

STUTZER



Product Specification

| 1. PRODUCT DESIGNATION | |
|----------------------------|--|
| Product Name | Flowerbrand Sambal Oelek jar & bucket |
| Article Number | 40200_44417_44418_50478_40403 |
| Product Brand | Flowerbrand |
| Legal Product Denomination | |
| Country of Production | The Netherlands (jars) / Italy (10 kg buckets) |

| 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: | YES | NO | Product certification: | YES NO Certificate Code: |
| IFS | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Organic / Biological | <input type="checkbox"/> <input checked="" type="checkbox"/> |
| BRC | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Halal | <input type="checkbox"/> <input checked="" type="checkbox"/> |
| FSSC 22000 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Kosher | <input type="checkbox"/> <input checked="" type="checkbox"/> |
| SQF 2000 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | MSC | <input type="checkbox"/> <input checked="" type="checkbox"/> |
| ISO 14001 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | ASC | <input type="checkbox"/> <input checked="" type="checkbox"/> |
| ISO 22000 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Fairtrade | <input type="checkbox"/> <input checked="" type="checkbox"/> |
| GLOBALGAP | <input type="checkbox"/> | <input checked="" type="checkbox"/> | RSPO, if so which type? | <input type="checkbox"/> <input checked="" type="checkbox"/> |
| Social Standard | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Other, which? | <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. | |

6. NUTRITION INFORMATION

| | | | | | |
|---|--|-------------|---|--|--|
| Based on: | <input checked="" type="checkbox"/> Net weight <input type="checkbox"/> Drained weight <input type="checkbox"/> Prepared product | Values are: | <input type="checkbox"/> Analyzed <input checked="" type="checkbox"/> Calculated <input type="checkbox"/> Published | Average Values per: | <input checked="" type="checkbox"/> 100g edible portion <input type="checkbox"/> 100ml edible portion |
| Source: | | | | | |
| Energy value (calculated according to EU 1169/2011 Annex XIV) | | | | 196 kJ | 47 kcal |
| Fat | | | | 0,3 g | |
| of which saturated fatty acids | | | | 0 g | |
| Carbohydrates | | | | 7,7 g | |
| of which sugars | | | | 4,5 g | |
| Dietary fibers | | | | 2,4 g | |
| Protein (N x 6.25) | | | | 2,1 g | |
| Salt (Na x 2.5) | | | | 11,1 g | |
| | | | | <input checked="" type="checkbox"/> pure <input type="checkbox"/> iodized <input type="checkbox"/> fluorized | |

| | |
|------------------------------------|--|
| 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: | cooking |
| Time: | not available |
| Temperature: | not available |
| Concentration / drying factor: | not available |
| F ₀ -Value: | not available |
| 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: | |
| | |
| Is the product fumigated? | |
| <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO | |
| If yes, please specify fumigant: | |
| | |
| Is the product packed with modified atmosphere? | |
| <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO | |
| If yes, please specify gas: | |
| | |
| Plants / Mushrooms from: <input type="checkbox"/> Greenhouse <input type="checkbox"/> Hydroponic <input type="checkbox"/> Wild crop <input checked="" 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: | 2,0 |
| | | | SS: | 3,5 |
| | | | NonFe: | 2,5 |
| | <input checked="" type="checkbox"/> | Sieving / filtration (mesh size in mm) | 2,5 | |
| | <input type="checkbox"/> | X-ray (if yes please specify sensitivity in mm) | | |
| | <input checked="" type="checkbox"/> | Optical detection (if yes, which type/system?) | workers visual inspect | |
| | <input type="checkbox"/> | Hand selection | | |
| | <input type="checkbox"/> | Magnet (please specify strength in Gauss) | | |
| <input checked="" type="checkbox"/> | Others: | may contain 3% pieces of natural stem of the red hot chili peppers | | |

| 9. PACKAGING / LOGISTICAL DETAILS | | | | |
|--|--|------------------|---------|--|
| Customer unit (CU*) weight [kg] or content [Liter] | Net: | Gross: | | |
| Customer unit (CU*) drained weight [kg] | (or without glazing) | | | |
| Customer unit (CU*) measurements [m] | Length: | Width: | Height: | |
| Trading unit (TU*) weight [kg] | Net: | Gross: | | |
| Trading unit (TU*) measurements [m] | Length: | Width: | Height: | |
| Customer units per trading unit (e.g. bags per carton) | | | | |
| Primary packaging material (e.g. PE-Bag) | glass jar / plastic bucket HDPE | | | |
| 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) | | | | |
| GTIN / EAN (Barcode) of customer unit (CU*) | | | | |
| GTIN / EAN (Barcode) of trading unit (TU*) | | | | |
| <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 | | | 720 |
| Shelf life once opened in days | | | 60 |

| | |
|--|---|
| Special storage conditions (e.g. dark & dry etc.) | dark cool dry |
| Where on the packaging is the expiry date imprinted? | lid |
| 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 | | | < 1000000 |
| Enterobacteriaceae | cfu/g | | | <1000 |
| Escherichia coli | cfu/g | | | <100 |
| Yeasts | cfu/g | | | <1000 |
| Moulds | cfu/g | | | <1000 |
| Bacillus cereus | cfu/g | | | <100 |
| Staphylococcus | cfu/g | | | <10 |
| Chlostridium botulinum | cfu/g | | | |
| Listeria monocytogenes | in 25 g | | | absent in 25g |
| Salmonella spp. | in 25 g | | | absent in 25g |

| 12. CHEMICAL AND PHYSICAL DATA | | | | | |
|--------------------------------|----------|----------------|------|------|--------|
| Characteristics | Method | Standard value | min. | max. | Unit |
| Moisture | | | | | % |
| Water activity (aw-value) | | | | | |
| pH | analysis | | 3 | 4 | |
| 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. If yes, in which ingredient: | | | |
| → 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 type="checkbox"/> | <input type="checkbox"/> | <input checked="" 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) 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, 05.02.2024

Stamp & Signature Supplier



Stutzer QC approved

17. GENERAL STATEMENTS / NOTES