

STUTZER



Product Specification

1. PRODUCT DESIGNATION	
Product Name	REIS VERMICELLI 40/200 G
Article Number	40426
Product Brand	WAI WAI
Legal Product Denomination	
Country of Production	Thailand

2.1. SUPPLIER	
Supplier's Company Name / Code	
Supplier's 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:
Manufacturer's 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:			Certificate Code:
IFS	YES	NO	Organic / Biological	YES	NO	
BRC	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Halal	<input checked="" type="checkbox"/>	<input type="checkbox"/>	728820601256
FSSC 22000	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	
(e.g. Sedex, BSCI-Code of Conduct, SA 8000, etc.), if YES please specify:						
Other certification: ISO 9001			Please send all current and available certificates.			

4. GENERAL PRODUCT INFORMATION

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Short product description	Rice vermicelli is evenly dehydrated, off-white to yellow which no cloud. Natural flavour of processed rice products, no rancid, bad smell or sour smell.
Appearance / Colour	Rice vermicelli sheet is evenly dehydrated, Moisture <12%, Off-white to yellow whiteness >43
Smell	Natural flavour of processed rice products, no rancid, no bad smell
Taste	Natural flavour of processed rice products
Consistency / Texture	Rice vermicelli have stickiness, softness , not easy to break

Is the Product ready to eat?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO (if NO, please specify instructions below)		
Preparation instructions for end customer	Put Rice Vermicelli into cool or warm water for 6-8 minutes and then drain. Ready to cook.		
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)		1577 kJ 377 kcal	
Fat		0.9 g	
of which saturated fatty acids		0.4 g	
Carbohydrates		84 g	
of which sugars		0 g	
Dietary fibers		1.2 g	
Protein (N x 6.25)		7.5 g	
Salt (Na x 2.5) <input type="checkbox"/> pure <input type="checkbox"/> iodized <input type="checkbox"/> fluorized		0.03 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)	Rice Grain + Water ->Cleaning + Soaking ->Wet Milling->Dough Making - Filter Press->1st Steaming->Extrusion - Rice thread Making->2nd Steaming ->Aging->Re wetting->Molding->Drying->Checking – Appearance/ Weight Checker ->Packing->Storage		
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:	Drying		
Time:	70		
Temperature:	>60 °C		
Concentration / drying factor:	Moisture <12%		
F ₀ -Value:	-		
Have any processing aids been used (enzymes, clarifying agents, etc.)?			<input checked="" type="checkbox"/> YES <input 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:	Sodium metabisulfite		
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:	2.0 mm
			SS:	2.5 mm
			NonFe:	2.5 mm
	<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 type="checkbox"/>	Others:		

9. PACKAGING / LOGISTICAL DETAILS	
Customer unit (CU*) weight [kg] or content [L]	Net:0.20-0.212 kg Gross: 0.204-0.216 kg
Customer unit (CU*) drained weight [kg]	(or without glazing)
Customer unit (CU*) measurements [cm]	Length: 13 Width: 5 Height: 18
Trading unit (TU*) weight [kg]	Net: 8.0-8.48 Gross: 8.795-9.275
Trading unit (TU*) measurements [cm]	Length:45.8 Width:36.8 Height:27.6
Customer units per trading unit (e.g. bags per carton)	40 bags per carton
Primary packaging material (e.g. PE-Bag)	PP bag
For cans: Is an inner coating / lacquer used?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO If yes, specify:
Secondary packaging material (e.g. Carton)	Carton
GTIN / EAN (Barcode) of customer unit (CU*)	88501002060222
GTIN / EAN (Barcode) of trading unit (TU*)	28850100003496
<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	-	-	730
Shelf life once opened in days	-	-	730
Special storage conditions (e.g. dark & dry etc.)	Store in cool dry place and avoid direct to sunlight.		
Where on the packaging is the expiry date imprinted?	Side of bag		
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: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/>				
Characteristics	Unit	Method	Testing frequency	Limit value
Aerobic, mesophilic germs	cfu/g	Bam 2001	Once a month	<30000
Enterobacteriaceae	cfu/g	-	-	-
Escherichia coli	cfu/g	Bam 2020	Once a month	<3
Yeasts	cfu/g	Bam 2001	Once a month	<100
Moulds	cfu/g	Bam 2001	Once a month	<100
Bacillus cereus	cfu/g	Bam 2020	Once a month	<100
Staphylococcus	cfu/g	Bam 2016	Once a month	<100
Chlostridium botulinum	cfu/g	-	-	-
Listeria monocytogenes	in 25 g	-	-	-
Salmonella spp.	in 25 g	ISO6579	Once a month	Not detected

12. CHEMICAL AND PHYSICAL DATA					
Characteristics	Method	Standard value	min.	max.	Unit
Moisture	In house	< 12	6.0	11.9	%
Water activity (aw-value)	In house	<0.6	0.20	0.59	
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. 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 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) <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** ☒ **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, 06.09.2022

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Stamp & Signature Supplier



Stutzer QC approved

17. GENERAL STATEMENTS / NOTES