

## Product Specification

1. PRODUCT DESIGNATION	
Importer's Product Name	JAPAN. 'SOBA' NUDELN MIT BUCHWEIZEN 20/360G
Importer's Article Number	50862
Product Brand	"SUNAOSHI"
Manufacturer's Product Name	
Manufacturer's Article Number	
Legal Product Denomination	
Country of Production	JAPAN

2. MANUFACTURER / SUPPLIER	
Manufacturer / Supplier's Name	
Manufacturer / Supplier's Code	
Address	
Telephone	
Fax	
E-Mail-Address	
Internet Homepage	
Responsible for Quality Management	

Importer's Name	Stutzer & Co. AG
Address	Baumackerstrasse 24 8050 Zurich Switzerland
Telephone	+41 44 315 56 56
Fax	+41 44 315 56 00
E-Mail-Address	info@stutzer.ch

3. CERTIFICATIONS																																																																											
<b>Manufacturer's certification:</b> <table style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 60%;"></th> <th style="width: 10%; text-align: center;">YES</th> <th style="width: 10%; text-align: center;">NO</th> </tr> </thead> <tbody> <tr><td>IFS</td><td style="text-align: center;"><input type="checkbox"/></td><td style="text-align: center;"><input checked="" type="checkbox"/></td></tr> <tr><td>BRC</td><td style="text-align: center;"><input type="checkbox"/></td><td style="text-align: center;"><input checked="" type="checkbox"/></td></tr> <tr><td>FSSC 22000</td><td style="text-align: center;"><input type="checkbox"/></td><td style="text-align: center;"><input checked="" type="checkbox"/></td></tr> <tr><td>ISO 9001</td><td style="text-align: center;"><input type="checkbox"/></td><td style="text-align: center;"><input checked="" type="checkbox"/></td></tr> <tr><td>ISO 14001</td><td style="text-align: center;"><input type="checkbox"/></td><td style="text-align: center;"><input checked="" type="checkbox"/></td></tr> <tr><td>ISO 22000</td><td style="text-align: center;"><input type="checkbox"/></td><td style="text-align: center;"><input checked="" type="checkbox"/></td></tr> <tr><td>SQF2000</td><td style="text-align: center;"><input type="checkbox"/></td><td style="text-align: center;"><input checked="" type="checkbox"/></td></tr> <tr><td>GLOBALGAP</td><td style="text-align: center;"><input type="checkbox"/></td><td style="text-align: center;"><input checked="" type="checkbox"/></td></tr> <tr><td>Social Standard</td><td style="text-align: center;"><input type="checkbox"/></td><td style="text-align: center;"><input checked="" type="checkbox"/></td></tr> </tbody> </table> <p style="font-size: small;">(e.g. Sedex, BSCI-Code of Conduct, SA 8000, etc.), if YES please specify: .....</p> <p>Other certification: .....</p>		YES	NO	IFS	<input type="checkbox"/>	<input checked="" type="checkbox"/>	BRC	<input type="checkbox"/>	<input checked="" type="checkbox"/>	FSSC 22000	<input type="checkbox"/>	<input checked="" type="checkbox"/>	ISO 9001	<input type="checkbox"/>	<input checked="" type="checkbox"/>	ISO 14001	<input type="checkbox"/>	<input checked="" type="checkbox"/>	ISO 22000	<input type="checkbox"/>	<input checked="" type="checkbox"/>	SQF2000	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GLOBALGAP	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Social Standard	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<table style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 60%;"></th> <th style="width: 10%; text-align: center;">YES</th> <th style="width: 10%; text-align: center;">NO</th> <th style="width: 20%;"></th> </tr> </thead> <tbody> <tr> <td><b>Product certification:</b></td> <td></td> <td></td> <td><b>Certificate Code:</b></td> </tr> <tr> <td>Organic / Biological</td> <td style="text-align: center;"><input type="checkbox"/></td> <td style="text-align: center;"><input checked="" type="checkbox"/></td> <td>.....</td> </tr> <tr> <td>Halal</td> <td style="text-align: center;"><input type="checkbox"/></td> <td style="text-align: center;"><input checked="" type="checkbox"/></td> <td>.....</td> </tr> <tr> <td>Kosher</td> <td style="text-align: center;"><input type="checkbox"/></td> <td style="text-align: center;"><input checked="" type="checkbox"/></td> <td>.....</td> </tr> <tr> <td>MSC</td> <td style="text-align: center;"><input type="checkbox"/></td> <td style="text-align: center;"><input checked="" type="checkbox"/></td> <td>.....</td> </tr> <tr> <td>ASC</td> <td style="text-align: center;"><input type="checkbox"/></td> <td style="text-align: center;"><input checked="" type="checkbox"/></td> <td>.....</td> </tr> <tr> <td>FOS</td> <td style="text-align: center;"><input type="checkbox"/></td> <td style="text-align: center;"><input checked="" type="checkbox"/></td> <td>.....</td> </tr> <tr> <td>Fairtrade</td> <td style="text-align: center;"><input type="checkbox"/></td> <td style="text-align: center;"><input checked="" type="checkbox"/></td> <td>.....</td> </tr> <tr> <td>RSPO, if so which type?</td> <td style="text-align: center;"><input type="checkbox"/></td> <td style="text-align: center;"><input checked="" type="checkbox"/></td> <td>.....</td> </tr> <tr> <td>Other, which?</td> <td style="text-align: center;"><input checked="" type="checkbox"/></td> <td style="text-align: center;"><input type="checkbox"/></td> <td>Food business license</td> </tr> </tbody> </table> <p style="margin-top: 20px;">Please send all <b>current and available</b> certificates.</p>		YES	NO		<b>Product certification:</b>			<b>Certificate Code:</b>	Organic / Biological	<input type="checkbox"/>	<input checked="" type="checkbox"/>	.....	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#### 4. GENERAL PRODUCT INFORMATION

