

Product Specification

1. PRODUCT DESIGNATION	
Importer's Product Name	CREVETTES CHIPS 'KROEPOEK' (UNGEBACKEN) 55/200 G
Importer's Article Number	44891
Product Brand	
Manufacturer's Product Name	
Manufacturer's Article Number	
Legal Product Denomination	
Country of Production	Vietnam

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	Baumackerstrasse 24 8050 Zurich Switzerland
Telephone	+41 44 315 56 56
Fax	+41 44 315 56 00
E-Mail-Address	info@stutzer.ch

3. CERTIFICATIONS																																																																											
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4. GENERAL PRODUCT INFORMATION

Short product description	Yellow-white colour, round shape diameter 32 - 43 mm
Appearance / Colour	Round shape/ yellow-white colour
Smell	Characterized
Taste	Characterized
Consistency / Texture	Dry,crisp
Preparation procedure	<p>1. DEEP FRY: Heat cooking oil in a deep frying pan to a temperature between 170oC - 190oC. Place the uncooked chips into the hot oil. Fry the chips until they turn light brown an expand to several times larger than their original size.</p> <p>2. AIR FRY: Preheat the air fryer to 200oC for 5 minutes. Place the uncooked chips in the air fryer at 180oC for 2 minutes.</p> <p>3. SOUP COOKING: Bring a pot of hot water to a boil. Add the chips to the boiling water and simmer for 7 to 10 minutes. Enhance the soup by adding meat, shrimp, cuttlefish, shallot, bean sprouts and your favorite spices</p>

Is the Product ready to eat?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO (if no, please specify preparation above)
Oxygen / moisture absorber contained?	<input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES (in primary / customer packaging)
Consume indication (daily max. intake?)	<input checked="" type="checkbox"/> NO	<input 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 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 Source: <input type="text"/>	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)		1478 kJ 348 kcal	
Fat		0.5 g	
Saturated fatty acids		0.2 g	
Monounsaturated fatty acids		g	
Polyunsaturated fatty acids		g	
Trans fatty acids		g	
Cholesterol		mg	
Carbohydrates		85 g	
Sugar		9.5 g	
Starch		g	
Polyols		g	
Dietary fibers		0.6 g	
Protein (N x 6.25)		1.0 g	
Salt (Na x 2.5)	<input checked="" type="checkbox"/> pure <input type="checkbox"/> iodized <input type="checkbox"/> fluorized	2.9 g	

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

Product can be declared as:	
Vegetarian:	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO (doesn't contain any ingredients of animal origin apart from milk, milk products (like lactose), eggs or honey)
Vegan:	<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 has to be based on a defined HACCP concept according to Codex Alimentarius.	
Production process description or Flow-Chart (Please send if available)	Tapioca powder, Shrimp, food additives and spices (sugar, salt, garlic)--> Mixing--> Shaping--> Steaming--> Cooling--> Stabilizing--> Chilling-->Slicing--> Drying--> Sorting-->Weighing/Packing-->Metal checking-->Packing, labelling-->Storage.
Is there a physical process? (e.g. sterilization, pasteurization, cooking, baking, drying, etc.)	
<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	
If yes, please specify:	
Type of process:	Heat treatment (Steaming, drying)
Time:	Steaming: 15-50 mins depened on diameter; Drying: 4-6 hours depened on diameter
Temperature:	Steaming: min 90 oC; drying: 70-85 oC
Concentration / drying factor:	Moisture: 9.4-10%
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:	<input type="text"/>
Is the product fumigated?	
<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	
If yes, please specify fumigant:	<input type="text"/>
Is the product packed with modified atmosphere?	
<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	
If yes, please specify gas:	<input type="text"/>
Fish / Meat of farmed animals?	
<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	
Fishing Method if wild caught:	<input type="text"/> (farmed) <input type="text"/> (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:	1.4
			SS:	1.9
			NonFe:	1.5
	<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 type="checkbox"/>	Magnet (please specify strength in Gauss)		
	<input type="checkbox"/>	Others:		

9. PACKAGING / LOGISTICAL DETAILS			
Customer unit weight [g] or content [ml]	Net: 200 g	Gross: 224 g	
Customer unit drained weight [g]			
Customer unit measurements [cm]	Length: 17	Width: 11.3	Height: 3.5
Trading unit weight [g]	Net: 11 kg	Gross: 13,200 kg	
Trading unit measurements [cm]	Length: 47	Width: 35.7	Height: 26.7
Customer units per trading unit	55 boxes		
Primary packaging material (e.g. PE-Bag)	BOPP/ CPP bag		
Secondary packaging material (e.g. Carton)	Paper Carboard		
GTIN / EAN (Barcode) of customer unit (CU)	8934746015320		
GTIN / EAN (Barcode) of trading unit (TU)	28934746015324		
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			
Special storage conditions (e.g. dark & dry etc.)	dry		
Where on the packaging is the expiry date imprinted?	printing on box		
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	ISO 4833-1:2013		≤1000000
Enterobacteriaceae	cfu/g			
Escherichia coli	cfu/g	ISO 16649-2:2001		≤100
Yeasts	cfu/g	ISO 21527-2: 2008		≤ 1000
Moulds	cfu/g	ISO 21527-2: 2008		≤ 1000
Bacillus cereus	cfu/g	ISO 7932:2004/ AOAC980.31		≤100
Staphylococcus aureus	cfu/g	AOAC 975:55		≤100
Chlostridium botulinum	cfu/g			
Listeria monocytogenes	in 25 g			
Salmonella spp.	in 25 g	ISO 6579-1:2017		Not detected/25g

12. CHEMICAL AND PHYSICAL DATA					
Characteristics	Method	Standard value	min.	max.	Unit
Moisture	Moisture meter		9.4	10.0	%
Water activity (aw-value)					
pH					
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 if yes, in which ingredient: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Milk and milk products (lactose included) in a concentration of >1g/kg if yes, in which ingredient: _____	<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="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="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Crustaceans and products of these in a concentration of >1g/kg if yes, in which ingredient: _____	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Soybeans and products of these in a concentration of >1g/kg if yes, in which ingredient: _____	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Peanuts and products of these in a concentration of >1g/kg if yes, in which ingredient: _____	<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="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="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="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="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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Lupine and products thereof in a concentration of >1g/kg if yes, in which ingredient: _____	<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="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 1831/2003 and its amending acts.	
Irradiation Is the product or any of its ingredients treated with irradiation?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> 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?	<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** 2003/1829/EG, 2003/1830, 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. PRODUCT DECLARATION / IDENTIFICATION

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

Place and Date

Zürich, 16.10.2024

Stamp & Signature Supplier


Stutzer QC approved

18. GENERAL STATEMENTS / NOTES