

STUTZER



Product Specification

1. PRODUCT DESIGNATION	
Product Name	MEERRETTICHPASTE MIT WASABI 5.4% 100(10x10)/43G
Article Number	49294
Product Brand	
Legal Product Denomination	
Country of Production	JAPAN

2.1. SUPPLIER	
Company Name / Code	
Company 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:
Company Name / Code		
Manufacturer's GLN (Global Location Number)		
Address		
Internet Homepage		

2.3. IMPORTER	
Importer's Name	Stutzer & Co. AG
Address	Baumackerstrasse 24 8050 Zürich Switzerland
Telephone	+41 44 315 56 56
E-Mail-Address	info@stutzer.ch

3. CERTIFICATIONS			
Manufacturer's certification:		Product certification:	
	YES NO	YES NO	Certificate Code:
IFS	<input type="checkbox"/> <input checked="" type="checkbox"/>	<input type="checkbox"/> <input checked="" type="checkbox"/>
BRC	<input type="checkbox"/> <input checked="" type="checkbox"/>	<input type="checkbox"/> <input checked="" type="checkbox"/>
FSSC 22000	<input checked="" type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input checked="" type="checkbox"/>
SQF 2000	<input type="checkbox"/> <input checked="" type="checkbox"/>	<input type="checkbox"/> <input checked="" type="checkbox"/>
ISO 14001	<input type="checkbox"/> <input checked="" type="checkbox"/>	<input type="checkbox"/> <input checked="" type="checkbox"/>
ISO 22000	<input type="checkbox"/> <input checked="" type="checkbox"/>	<input type="checkbox"/> <input checked="" type="checkbox"/>
GLOBALGAP	<input type="checkbox"/> <input checked="" type="checkbox"/>	<input type="checkbox"/> <input checked="" type="checkbox"/>
Social Standard	<input type="checkbox"/> <input checked="" type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>
(e.g. Sedex, BSCI-Code of Conduct, SA 8000, etc.), if YES please specify:			
Other certification:		Please send all current and available certificates.	

4. GENERAL PRODUCT INFORMATION

Short product description	Made of superior horseradish and hon-wasabi so that wasabi's fresh flavour and pungency last longer even in room temperature condition. Fits to various kinds of dish,such as sashimi, sushi, soba, noodle, etc
Appearance / Colour	Bright green
Smell	A freshing flavour of the wasabi
Taste	Sharp taste of the wasabi
Consistency / Texture	Paste

Is the Product ready to eat?	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO (if NO, please specify instructions below)		
Preparation instructions for end customer	Open the cap and squeeze the tube.		
Oxygen / moisture absorber contained?	<input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES	If YES, specify:
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 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.

[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)			1205 kJ 268 kcal
Fat			7.4 g
of which saturated fatty acids			0.81 g
Carbohydrates			52.8 g
of which sugars			15.9 g
Dietary fibers			5.1 g
Protein (N x 6.25)			2.6 g
Salt (Na x 2.5) <input checked="" type="checkbox"/> pure <input type="checkbox"/> iodized <input type="checkbox"/> fluorized			8.1 g
Product can be declared as:			
Vegetarian: <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO (doesn't contain any ingredients of animal origin apart from milk, dairy products (like lactose), eggs or honey)			
Vegan: <input checked="" type="checkbox"/> YES <input type="checkbox"/> 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)	
Is there a physical process for making the food preserved? (e.g. sterilization, pasteurization, cooking, baking, drying, etc.) <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	
If yes, please specify:	
Type of process:	Sterilization
Time:	115~155 second
Temperature:	100~110°C
Concentration / drying factor:	
F ₀ -Value:	
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"/>	
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, cleaned and free from foreign objects?				<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
If yes, which method is used?	<input checked="" type="checkbox"/>	Metal detection (if yes, please specify sensitivity in mm)	Fe:	2.5φmm
			SS:	7.93φmm
			NonFe:	
	<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 (if yes, which type/system?)		
	<input type="checkbox"/>	Hand selection		
	<input type="checkbox"/>	Magnet (please specify strength in Gauss)		
	<input checked="" type="checkbox"/>	Others:	Foreign Body Filter:4.5φ×2pieces	