Short product description	Fully-matured noodles made slowly over time,using our unique recipe.
Appearance / Colour	Light Brown
Smell	buckwheat
Taste	buckwheat
Consistency / Texture	Elastic texture
Preparation procedure	boil for 5 minutes

Is the Product ready to eat?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO (if no, please specify preparation above)
Oxygen / moisture absorber contained?	<input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES (in primary / customer packaging)
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 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.

[illegible]



6. NUTRITION INFORMATION			
Based on:	<input checked="" type="checkbox"/> <b>Net weight</b> <input type="checkbox"/> <b>Drained weight</b> <input type="checkbox"/> <b>Prepared product</b>	Values are: <input checked="" type="checkbox"/> <b>Analyzed</b> <input type="checkbox"/> <b>Calculated</b> <input type="checkbox"/> <b>Published</b> Source: <input type="text"/>	Average Values per: <input checked="" type="checkbox"/> <b>100g</b> edible portion <input type="checkbox"/> <b>100ml</b> edible portion
<b>Energy value</b> (calculated according to EU 1169/2011 Annex XIV)		1402.8 <b>kJ</b> 334 <b>kcal</b>	
<b>Fat</b>		2.0 <b>g</b>	
<b>Saturated fatty acids</b>		0.4 <b>g</b>	
Monounsaturated fatty acids		g	
Polyunsaturated fatty acids		g	
Trans fatty acids		g	
Cholesterol		mg	
<b>Carbohydrates</b>		66.7 <b>g</b>	
<b>Sugar</b>		61.6 <b>g</b>	
Starch		g	
Polyols		g	
<b>Dietary fibers</b>		5.1 <b>g</b>	
<b>Protein</b> (N x 6.25)		14.8 <b>g</b>	
<b>Salt</b> (Na x 2.5)	<input checked="" type="checkbox"/> <b>pure</b> <input type="checkbox"/> <b>iodized</b> <input type="checkbox"/> <b>fluorized</b>	2.3 <b>g</b>	

(Nutritional values in **bold** are mandatory)

<b>Product can be declared as:</b>	
<b>Vegetarian:</b>	<input checked="" type="checkbox"/> <b>YES</b> <input type="checkbox"/> <b>NO</b> (doesn't contain any ingredients of animal origin <b>apart from</b> milk, milk products (like lactose), eggs or honey)
<b>Vegan:</b>	<input checked="" type="checkbox"/> <b>YES</b> <input type="checkbox"/> <b>NO</b> (doesn't contain any ingredients of animal origin at all)

