

Product Specification

1. PRODUCT DE	SIGN	ATION						
Importer's Product N	lame		SL	JPERIOR SOJASAUCE HELL, 12/	600 ML			
Importer's Article Nu	mber		41	327				
Product Brand								
Manufacturer's Prod								
Manufacturer's Articl								
Legal Product Denor		1						
Country of Productio	n		СН	INA				
2. MANUFACTU								
Manufacturer / Supp								
Manufacturer / Supp	lier's Co	ode						
Address								
Telephone								
Fax								
E-Mail-Address								
Internet Homepag								
Responsible for C	Juality N	/lanagement						
Importoria Nama			C+ı	utzer & Co. AG				
Importer's Name Address			_	Baumackerstrasse 24				
Addiess			80	Baumackerstrasse 24 8050 Zürich Switzerland				
Telephone			+4	1 44 315 56 56				
Fax				1 44 315 56 00				
E-Mail-Address			inf	o@stutzer.ch				
3. CERTIFICATI	ONS							
Manufacturer's	VEC	NO		Due de et contification	VEC	NO	04:6:401	
certification:	YES	NO ⊠		Product certification: Organic / Biological	YES	NO ⊠	Certificate Code:	
BRC	×			Halal	⊠		4400/17001	
							4400/17001	
FSSC 22000				Kosher		X		
ISO 9001	\boxtimes			MSC	ᆜ	\boxtimes		
ISO 14001		X —		ASC		\boxtimes		
ISO 22000		\boxtimes		FOS		\boxtimes		
SQF2000		\boxtimes		Fairtrade		×		
GLOBALGAP		$oldsymbol{oldsymbol{ imes}}$		RSPO, if so which type?		X		
Social Standard		\times		Other, which?	×		IP	
(e.g. Sedex, BSCI-Code	of Conduc	ct, SA 8000, etc.), if						
YES please specify:								
Other certification:				Please send all current a	nd avai	lable	certificates.	

4. GENERAL PRODUCT INFORMATION						
	Light-brown flavoured sauce produced by natural, traditional Chinese f ermentation of soy beans.					
Appearance / Colour	light to medium brown liquid					
Smell	tasty, without off smell					
Taste	very tasty, salty, without off taste					
Consistency / Texture	liquid to slightly viscous					
Preparation procedure						

Is the Product ready to eat?	⊠YES	□NO (if no, please specify preparation above)
Oxygen / moisture absorber contained?	⊠NO	☐YES (in primary / customer packaging)
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 fish, please specify the FAO fishing area according to FAO (e.g. FAO 57)
 For fish, molluscs, crustaceans, mushrooms and seaweed, please specify the Latin name.
 The origin of ingredients is mandatory, if the quantity is >20% for animal or >50% for vegetable ingredients.

		Total [%]:	100
Ingredients / Additives (incl. technical function)	Country of Origin FAO	E-No.	[%]
Water	China		44. 41
Soybeans	China		30
Salt	China		15. 5
Wheat flour	China		10
Preservative	China	E202	0.09

6. NUTRITI	ION INFORMATION	J			
Based on:	⊠Net weight □Drained weight □Prepared product	Values are: Source:	⊠Analyzed ⊠Calculated □Published	Average Va □100g edil □ ☑100ml ed	
Energy value	<u> </u>	Oddice.			285 kJ
	ccording to EU 1169/20	11 Annex XIV)			68 kcal
Fat	<u> </u>	· · · · · · · · · · · · · · · · · · ·			0 g
Saturated	d fatty acids				0 g
	aturated fatty acids				g
	turated fatty acids				g
Trans fatt					g
Cholester					mg
Carbohydrat	es				8. 4 g
Sugar					5. 0 g
Starch Polyols					g
Dietary fibers	<u> </u>				<u>g</u> g
Protein (N x 6					7.3 g
Salt (Na x 2.5		□iodized	□fluorized		18. 2 g
Carr (Ha X 210	<u>,, </u>			tritional values	in bold are mandatory)
			,		,
Product can	be declared as:				
Vegetarian:	⊠YES □NO)			
	ain any ingredients of a		rt from milk, milk p	roducts (like la	ctose), eggs or honey)
Vegan:	⊠YES □NO		· ·	,	7. 55
_	ain any ingredients of ai	nimal origin at a	II)		
	-		•		
7. PRODUC	CTION AND PROC	ESS INFORM	MATION		
The production	on has to be based on a	a defined HACC	P concept accordin	g to Codex Ali	mentarius.
Production prodescription or (Please send if a	· Flow-Chart				
le thore a phy	/sical process?				⊠YES □NO
	, pasteurization, cooking, bak	ina. drvina. etc.)			MILO LINO
	-				
If yes, please				_	
Type of proce		Sterilization			
Time:		25min			
Temperature:		100℃			
	, ,	10			
Other condition		10	if in a second sector 100		
	cessing aids been used	•			□YES ⊠NO
	cessing aids of animal	origin been used	d (product AND raw	material)?	□YES ⊠NO
	specify which:				
Is the product				7	□YES ⊠NO
	specify fumigant:				
The state of the s	t packed with modified a	atmosphere?		7	□YES ⊠NO
If yes, please					
	f farmed animals? od if wild catched:			7	☐YES ☐NO (farmed) (wild)
	rooms from: □Greenh	ouse \square H\	/droponic □	Wild crop	⊠Field grown
a.no / Widon					c.a g.c.mii

