

## **Product Specification**

1. PRODUCT DESIGNATION

Importer's Product Name   (	CHAR SIU SAUCE (CHINESE BBQ MARINADE) 12/397 G				
Importer's Article Number	40179				
Product Brand	LEE KUM KEE				
Manufacturer's Product Name					
Manufacturer's Article Number					
Legal Product Denomination					
	China				
Country of Froduction	onina —				
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				
A 1 1	daumackerstrasse 24				
	3050 Zürich				
	Switzerland				
Telephone -	+41 315 56 56				
	+41 315 56 00				
E-Mail-Address i	nfo@stutzer.ch				
1	<del>-</del>				
3. CERTIFICATIONS					
Manufacturer's					
certification: YES NO	Product certification: YES NO Certificate Code:				
IFS	Organic / Biological				
BRC 🗵 🗆	Halal 🔲 🗵				
FSSC 22000 □ ⊠	Kosher				
ISO 9001 ⊠ □	MSC 🗆 🗵				
ISO 14001 ⊠ □	ASC 🗆 🗵				
ISO 22000 🗵 🗆	FOS 🗆 🗵				
SQF2000 □ ⊠	Fairtrade				
GLOBALGAP	RSPO, if so which type?				
Social Standard	Other, which?				
(e.g. Sedex, BSCI-Code of Conduct, SA 8000, etc.), if					
YES please specify: SA8000	_				
Other certification:	Please send all <b>current and available</b> certificates.				

4. GENERAL PRODUCT INFORMATION			
Short product description	Char Siu Sauce (Chinese Barbecue Marinade)		
Appearance / Colour	Dark brown and viscous sauce		
Smell	Spicy and sweet fermented soy bean flavor		
Taste	Spicy and sweet fermented soy bean flavor		
Consistency / Texture	Viscous sauce		
Preparation procedure			

Is the Product ready to eat?	⊠YES	□ <b>NO</b> (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 [%]:	2
Ingredients / Additives (incl. technical function)	Country of Origin FAO	E-No.	[%]
Sugar			
Water			
Salt			
Honey			
Fermented Soybean Paste (Water, Salt, Soybeans, Wheat Flour)			
Soy Sauce (Water, Salt, Soybeans, Wheat Flour)			
Modified Corn Starch			
Dehydrated Garlic			
Spices			<2%
Acid(Acetic Acid)			

6. NUTRITIC	N INFOF	RMATION							
Based on:	⊠Not woi	aht	Values a	are:	□Analyze	d	Average Va	alues per:	
based on.	⊠Net wei	_			⊠Calculat	ted	XVerage va <b>⊠100g</b> edi		
	□Draine	_			□Publish	ed		•	
	⊔Prepare	ed product	Source:				□ 100mi e	dible portion	
Energy value				•				1069	
(calculated acc	ording to E	U 1169/201	1 Annex X	IV)				252	kcal
Fat								0.9	g
Saturated								0.2	g
Monounsat									g
Polyunsatu		acids							g
Trans fatty									g
Cholesterol									mg
Carbohydrates	5								g
Sugar								55	
Starch									g
Polyols									g
Dietary fibers	OE)								g
Protein (N x 6.								0.9	
<b>Salt</b> (Na x 2.5)	×	pure	□iodize	ed	□fluorize			11.1	
						(Nutr	itional values	s in <b>bold</b> are m	nandatory)
Draduct can b	- dld								
Product can be									
Vegetarian:	⊠YES	□NO			<b>c</b>			()	1
(doesn't contair				apart	trom milk, n	niik pro	oducts (like la	actose), eggs c	or noney)
Vegan:	□YES	⊠NO							
(doesn't contair	n any ingre	dients of an	ımaı orıgın	at all)					
	TION! AND	D DD005							
7. PRODUC	HON AN	D PROCE	SS INFO	)KM/	ATION				
The production	has to be	based on a	defined HA	ACCP	concept acc	ording	i to Codex Al	imentarius.	
		1							
D		All Ingredie	ents→Mate	erial Pr	eparation→N	Mixing	& Cooking→	Filtering→Mag	netic
Production prod								rtonning→War	
description or F (Please send if ava						•	J	· ·	
(i lease sella ii ava	mable)								
Is there a physi	cal process	s?						⊠YES □N	<u></u>
(e.g. sterilization, p			ng, drying, etc	;.)				<u> </u>	
		3,	0, 10,	,					
If yes, please s		1					1		
Type of process	s:	С	ooking						
Time:		10	Omins						
Temperature:			04°C						
Concentration /		tor:							
Other condition									
Have any proce	_			-				□YES ⊠N	
Have any proce	essing aids	of animal o	rigin been i	used (	product ANE	o raw r	material)?	□YES ⊠N	10
If yes, please s	pecify whic	:h:							
Is the product for	umigated?							□YES ⊠N	10
If yes, please s	pecify fumi	gant:					]		
Is the product p			:mosphere	?				□YES ⊠N	10
If yes, please s							]		
Fish / Meat of fa							•	□YES □N	10
Fishing Method							]		vild)
			Г		·ananic		Vild one:		
Plants / Mushro	oms from:	шGreenho	ouse L	<b>⊥</b> Hydr	oponic	Π۸,	Vild crop	□Field grov	ΝN