7. PRODUCTION AND PROCESS INFORMATION	
The production <b>has to be</b> based on a defined HACCP concept according to Codex Alimentarius.	
Production process description or Flow-Chart (Please send if available)	Receiving raw material - scaling - mixing - compounding/rolling - aging - maturing - cutting - drying - cutting - packaging - printing - weight check - metal detection - packing - printing - storage
Is there a physical process? (e.g. sterilization, pasteurization, cooking, baking, drying, etc.) <span style="float: right;"><input checked="" type="checkbox"/> <b>YES</b>    <input type="checkbox"/> <b>NO</b></span>	
If yes, please specify:	
Type of process:	drying
Time:	8 hours
Temperature:	30 ~45
Concentration / drying factor:	air conditioner
Other conditions:	
Have any processing aids been used (enzymes, clarifying agents, etc.)? <span style="float: right;"><input type="checkbox"/> <b>YES</b>    <input checked="" type="checkbox"/> <b>NO</b></span> Have any processing aids of animal origin been used (product AND raw material)? <span style="float: right;"><input type="checkbox"/> <b>YES</b>    <input checked="" type="checkbox"/> <b>NO</b></span> If yes, please specify which: <input type="text"/>	
Is the product fumigated? <span style="float: right;"><input type="checkbox"/> <b>YES</b>    <input checked="" type="checkbox"/> <b>NO</b></span> If yes, please specify fumigant: <input type="text"/>	
Is the product packed with modified atmosphere? <span style="float: right;"><input type="checkbox"/> <b>YES</b>    <input checked="" type="checkbox"/> <b>NO</b></span> If yes, please specify gas: <input type="text"/>	
Fish / Meat of farmed animals? <span style="float: right;"><input type="checkbox"/> <b>YES</b>    <input type="checkbox"/> <b>NO</b></span> Fishing Method if wild caught: <input type="text"/> <span style="float: right;">(farmed)    (wild)</span>	
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 and cleaned from foreign objects?					yes <input checked="" type="checkbox"/> no <input type="checkbox"/>
If yes, which method is used?	<input checked="" type="checkbox"/>	Metal detection (if yes, please specify sensitivity in mm)	Fe:	Φ0.8	
			SS:	Φ1.0	
			NonFe:		
	<input type="checkbox"/>	Sieving / filtration (mesh size in mm)			
	<input type="checkbox"/>	X-ray (if yes please specify sensitivity in mm)			
	<input checked="" type="checkbox"/>	Optical detection			
	<input type="checkbox"/>	Hand selection			
	<input type="checkbox"/>	Magnet (please specify strength in Gauss)			
	<input type="checkbox"/>	Others:			

9. PACKAGING / LOGISTICAL DETAILS			
Customer unit weight [g] or content [ml]	Net: 360g	Gross: 365g	
Customer unit drained weight [g]			
Customer unit measurements [cm]	Length: 95mm	Width: 280mm	Height: 25mm
Trading unit weight [g]	Net: 16kg	Gross: 17kg	
Trading unit measurements [cm]	Length: 385mm	Width: 262mm	Height: 100mm
Customer units per trading unit	360g x 20pcs (=1c/s)		
Primary packaging material (e.g. PE-Bag)	PP		
Secondary packaging material (e.g. Carton)	Carton		
GTIN / EAN (Barcode) of customer unit (CU)	4973288380217		
GTIN / EAN (Barcode) of trading unit (TU)	4973288380224		
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 <b>have to be</b> 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 <b>days</b>			360days
Shelf life once opened in <b>days</b>			

Special storage conditions (e.g. dark & dry etc.)	Store at room temperature to avoid direct sunlight and moisture.
Where on the packaging is the expiry date imprinted?	The best before date is written on the back.
Example of expiry date code	<input type="checkbox"/> dd.mm.yyyy <input type="checkbox"/> mm.yyyy <input checked="" type="checkbox"/> other: yyyy.mm.

