salt	10 - 20			Thailand
- Coconut milk powder	< 10			Thailand
- Soy sauce powder	< 5			Thailand
- Soy bean oil	< 5			Thailand
- Yest extract	< 5			Thailand
- Herb (parsley)	< 5			Spain
- Thickener	< 5	E415		USA
- Food additive	< 5	E262		Canada
- Food colors	< 5	E150a, E160c		India, USA
- Peanut Flavour	0.07			UK

## 4.2 Declaration of ingredients (according to LMKV, equivalent to the label text)

Ingredients:	<p>Chicken (94%), water, <b>Tapioca starch</b>, Spices&amp;Spice extracts (cumin, turmeric, garlic, chili, coriander, onion, clove, cardamon, fenugreek, cinnamon, mace, black pepper, ginger), Maltodextrin, Sugar, Salt, Coconut milk powder, <b>Soy sauce powder (Wheat, Soybean)</b>, Soy bean oil, Yeast extract, Herb (parsley), Thickener (E415), Food additive (E262), Food colors (E150a, E160c), Peanut flavour (NI)</p> <p>can contain hints of ..... (allergens)</p>
--------------	--

## 4.3 Additional raw material-specific information:

Ingredient	Description	Supplier
Egg	Farming method (free range, barn, cage)	N/A
Egg protein	Definition: Chicken protein = protein from the chicken meat, chicken egg protein/ egg white = protein from the egg	N/A
Modified starches	source (i.a. corn/ maize, wheat) incl. E-No.	N/A
Gelatine	source (animal species, origin country)	N/A
Cooking salt	iodized, non-iodized	Non-iodized salt
Vegetable oils	Indicate the kind of oil.	Soybean oil
Oils/ fats	Indicate the degree of cure; name the related ingredient	N/A
Flavours	What kind? Carrier substances? Natural, nature-identical or synthetic?	Peanut Flavor (Nature-identical)
Milk/ dairy products	Pasteurized or UHT	N/A
Does the product contain alcohol?	If yes, indicate percent by volume	No

## 4.4 Indication of allergens: The use of ingredients with allergic potential as per the terms of EU-guideline 2003/89/EG

category	Contains the product		Type, precise description/ component of the ingredient (e.g. wheat flour, protein, etc.)
	Yes	No	
Contains gluten grain (i.e. wheat, rye, barley, spelt, camut or hybrid forms ) and produced products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wheat in soy sauce powder
Milk and manufactured products thereof (including lactose)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Eggs and manufactured products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Fish and manufactured products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Shellfish and manufactured products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Soya beans and manufactured products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Soybean in soy sauce powder
Peanuts and manufactured products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Edible nuts like almond, Queenslandnut, hazelnut, pecan, Brazil nut, Macadamia, cashewnut, walnut, pistachio nut and manufactured products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sesame seeds and manufactured products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Celery and manufactured products thereof (including celery salt)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Mustard and manufactured products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sulfur and sulfite which are over 10 mg/kg dosage	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Tapioca starch
Lupine and manufactured products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Mollusca and manufactured products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

## 4.5 Indication for genetically modified organisms

All delivered food products to Ospelt food AG (including raw material, semi-finished and finished products, loose, wrapped or filled in container) and its ingredients do not come from any genetically modified organisms (GVO) and/or do not contain any GVO and/or are not any GVO and don't require a product identification according to the regulations in (EG) 1829/2003 and (EG) 1830/2003 for admission, labeling and traceability of genetically modified food and feeding stuff.

Food products which contain GVO, consist of GVO or are produced of EU-approved GVO with a part of more than 0.9 % are not permitted. This only applies after a case-by-case review and in case the material-entry of any genetically modified organism happened **accidentally** or **technically unavoidable** (e.g. the manufacturer has to prove to the authorities that measures have been taken to prevent the entry of GVO material by a preserved certificate (IP)

## 4.6 Special declaration for meat raw material

<b>GVO</b> Have the animals been fed with genetically modified (e.g. genetically modified maize) feeding stuff?	<input type="checkbox"/> yes	<input checked="" type="checkbox"/> no
If yes, which one:		
<b>Growth promoters</b> Have the animals been raised by using growth promoters?	<input type="checkbox"/> yes	<input checked="" type="checkbox"/> no
If yes, which one:		
<b>Veterinary drugs</b> Have veterinary drugs been inserted?	<input checked="" type="checkbox"/> yes	<input type="checkbox"/> no
Verification about the species purity of the supplied raw material	<input checked="" type="checkbox"/> yes	<input type="checkbox"/> no
<b>If YES: Minimum once per annum the analysis certificates ref. to headlines in 4.6 have to be send unrequested to Ospelt food AG.</b>		

## 4.7 Ionized radiation

This product is/was treated with ionized radiation.	<input type="checkbox"/> yes	<input checked="" type="checkbox"/> no
If yes, which one:		
Does a permission exist?	<input type="checkbox"/> yes	<input checked="" type="checkbox"/> no
<b>If YES: Please, add a qualifying certificate.</b>		

## 4.8 Chemical and physical requirements

In general the nominal values quoted in the specification are always the minimum values for the average values (av  $\geq$  set value). The specified tolerance limits refer to single pieces and are valid for the whole scope of testing (piece  $\leq$  upper tolerance respectively piece  $\geq$  lower tolerance).