9. PACKAGING / LOGISTICAL DETAILS			
Customer unit (CU*) weight [kg] or content [Liter]	Net: 43g	Gross: 59.2g	
Customer unit (CU*) drained weight [kg]	N/A (or without glazing)		
Customer unit (CU*) measurements [m]	Length: φ24mm	Width: 141mm	Height: N/A
Trading unit (TU*) weight [kg]	Net: 4.3kg	Gross: 6.3kg	
Trading unit (TU*) measurements [m]	Length: 425mm	Width: 318mm	Height: 15mm
Customer units per trading unit (e.g. bags per carton)	43g×10pieces×10P		
Primary packaging material (e.g. PE-Bag)	Tube:PE/EVOH/PE,Cap:PP,Inner Carton:Coat ball		
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)	Outer Carton:Corrugated cardboard		
GTIN / EAN (Barcode) of customer unit (CU*)	7613324119414		
GTIN / EAN (Barcode) of trading unit (TU*)	17613324119411		
<p>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.</p> <p>* CU = Unit end customer like bag, glass jar, can, bottle etc. // TU = Trading unit like outer carton, tray, shrink pack etc.</p>			

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	N/A	N/A	480
Shelf life once opened in days	N/A	N/A	N/A
Special storage conditions (e.g. dark & dry etc.)	dark,cool,dry		
Where on the packaging is the expiry date imprinted?	Tube end,Inner Carton bottom,Outer Carton side.		
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: <input type="checkbox"/> YES <input type="checkbox"/> NO				
Characteristics	Unit	Method	Testing frequency	Limit value
Aerobic, mesophilic germs	cfu/g	Standards methods agar plate	Every production lot	≥ 100.000CFU/g
Enterobacteriaceae	cfu/g	N/A	N/A	N/A
Escherichia coli	cfu/g	XM-G agar	Every production lot	Negative>0.1g
Yeasts	cfu/g	N/A	N/A	N/A
Moulds	cfu/g	N/A	N/A	N/A
Bacillus cereus	cfu/g	N/A	N/A	N/A
Staphylococcus	cfu/g	Mannitol salt agar with egg yolk	Every production lot	Negative>0.01g
Chlostridium botulinum	cfu/g	N/A	N/A	N/A
Listeria monocytogenes	in 25 g	N/A	N/A	N/A
Salmonella spp.	in 25 g	N/A	N/A	N/A

12. CHEMICAL AND PHYSICAL DATA					
Characteristics	Method	Standard value	min.	max.	Unit
Moisture	N/A	N/A	N/A	N/A	%
Water activity (aw-value)	N/A	N/A	N/A	N/A	
pH	N/A	N/A	N/A	N/A	
Brix°	N/A	N/A	N/A	N/A	
Alcohol content	N/A	N/A	N/A	N/A	% 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. If yes, in which ingredient:	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
→ in a concentration of >20mg / kg	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
→ in a concentration of >200mg / kg	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Milk and milk products (lactose included) in a concentration of >1g / kg	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
if yes, in which ingredient:			
Eggs and egg products in a concentration of >1g / kg	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
if yes, in which ingredient:			
Fish and fish products in a concentration of >1g / kg	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
if yes, in which ingredient:			
Crustaceans and products of these in a concentration of >1g / kg	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
if yes, in which ingredient:			
Soybeans and products of these in a concentration of >1g / kg	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
if yes, in which ingredient:			
Peanuts and products of these in a concentration of >1g / kg	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
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 :	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sesame seeds and products of these in a concentration of >1g / kg	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
if yes, in which ingredient:			
Celery and products of these (included celery salt) in a concentration of >1g / kg	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
if yes, in which ingredient:			
Mustard and products of these in a concentration of >1g / kg	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
if yes, in which ingredient:			
Sulfite (E 220-E 224, E 226-E 228) in a concentration of >10 mg / kg	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
if yes, specify ingredient & quantity :			
Lupine and products thereof in a concentration of >1g / kg	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
if yes, in which ingredient:			
Mollusc and products thereof in a concentration of >1g / kg	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
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? (e.g. gamma rays, UV light) <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	
Nanotechnology	
Do you use nanotechnology in your products 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**
- **EU Directives** 1829/2003/EG, 1830/2003, 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. 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/manufacture 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, 08.09.2022

Stamp & Signature Supplier



Stutzer QC approved

17. GENERAL STATEMENTS / NOTES