8. PREVENTION OF FOREIGN BODIES							
Is the product inspected and cle	aned from f	foreign objects?	yes⊠ no□				
If yes, which method is used?			Fe:				
·		(if yes, please specify sensitivity in mm)	SS:				
			NonFe:				
	X	Sieving / filtration (mesh size in mm)					
☐ X-ray (if yes please specify sensitivity in a content of the content of th							
		Optical detection					
		Hand selection					
☐ Magnet (please specify strength in Gauss)							

Net:600ml	Gross:1140	
	01033.1140	
Length:	Width:	Height:
Net: 8480	Gross: 13770	
Length:32cm	Width:24cm	Height: 29. 5cm
12		
Glass bottle		
Carton		
6921180820094		
06921180810101		
	Net:8480 Length:32cm 12 Glass bottle Carton 6921180820094	Net: 8480 Gross: 13770 Length: 32cm Width: 24cm 12 Glass bottle Carton 6921180820094 06921180810101

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.

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.)	no
Where on the packaging is the expiry date imprinted?	lable
Example of expiry date code	⊠dd.mm.yyyy □mm.yyyy □other:

11. BACTERIOLOGY				
Product is commercially ste	erile:	YES ⊠ NO □		
Characteristics	Unit	Method	Testing frequency	Limit value
Aerobic, mesophilic germs	cfu/g	GB 4789. 2	every batch	30000
Enterobacteriaceae	cfu/g	/		
Escherichia coli	cfu/g	/		
Yeasts	cfu/g	/		
Moulds	cfu/g	/		
Bacillus cereus	cfu/g	/		
Staphylococcus aureus	cfu/g	GB 4789.10	once per year	N.D. in 25g
Chlostridium botulinum	cfu/g	/		
Listeria monocytogenes	in 25 g	/		
Salmonella spp.	in 25 g	GB 4789. 4	once per year	N.D. in 25g

12. CHEMICAL AND PHYSICAL DATA								
Characteristics	Method	Standard value	min.	max.	Unit			
Moisture	GB 5009.3	/	62	68	%			
Water activity (aw-value)	GB/T 23940	/	0.83	0.87				
pH	GB/T 6920	/	4. 0	5. 0				
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	\times		
if yes, in which ingredient: Wheat flour			
Milk and milk products (lactose included) in a concentration of >1g/kg			$\overline{\times}$
if yes, in which ingredient:			
Eggs and egg products in a concentration of >1g/kg			
if yes, in which ingredient:			\boxtimes
Fish and fish products in a concentration of >1g/kg			
			\times
if yes, in which ingredient:			
Crustaceans and products of these in a concentration of >1g/kg			\boxtimes
if yes, in which ingredient:			
Soybeans and products of these in a concentration of >1g/kg			
if yes, in which ingredient: Soybeans	\times	Ш	
if yes, in which ingredient: Soybeans Peanuts and products of these in a concentration of >1g/kg			
realities and products of these in a concentration of a 19/kg			\boxtimes
if yes, in which ingredient:	ш		
Tree nuts like walnuts, hazelnuts, almonds, pecan, macadamia, cashew,			
pistachios. pine nuts or nut products in a concentration of >1g/kg, if yes, in			\boxtimes
which ingredient and specify the nut:			_
Sesame seeds and products of these in a concentration of >1g/kg]]
	Ш		\times
if yes, in which ingredient:			
Celery and products of these (included celery salt) in a concentration of			\boxtimes
>1g/kg, if yes, in which ingredient:			
Mustard and products of these in a concentration of >1g/kg			\boxtimes
if yes, in which ingredient:	Ш		
Sulfite (E 220-E 224, E 226-E 228) in a concentration of >10 mg/kg			
came (2 220 2 221, 2 220 2 220) in a concentiation of the mg/ng	П		\boxtimes
if yes, in which ingredient & quantity:			
Lupine and products thereof in a concentration of >1g/kg			
			\boxtimes
if yes, in which ingredient:			
Mollusc and products thereof in a concentration of >1g/kg			\boxtimes
if yes, in which ingredient:			
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 1881/20	006 and its an	nending acts.
Irradiation			
Is the product or any of its ingredients treated with irradiation?		□YES ⊠I	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 ⊠I	NO I

15. GMO INFORMATION				
The product has been manufactured without genetically modified organisms, ingredients, additives, microorganisms or processing aids. It doesn't require a GMO declaration according to the following regulations:				
 Swiss Food Legislation EU Directives 2003/1829/EG, 2003/1830, 1332/2008 			■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. PRODUCT DECLARATION / IDENTIFICATION				
YES□	□NO	Article Code		
YES□	□ио	Supplier's product designation		
YES□	□ио	Supplier's name		
YES□	□ио	Manufacturer's name		
YES□	□ио	Packing- / Manufacturing date (open / coded)		
YES□	□NO	Best until date or expiration dat	e	
YES□	□NO	Lot-/Batch-No.		
YES□	□no	Risk indication		
17. CONFIRMATION BY THE SUPPLIER / MANUFACTURER				
(additional to the general terms and conditions)				
 All Information is confidential and for internal use only. The grocery, food ingredients and raw materials are according to the current Swiss and European legislations at the time of delivery. 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. 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. 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. The importer is empowered to make sample inspections. These do not exempt any supplier/manufacturer from liability. 				
Available documents: Data-Sheet		YES⊠ □	NO	
Safety Data Sheet			NO	
Veterinary C			NO	
Certificate of Analysis		YES⊠ □	NO	
Place and Date Stamp & Signature Supplier Zürich, 11.01.2022 Stutzer QC approved			Mary	
18. GENERAL STATEMENTS / NOTES				