

Product Specification

1. PRODUCT DESIGNATION

| Importer's Product Name | THON ROSE 66,5 OZ. |
|---|--|
| Importer's Article Number | 41781 |
| Product Brand | Supreme |
| Manufacturer's Product Name | |
| Manufacturer's Article Number | |
| Legal Product Denomination | |
| Country of Production | Indonesia / Thailand / Ghana |
| Country of 1 Todaction | Indonesia / Thailana / Chana |
| | |
| | |
| 2. MANUFACTURER / SUPPLIER | |
| Manufacturer / Supplier's Name | |
| Manufacturer / Supplier's Code | 1835/1306/14210 |
| Address | |
| | |
| | |
| Telephone | |
| Fax | |
| E-Mail-Address | |
| Internet Homepage | |
| Responsible for Quality Management | |
| | |
| Importer's Name | Stutzer & Co. AG |
| Address | Baumackerstrasse 24 |
| | 8050 Zürich |
| | Switzerland |
| Telephone | +41 44 315 56 56 |
| Fax | +41 44 315 56 00 |
| | info@stutzer.ch |
| | |
| | |
| 3. CERTIFICATIONS | |
| | |
| Manufacturer's | Duadrust contifications VES NO Contificate Codes |
| certification: YES NO | Product certification: YES NO Certificate Code: |
| IFS 🔲 🖂 | Organic / Biological |
| BRC ⊠ □ | Halal 🔲 🗎 |
| FSSC 22000 | Kosher |
| ISO 9001 | MSC \square |
| ISO 14001 🔲 🖂 | ASC 🗆 🗆 |
| ISO 22000 | FOS |
| <u> </u> | |
| | |
| GLOBALGAP | RSPO, if so which type? |
| Social Standard 🗵 🗌 | Other, which? |
| (e.g. Sedex, BSCI-Code of Conduct, SA 8000, etc.), if | |
| YES please specify: SEDEX | |
| Other certification: | Please send all current and available certificates. |
| | |

| 4. GENERAL PRODUCT INFORMATION | | | | |
|--------------------------------|---|--|--|--|
| Short product description | Skipjack in Brine | | | |
| Appearance / Colour | Uniform color | | | |
| Smell | Typical canned tuna, without rancid smell | | | |
| Taste | Typical canned tuna, juicy without itchy taste | | | |
| Consistency / Texture | Firm | | | |
| Preparation procedure | transfer to non-metallic container, ready to eat food | | | |

| 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 [%]: | 0 |
|--|----------------------------|------------|-----|
| Ingredients / Additives (incl. technical function) | Country of Origin FAO | E-No. | [%] |
| Skipjack tuna (Katsuwonus pelamis) | 51, 57, 71, 77, 81, 61, 34 | | |
| Water | | | |
| Salt | | | |
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| 6. NUTRITI | ON INFORMATIO | N | | | |
|--------------------------|------------------------------|-------------------------|---------------------|-----------------------------|---------------------------|
| Paged on: | ✓ Not weight | Values are: | □Analyzed | Average Values | nor |
| Based on: | ⊠Net weight | | □Calculated | Average Values | |
| | ☐Drained weight | | ⊠Published | ⊠100g edible p | |
| | ☐Prepared produc | Source: BLV | | □100ml edible | portion |
| Energy value |) | | | | 494 kJ |
| | cording to EU 1169/20 |)11 Annex XIV) | | | 117 kcal |
| Fat | | • | | | 1.6 g |
| Saturated | d fatty acids | | | | 0.5 g |
| Monounsa | aturated fatty acids | | | | g |
| | turated fatty acids | | | | g |
| Trans fatt | | | | | g |
| Cholester | | | | | mg |
| Carbohydrate | es | | | | 0 g |
| Sugar | | | | | 0 g |
| Starch | | | | | g |
| Polyols | | | | | g |
| Dietary fibers | | | | | 0 g |
| Protein (N x 6 | | | | | 26 g |
| Salt (Na x 2.5 | 5) ⊠pure | □iodized | □fluorized | | 1 g |
| | | | (Nutr | ritional values in b | old are mandatory) |
| - · | | | | | _ |
| | be declared as: | | | | |
| Vegetarian: | ☐YES ⊠N | | | | , |
| | ain any ingredients of a | | from milk, milk pro | oducts (like lactos | e), eggs or honey) |
| Vegan: | □YES ⊠N | | | | |
| (doesn't conta | ain any ingredients of a | inimal origin at all) | | | |
| | | | | | |
| 7 0000110 | OTION AND DOG | EGG INIEGDIA | TION | | |
| 7. PRODUC | CTION AND PROC | ESS INFORMA | TION | | |
| | | | | | |
| The productio | on has to be based on | a defined HACCP | concept according | to Codex Alimeni | tarius. |
| | | | | | |
| Due di cette e e e | | | | | |
| Production production or | | | | | |
| (Please send if a | | | | | |
| (1 lease seria ii a | valiable) | | | | |
| | | | | | |
| Is there a phy | sical process? | | | × | YES □NO |
| | pasteurization, cooking, bak | king, drying, etc.) | | | |
| | | | | | |
| If yes, please | | | | 1 | |
| Type of proce | SS: | sterilization | | | |
| Time: | | 155 mins. | | | |
| Temperature: | | 118 C | | | |
| | n / drying factor: | NA | | | |
| Other condition | | | | _ | |
| | cessing aids been used | | | | YES ⊠NO |
| | cessing aids of animal | origin been used (| product AND raw i | material)? \square | YES ⊠NO |
| | 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 | · · | | | | |
| | farmed animals? | | | | YES ⊠NO |
| | | purse seine, hooks & li | nes | | armed) (wild) |
| | | | | <u> </u> | |
| Plants / Mush | rooms from: Greent | nouse □Hydr | оропіс ШV | Vild crop | Field grown |

