

1. PRODUCT DESIGNATION				
Product Name	THAI CURRY PASTE ROT 24/400 G			
Article Number	40159			
Product Brand	MAEPLOY			
Legal Product Denomination				
Country of Production	Thailand			

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

2.2. MANUFACTURER		
Are Supplier & Manufacturer identical?	<b>∐YES</b>	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. CERTIFICAT	TIONS					
Manufacturer's						
certification:	YES	NO	Product certification:	YES	NO	Certificate Code:
IFS		$\mathbf{X}$	Organic / Biological		$\mathbf{X}$	
BRC	$\times$		Halal	$\overline{\mathbf{X}}$	Π	
FSSC 22000		$\mathbf{X}$	Kosher	Ē	$\overline{\boxtimes}$	
SQF 2000		$\boxtimes$	MSC	Ы	$\overline{\mathbf{X}}$	
ISO 14001	$\times$		ASC	П	$\overline{\mathbf{X}}$	
ISO 22000		$\boxtimes$	Fairtrade	Ē	$\overline{\times}$	
GLOBALGAP		$\mathbf{X}$	RSPO, if so which type?	Ē	$\overline{\times}$	
Social Standard	$\mathbf{X}$		Other, which?	Ē	$\overline{\Box}$	
(e.g. Sedex, BSCI-Cod	e of Conduc	t, SA 8000, etc.), if				
YES please specify:	TLS 8001					
Other certification:			Please send all current ar	nd avail	able	certificates.
-						

4. GENERAL PRODUC	T INFORMATION				
Short product description	Curry paste vacuum pack in Nylon PE bag. The products is Aw controled below 0.850 by adjust %Salt and Moisture content.				
Appearance / Colour	Red brown thick paste				
Smell	Spicy aroma				
Taste	Salt and Spicy taste				
Consistency / Texture	Thick paste				
Is the Product ready to eat?	<b>YES NO</b> (if NO, please specify instructions below)				
	<ol> <li>Stir-fry 50 g of Red curry paste in 1 thep soybean oil, then add 1 cury (240 mi) of occorut milk. 2. Add 200 g of fresh meat and continue cooking. 3. Add another 1/2 pur (120 mi) do concur milk and 1/2 cur (120 mil) of water beat until bolinol. 4. Add 100 no 1 vergetables and cock until the venetables sortice. 5 Add 200</li> </ol>				

Preparation instructions for end customer		f coconut milk and 1/2 ci	n oil, then add 1 cup (240 ml) of coconut milk. 2. Adc up (120 ml) of water, heat until boiling. 4. Add 100 g	1200 g of fresh meat and continue cooking. 3. Add of vegetables and cook until the vegetables soften. 5. Add
Oxygen / moisture absorber contained?	<b>⊠NO</b>		If YES, specify:	
Consume indication (daily max. intake?)	<b>⊠NO</b>		Daily max. intake:	

### **5. INGREDIENTS**

#### Remarks:

- Complete the ingredients list in quantitative descending order of weight (Total = 100%). ٠
- 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 catched fishery products, specify the FAO fishing area (e.g. FAO 57) and used catching gear (EU 1379/2013) ٠
- •
- 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.

		Total [%]:	100
Ingredients / Additives (incl. technical function)	Country of Origin FAO / Catching Gear	E-No.	[%]
Garlic	Thailand		21.5
Dried red chilli	Thailand, China		19.0
Lemongrass	Thailand		18.5
Shallot	Thailand		14.5
lodized salt	Thailand		13.0
Galangal	Thailand		6.0
Shrimp paste (Shrimp (Acetes spp.) 80%, Salt 20%)	Thailand		4.5
Kaffir lime peel	Thailand		2.5
Pepper (Black pepper)	Thailand		0.5

