

# STUTZER



## Product Specification

1. PRODUCT DESIGNATION	
Product Name	REISNUDELN 'LE DRAGON' 30/400 G
Article Number	40378, 40379, 40380, 40381
Product Brand	Le Dragon
Legal Product Denomination	
Country of Production	Thailand

2.1. SUPPLIER	
Supplier's Company Name / Code	
Supplier's GLN (Global Location Number)	
Address	
E-Mail-Address	
Internet Homepage	

2.2. MANUFACTURER		
Are Supplier & Manufacturer identical?	<input type="checkbox"/> YES <input type="checkbox"/> NO	If NO, please specify manufacturer below:
Manufacturer's Company Name / Code		
Manufacturer's GLN (Global Location Number)		
Address		
Internet Homepage		

2.3. IMPORTER	
Importer's Name	<b>Stutzer &amp; Co. AG</b>
Address	Baumackerstrasse 24 8050 Zürich Switzerland
Telephone	+41 44 315 56 56
E-Mail-Address	<a href="mailto:info@stutzer.ch">info@stutzer.ch</a>

3. CERTIFICATIONS						
<b>Manufacturer's certification:</b>	<b>YES</b>	<b>NO</b>	<b>Product certification:</b>	<b>YES</b>	<b>NO</b>	<b>Certificate Code:</b>
IFS	<input type="checkbox"/>	<input type="checkbox"/>	Organic / Biological	<input type="checkbox"/>	<input type="checkbox"/>	-----
BRC	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Halal	<input checked="" type="checkbox"/>	<input type="checkbox"/>	-----
FSSC 22000	<input type="checkbox"/>	<input type="checkbox"/>	Kosher	<input type="checkbox"/>	<input type="checkbox"/>	-----
SQF 2000	<input type="checkbox"/>	<input type="checkbox"/>	MSC	<input type="checkbox"/>	<input type="checkbox"/>	-----
ISO 14001	<input type="checkbox"/>	<input type="checkbox"/>	ASC	<input type="checkbox"/>	<input type="checkbox"/>	-----
ISO 22000	<input type="checkbox"/>	<input type="checkbox"/>	Fairtrade	<input type="checkbox"/>	<input type="checkbox"/>	-----
GLOBALGAP	<input type="checkbox"/>	<input type="checkbox"/>	RSPO, if so which type?	<input type="checkbox"/>	<input type="checkbox"/>	-----
Social Standard	<input type="checkbox"/>	<input type="checkbox"/>	Other, which?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	GHPs&HACCP,ISO 9001:2015
(e.g. Sedex, BSCI-Code of Conduct, SA 8000, etc.), if YES please specify: -----			Please send all <b>current and available</b> certificates.			
Other certification: -----						

#### 4. GENERAL PRODUCT INFORMATION

Short product description	The dried rice stick is a product prepared from milled rice, made it thin sheet, steam cooking, cut into strips and dehydration. The product free from preservative.
Appearance / Colour	Lightly color
Smell	Natural of dried noodle
Taste	Natural of dried noodle
Consistency / Texture	Elastic texture and slippery mouthfeel

Is the Product ready to eat?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO    (if NO, please specify instructions below)		
Preparation instructions for end customer	Soak the rice stick in water (room temperature water) not more than 35 °C) for about 40-60 minutes until soft before preparing.		
Oxygen / moisture absorber contained?	<input checked="" type="checkbox"/> NO <input type="checkbox"/> YES	If YES, specify:	
Consume indication (daily max. intake?)	<input type="checkbox"/> NO <input checked="" type="checkbox"/> 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 caught 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.

Ingredients / Additives (incl. technical function)	Country of Origin FAO / Catching Gear	Total [%]:	
		E-No.	[%]
Rice Flour	Thailand		100

#### 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
Energy value (calculated according to EU 1169/2011 Annex XIV)		Source:		1540.51 kJ 351.06 kcal	
Fat				0.98 g	
of which saturated fatty acids				0.31 g	
Carbohydrates				79.08 g	
of which sugars				0 g	
Dietary fibers				2.85 g	
Protein (N x 6.25)				6.48 g	
Salt (Na x 2.5)	<input type="checkbox"/> pure <input type="checkbox"/> iodized <input type="checkbox"/> fluorized			0.02 g	

##### Product can be declared as:

**Vegetarian:**     YES     NO

(doesn't contain any ingredients of animal origin **apart from** milk, dairy products (like lactose), eggs or honey)

**Vegan:**     YES     NO

(doesn't contain any ingredients and processing aids of animal origin at all **and** 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 **has to be** based on a defined HACCP concept according to Codex Alimentarius.

Production process description or Flow-Chart (Please send if available)	The dried rice stick is a product prepared from milled rice, made it thin sheet, steam cooking, cut into strips and dehydration. The product free from preservative.
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Is there a physical process for making the food preserved?  YES  NO  
(e.g. sterilization, pasteurization, cooking, baking, drying, etc.)