8. PREVENTION OF FOREIGN BODIES						
Is the product inspected and cle	eaned from t	foreign objects?	yes⊠	no□		
If yes, which method is used?				1mm		
		(if yes, please specify sensitivity in mm)	SS:	2mm		
			NonFe:	3mm		
	X	Sieving / filtration (mesh size in mm)				
	☐ X-ray (if yes please specify sensitivity in mm)					
		Optical detection				
		Hand selection				
	☐ Magnet (please specify strength in Gauss)					
		Others:				

9. PACKAGING / LOGISTICAL DETAILS						
Customer unit weight [g] or content [ml]	Net: 397g	Gross: 640g				
Customer unit drained weight [g]						
Customer unit measurements [cm]	Length:	Width: Dim 7.1	Height: 12.0			
Trading unit weight [g]	Net: 4764	Gross: 7730				
Trading unit measurements [cm]	Length: 30.0	Width: 22.2	Height: 12.5			
Customer units per trading unit	12					
Primary packaging material (e.g. PE-Bag)	glass bottle					
Secondary packaging material (e.g. Carton)	tray					
GTIN / EAN (Barcode) of customer unit (CU)	078895740035					
GTIN / EAN (Barcode) of trading unit (TU)	30078895740036					
The used packaging material is ineffensive in direct contact	t with the green, the fe	ad ingradiant or the row	material and is a valuable			

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			36months					
Shelf life once opened in days								

Special storage conditions (e.g. dark & dry etc.)	N/A
Where on the packaging is the expiry date imprinted?	on the cap
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						
Enterobacteriaceae	cfu/g						
Escherichia coli	cfu/g						
Yeasts	cfu/g	Plate count	every batch	100			
Moulds	cfu/g	Plate count	every batch	100			
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					%	
Water activity (aw-value)	Aw meter			0.85		
pH	ph meter		3.7	4.3		
Brix°						
Alcohol content					% vol.	
Salt	Titration		10.5	12.5	g/100g	

## 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)</li>

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	X					
if yes, in which ingredient:						
Milk and milk products (lactose included) in a concentration of >1g/kg			X			
if yes, in which ingredient:						
Eggs and egg products in a concentration of >1g/kg			$\times$			
if yes, in which ingredient:						
Fish and fish products in a concentration of >1g/kg			$\boxtimes$			
if yes, in which ingredient:						
Crustaceans and products of these in a concentration of >1g/kg			$\times$			
if yes, in which ingredient:						
Soybeans and products of these in a concentration of >1g/kg	$\times$					
if yes, in which ingredient:						
Peanuts and products of these in a concentration of >1g/kg			$\times$			
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 specify the nut:			$\boxtimes$			
Sesame seeds and products of these in a concentration of >1g/kg						
if yes, in which ingredient:			$\times$			
Celery and products of these (included celery salt) in a concentration of						
>1g/kg, if yes, in which ingredient:			$\times$			
Mustard and products of these in a concentration of >1g/kg						
if yes, in which ingredient:			$\times$			
Sulfite (E 220-E 224, E 226-E 228) in a concentration of >10 mg/kg						
if yes, in which ingredient & quantity:			X			
Lupine and products thereof in a concentration of >1g/kg						
if yes, in which ingredient:			$\times$			
Mollusc and products thereof in a concentration of >1g/kg	П		X			
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 1881/2006 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?		□VEQ ⊠I	NO I			

15 GMO II	VEORMAT	ION		
<b>15. GMO INFORMATION</b> The product has been manufactured without genetically modified organisms, ingredients, additives, micro-				
		ids. It doesn't require a GMO o		
<ul> <li>Swiss Food Legislation</li> </ul>				ES (no GMO labeling required)
• <b>EU Directives</b> 2003/1829/EG, 2003/1830, 1332/2008			2008 □ <b>N</b> €	O (requires GMO labeling)
Documents available as proof of the GMO free status:  □IP-Certificate for Raw materials				
				ysis for Raw materials ysis for end product
			LI CIT-Aliai	ysis for end product
16. PRODUCT DECLARATION / IDENTIFICATION				
YES□	⊠NO	Article Code		
YES□	⊠NO	Supplier's product designation		
YES⊠	□ио	Supplier's name		
YES□	⊠NO	Manufacturer's name		
YES□	⊠NO	Packing- / Manufacturing date (open / coded)		
YES⊠	□ио	Best until date or expiration date		
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.				
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				
		I to the relevant raw material specifica · effect on the quality of the raw materia		odifications in his manufacturing process
5. The quality	of the goods d	lelivered is up to the standards as spe	cified 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  YES		⊠NO	
Safety Data	Shoot		⊠NO ⊠NO	
Veterinary C			⊠NO	
Certificate of Analysis YES⊠ □NO				
,				
Place and Date Stamp & Signature Supplier				
			1/2	<i>*</i>
Zürich, 24.07.2020			Mary Mary	
2011011, 21	.07.2020		// Stutzer QC	approved
18. GENERAL STATEMENTS / NOTES				
TO SEITERAL STATEMENTS / INSTES				