6. NUTRITION INFORMATION			
Based on: X Net weight Drained weight Prepared product	Values are: Source:	⊠Analyzed ☐Calculated ☐Published	Average Values per: 100g edible portion 100ml edible portion
Energy value			<sup>683</sup> kJ
(calculated according to EU 1169/2011	Annex XIV)		163 <b>kcal</b>
Fat			1.6 <b>g</b>
of which saturated fatty acids			0.4 <b>g</b>
Carbohydrates			10.7 <b>g</b>
of which sugars			7.3 <b>g</b>
Dietary fibers			13.5 <b>g</b>
Protein (N x 6.25)			6.1 <b>g</b>
Salt (Na x 2.5) pure	⊠iodized		14.2 <b>g</b>

Product can be declared as:
Vegetarian: YES XNO
(doesn't contain any ingredients of animal origin apart from milk, dairy products (like lactose), eggs or honey)
Vegan: YES XNO
(doesn't contain any ingredients and processing aids of animal origin at all and hasn't been in contact with such at any time. Unintende
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		☐ YES ⊠NO			
(e.g. sterilization, pasteurization, cook	ing, baking, drying, etc.)				
If yes, please specify:					
Type of process:					
Time:					
Temperature:					
Concentration / drying factor:					
F <sub>0</sub> -Value:					
	en used (enzymes, clarifying agents, etc.)?				
	nimal 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 mo	dified atmosphere?	□YES ⊠NO			
If yes, please specify gas:					
Plants / Mushrooms from:	Greenhouse Hydroponic Wild crop	Field grown			

8. PREVENTION OF FOR	EIGN BO	DIES		
Is the product inspected, cleaned	ed and free	from foreign objects?	XYES [	
If yes, which method is used?		Metal detection	Fe:	2.2 mm
•	$\mathbf{X}$	(if yes, please specify sensitivity in mm)	SS:	4.5 mm
			NonFe:	3.0 mm
		Sieving / filtration (mesh size in mm)		
		X-ray (if yes please specify sensitivity in mm)		
		Optical detection (if yes, which type/system?)		
	X	Hand selection	Visual Insp	ection
		Magnet (please specify strength in Gauss)		
		Others:		

9. PACKAGING / LOGISTICAL DETAILS				
Customer unit (CU*) weight [kg] or content [Liter]	Net:0.400	Gross:0.439		
Customer unit (CU*) drained weight [kg]			(or without glazing)	
Customer unit (CU*) measurements [m]	Length: 0.094	Width:0.094	Height: 0.092	
Trading unit (TU*) weight [kg]	Net:9.6	Gross:11.0		
Trading unit (TU*) measurements [m]	Length: 0.2826	Width: 0.3778	Height: 0.1873	
Customer units per trading unit (e.g. bags per carton)	24 tubs per carton			
Primary packaging material (e.g. PE-Bag)	Nylon PE bag			
For cans: Is an inner coating / lacquer used?		If yes, specify:		
Secondary packaging material (e.g. Carton)	Corrugate paper carton			
GTIN / EAN (Barcode) of customer unit (CU*)	044738102346			
GTIN / EAN (Barcode) of trading unit (TU*)	40044738102344			
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				

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			730	
Shelf life once opened in days		180		

Special storage conditions (e.g. dark & dry etc.)	Cool dry place. Not expose to sunlight
Where on the packaging is the expiry date imprinted?	Back of packaging
Example of expiry date code	⊠dd.mm.yyyy □mm.yyyy □other:

11. BACTERIOLOGY				
Product is commercially sterile:				
Characteristics	Unit	Method	Testing frequency	Limit value
Aerobic, mesophilic germs	cfu/g	FDA/ BAM chapter 3	Every batch	< 2,500,000 cfu/g
Enterobacteriaceae	cfu/g	FDA/ BAM chapter 4	Every batch	< 3 MPN/g
Escherichia coli	cfu/g	FDA/ BAM chapter 4	Every batch	< 3 MPN/g
Yeasts	cfu/g	FDA/ BAM chapter 18	Every batch	< 100 cfu/g
Moulds	cfu/g	FDA/ BAM chapter 18	Every batch	< 100 cfu/g
Bacillus cereus	cfu/g	FDA/ BAM chapter 14	Every batch	< 1,000 cfu/g
Staphylococcus	cfu/g	ISO 6888-3:2003	Every batch	< 100 cfu/g
Chlostridium botulinum	cfu/g			
Listeria monocytogenes	in 25 g			
Salmonella spp.	in 25 g	AOAC No. 060401	Every batch	ND/ 25 g

