

## Product Specification

1. PRODUCT DESIGNATION	
Importer's Product Name	JAP. PREMIUM MISO SUPPEN-PASTE D U N K E L 10/300G
Importer's Article Number	41003
Product Brand	SHINJO MISO
Manufacturer's Product Name	
Manufacturer's Article Number	
Legal Product Denomination	
Country of Production	Japan

2. MANUFACTURER / SUPPLIER	
Manufacturer / Supplier's Name	
Manufacturer / Supplier's Code	
Address	
Telephone	
Fax	
E-Mail-Address	
Internet Homepage	
Responsible for Quality Management	

Importer's Name	Stutzer & Co. AG
Address	Baumackerstrasse24 8050 Zurich Switzerland
Telephone	+41 44 315 56 56
Fax	+41 44 315 56 00
E-Mail-Address	info@stutzer.ch

3. CERTIFICATIONS																																																																											
<b>Manufacturer's certification:</b> <table style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 60%;"></th> <th style="width: 10%; text-align: center;">YES</th> <th style="width: 10%; text-align: center;">NO</th> </tr> </thead> <tbody> <tr><td>IFS</td><td style="text-align: center;"><input type="checkbox"/></td><td style="text-align: center;"><input checked="" type="checkbox"/></td></tr> <tr><td>BRC</td><td style="text-align: center;"><input type="checkbox"/></td><td style="text-align: center;"><input checked="" type="checkbox"/></td></tr> <tr><td>FSSC 22000</td><td style="text-align: center;"><input type="checkbox"/></td><td style="text-align: center;"><input checked="" type="checkbox"/></td></tr> <tr><td>ISO 9001</td><td style="text-align: center;"><input type="checkbox"/></td><td style="text-align: center;"><input checked="" type="checkbox"/></td></tr> <tr><td>ISO 14001</td><td style="text-align: center;"><input type="checkbox"/></td><td style="text-align: center;"><input checked="" type="checkbox"/></td></tr> <tr><td>ISO 22000</td><td style="text-align: center;"><input checked="" type="checkbox"/></td><td style="text-align: center;"><input type="checkbox"/></td></tr> <tr><td>SQF2000</td><td style="text-align: center;"><input type="checkbox"/></td><td style="text-align: center;"><input checked="" type="checkbox"/></td></tr> <tr><td>GLOBALGAP</td><td style="text-align: center;"><input type="checkbox"/></td><td style="text-align: center;"><input checked="" type="checkbox"/></td></tr> <tr><td>Social Standard</td><td style="text-align: center;"><input type="checkbox"/></td><td style="text-align: center;"><input checked="" type="checkbox"/></td></tr> </tbody> </table> <p style="font-size: small;">(e.g. Sedex, BSCI-Code of Conduct, SA 8000, etc.), if YES please specify:</p> <p>Other certification: .....</p>		YES	NO	IFS	<input type="checkbox"/>	<input checked="" type="checkbox"/>	BRC	<input type="checkbox"/>	<input checked="" type="checkbox"/>	FSSC 22000	<input type="checkbox"/>	<input checked="" type="checkbox"/>	ISO 9001	<input type="checkbox"/>	<input checked="" type="checkbox"/>	ISO 14001	<input type="checkbox"/>	<input checked="" type="checkbox"/>	ISO 22000	<input checked="" type="checkbox"/>	<input type="checkbox"/>	SQF2000	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GLOBALGAP	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Social Standard	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<table style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 60%;"></th> <th style="width: 10%; text-align: center;">YES</th> <th style="width: 10%; text-align: center;">NO</th> <th style="width: 20%;"></th> </tr> </thead> <tbody> <tr> <td><b>Product certification:</b></td> <td></td> <td></td> <td><b>Certificate Code:</b></td> </tr> <tr><td>Organic / Biological</td><td style="text-align: center;"><input type="checkbox"/></td><td style="text-align: center;"><input checked="" type="checkbox"/></td><td>.....</td></tr> <tr><td>Halal</td><td style="text-align: center;"><input type="checkbox"/></td><td style="text-align: center;"><input checked="" type="checkbox"/></td><td>.....</td></tr> <tr><td>Kosher</td><td style="text-align: center;"><input type="checkbox"/></td><td style="text-align: center;"><input checked="" type="checkbox"/></td><td>.....</td></tr> <tr><td>MSC</td><td style="text-align: center;"><input type="checkbox"/></td><td style="text-align: center;"><input checked="" type="checkbox"/></td><td>.....</td></tr> <tr><td>ASC</td><td style="text-align: center;"><input type="checkbox"/></td><td style="text-align: center;"><input checked="" type="checkbox"/></td><td>.....</td></tr> <tr><td>FOS</td><td style="text-align: center;"><input type="checkbox"/></td><td style="text-align: center;"><input checked="" type="checkbox"/></td><td>.....</td></tr> <tr><td>Fairtrade</td><td style="text-align: center;"><input type="checkbox"/></td><td style="text-align: center;"><input checked="" type="checkbox"/></td><td>.....</td></tr> <tr><td>RSPO, if so which type?</td><td style="text-align: center;"><input type="checkbox"/></td><td style="text-align: center;"><input checked="" type="checkbox"/></td><td>.....</td></tr> <tr><td>Other, which?</td><td style="text-align: center;"><input type="checkbox"/></td><td style="text-align: center;"><input checked="" type="checkbox"/></td><td>.....</td></tr> </tbody> </table> <p style="margin-top: 10px;">Please send all <b>current and available</b> certificates.</p>		YES	NO		<b>Product certification:</b>			<b>Certificate Code:</b>	Organic / Biological	<input type="checkbox"/>	<input checked="" type="checkbox"/>	.....	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#### 4. GENERAL PRODUCT INFORMATION

