

Product Specification

1. PRODUCT DESIGNATION	
Importer's Product Name	THON HELL 6/66,5 OZ.
Importer's Article Number	41805
Product Brand	Armour
Manufacturer's Product Name	
Manufacturer's Article Number	
Legal Product Denomination	
Country of Production	Indonesia / Ghana / Vietnam

2. MANUFACTURER / SUPPLIER	
Manufacturer / Supplier's Name	
Manufacturer / Supplier's Code	12634 / 1835 / 14210 / 2615
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
E-Mail-Address	info@stutzer.ch

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

Short product description	Yellowfin Solid in Sunflower Oil
Appearance / Colour	Fish with typical color for the tuna species packs as solid.Tight packed, covered with Sunflower oil
Smell	Characteristic to the tuna species. No rancid or off odor
Taste	Characteristic to the tuna species. No rancid or off flavor
Consistency / Texture	Flesh is firm to slight soft. Not soft or pasty
Preparation procedure	

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.

[illegible]

6. NUTRITION INFORMATION			
Based on:	☐ Net weight ☒ Drained weight ☐ Prepared product	Values are: ☐ Analyzed ☐ Calculated ☒ Published Source: BLV	Average Values per: ☒ 100g edible portion ☐ 100ml edible portion
Energy value (calculated according to EU 1169/2011 Annex XIV)			780 kJ 186 kcal
Fat			8.4 g
Saturated fatty acids			1.5 g
Monounsaturated fatty acids			g
Polyunsaturated fatty acids			g
Trans fatty acids			g
Cholesterol			mg
Carbohydrates			0 g
Sugar			0 g
Starch			g
Polyols			g
Dietary fibers			0 g
Protein (N x 6.25)			28 g
Salt (Na x 2.5)	☒ pure	☐ iodized	☐ fluorized
			1.0 g

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

Product can be declared as:	
Vegetarian:	☐ YES ☒ NO (doesn't contain any ingredients of animal origin apart from milk, milk products (like lactose), eggs or honey)
Vegan:	☐ YES ☒ 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)	
Is there a physical process? ☒ YES ☐ NO (e.g. sterilization, pasteurization, cooking, baking, drying, etc.)	
If yes, please specify:	
Type of process:	Sterilization
Time:	200 mins
Temperature:	116°C
Concentration / drying factor:	
Other conditions:	
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:	
Fish / Meat of farmed animals? ☐ YES ☒ NO Fishing Method if wild caught:	
Plants / Mushrooms from: ☐ Greenhouse ☐ Hydroponic ☐ Wild crop ☐ Field grown	

8. PREVENTION OF FOREIGN BODIES				
Is the product inspected and cleaned from foreign objects?				yes ☒ no ☐
If yes, which method is used?	☐	Metal detection (if yes, please specify sensitivity in mm)	Fe:	2.5
			SS:	4.5
			NonFe:	4.0
	☒	Sieving / filtration (mesh size in mm)	2-3mm	
	☐	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: 1880g	Gross:		
Customer unit drained weight [g]	1400g			
Customer unit measurements [cm]	Length:	Width:	Height:	
Trading unit weight [g]	Net: 11280g	Gross:		
Trading unit measurements [cm]	Length:	Width:	Height:	
Customer units per trading unit	6			
Primary packaging material (e.g. PE-Bag)				
Secondary packaging material (e.g. Carton)	Carton			
GTIN / EAN (Barcode) of customer unit (CU)	7 610294 304352			
GTIN / EAN (Barcode) of trading unit (TU)	7 610294 002326			
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
Shelf life once opened in days		1	

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

11. BACTERIOLOGY				
Product is commercially sterile: 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 DATA					
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: _____	☐	☐	☒
Milk and milk products (lactose included) in a concentration of >1g/kg if yes, in which ingredient: _____	☐	☐	☒
Eggs and egg products in a concentration of >1g/kg if yes, in which ingredient: _____	☐	☐	☒
Fish and fish products in a concentration of >1g/kg if yes, in which ingredient: _____	☒	☐	☐
Crustaceans and products of these in a concentration of >1g/kg if yes, in which ingredient: _____	☐	☐	☒
Soybeans and products of these in a concentration of >1g/kg if yes, in which ingredient: _____	☐	☐	☒
Peanuts and products of these in a concentration of >1g/kg 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: _____	☐	☐	☒
Sesame seeds and products of these in a concentration of >1g/kg if yes, in which ingredient: _____	☐	☐	☒
Celery and products of these (included celery salt) in a concentration of >1g/kg, if yes, in which ingredient: _____	☐	☐	☒
Mustard and products of these in a concentration of >1g/kg if yes, in which ingredient: _____	☐	☐	☒
Sulfite (E 220-E 224, E 226-E 228) in a concentration of >10 mg/kg if yes, in which ingredient & quantity: _____	☐	☐	☒
Lupine and products thereof in a concentration of >1g/kg if yes, in which ingredient: _____	☐	☐	☒
Mollusc and products thereof in a concentration of >1g/kg 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

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

YES ☐	NO ☐	Article Code
YES ☐	NO ☐	Supplier's product designation
YES ☐	NO ☐	Supplier's name
YES ☐	NO ☐	Manufacturer's name
YES ☒	NO ☐	Packing- / Manufacturing date (open / coded)
YES ☐	NO ☐	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)

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.

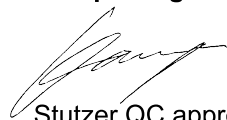
Available documents:

Data-Sheet	YES ☐	NO ☐
Safety Data Sheet	YES ☐	NO ☐
Veterinary Certificate	YES ☐	NO ☐
Certificate of Analysis	YES ☒	NO ☐

Place and Date

Zürich, 04.08.2020

Stamp & Signature Supplier



Stutzer QC approved

18. GENERAL STATEMENTS / NOTES