Quality parameters	unit	Method of Analysis	N (standard) set value	G (limit) tolerance
dried matter				
mineral content				
water content				
residual moisture				
aw-value				
pH-value				
apparent weight	Gram	Manual weighting	30	25 - 35
grain size distribution				
mixing ratio				
equivalent colour				
gluten				
falling number				
particle size				
specks count				
connective tissue protein-free meat protein				
Other quality-relevant product-specific parameters:				

## 4.9 Microbiological requirements:

Method	Germ group	n	c	m standard value (KbE*/g)	M Waring value (KbE*/g)	unit	
AFNOR, AOAC 990.12	TPC at 35 °c	5	5	$\leq 1 \times 10^5$	$\leq 1 \times 10^5$	cfu/g	
AOAC 991.14	Coliforms	5	5	$\leq 100$	$\leq 100$	cfu/g	
AOAC 991.14	E. coli	5	5	<10	<10	cfu/g	
ISO 7937	Clostridium perfringens	5	5	<10	<10	cfu/g	
AOAC 2003.11	Staphylococcus aureus	5	5	<10	<10	cfu/g	
NODIC NO.68	Enterococcus sp.	5	5	$\leq 100$	$\leq 100$	cfu/g	
AOAC 2003.09	Salmonella spp. (in25g)	5	5	ND	ND	cfu/g	
BAX@PCR(AOA C-RI)	Yeast & Molds	5	5	$\leq 100$	$\leq 100$	cfu/g	
AOAC 2003.12/ISO 11290-1	Listeria Monocytogenes (in25g)	5	5	ND	ND	cfu/g	
<b>Explanation:</b>	n... number of samples to be tested per batch						
	c... number of samples with bacterial count between m and M; the result is considered acceptable, if bacterial count of the samples reach a maximum value m.						
	m... threshold for the number of bacteria; the result is <b>satisfactory</b> , if the bacterial count of each sample does not exceed the value of m.						
	M... maximum value for the number of bacteria; the result is <b>not satisfactory</b> , if the bacterial number of each sample does not reach or exceed the value of M.						
	n. n. = „not detectable“						
The microbiological values correspond to the Swiss hygienic prescription 817.024.1 respectively to the regulation (EG) No. 2073/2005:						Yes <input checked="" type="checkbox"/>	No <input type="checkbox"/>
The microbiological parameters are analyzed in line with a risk-based audit plan:						Yes <input checked="" type="checkbox"/>	No <input type="checkbox"/>
The supplier is obliged to send a declaration of conformity or rather a certificate of analysis unrequested minimum <b>once per annum</b> to Ospelt food AG. The certificate contains all relevant parameters for a marketability and was evaluated and confirmed by the food regulatory prescriptions.							

## 4.10 Nutrition information

Nutrition disclosures (in accordance with NKV) per:	100g <input checked="" type="checkbox"/>	100 ml <input type="checkbox"/>
The nutritional data must reflect the average levels and are determined by:	Calculation <input type="checkbox"/>	analysis <input checked="" type="checkbox"/>
Calorie	in kJ 644	in kcal 154
Fat /g:	6.8	
of which is saturated fatty acids / g:	1.95	
Carbonhydrate/ g:	3.9	
of which is sugar/ g:	0.62	
Dietary fiber/ g:	Less than 0.5	
Proteine/ g:	18.08	
Sodium/ g:	0.277	
Salt/ g:	0.69	
Alcohol (ethanol)/ g:	N/A	
Trans fats acid content (calculation based on the whole content of fat in the product/ g:	0.03	

## 4.11 Production process/ application:

Short description of production process:	Roast
Recommendation for dosage:	microwave 800 w, 2 – 3 min
Scope of application:	Cook until core temperature $\geq 75$ °c

## 5. Packaging Details

## 5.1 Packaging

Deliveries on proper one-way pallets or proper and exchangeable Euro pallets (EPAL-NORM), whereat each pallet has **just one consistent expiration date (MHD)**.

	kind of packaging (carton, bag, etc.)	kind of material (PP/ PE, etc.)	unit weight (net)
Primary packaging*	Clear bag	LLDPE	15 G
*primary packaging: Does a declaration of food-suitability for the packaging material exist?			
<input checked="" type="checkbox"/> yes* <input type="checkbox"/> no			
*If yes, please add a copy			
Secondary packaging	White carton	Corrugated cardboard	272 G