Short product description	It is a flavorful red miso that combines rich bean miso and rice miso. The proportion of rice miso is high, and the peculiar bitterness to bean miso is suppressed. It goes well with seafood ingredients.
Appearance / Colour	Dark red
Smell	Miso koji
Taste	sour and bena
Consistency / Texture	paste
Preparation procedure	Boil water and add a broth. Put ingredients such as seafood in the pan. Cook on low or medium heat. Turn off the heat and blend miso into soup in the ladle. You should not boil and keep it to the cusp of boiling on low heat. Ladle miso soup into bowls and add chopped spring onions.

Is the Product ready to eat?	<input checked="" type="checkbox"/> <b>YES</b>	<input type="checkbox"/> <b>NO</b> (if no, please specify preparation above)
Oxygen / moisture absorber contained?	<input type="checkbox"/> <b>NO</b>	<input checked="" type="checkbox"/> <b>YES</b> (in primary / customer packaging)
Consume indication (daily max. intake?)	<input checked="" type="checkbox"/> <b>NO</b>	<input type="checkbox"/> <b>YES</b> 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.

[illegible]

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	Average Values per: <input checked="" type="checkbox"/> 100g edible portion <input type="checkbox"/> 100ml edible portion
		Source:	
<b>Energy value</b> (calculated according to EU 1169/2011 Annex XIV)		812 <b>kJ</b> 194 <b>kcal</b>	
<b>Fat</b>		6.6 <b>g</b>	
<b>Saturated fatty acids</b>		1.07 <b>g</b>	
Monounsaturated fatty acids		1.36 <b>g</b>	
Polyunsaturated fatty acids		3.61 <b>g</b>	
Trans fatty acids		0 <b>g</b>	
Cholesterol		0 <b>mg</b>	
<b>Carbohydrates</b>		23.5 <b>g</b>	
<b>Sugar</b>		8.8 <b>g</b>	
Starch		<b>g</b>	
Polyols		<b>g</b>	
<b>Dietary fibers</b>		4.8 <b>g</b>	
<b>Protein</b> (N x 6.25)		12.5 <b>g</b>	
<b>Salt</b> (Na x 2.5)	<input checked="" type="checkbox"/> pure <input type="checkbox"/> iodized <input type="checkbox"/> fluorized	11.2 <b>g</b>	

(Nutritional values in **bold** are mandatory)

<b>Product can be declared as:</b>	
<b>Vegetarian:</b>	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO (doesn't contain any ingredients of animal origin <b>apart from</b> milk, milk products (like lactose), eggs or honey)
<b>Vegan:</b>	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO (doesn't contain any ingredients of animal origin at all)

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)	
Is there a physical process? (e.g. sterilization, pasteurization, cooking, baking, drying, etc.) <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	
If yes, please specify:	
Type of process:	
Time:	
Temperature:	
Concentration / drying factor:	
Other conditions:	
Have any processing aids been used (enzymes, clarifying agents, etc.)? <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	
Have any processing aids of animal origin been used (product AND raw material)? <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	
If yes, please specify which:	
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:	
Fish / Meat of farmed animals? <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	
Fishing Method if wild caught:	(farmed) (wild)
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 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:	4.8mm
			SS:	7.0mm
			NonFe:	
	<input type="checkbox"/>	Sieving / filtration (mesh size in mm)		
	<input type="checkbox"/>	X-ray (if yes please specify sensitivity in mm)		
	<input type="checkbox"/>	Optical detection		
	<input checked="" type="checkbox"/>	Hand selection		
	<input checked="" type="checkbox"/>	Magnet (please specify strength in Gauss)	Magnet 8,000gauss	
	<input type="checkbox"/>	Others:		

