

Product Specification

1. PRODUCT DESIGNATION	
Product Name	SUSHI WÜRZMITTEL MIT REISESSIG - JAP. 6/360 ML
Article Number	48795
Product Brand	LE DRAGON
Legal Product Denomination	
Country of Production	Japan
2.1. SUPPLIER	
Company Name / Code	
Company GLN (Global Location Number)	
Address	
E-Mail-Address	
Internet Homepage	
O O MANUEACTURER	
2.2. MANUFACTURER	
Are Supplier & Manufacturer identical?	YES NO If NO, please specify manufacturer below:
Company Name / Code	
Manufacturer's GLN (Global Location Number)	
Address	
Internet Homepage	
internet nomepage	
2.3. IMPORTER	
Importer's Name	Stutzer & Co. AG
Address	Baumackerstrasse 24
7.144.1555	8050 Zürich
	Switzerland
Telephone	+41 44 315 56 56
E-Mail-Address	info@stutzer.ch
3. CERTIFICATIONS	
Manufacturer's	
certification: YES NO	<u>Product certification:</u> YES NO Certificate Code:
IFS 🔲 🗵	Organic / Biological
BRC 🗌 🖂	Halal \square \square
FSSC 22000 🔀 🗌	Kosher
SQF 2000	MSC 🔲 🖾
ISO 14001 🔲 🗵	ASC 🔲 🗵
ISO 22000 🔲 🗵	Fairtrade X
GLOBALGAP 🔲 🗵	RSPO, if so which type?
Social Standard	
(e.g. Sedex, BSCI-Code of Conduct, SA 8000, etc	Other, which?
	.), "
YES please specify:	
Other certification:	Please send all current and available certificates.

4. GENERAL PRODUCT INFORMATION				
Short product description	fermented seasoning based on Hiroshima rice vinegar.			
Appearance / Colour	clear pale yellow			
Smell	unique smell of rice vinegar			
Taste	sour			
Consistency / Texture	liquid			

Is the Product ready to eat?	⊠YES	□NO	(if NO, please specify instructions below)
Preparation instructions for end customer			
Oxygen / moisture absorber contained?	⊠NO	YES	If YES, specify:
Consume indication (daily max. intake?)	⊠NO	YES	Daily max. intake:

5. INGREDIENTS

Remarks:

- Complete the ingredients list in quantitative descending order of weight (Total = 100%).
- The percentages (w/w) of the ingredients have to be specified as they are at the time of production.
- Specify the botanical / animal source of fats, oils, gelatin, vinegar, maltodextrin, glucose syrup, starches and modified starches.
- For wild catched fishery products, specify the FAO fishing area (e.g. FAO 57) and used catching gear (EU 1379/2013)
- For farmed fishery products, please specify **from aquaculture** and its country of production.
- For fishery products, mushrooms and seaweed, please specify the Latin or scientific name.
- The origin of ingredients is mandatory, if the quantity is >20% for animal or >50% for vegetable ingredients.
- For palm oil: Specify if it is from sustainable production and what type of RSPO certification is held.

		Total [%]:	100
Ingredients / Additives (incl. technical function)	Country of Origin FAO / Catching Gear	E-No.	[%]
rice vinegar	Japan		45.5
sugar	Japan		44.5
salt	Japan		9.8
kelp	Japan		0.2