## 5.2 Palletizing

The terms according to the „guideline logistics and customs“ [Leitfaden Logistik und Zoll](#) are obligatory

Palletizing:	Delivery on plastic pallets	<input type="checkbox"/> yes	<input checked="" type="checkbox"/> no
	Delivery on wooden pallets	<input type="checkbox"/> yes	<input checked="" type="checkbox"/> no
	quantity of positions / pile of pallets:	N/A	
	quantity of bundles / pallets:	N/A	
	gross weight/ pallet:	N/A	
Dimension *[mm]:	Pallets-L x W x H	N/A	
<b>*Please take notice of: max. dimension: length x width x height = 1200 x 800x 1800 mm</b>			

## 5.3 Labelling of the packaging

Each single packaging (primary and secondary packaging, bundle) has to be labeled with following details:

Product code Ospelt food AG
Product description
Net weight per unit
Charge number
Shelf life
List of ingredients (only on the primary packaging)
Manufacturer's data (company/ Identification mark)

Confirmation that each delivery is labeled with the stated points above:

yes  no

If no, please give a reason:

Article number: 2006221  
 Product description: Chicken TK SBL Yakitori Satay

Prozessmanagementsystem

## 6. Guidelines for storage and transport

Transport conditions:	Cleaned truck bed and wrapped on clean faultless and exchangeable euro pallets with stretched foil.				
	Deep frozen	chilled	chilled	chilled	At room temperature
	≤ -18 ° C <input checked="" type="checkbox"/>	0 - 2 ° C <input type="checkbox"/>	4-7 ° C <input type="checkbox"/>	≤ 10 ° C <input type="checkbox"/>	<input type="checkbox"/>
Delivery temperature of the product	≤ -18 ° C <input checked="" type="checkbox"/>	0 - 2 ° C <input type="checkbox"/>	4-7 ° C <input type="checkbox"/>	≤ 10 ° C <input type="checkbox"/>	<input type="checkbox"/>
Storage condition	≤ -18 ° C <input checked="" type="checkbox"/>	0 - 2 ° C <input type="checkbox"/>	4-7 ° C <input type="checkbox"/>	≤ 10 ° C <input type="checkbox"/>	<input type="checkbox"/>
Shelf life from date of production/crop (in adherence to storage conditions, in months):	18				
Shelf-life ex delivery: remaining term of validity (in months)	16.5				
Type of data:	TT/MM/JJJJ				
Product handling:	<input checked="" type="checkbox"/> do not refreeze once defrosted				
	<input type="checkbox"/> consume immediately after defrosting				
	<input type="checkbox"/> consume within            days after opening				
	<input checked="" type="checkbox"/> storage at - 18 °C after opening				
	<input type="checkbox"/> storage at            %rF (humidity) after opening				
	<input checked="" type="checkbox"/> keep away from sun light after opening				

The temperature must be monitored during the entire transport and documented by writers or electronic recording. The temperature control is to be forwarded to Ospelt food AG on request . We reserve the right to execute random checks of the records.

The driver must comply with the relevant hygienic requirements.

## 7. Requirements to batch-coding

Batch-coding:	happens according to
Structure of the XXX digit batch code (decryption batch code)	60YYDDD-Sub lot; YY=year, DDD=Julian Date
Others	N/A

Based on a complete documentation it has to be traceable from which charge and from which raw-material the content of a sales-unit was produced and in which charge.

## 8. Traceability

Product traceability is ensured by following label items:

Article number             shelf life                             product code                             charge number

others:

The raw materials used are identifiable according to this labelling:                             yes             no

The raw and packaging materials used are specified     yes             no



## 9. Information about QM-systems

## 9.1 Status of Certification

Quality and Food Safety	<input type="checkbox"/> ISO 9001	<input checked="" type="checkbox"/> HACCP	<input type="checkbox"/> QS	<input checked="" type="checkbox"/> BRC	<input type="checkbox"/> IFS	<input checked="" type="checkbox"/> ISO 22000
Environment management system	<input checked="" type="checkbox"/> ISO 14001	<input type="checkbox"/> EMAS	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Occupational Health and Safety Management system (Health and safety at work)	<input type="checkbox"/> OHSAS 18001	<input type="checkbox"/> SA 8000	<input type="checkbox"/> Sonstiges	<input checked="" type="checkbox"/> Sedex	<input type="checkbox"/>	<input type="checkbox"/>
Others:	<input checked="" type="checkbox"/> GMP	<input checked="" type="checkbox"/> ALO	<input checked="" type="checkbox"/> RSPO	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

For each of these subjects copies of existing certificates have to be attached to the specification and to be submitted unsolicited after an update.

