





6. NUTRITION INFORMATION		
Based on:	<input checked="" type="checkbox"/> Net weight <input type="checkbox"/> Drained weight <input type="checkbox"/> Prepared product	Values are: <input checked="" type="checkbox"/> Analyzed <input type="checkbox"/> Calculated <input type="checkbox"/> Published Source: _____
		Average Values per: <input checked="" type="checkbox"/> 100g edible portion <input type="checkbox"/> 100ml edible portion
Energy value (calculated according to EU 1169/2011 Annex XIV)		849 <b>kJ</b> 203 <b>kcal</b>
Fat		0 <b>g</b>
of which saturated fatty acids		0 <b>g</b>
Carbohydrates		51 <b>g</b>
of which sugars		45 <b>g</b>
Dietary fibers		<b>g</b>
Protein (N x 6.25)		0 <b>g</b>
Salt (Na x 2.5) <input checked="" type="checkbox"/> pure <input type="checkbox"/> iodized <input type="checkbox"/> fluorized		9.1 <b>g</b>

Product can be declared as:	
Vegetarian:	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO (doesn't contain any ingredients of animal origin <b>apart from</b> milk, dairy products (like lactose), eggs or honey)
Vegan:	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO (doesn't contain any ingredients and processing aids of animal origin at all <b>and</b> hasn't been in contact with such at any time. Unintended cross-contaminations with animal components may be possible)

7. PRODUCTION AND PROCESS INFORMATION	
The production <b>has to be</b> based on a defined HACCP concept according to Codex Alimentarius.	
Production process description or Flow-Chart (Please send if available)	receive ingredients→measurement→formulation→heating(82 15minutes) quality inspection→cooling(40 or less)→stainer filterarion→container filling (#100) →capping→container cleaning→labeler→packing→product
Is there a physical process for making the food preserved? (e.g. sterilization, pasteurization, cooking, baking, drying, etc.) <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	
If yes, please specify:	
Type of process:	heating
Time:	15 minuts
Temperature:	82 degrees
Concentration / drying factor:	
F <sub>0</sub> -Value:	
Have any processing aids been used (enzymes, clarifying agents, etc.)? <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	
Have any processing aids of animal origin been used (product <b>AND</b> raw material)? <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	
If yes, please specify which:	enzyme, diatomaceous earth
Is the product fumigated? <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	
If yes, please specify fumigant:	
Is the product packed with modified atmosphere? <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	
If yes, please specify gas:	
Plants / Mushrooms from: <input type="checkbox"/> Greenhouse <input type="checkbox"/> Hydroponic <input type="checkbox"/> Wild crop <input type="checkbox"/> Field grown	

8. PREVENTION OF FOREIGN BODIES				
Is the product inspected, cleaned and free from foreign objects?				<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
If yes, which method is used?	<input type="checkbox"/>	Metal detection (if yes, please specify sensitivity in mm)	Fe:	
			SS:	
			NonFe:	
	<input checked="" type="checkbox"/>	Sieving / filtration (mesh size in mm)	0.2mm	
	<input type="checkbox"/>	X-ray (if yes please specify sensitivity in mm)		
	<input type="checkbox"/>	Optical detection (if yes, which type/system?)		
	<input type="checkbox"/>	Hand selection		
	<input type="checkbox"/>	Magnet (please specify strength in Gauss)		
<input type="checkbox"/>	Others:			

9. PACKAGING / LOGISTICAL DETAILS				
Customer unit (CU*) weight [kg] or content [Liter]	Net: 360ml	Gross: 630g		
Customer unit (CU*) drained weight [kg]	(or without glazing)			
Customer unit (CU*) measurements [m]	Length: 0.06	Width: 0.06	Height: 0.2	
Trading unit (TU*) weight [kg]	Net: 4.3	Gross: 7.5		
Trading unit (TU*) measurements [m]	Length: 0.23	Width: 0.3	Height: 0.2	
Customer units per trading unit (e.g. bags per carton)	6			
Primary packaging material (e.g. PE-Bag)	glass bottle			
For cans: Is an inner coating / lacquer used?	<input type="checkbox"/> YES <input type="checkbox"/> NO	If yes, specify:		
Secondary packaging material (e.g. Carton)	carton			
GTIN / EAN (Barcode) of customer unit (CU*)	7613324116512			
GTIN / EAN (Barcode) of trading unit (TU*)	7613324116505			
<small>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.  * CU = Unit end customer like bag, glass jar, can, bottle etc. // TU = Trading unit like outer carton, tray, shrink pack etc.</small>				