12. CHEMICAL AND PHYSICAL DATA					
Characteristics	Method	Standard value	min.	max.	Unit
Moisture	Moisture balance	53.0 - 58.0	53.0	58.0	%
Water activity (aw-value)	Aw analyzer	< 0.840		0.840	
pH					
Brix°					
Alcohol content					% vol.
%Salt	Titration	12.0 - 14.0	12.0	14.0	

## **13. ALLERGENS**

- YES: CC: contained in the raw material as an ingredient (quantity, see point 8)
  - not avoidable cross-contamination is possible after HACCP-concept

free from (< tolerance limits indicated below) NO:

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			$\boxtimes$	
	→ in a concentration of >200mg / kg			$\mathbf{X}$	
Milk and milk products (lactose included) if yes, in which ingredient:	in a concentration of <b>&gt;1g</b> / <b>kg</b>			X	
Eggs and egg products in a concentration	n of >1g / kg				
if yes, in which ingredient:				$\mathbf{X}$	
Fish and fish products in a concentration	of >1g / kg				
if yoo in which ingradiant:				$\mathbf{X}$	
if yes, in which ingredient: Crustaceans and products of these in a c	oncentration of <b>\1a</b> / <b>ka</b>				
ordistaceans and products of these in a c		$\square$			
if yes, in which ingredient:	Shrimp paste (Shrimp 80%, Salt 20%) 4.5%				
Soybeans and products of these in a con	centration of >1g / kg			5	
if yes, in which ingredient:				$\bowtie$	
Peanuts and products of these in a conce	entration of >1g / kg				
if yes, in which ingredient:				$\mathbf{X}$	
Tree nuts like walnuts, hazelnuts, almond					
pistachios. pine nuts or nut products in a	concentration of >1g / kg, if yes, in			X	
which ingredient and <b>specify the nut</b> :					
Sesame seeds and products of these in a	a concentration of >1g / kg			$\mathbf{X}$	
if yes, in which ingredient:					
Celery and products of these (included ce	every sait) in a concentration of >1g / kg			$\boxtimes$	
if yes, in which ingredient:	setuction of the law				
Mustard and products of these in a conce	entration of > ig / kg			$\boxtimes$	
if yes, in which ingredient: Sulfite (E 220-E 224, E 226-E 228) in a ce	oncentration of <b>&gt;10 mg / kg</b>				
if yes, specify ingredient & quantity:				$\mathbf{X}$	
Lupine and products thereof in a concent	ration of <b>&gt;1</b> 0 / kg				
if yes, in which ingredient:				$\boxtimes$	
Mollusc and products thereof in a concen	tration of >1g / kg				
if yes, in which ingredient:				$\boxtimes$	
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) TES INO					
Nanotechnology					
Do you use nanotechnology in your pro		-			
that differ significantly from those of cor	nparable larger particles?	L	🛛 YES 🖾 I	10	

that differ significantly from those of comparable larger particles?

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:				
<ul> <li>Swiss Food Legislation</li> <li>EU Directives 1829/2003/EG, 1830/2003, 1332/2008</li> </ul>	YES (no GMO labeling required) 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 / MANUF	ACTURER			
(additional to the general terms and conditions)	ACTORER			
<ol> <li>All Information is confidential and for internal use only.</li> <li>The product, food ingredients and raw materials are according to the current Swiss and European legislations at the time of delivery.</li> <li>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.</li> <li>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.</li> <li>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 from liability.</li> </ol>				
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	Stamp & Signature Supplier			
Zürich, 04.04.2024	Stutzer QC approved			
17. GENERAL STATEMENTS / NOTES				