## 9.2 HACCP system

Does the product pass an X-Ray and metal detector?	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> metal detector	<input type="checkbox"/> X-ray inspection
	<input type="checkbox"/> No		
Test piece size in mm:	Stainless	1.2	
	Iron:	2.0	
	Non Ferrous:	2.5	
	Other:	Blue Metal Strip	
Are strainers or magnets used in the process?	Strainers	Yes <input type="checkbox"/>	No <input checked="" type="checkbox"/>
	Magnets	Yes <input type="checkbox"/>	No <input checked="" type="checkbox"/>
Mesh size of the strainer	N/A		
Are other detectors used in the process?	<input type="checkbox"/> Yes	Kind and sensitivity of the detectors:	
	<input checked="" type="checkbox"/> No		
Which other measures are implemented to prevent foreign materials?	Visual inspection, Manual Inspection		
The HACCP-concept incl. risk based analysis has to be delivered to the Ospelt food AG, if requested.			

## 9.3 Retained sample

Are samples retained?	<input checked="" type="checkbox"/> yes	<input type="checkbox"/> no
If yes, how long and how many:	Product shelf life + 6 months, 100 g	

## 10. General requirements

### 10.1 Product conformity with the Swiss and European food law

It is guaranteed by the supplier that all delivered goods including packing meet the applicable Swiss (Lebensmittel- und Gebrauchsgegenstände LMG SR 817.0; SR 817.023.21) and EU ((EG) 1935/2004; RL 80/590/EWG; 89/109/EWG as well as (EG) 2023/2006) legislation and the relevant public's perception, in particular the guidelines of the Swiss Food Manual as well as the extra conditions specified in the order, and have been prepared or treated under impeccable conditions, with due diligence and by use of the necessary hygiene and quality controls.

#### For all initial deliveries

a **Marketability Certificate** (microbiology and chemistry, including all other specified values) from a recognized and accredited commercial laboratory according to Swiss and European requirements has to be submitted voluntarily.

A marketing certificate of the primary packaging has to be added.

In case of emerging threats we reserve the right to request clearances and / or sales certificates by accredited and recognized experts.

### 10.2 Legal requirements and standards of packaging

It is guaranteed by the supplier that packaging materials comply with the applicable Swiss and EU legislation and the relevant public's perception and are produced under good terms and conditions with due diligence and by implementation of appropriate hygiene and quality controls.

Guaranteed by **signature on** the enclosed "**Declaration Commodities - Materials foodstuff/feeding stuff**".

### 10.3 Additional obligations

The supplier agrees to make **product modifications** (formulation, labeling, new scientific discoveries, laws, procedures or location) only by **prior written approval** of Ospelt food AG.

In addition, the supplier has to **submit an updated traffic capability certificate** for each approved amendment.

The producer/supplier commits to implement all actions necessary to meet the requirements of Food defense in the current, official version of IFS Food.

### 10.4 Confirmation about the knowledge of measures in case of deviations

The manufacturer confirms his knowledge of the following points:

In case of non-compliance with the specified parameters, receipt of goods can be refused by Ospelt food AG. It is the supplier's duty to take further action as a result.

When the supplied raw material is analyzed for compliance with specification requirements – this is not obligatory at receiving site - the supplier has to bear all expenses, in case compliance with specification requirements are not guaranteed.

If the parameters of the raw material are beyond the specified requirements, a price reduction or rejection of the merchandise is carried out after consulting the supplier, the plant management and the quality assurance / HACCP team.

Administrative costs in case of deviation or complaint are charged with **CHF 300.00** per claim.

SL7FO-RM003

Raw material specification  
Contractor agreement

Ospelt ISO 9001

Article number:

2006221

Prozessmanagementsystem

Product description:

Chicken TK SBL Yakitori Satay

## 10.5 Certificates for import/ export, if applicable

Official Export Establishment No TH60 certificate issued by Department of Livestock Development Ministry of agriculture and Cooperatives, Thailand

Scope : - Poultry Meat Products Processing Plant

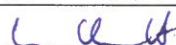



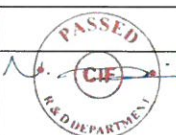
- Cutting plant

- Cold Storage

## 10.6 Notes

N/A

## 11. Confirmation with signature

	Quality assurance	Product-development	Purchase	Logistic	Supplier
Function:	CQO	AUPE	Eingang Food	MUOB	R&D Manager
Name:	SVEN JLHUBERT	MEDAL	Diana Juber	MURO	Anintita Narawongsano nt
Date:	25.02.2016	15/3/16	15.2.16	26.02.16	17/02/2016
Signature:					
Stamp:	Ospelt food AG Tiefrietstrasse 7 7320 Sargans		Ospelt food AG Tiefrietstrasse 7 7320 Sargans		