| 8. PREVENTION OF FOREIGN BODIES | | | | | |
|----------------------------------|--|---|--------|-----|--|
| Is the product inspected and cle | Is the product inspected and cleaned from foreign objects? | | | no□ | |
| If yes, which method is used? | \boxtimes | Metal detection | Fe: | 2.5 | |
| | | (if yes, please specify sensitivity in mm) | SS: | 4.8 | |
| | | | NonFe: | 3.5 | |
| | X | Sieving / filtration (mesh size in mm) | 0.5 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: 1880 gram | Gross: 2082 gram | 1 | | | |
| Customer unit drained weight [g] | 1400 gram | | | | | |
| Customer unit measurements [cm] | Length: | Width: 15.7 | Height: 11.43 | | | |
| Trading unit weight [g] | Net: 1880 gram | Gross: 2082 gran | 1 | | | |
| Trading unit measurements [cm] | Length: | Width: 15.7 | Height: 11.43 | | | |
| Customer units per trading unit | 6 can | | | | | |
| Primary packaging material (e.g. PE-Bag) | Can (Enamel Tin Plate) |), Lacquer : Darex - BPA-NI | | | | |
| Secondary packaging material (e.g. Carton) | Carton | | | | | |
| GTIN / EAN (Barcode) of customer unit (CU) | 7610294304185 | | | | | |
| GTIN / EAN (Barcode) of trading unit (TU) | 7610294003842 | | | | | |
| The used packaging material is inoffensive in direct contact with the grocery, the food ingredient or the raw 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 | | | 1095 days | | |
| Shelf life once opened in days | | 2 days | | | |

| Special storage conditions (e.g. dark & dry etc.) | |
|--|------------------------------|
| Where on the packaging is the expiry date imprinted? | on can |
| Example of expiry date code | □dd.mm.yyyy □mm.yyyy □other: |

