

Product Specification

1. PRODUCT DESIGNATION

Importer's Product Name	ECUA. PALMHERZEN 12/1KG			
	41740			
Product Brand				
Manufacturer's Product Name				
Manufacturer's Article Number				
Legal Product Denomination				
	ECUADOR			
Country of Froduction				
2 MANUEACTURED / CURRUED				
2. MANUFACTURER / SUPPLIER				
Manufacturer / Supplier's Name				
Manufacturer / Supplier's Code				
Address				
Telephone				
Fax				
E-Mail-Address				
Internet Homepage				
Responsible for Quality Management				
portor o rtanno	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: YES NO	Product certification:	YES	NO	Certificate Code:
IFS ⊠ □	Organic / Biological		×	
BRC 🗆 🗵	Halal		\boxtimes	
FSSC 22000	Kosher	×		KC#6233131-1
<u> </u>				NG#0233131-1
ISO 9001 □ ⊠	MSC			
ISO 14001 □ 🗵	ASC			
ISO 22000 □ 🗵	FOS			
SQF2000 □ 🗵	Fairtrade			
GLOBALGAP □ ⊠	RSPO, if so which type?			
Social Standard	Other, which?			
(e.g. Sedex, BSCI-Code of Conduct, SA 8000, etc.), if	=,	_	_	
YES please specify: FDA				
YES please specify: FDA	Diagon and all assumes t	al a ''	واطما	
YES please specify: FDA Other certification:	Please send all current an	d avail	able	certificates.

4. GENERAL PRODUCT INFORMATION				
Short product description	Canned Hearts of Palm in brine			
Appearance / Colour	Natural Ivory			
Smell	Characteristic normal			
Taste	Characteristic normal			
Consistency / Texture	Crunchy soft			
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.

		Total [%]:	0
Ingredients / Additives (incl. technical function)	Country of Origin FAO	E-No.	[%]
Hearts of Palm	Ecuador		
Water	Ecuador		
Salt	Ecuador		
Citric Acid (Acidifier)	China	E330	

6. NUTRITI	ON INFORMATION	N			
Based on:	□Net weight ⊠Drained weight □Prepared produc	Values are: Source: Mul	⊠Analyzed □Calculated □Published tianalítyca Lab.	Average Values ⊠100g edible per □100ml edible	ortion portion
Energy value (calculated ac Fat	ecording to EU 1169/20	11 Annex XIV)			147 kJ 35 kcal
	d fatty acids				0 g 0 g
	aturated fatty acids				0 g
	turated fatty acids				0 g
Trans fatt					0 g
Cholester					0 mg
Carbohydrate	es				6 g
Sugar					0 g
Starch					0 g
Polyols					0 g
Dietary fibers					3 g
Protein (N x 6	,				3 g
Salt (Na x 2.5	5) ⊠pure	□iodized	☐fluorized	itional valuas in l a	0.19 g old are mandatory)
			(Nutr	illonai values in b e	old are manualory)
Product can	be declared as:				
Vegetarian:	SYES □NO	<u> </u>			
	ain any ingredients of a		from milk milk pro	oducts (like lactose	e) eags or honey)
Vegan:			Trunk, Trunk pro	saadio (iiito ladioot	<u>2), ogge er neney)</u>
	ain any ingredients of a		1		
	, <u>, </u>				
7. PRODUC	CTION AND PROC	ESS INFORM	ATION		
The productio	n has to be based on a	a defined HACCP	concept according	to Codex Aliment	arius.
Production prodescription or (Please send if a	Flow-Chart				
	sical process? pasteurization, cooking, bak	ing, drying, etc.)		⊠	YES □NO
If yes, please	specify:				
Type of proce		Commercial Sterilization	on in vertical autoclaves		
Time:		26 min.			
Temperature:		102 Celsius (C)			
Concentration	/ drying factor:				
Other condition	ons:				
Have any pro-	cessing aids been used	l (enzymes, clarif	ying agents, etc.)?		YES ⊠NO
Have any pro	cessing aids of animal	origin been used	(product AND raw r	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 a	atmosphere?			YES ⊠NO
If yes, please	specify gas:				
	farmed animals?				YES ⊠NO
Fishing Metho	od if wild catched:			(fa	rmed) (wild)
Plants / Mush	rooms from: □Greenh	ouse □Hyd	roponic \square W	Vild crop ⊠	Field grown

8. PREVENTION OF FOR	EIGN BO	DIES		
Is the product inspected and cle	eaned from 1	foreign objects?	yes⊠	no□
If yes, which method is used?	×	Metal detection	Fe:	5.5mm
-		(if yes, please specify sensitivity in mm)	SS:	
			NonFe:	6.0 mm
		Sieving / filtration (mesh size in mm)		
		X-ray (if yes please specify sensitivity in mm)		,
	×	Optical detection		
	×	Hand selection		
		Magnet (please specify strength in Gauss)		
		Others:		