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			
Enterobacteriaceae	cfu/g			
Escherichia coli	cfu/g			
Yeasts	cfu/g			
Moulds	cfu/g			
Bacillus cereus	cfu/g			
Staphylococcus aureus	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	Calculation method	13.5	12.5	14	%
Water activity (aw-value)					
pH					
Brix°					
Alcohol content					% vol.



13. ALLERGENS	
<b>yes:</b>	contained in the raw material as an ingredient (quantity, see point 8)
<b>CC:</b>	not avoidable cross-contamination is possible after HACCP-concept
<b>no:</b>	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: <input type="text" value="wheat"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Milk and milk products (lactose included) in a concentration of >1g/kg if yes, in which ingredient: <input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Eggs and egg products in a concentration of >1g/kg if yes, in which ingredient: <input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Fish and fish products in a concentration of >1g/kg if yes, in which ingredient: <input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Crustaceans and products of these in a concentration of >1g/kg if yes, in which ingredient: <input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Soybeans and products of these in a concentration of >1g/kg if yes, in which ingredient: <input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Peanuts and products of these in a concentration of >1g/kg if yes, in which ingredient: <input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
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="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sesame seeds and products of these in a concentration of >1g/kg if yes, in which ingredient: <input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Celery and products of these (included celery salt) in a concentration of >1g/kg, if yes, in which ingredient: <input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Mustard and products of these in a concentration of >1g/kg if yes, in which ingredient: <input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sulfite (E 220-E 224, E 226-E 228) in a concentration of >10 mg/kg if yes, in which ingredient & quantity: <input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Lupine and products thereof in a concentration of >1g/kg if yes, in which ingredient: <input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Mollusc and products thereof in a concentration of >1g/kg if yes, in which ingredient: <input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

14. RESIDUES / IRRADIATION / NANOTECHNOLOGY	
<b>Pesticides / Antibiotics / Heavy metals and other contaminants</b> have to be according to the Swiss Food Legislation and according to EU Legislation EC 396/2005, EC 1881/2006 and its amending acts.	
<b>Irradiation</b> Is the product or any of its ingredients treated with irradiation?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
<b>Nanotechnology</b> Do you use nanotechnology in your products or packaging 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** 2003/1829/EG, 2003/1830, 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. PRODUCT DECLARATION / IDENTIFICATION

YES <input type="checkbox"/>	<input checked="" type="checkbox"/> NO	Article Code
YES <input type="checkbox"/>	<input checked="" type="checkbox"/> NO	Supplier's product designation
YES <input type="checkbox"/>	<input checked="" type="checkbox"/> NO	Supplier's name
YES <input checked="" type="checkbox"/>	<input type="checkbox"/> NO	Manufacturer's name
YES <input type="checkbox"/>	<input checked="" type="checkbox"/> NO	Packing- / Manufacturing date (open / coded)
YES <input checked="" type="checkbox"/>	<input type="checkbox"/> NO	Best until date or expiration date
YES <input type="checkbox"/>	<input checked="" type="checkbox"/> NO	Lot-/Batch-No.
YES <input type="checkbox"/>	<input checked="" type="checkbox"/> NO	Risk indication

## 17. CONFIRMATION BY THE SUPPLIER / MANUFACTURER

(additional to the general terms and conditions)

1. All Information is confidential and for internal use only.
2. The grocery, 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 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.
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.

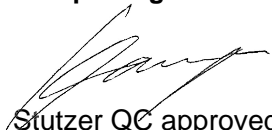
Available documents:

Data-Sheet	YES <input type="checkbox"/>	<input checked="" type="checkbox"/> NO
Safety Data Sheet	YES <input type="checkbox"/>	<input checked="" type="checkbox"/> NO
Veterinary Certificate	YES <input type="checkbox"/>	<input checked="" type="checkbox"/> NO
Certificate of Analysis	YES <input type="checkbox"/>	<input checked="" type="checkbox"/> NO

Place and Date

Zürich, 05.01.2024

Stamp & Signature Supplier

  
Stutzer QC approved

## 18. GENERAL STATEMENTS / NOTES