| 11. BACTERIOLOGY | | | | | |
|----------------------------|---------|------------|-------------------|-------------|--|
| Product is commercially st | 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 | | | | |
| 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 D | ATA | | | |
|---------------------------|------------|----------------|------|------|--------|
| Characteristics | Method | Standard value | min. | max. | Unit |
| Moisture | | | | | % |
| 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: | | | X | | | | |
| 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 | | | | | | | |
| if yes, in which ingredient: | | | \times | | | | |
| Fish and fish products in a concentration of >1g/kg | | | | | | | |
| if yes, in which ingredient: | \times | | | | | | |
| Crustaceans and products of these in a concentration of >1g/kg | | | | | | | |
| if yes, in which ingredient: | | | X | | | | |
| Soybeans and products of these in a concentration of >1g/kg | | | | | | | |
| if yes, in which ingredient: | | | \boxtimes | | | | |
| Peanuts and products of these in a concentration of >1g/kg | | | | | | | |
| if yes, in which ingredient: | | | \boxtimes | | | | |
| Tree nuts like walnuts, hazelnuts, almonds, pecan, macadamia, cashew, | | | | | | | |
| pistachios. pine nuts or nut products in a concentration of >1g/kg, if yes, in | | | \times | | | | |
| which ingredient and specify the nut: Sesame seeds and products of these in a concentration of >1g/kg | | | | | | | |
| if yes, in which ingredient: | | | X | | | | |
| Celery and products of these (included celery salt) in a concentration of | | | | | | | |
| >1g/kg, if yes, in which ingredient: | | | \boxtimes | | | | |
| Mustard and products of these in a concentration of >1g/kg | | | X | | | | |
| if yes, in which ingredient: | | | | | | | |
| Sulfite (E 220-E 224, E 226-E 228) in a concentration of >10 mg/kg | | | \boxtimes | | | | |
| if yes, in which ingredient & quantity: Lupine and products thereof in a concentration of >1g/kg | | | | | | | |
| if yes, in which ingredient: | | | $\overline{\times}$ | | | | |
| Mollusc and products thereof in a concentration of >1g/kg | П | П | \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 1881/2006 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 | | | | |

| The product h | 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: | | | | |
| | | | | |
| Swis | s Food Legi | islation | | |
| • EU Directives 2003/1829/EG, 2003/1830, 1332/2008 | | | □ NO (requires GMO labeling) | |
| | | | | |
| Documents a | 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 | | Article Code | | |
| YES□ | | Supplier's product designation | | |
| YES□ | | Supplier's name | | |
| YES□ | | Manufacturer's name | | |
| YES□ | | Packing- / Manufacturing date (ope | en / coded) | |
| YES⊠ | | Best until date or expiration date | sii / coded) | |
| YES⊠ | | Lot-/Batch-No. | | |
| YES□ | | Risk indication | | |
| | | Trisk indication | | |
| 17. CONFIRMATION BY THE SUPPLIER / MANUFACTURER | | | | |
| (additional to the general terms and conditions) | | | | |
| (additional) | to the gener | ar terms and conditions, | | |
| | | tial and for internal use only. | | |
| | | | ent 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. | | | | |
| 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 do | cuments: | | | |
| Data-Sheet | | YES⊠ □NO | | |
| Safety Data Sheet | | VEGII IINO | | |
| - | 'ertiticate | YES ONO | | |
| Veterinary C | | YES□ □NO | | |
| - | | | | |
| Veterinary C | f Analysis | YES□ □NO | | |
| Veterinary C Certificate of | f Analysis | YES□ □NO | | |
| Veterinary C Certificate of Place and D | f Analysis Pate | YES□ □NO | | |
| Veterinary C Certificate of | f Analysis Pate | YES□ □NO | Stamp & Signature Supplier | |
| Veterinary C Certificate of Place and D | f Analysis Pate | YES□ □NO | | |
| Veterinary C Certificate of Place and D | f Analysis Pate | YES□ □NO | Stamp & Signature Supplier | |
| Veterinary C Certificate of Place and D | f Analysis Pate | YES□ □NO | Stamp & Signature Supplier | |
| Veterinary C Certificate of Place and D Zürich, 21 | f Analysis Pate .08.2020 | YES□ □NO | Stamp & Signature Supplier | |
| Veterinary C Certificate of Place and D Zürich, 21 | f Analysis Pate .08.2020 | YES□ □NO YES⊠ □NO | Stamp & Signature Supplier | |
| Veterinary C Certificate of Place and D Zürich, 21 | f Analysis Pate .08.2020 | YES□ □NO YES⊠ □NO | Stamp & Signature Supplier | |
| Veterinary C Certificate of Place and D Zürich, 21 | f Analysis Pate .08.2020 | YES□ □NO YES⊠ □NO | Stamp & Signature Supplier | |
| Veterinary C Certificate of Place and D Zürich, 21 | f Analysis Pate .08.2020 | YES□ □NO YES⊠ □NO | Stamp & Signature Supplier | |
| Veterinary C Certificate of Place and D Zürich, 21 | f Analysis Pate .08.2020 | YES□ □NO YES⊠ □NO | Stamp & Signature Supplier | |