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			730
Shelf life once opened in days			30

Special storage conditions (e.g. dark & dry etc.)	
Where on the packaging is the expiry date imprinted?	
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: <input type="checkbox"/> YES <input type="checkbox"/> NO				
Characteristics	Unit	Method	Testing frequency	Limit value
Aerobic, mesophilic germs	cfu/g	culture medium	1time/year	<300
Enterobacteriaceae	cfu/g			
Escherichia coli	cfu/g	culture 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			

12. CHEMICAL AND PHYSICAL DATA					
Characteristics	Method	Standard value	min.	max.	Unit
Moisture					%
Water activity (aw-value)					
pH		3.0	2.3	3.7	
Brix°		58	56	8	
Alcohol content				60	% vol.

13. ALLERGENS	
<b>YES:</b>	contained in the raw material as an ingredient (quantity, see point 8)
<b>CC:</b>	not avoidable cross-contamination is possible after HACCP-concept
<b>NO:</b>	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	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
→ in a concentration of >200mg / kg	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Milk and milk products (lactose included) in a concentration of >1g / kg	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
if yes, in which ingredient:			
Eggs and egg products in a concentration of >1g / kg	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
if yes, in which ingredient:			
Fish and fish products in a concentration of >1g / kg	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
if yes, in which ingredient:			
Crustaceans and products of these in a concentration of >1g / kg	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
if yes, in which ingredient:			
Soybeans and products of these in a concentration of >1g / kg	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
if yes, in which ingredient:			
Peanuts and products of these in a concentration of >1g / kg	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
if yes, in which ingredient:			
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 <b>specify the nut:</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sesame seeds and products of these in a concentration of >1g / kg	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
if yes, in which ingredient:			
Celery and products of these (included celery salt) in a concentration of >1g / kg	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
if yes, in which ingredient:			
Mustard and products of these in a concentration of >1g / kg	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
if yes, in which ingredient:			
Sulfite (E 220-E 224, E 226-E 228) in a concentration of >10 mg / kg	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
if yes, specify <b>ingredient &amp; quantity:</b>			
Lupine and products thereof in a concentration of >1g / kg	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
if yes, in which ingredient:			
Mollusc and products thereof in a concentration of >1g / kg	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
if yes, in which ingredient:			

14. RESIDUES / IRRADIATION / NANOTECHNOLOGY	
<b>Pesticides / Antibiotics / Heavy metals and other contaminants</b>	
have to be according to the Swiss Food Legislation and according to EU Legislation EC 396/2005, EC 1881/2006 and its amending acts.	
<b>Irradiation</b>	
Is the product or any of its ingredients treated with irradiation? (e.g. gamma rays, UV light)	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
<b>Nanotechnology</b>	
Do you use nanotechnology in your products and do these have properties that differ significantly from those of comparable larger particles?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> 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** 1829/2003/EG, 1830/2003, 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. CONFIRMATION BY THE SUPPLIER / MANUFACTURER

(additional to the general terms and conditions)

1. All Information is confidential and for internal use only.
2. The product, 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 product 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 & confirmations:

- YES**  **NO** Certificate of analysis (CoA) for every batch
- YES**  **NO** Veterinary- / Health-Certificate for animal products for the export to the EU /Switzerland

Place and Date

Stamp & Signature Supplier

Zürich, 04.12.2023

  
Stutzer QC approved

## 17. GENERAL STATEMENTS / NOTES