9. PACKAGING / LOGISTICAL DETAIL	.S		
Customer unit weight [g] or content [ml]	Net:800	Gross:850	
Customer unit drained weight [g]	500		
Customer unit measurements [cm]	Length: N/A	Width: Diameter:	9.9 Height: 11.9
Trading unit weight [g]	Net:9600	Gross: 10200	
Trading unit measurements [cm]	Length: 40.6	Width: 30.8	Height: 12.7
Customer units per trading unit	12		
Primary packaging material (e.g. PE-Bag)	BPANI tinplate 3 pied	ces can (401/315/411 inc	h.)
Secondary packaging material (e.g. Carton)	Carton box		
GTIN / EAN (Barcode) of customer unit (CU)	7610294203372		
GTIN / EAN (Barcode) of trading unit (TU)	7610294001817		
, , ,	7610294001817	ad ingradient or the raw	material and is a valuable

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			1460				
Shelf life once opened in days		2					

Special storage conditions (e.g. dark & dry etc.)	
Where on the packaging is the expiry date imprinted?	On the top of the can / On the long side of carton
Example of expiry date code	□dd.mm.yyyy □other:

11. BACTERIOLOGY				
Product is commercially sto	erile:	YES⊠ NO □		
Characteristics	Unit	Method	Testing frequency	Limit value
Aerobic, mesophilic germs	cfu/g	AOAC 990.12		<10
Enterobacteriaceae	cfu/g	-		-
Escherichia coli	cfu/g	AOAC 991.14		<10
Yeasts	cfu/g	AOAC 997.02		<10
Moulds	cfu/g	AOAC 997.02		<10
Bacillus cereus	cfu/g	ISO 7932-2004		<10
Staphylococcus aureus	cfu/g	AOAC 2003.07		<10
Chlostridium botulinum	cfu/g	AOAC 976.30		Absence
Listeria monocytogenes	in 25 g	AOAC RI 081203		Absence
Salmonella spp.	in 25 g	AOAC 2013.09		Absence

12. CHEMICAL AND	PHYSICAL DAT	Ά			
Characteristics	Method	Standard value	min.	max.	Unit
Moisture					%
Water activity (aw-value)					
pH	PH meter	4.0	3.8	4.6	-
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:			X			
Milk and milk products (lactose included) in a concentration of >1g/kg	П		\boxtimes			
if yes, in which ingredient:						
Eggs and egg products in a concentration of >1g/kg if yes, in which ingredient:			\boxtimes			
Fish and fish products in a concentration of >1g/kg						
if yes, in which ingredient:	Ш		\boxtimes			
Crustaceans and products of these in a concentration of >1g/kg			\boxtimes			
if yes, in which ingredient:						
Soybeans and products of these in a concentration of >1g/kg if yes, in which ingredient:			\times			
Peanuts and products of these in a concentration of >1g/kg	П		\boxtimes			
if yes, in which ingredient:	ш					
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:			X			
Sesame seeds and products of these in a concentration of >1g/kg			\times			
if yes, in which ingredient:						
Celery and products of these (included celery salt) in a concentration of >1g/kg, if yes, in which ingredient:			\boxtimes			
Mustard and products of these in a concentration of >1g/kg						
if yes, in which ingredient:			\boxtimes			
Sulfite (E 220-E 224, E 226-E 228) in a concentration of >10 mg/kg	П	П	X			
if yes, in which ingredient & quantity:						
Lupine and products thereof in a concentration of >1g/kg if yes, in which ingredient:			X			
Mollusc and products thereof in a concentration of >1g/kg			X			
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?						
Nanotechnology Do you use nanotechnology in your products or packaging and do these have properties that differ significantly from						
those of comparable larger particles?		□ves ⊠i	NO			

15. GMO INFORMATION			
The product has been manufactured without genetically modified organisms, ingredients, additives, microorganisms 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)8□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
		ARATION / IDENTIFICATION)N
YES⊠	□NO	Article Code	
YES⊠	□NO	Supplier's product designation	
YES⊠	□NO	Supplier's name	
YES⊠	□NO	Manufacturer's name	/ L D
YES⊠	□NO	Packing- / Manufacturing date (c	•
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)			
 All Information is confidential and for internal use only. The grocery, food ingredients and raw materials are according to the current Swiss and European legislations at the time of delivery. 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. 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. 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. The importer is empowered to make sample inspections. These do not exempt any supplier/manufacturer from liability. Available documents: Data-Sheet YES NO Veterinary Certificate YES NO Certificate of Analysis YES NO Certificate of Analysis YES NO NO The current Swiss and European legislations at the time of delivery. The current Swiss and European legislations at the time of delivery. The current Swiss and European legislations at the time of delivery. The raceability and Food Safety will be secured and prior to manufacturing, or latest prior to delivery. The requirements of the raceability and Food Safety will be secured and prior to manufacturing, or latest prior to delivery. The requirements of the EC-Legislation set in the ordinance (EC) No. 178/2002 concerning the Certifications of the current prior to delivery. The requirements of the EC-Legislation set in the ordin			
Place and Date Stamp & Signature Supplier			
Zürich, 12.03.2020 Stutzer QC approved			
40 CENE	DAL CTAT	EMENTS / NOTES	
18. GENERAL STATEMENTS / NOTES			
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