6. NUTRITI	ON INFOR	RMATIO	N						
Based on:		ght weight d produc	Values are Source:	E: ⊠Analyze □Calculat □Publishe	ed	Average Va ⊠100g edil □100ml ed			
Energy value	<u> </u>		Cource.				849 kJ		
		U 1169/20	11 Annex XIV)			203 kcal		
Fat	boording to L	0 1100/20	TI THIIICX THE	/			0 g		
	saturated fa	atty acids					0 g		
Carbohydrate		atty doido					51 g		
of which						45 g			
Dietary fibers						g			
Protein (N x 6						0 g			
Salt (Na x 2.5		pure	iodized	fluorized	d		9.1 g		
	, <u> </u>						J		
Vegan: (doesn't contain a	XYES any ingredients	☐ N (and process	gin apart from mil O				ey) such at any time. Unintended		
7 PPODIIO	TION AN	D PPOC	ESS INFOR	MATION					
7.1 KODO	JIION AN	DINOC	LOO IIVI OI	MINITION					
The production	n has to be	based on	a defined HAC	CP concept acc	ording	to Codex Ali	mentarius.		
receive ingredients→measurement→formulation→heating(82 15minutes) quality inspection→cooling(40 or less)→stainer filterarion→container filling (#100) →capping→container cleaning→labeler→packing→product Production process description or Flow-Chart (Please send if available)									
Is there a phy (e.g. sterilization,			ng the food pre king, drying, etc.)	served?			⊠YES □NO		
If yes, please									
Type of proce	ss:		heating						
Time:			15 minuts						
Temperature:			82 degrees						
Concentration	/ drying fact	tor:							
F ₀ -Value:									
				arifying agents, e			⊠YES □NO		
	_			ed (product AND	o raw n	naterial)?	☐YES ⊠NO		
If yes, please		h:	enzyme, diatoma	ceous earth					
Is the product	•						☐YES ⊠NO		
If yes, please									
Is the product	packed with	modified	atmosphere?				☐YES ⊠NO		
If yes, please	specify gas:								
Plants / Mush	rooms from:	□Greenh	ouse 🔲	Hydroponic	□W	ild crop	☐Field grown		

8. PREVENTION OF F												
Is the product inspected, cle		reign objects?						□NO				
If yes, which method is used									Fe:			
				ase sp	pecify	se	nsitivity in m	m)	SS:			
	Sieving / filtration (mesh size in mm)						NonFe:					
								· i.aaa.aa.\	0.2mm			
		X-ray (if yes please specify sensitivity in mm)Optical detection (if yes, which type/system?										
			nd selec		ı (II ye	es,	wnich type/s	ystem?)				
					on o oit	f. , o	tropath in C	21122)				
	⊢片	☐ Magnet (please specify strength in Gauss) ☐ Others:										
		Oth	ers:									
9. PACKAGING / LOG	ISTICAL D	FΤΔΙ	S									
Customer unit (CU*) weight [. 360m	<u> </u>		Gross: 630	a				
Customer unit (CU*) drained		LLILE	I NOU	Net: 360ml Gross: 630g (or without glazing)								
Customer unit (CU*) measure			Len	gth: 0	0.06		Width: 0.0	s I	Height: 0.			
Trading unit (TU*) weight [kg			Net		7.00		Gross: 7.5	<u> </u>	ieigiit. o.			
Trading unit (TU*) measurem	_			gth: 0) 23		Width: 0.3		Height: 0.	2		
Customer units per trading u		or carto		gui. v	7.20		Width. 0.5	<u>'</u>	ieigiit. o.			
Primary packaging material		er cartor		bottle								
For cans: Is an inner coating		ad2		ES T	NO	If v	yes, specify:					
Secondary packaging mate			carto			<u> </u>	yes, specify.					
GTIN / EAN (Barcode) of cu				324110	6512							
GTIN / EAN (Barcode) of tra				324110								
The used packaging material is inoffens	ive in direct contact	t with the				nt or	the raw material	and is a valu	uable protect	ion against		
contamination (microbiology, taste and of according to the Ordinance of the FD	odour) and is confo	rm accord	ding to EU	REGUL	ATION.	(EC)) No 1935/2004, 1	0/2011 and	their amen	ding acts and		
*CU = Unit end customer like bag,										equest.		
·								,				
10. SHELF LIFE / STO	RAGE											
Ctorogo tomporaturo			dee	p-fro	zen		Coole	t	room te	mperature		
Storage temperature:			(-	-18°C	:)		(< 5°C)	(arour	nd 20°C)		
Shelf life in the original packaging in days									7	730		
Shelf life once opened in days										30		
Special storage conditions (_										
Where on the packaging is t	he expiry dat	e impri	nted?									
Example of expiry date code	9			\times dc	d.mm.	ууу	/y □mm.y	/yy □oʻ	ther:			
11. BACTERIOLOGY		_		_								
Product is commercially s	_	YES	L	NO								
Characteristics	Unit		Metho			Tes	sting freque	ncy		value		
Aerobic, mesophilic germs	cfu/g	(culture med	lium			1time/year		<3	300		
Enterobacteriaceae	cfu/g											
Escherichia coli	cfu/g	(culture med	ure medium			1time/year			0		
Yeasts	cfu/g											
Moulds	cfu/g											
Bacillus cereus	cfu/g											
Staphylococcus	cfu/g											
Chlostridium botulinum	cfu/g											
Listeria monocytogenes	in 25 g											
Salmonella spp.	in 25 g											
40 CHEMICAL AND D	LIVOIOAL											
12. CHEMICAL AND P		DAIA	1	-l - · •			•		_	Lle 'r		
	Method		Stan	aard	value	е	min.	max	(.	Unit		
Moisture										%		
Water activity (aw-value)				2.0			2.2	0.7				
pH Brix°				3.0			2.3	3.7				
Alcohol content				58			56	8 60		% vol.		
/ HOUTION GOTHETH			1				I	00		/U VUI.		