9. PACKAGING / LOGISTICAL DETAILS			
Customer unit weight [g] or content [ml]	Net: 300g	Gross: 330g	
Customer unit drained weight [g]	300g		
Customer unit measurements [cm]	Length: 9	Width: 12	Height: 6.5
Trading unit weight [g]	Net: 3000	Gross: 3700	
Trading unit measurements [cm]	Length: 47	Width: 24	Height: 8
Customer units per trading unit			
Primary packaging material (e.g. PE-Bag)	Lid(PET), Inside Lid(P/PE/M/PE), Sheet(P), Cup(PP/EVOH/PP)		
Secondary packaging material (e.g. Carton)	Outer box(Cardboard)		
GTIN / EAN (Barcode) of customer unit (CU)	4901614003622		
GTIN / EAN (Barcode) of trading unit (TU)	7613324110442		
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 <b>have to be</b> 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 <b>days</b>			720days
Shelf life once opened in <b>days</b>			
Special storage conditions (e.g. dark & dry etc.)	store at room temperature		
Where on the packaging is the expiry date imprinted?	Bottom right of back label		
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: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/>				
Characteristics	Unit	Method	Testing frequency	Limit value
Aerobic, mesophilic germs	cfu/g	Dry medium methed	Every 6 months	No standard
Enterobacteriaceae	cfu/g			
Escherichia coli	cfu/g			
Yeasts	cfu/g	Potato dextrose agar medium	Every 6 months	No standard
Moulds	cfu/g			
Bacillus cereus	cfu/g			
Staphylococcus aureus	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	infrared aquameter	42.0±6.0	36.0	48.0	%
Water activity (aw-value)					
pH	glass pH meter	5.0±05	4.5	5.5	%
Brix°					
Alcohol content	Oxidation titration method	2.0-4.1	2.0	4.1	% 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 if yes, in which ingredient: <input type="text" value="barley"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Milk and milk products (lactose included) in a concentration of >1g/kg if yes, in which ingredient: <input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Eggs and egg products in a concentration of >1g/kg if yes, in which ingredient: <input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Fish and fish products in a concentration of >1g/kg if yes, in which ingredient: <input type="text" value="katsuwonus"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Crustaceans and products of these in a concentration of >1g/kg if yes, in which ingredient: <input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Soybeans and products of these in a concentration of >1g/kg if yes, in which ingredient: <input type="text" value="soy bean"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Peanuts and products of these in a concentration of >1g/kg if yes, in which ingredient: <input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
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 specify the nut: <input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sesame seeds and products of these in a concentration of >1g/kg if yes, in which ingredient: <input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Celery and products of these (included celery salt) in a concentration of >1g/kg, if yes, in which ingredient: <input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Mustard and products of these in a concentration of >1g/kg if yes, in which ingredient: <input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sulfite (E 220-E 224, E 226-E 228) in a concentration of >10 mg/kg if yes, in which ingredient & quantity: <input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Lupine and products thereof in a concentration of >1g/kg if yes, in which ingredient: <input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Mollusc and products thereof in a concentration of >1g/kg if yes, in which ingredient: <input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

### 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?

☐ YES ☒ 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 ☒ 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**
- **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

<b>YES</b> <input checked="" type="checkbox"/>	<b>NO</b> <input type="checkbox"/>	Article Code
<b>YES</b> <input type="checkbox"/>	<b>NO</b> <input checked="" type="checkbox"/>	Supplier's product designation
<b>YES</b> <input type="checkbox"/>	<b>NO</b> <input checked="" type="checkbox"/>	Supplier's name
<b>YES</b> <input type="checkbox"/>	<b>NO</b> <input checked="" type="checkbox"/>	Manufacturer's name
<b>YES</b> <input type="checkbox"/>	<b>NO</b> <input checked="" type="checkbox"/>	Packing- / Manufacturing date (open / coded)
<b>YES</b> <input checked="" type="checkbox"/>	<b>NO</b> <input type="checkbox"/>	Best until date or expiration date
<b>YES</b> <input checked="" type="checkbox"/>	<b>NO</b> <input type="checkbox"/>	Lot-/Batch-No.
<b>YES</b> <input type="checkbox"/>	<b>NO</b> <input checked="" type="checkbox"/>	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.
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 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' / 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.

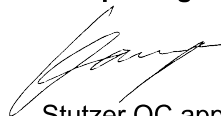
Available documents:

Data-Sheet	<b>YES</b> <input type="checkbox"/>	<b>NO</b> <input checked="" type="checkbox"/>
Safety Data Sheet	<b>YES</b> <input type="checkbox"/>	<b>NO</b> <input checked="" type="checkbox"/>
Veterinary Certificate	<b>YES</b> <input type="checkbox"/>	<b>NO</b> <input checked="" type="checkbox"/>
Certificate of Analysis	<b>YES</b> <input type="checkbox"/>	<b>NO</b> <input checked="" type="checkbox"/>

Place and Date

Zürich, 24.05.2022

Stamp & Signature Supplier



Stutzer QC approved

## 18. GENERAL STATEMENTS / NOTES