If yes, please specify: steaming/drying

Type of process:	Steaming	Drying
Time:	>1 Min	1 Hour
Temperature:	>190 °F	30-50 °C
Concentration / drying factor:	Oven	
F <sub>0</sub> -Value:		

Have any processing aids been used (enzymes, clarifying agents, etc.)?  YES  NO

Have any processing aids of animal origin been used (product **AND** raw material)?  YES  NO

If yes, please specify which:

Is the product fumigated?  YES  NO

If yes, please specify fumigant:

Is the product packed with modified atmosphere?  YES  NO

If yes, please specify gas:

Plants / Mushrooms from:  Greenhouse  Hydroponic  Wild crop  Field grown

## 8. PREVENTION OF FOREIGN BODIES

Is the product inspected, cleaned and free from foreign objects?  YES  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)	100 mesh	
	<input type="checkbox"/>	X-ray (if yes please specify sensitivity in mm)		
	<input checked="" type="checkbox"/>	Optical detection (if yes, which type/system?)	Color Sorter	
	<input type="checkbox"/>	Hand selection		
	<input checked="" type="checkbox"/>	Magnet (please specify strength in Gauss)	10,000 Gauss	
	<input type="checkbox"/>	Others:		

## 9. PACKAGING / LOGISTICAL DETAILS

Customer unit (CU*) weight [kg] or content [L]	Net: 400g	Gross: 405g
Customer unit (CU*) drained weight [kg]	(or without glazing)	
Customer unit (CU*) measurements [cm]	Length: 32+/- 0.2	Width: 11+/-0.2 Height: 5.5+/-0.1
Trading unit (TU*) weight [kg]	Net: 12kg	Gross: 13kg
Trading unit (TU*) measurements [cm]	Length: 60	Width: 25.50 Height: 35.50
Customer units per trading unit (e.g. bags per carton)	30 bags	
Primary packaging material (e.g. PE-Bag)	PET12 / LLDPE	
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)	CARDBOARD CARTON	
GTIN / EAN (Barcode) of customer unit (CU*)	7610294 960008 (S 1 MM), 7610294 960015 (M 3 MM)	
	7610294 960022 (L 5 MM), 7610294 960039 (XL 10 MM)	
GTIN / EAN (Barcode) of trading unit (TU*)	17610294 960005 (S 1 MM), 17610294 960012 (M 3 MM)	
	17610294 960029 (L 5 MM), 17610294 960036 (XL 10 MM)	

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.

## 10. SHELF LIFE / STORAGE

Storage temperature: room temperature	deep-frozen (-18°C)	Cooled (< 5°C)	room temperature (around 20°C)
Shelf life in the original packaging in <b>days</b>			<b>730 Days</b>
Shelf life once opened in <b>days</b>			<b>180 Days</b>

Special storage conditions (e.g. dark & dry etc.)	dry
Where on the packaging is the expiry date imprinted?	On back side of plastic bag
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			
Enterobacteriaceae	cfu/g			
Escherichia coli	cfu/g	FDA BAM (2020)	Every Year	< 3 MPN/g
Yeasts	cfu/g	FDA BAM (2001)	Every Year	Max. 100 cfu/g
Moulds	cfu/g	FDA BAM (2001)	Every Year	Max. 100 cfu/g
Bacillus cereus	cfu/g	FDA BAM (2020)	Every Year	Max. 100 cfu/g
Staphylococcus	cfu/g	FDA BAM (2016)	Every Year	Max. 100 cfu/g
Chlostridium botulinum	cfu/g			
Listeria monocytogenes	in 25 g			
Salmonella spp.	in 25 g	ISO 6579-1 : 2017 / Amd.1 : 2020	Every Year	Not detected in 25 g

## 12. CHEMICAL AND PHYSICAL DATA

Characteristics	Method	Standard value	min.	max.	Unit
Moisture	IN HOUSE METHOD	Max 13 %		13	%
Water activity (aw-value)	AOAC 2019 method 978.18	<0.8		0.8	
pH					
Brix°					
Alcohol content					% vol.
Salt concentration					

### 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 <b>&gt;20mg / kg</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
	→ in a concentration of <b>&gt;200mg / kg</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Milk and milk products (lactose included) in a concentration of <b>&gt;1g / kg</b>		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
if yes, in which ingredient:	<input type="text"/>			
Eggs and egg products in a concentration of <b>&gt;1g / kg</b>		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
if yes, in which ingredient:	<input type="text"/>			
Fish and fish products in a concentration of <b>&gt;1g / kg</b>		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
if yes, in which ingredient:	<input type="text"/>			
Crustaceans and products of these in a concentration of <b>&gt;1g / kg</b>		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
if yes, in which ingredient:	<input type="text"/>			
Soybeans and products of these in a concentration of <b>&gt;1g / kg</b>		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
if yes, in which ingredient:	<input type="text"/>			
Peanuts and products of these in a concentration of <b>&gt;1g / kg</b>		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
if yes, in which ingredient:	<input type="text"/>			
Tree nuts like walnuts, hazelnuts, almonds, pecan, macadamia, cashew, pistachios, pine nuts or nut products in a concentration of <b>&gt;1g / kg</b> , if yes, in which ingredient and <b>specify the nut</b> :	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sesame seeds and products of these in a concentration of <b>&gt;1g / kg</b>		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
if yes, in which ingredient:	<input type="text"/>			
Celery and products of these (included celery salt) in a concentration of <b>&gt;1g / kg</b>		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
if yes, in which ingredient:	<input type="text"/>			
Mustard and products of these in a concentration of <b>&gt;1g / kg</b>		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
if yes, in which ingredient:	<input type="text"/>			
Sulfite (E 220-E 224, E 226-E 228) in a concentration of <b>&gt;10 mg / kg</b>		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
if yes, specify <b>ingredient &amp; quantity</b> :	<input type="text"/>			
Lupine and products thereof in a concentration of <b>&gt;1g / kg</b>		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
if yes, in which ingredient:	<input type="text"/>			
Mollusc and products thereof in a concentration of <b>&gt;1g / kg</b>		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
if yes, in which ingredient:	<input type="text"/>			

## 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 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

Zürich, 13.12.2023  
.....

Stamp & Signature Supplier

  
Stutzer QC approved

## 17. GENERAL STATEMENTS / NOTES