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. If yes, in which ingredient:	→ in a concentration of >20mg / kg			\boxtimes		
which ingredient.	→ in a concentration of >200mg / kg			\boxtimes		
Milk and milk products (lactose included) if yes, in which ingredient:	in a concentration of >1g / kg			\boxtimes		
Eggs and egg products in a concentration if yes, in which ingredient:	n of >1g / kg			\boxtimes		
Fish and fish products in a concentration	of >1g / kg			\boxtimes		
if yes, in which ingredient: Crustaceans and products of these in a c if yes, in which ingredient:	concentration of >1g / kg			\boxtimes		
Soybeans and products of these in a con if yes, in which ingredient:	centration of >1g / kg			\boxtimes		
Peanuts and products of these in a conce if yes, in which ingredient:	entration of >1g / kg			\boxtimes		
Tree nuts like walnuts, hazelnuts, almono pistachios. pine nuts or nut products in a which ingredient and specify the nut :				\boxtimes		
Sesame seeds and products of these in a if yes, in which ingredient:	a concentration of >1g / kg			\boxtimes		
Celery and products of these (included celery if yes, in which ingredient:	elery salt) in a concentration of >1g / kg			\boxtimes		
Mustard and products of these in a conce if yes, in which ingredient:	entration of >1g / kg			\boxtimes		
Sulfite (E 220-E 224, E 226-E 228) in a c if yes, specify ingredient & quantity:	oncentration of >10 mg / kg			\boxtimes		
Lupine and products thereof in a concent if yes, in which ingredient:	ration of >1g / kg			\boxtimes		
Mollusc and products thereof in a concernifyes, in which ingredient:	ntration of >1g / kg			\boxtimes		
	/NANOTECHNOLOGY					
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? (e.g. gamma rays, UV light) ☐ YES ☒NO						
Nanotechnology Do you use nanotechnology in your products 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 modifi	ed organisms, ingredients, additives, micro-
organisms or processing aids. It doesn't require a GMO declar	
 Swiss Food Legislation EU Directives 1829/2003/EG, 1830/2003, 1332/2008 	X YES (no GMO labeling required)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. CONFIRMATION BY THE SUPPLIER / MANUF	ACTURED
(additional to the general terms and conditions)	ACTORER
(additional to the general terms and containency)	
 All Information is confidential and for internal use only. The product, food ingredients and raw materials are according to time of delivery. 	the current Swiss and European legislations at the
time of delivery. 3. The requirements of the EC-Legislation set in the ordinance (E	C) No. 178/2002 concerning the Traceability and
Food Safety will be secured during the whole production process	i.
4. The supplier/manufacturer informs the Importer unsolicited and about any deviation or modification with regard to the relev-	
modifications in his manufacturing process which have an influer	nce or effect on the quality of the raw material.
5. The quality of the goods delivered is up to the standards as specthe internal regulations of the manufacturer/supplier. Goods which	
are rejected and are put at the suppliers'/ manufacturer's dispose	al, at the supplier's / manufacturer's expense.
6. The importer is empowered to make sample inspections. These cliability.	
Available documents & confirmations:	
YES NO Certificate of analysis (CoA) for every batc	
YES ⊠NO Veterinary- / Health-Certificate for animal p	products for the export to the EU /Switzerland
Place and Date	Stamp & Signature Supplier
	Buell
Zürich, 04.12.2023	Chutzor OC gapravad
Zuiicii, 04.12.2023	Stutzer QC approved
L,	/
17. GENERAL STATEMENTS / NOTES	
77. GENERAL GTATEMENTO / NOTES	
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