

STUTZER



Product Specification

1. PRODUCT DESIGNATION	
Product Name	AUSTERNSAUCE PANDA 12/907 G
Article Number	40173
Product Brand	Lee Kum Kee
Legal Product Denomination	
Country of Production	Hong Kong

2.1. SUPPLIER	
Company Name / Code	
Company GLN (Global Location Number)	
Address	
E-Mail-Address	
Internet Homepage	

2.2. MANUFACTURER		
Are Supplier & Manufacturer identical?	☐ YES ☐ 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	☐ ☒	☐ ☒	
BRC	☒ ☐	☒ ☐	
FSSC 22000	☐ ☒	☐ ☒	
SQF 2000	☐ ☒	☐ ☒	
ISO 14001	☒ ☐	☐ ☒	
ISO 22000	☒ ☐	☐ ☒	
GLOBALGAP	☐ ☒	☐ ☒	
Social Standard	☐ ☒	☐ ☒	
(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

General notes	Observation
Short product description	Dark brown smooth, free flowing viscous sauce
Appearance / Colour	Dark brown
Smell	Mild oyster aroma
Taste	Mild oyster flavour
Consistency / Texture	smooth, free flowing viscous sauce

Is the Product ready to eat?	☒ YES	☐ NO	(if NO, please specify instructions below)	
Preparation instructions for end customer				
Oxygen / moisture absorber contained?	☒ NO	☐ YES	If YES, specify:	
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 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:	☒ Net weight ☐ Drained weight ☐ Prepared product	Values are: ☐ Analyzed ☒ Calculated ☐ Published	Average Values per: ☐ 100g edible portion ☐ 100ml edible portion
		Source:	
Energy value (calculated according to EU 1169/2011 Annex XIV)		479 kJ 113 kcal	
Fat		< 0.5 g	
of which saturated fatty acids		< 0.1 g	
Carbohydrates		27 g	
of which sugars		21 g	
Dietary fibers		g	
Protein (N x 6.25)		1.2 g	
Salt (Na x 2.5)		☒ pure ☐ iodized ☐ fluorized	11.5 g
Product can be declared as:			
Vegetarian: ☐ YES ☒ NO (doesn't contain any ingredients of animal origin apart from milk, dairy products (like lactose), eggs or honey)			
Vegan: ☐ YES ☒ 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)	All ingredient -->Ingredient preparation-->Mixing-->Magnetic Trap-->Cooking-->Filtering-->Metal Detection-->Filling & Capping-->Labeling & Cartonning
Is there a physical process for making the food preserved? (e.g. sterilization, pasteurization, cooking, baking, drying, etc.) ☒ YES ☐ NO	
If yes, please specify:	
Type of process:	cooking
Time:	20min
Temperature:	100C
Concentration / drying factor:	
F ₀ -Value:	
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:	
Plants / Mushrooms from: ☐ Greenhouse ☐ Hydroponic ☐ Wild crop ☐ Field grown	

8. PREVENTION OF FOREIGN BODIES

Is the product inspected, cleaned and free from foreign objects?				☒ YES ☐ NO	
If yes, which method is used?	☒	Metal detection (if yes, please specify sensitivity in mm)	Fe:	1.0	
			SS:	3	
			NonFe:	1.5	
	☒	Sieving / filtration (mesh size in mm)	0.45		
	☐	X-ray (if yes please specify sensitivity in mm)			
	☐	Optical detection (if yes, which type/system?)			
	☐	Hand selection			
	☒	Magnet (please specify strength in Gauss)	4000		
	☐	Others:			

9. PACKAGING / LOGISTICAL DETAILS

Customer unit (CU*) weight [kg] or content [Liter]	Net: 0.907	Gross: 1.36		
Customer unit (CU*) drained weight [kg]	(or without glazing)			
Customer unit (CU*) measurements [m]	Length: 0.078	Width: 0.078	Height: 0.28	
Trading unit (TU*) weight [kg]	Net: 10.884	Gross: 16.870		
Trading unit (TU*) measurements [m]	Length: 0.319	Width: 0.237	Height: 0.286	
Customer units per trading unit (e.g. bags per carton)	12 bottle/ carton			
Primary packaging material (e.g. PE-Bag)	Glass			
For cans: Is an inner coating / lacquer used?	☐ YES ☒ NO	If yes, specify:		
Secondary packaging material (e.g. Carton)	Carton			
GTIN / EAN (Barcode) of customer unit (CU*)	078895300031			
GTIN / EAN (Barcode) of trading unit (TU*)	30078895300032			
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. * CU = Unit end customer like bag, glass jar, can, bottle etc. // TU = Trading unit like outer carton, tray, shrink pack etc.				

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			36 months
Shelf life once opened in days			

Special storage conditions (e.g. dark & dry etc.)	Refrigerate after opening
Where on the packaging is the expiry date imprinted?	label
Example of expiry date code	☐ dd.mm.yyyy ☐ mm.yyyy ☒ other: DD/MM/YYYY

11. BACTERIOLOGY

Product is commercially sterile: ☐ YES ☐ NO				
Characteristics	Unit	Method	Testing frequency	Limit value
Aerobic, mesophilic germs	cfu/g	Pour plate method	every batch	<10000
Enterobacteriaceae	cfu/g			
Escherichia coli	cfu/g			
Yeasts	cfu/g	Spread plate method	every batch	<10
Moulds	cfu/g	Spread plate method	every batch	<10
Bacillus cereus	cfu/g			
Staphylococcus	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)	Water activity meter	<0.85		<0.85	
pH					
Brix°					
Alcohol content					% vol.
salt	Titration	11.0-12.5	11.0	12.5	%

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	☒	☐	☐
Wheat Flour	→ in a concentration of >200mg / kg	☒	☐	☐
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, specify 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:	Oyster Extract			

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/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/manufacture from liability.

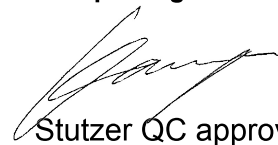
Available documents & confirmations:

- | | | |
|--|---|--|
| ☒ 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, 17.01.2023

Stamp & Signature Supplier



Stutzer QC approved

17. GENERAL STATEMENTS / NOTES