

## **Product Specification**

1. PRODUCT DESIGNATION	
Product Name	Liberty Gold Wild Rice mix
Article Number	50613
Product Brand	Liberty Gold
Legal Product Denomination	
Country of Production	Belgium
2.1. SUPPLIER	
Company Name / Code	
Company GLN (Global Location Number)	
Address	
E-Mail-Address	
E-Mail-Address Internet Homepage	
ппетнет потпераде	
2.2. MANUFACTURER	
Are Supplier & Manufacturer identical?	YES NO If NO, please specify manufacturer below:
Company Name / Code	ii iio, piodos opesir, manadotaisi selem
Manufacturer's GLN (Global Location Number)	
Address	
Internet Homepage	
2.3. IMPORTER	1
Importer's Name	Stutzer & Co. AG
Address	Baumackerstrasse 24
	8050 Zürich Switzerland
Telephone	+41 44 315 56 56
E-Mail-Address	info@stutzer.ch
L-Mail / Mail 000	IIIO@statzor.ori
3. CERTIFICATIONS	
Manufacturer's	
certification: YES NO	Product certification: YES NO Certificate Code:
IFS ⊠ □	Organic / Biological
BRC 🔲 🗵	│ Halal
FSSC 22000 🔲 🗵	Kosher 🔽 🗆
SQF 2000 🗍 🗵	MSC
SQF 2000	
ISO 22000	
GLOBALGAP $\square$	
Social Standard	
(e.g. Sedex, BSCI-Code of Conduct, SA 8000, etc.	
	.,,
YES please specify:	
Other certification:	Please send all <b>current and available</b> certificates.

4. GENERAL PRODUCT INFORMATION				
Short product description	A mixture of parboiled long grain rice and long, very slim dark wild rice kernels.			
Appearance / Colour	glassy, yellowish rice with brown wild rice kernels			
Smell	typical, nutty			
Taste	typical, nutty			
Consistency / Texture	fluffy, non sticky			

Is the Product ready to eat?	☐YES ☑NO (if NO, please specify instructions below)
Preparation instructions for end customer	cooking time 20 minutes
Oxygen / moisture absorber contained?	NO YES If YES, specify:
Consume indication (daily max. intake?)	<b>☑NO ☐YES</b> 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 catched 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.

		Total [%]:	100
Ingredients / Additives (incl. technical function)	Country of Origin FAO / Catching Gear	E-No.	[%]
Longgrain Parboiled White Rice	Uruguay		85
Wildrice	USA		15

6. NUTRIT	ION INFORMATION	N		
Based on:	⊠ Net weight	Values are:		Average Values per
baseu on.	☐ Drained weight		<b>⊠</b> Calculated	Average Values per:  100g edible portion
	☐ Prepared produc	<u> </u>	□Published	100g edible portion
	☐ Prepared produc	Source:		
Energy value	e			1.481 <b>kJ</b>
(calculated a	ccording to EU 1169/20	11 Annex XIV)		349 <b>kcal</b>
Fat		,		1,7 <b>g</b>
of which	saturated fatty acids			0,5 <b>g</b>
Carbohydrat				74 <b>g</b>
of which				0,5 <b>g</b>
Dietary fiber				3,2 <b>g</b>
Protein (N x				7,9 <b>g</b>
Salt (Na x 2.5	,	iodized	fluorized	0,01 <b>g</b>
		<del></del>	<del>-</del>	<u> </u>
<b>Product can</b>	be declared as:			
Vegetarian:	XYES □NO			
	any ingredients of animal original		lairy products (like lactos	se), eggs or honey)
Vegan:	⊠YES □NO			
			jin at all <b>and</b> hasn't been	in contact with such at any time. Unintended
cross-contamina	ations with animal component	s may be possible)		
	OTION AND DOGG	EGG INEGEN	ATION	
7. PRODU	CTION AND PROC	ESS INFORM	ATION	
The production	on <b>has to be</b> based on	a defined HACCF	oncept according	to Codex Alimentarius.
Production pr	rocess			
description or	r Flow-Chart			
(Please send if a	available)			
Is there a phy	ysical process for makir	ng the food prese	rved?	☐YES ⊠NO
(e.g. sterilization	, pasteurization, cooking, bal	king, drying, etc.)		
le	: <b>f</b>			
If yes, please				1
Type of proce	ess:			
Time:				
Temperature				
	n / drying factor:			
F <sub>0</sub> -Value:				
	ocessing aids been used			☐YES ⊠NO
,	ocessing aids of animal	origin been used	(product AND raw	material)?
If yes, please	specify which:			
Is the produc	t fumigated?			☐ YES ⊠NO
	specify fumigant:			
	t packed with modified	atmosphere?		☐ YES ⊠NO
If yes, please	-	•		_ <b>_</b>
-	nrooms from: Greenh		droponic DM	Wild crop DEigld grown
Triants / Wiusi	noons nom. 🗀 Greenn	iouse ∐⊓y0	droponic □V	Vild crop ☐Field grown

8. PREVENTION OF F	OPEIGN B	ODIE	: C						
Is the product inspected, cle				objects?				⊠YES	□NO
If yes, which method is use							Fe:	<u> </u>	
li yes, willcir method is use	d?   Metal detection   (if yes, please specify sensitivity in mm)			SS:					
	(ii yes, please specify sensitivity in min)			111)	NonFe:				
	$\boxtimes$	Sieving / filtration (mesh size in mm)							
						ify sensitivity	in mm)		
	$\overline{\boxtimes}$	_		_	•	which type/s			
			nd selec		, ,		,		
	$\boxtimes$	Ma	anet (pl	ease spec	cifv s	strength in G	auss)		
			ners:		, -		,		
		1011	1013.						
9. PACKAGING / LOG	SISTICAL D	ETAI	LS						
Customer unit (CU*) weight	[kg] or conter	nt [Lite	r] Net:	5 kg		Gross: 5,02	24 kg		
Customer unit (CU*) drained	weight [kg]		n.a					(or wi	thout glazing)
Customer unit (CU*) measur	ements [m]		Len	gth: 450mi	m	Width: 225	imm F	leight: 72	2mm
Trading unit (TU*) weight [kg	al		Net:	5 kg		Gross: 5,02	24l kg		
Trading unit (TU*) measurer	nents [m]		Len	gth:		Width:		leight:	
Customer units per trading		per carto		ed on a Eur	o palle	et			
Primary packaging materia			PE ba						
For cans: Is an inner coatin		ed?		ES NO	If	yes, specify:			
Secondary packaging mate			n.a.			,, .p.comy.			
GTIN / EAN (Barcode) of co				324124944					
GTIN / EAN (Barcode) of tr				324124944					
The used packaging material is inoffen	sive in direct contact	<i>)</i> ct with the			ient or	the raw material	and is a valu	able protecti	on against
contamination (microbiology, taste and	odour) and is confo	orm accor	ding to <b>EU</b>	REGULATIO	N (EC	) No 1935/2004, 1	0/2011 and	their amend	ding acts and
according to the Ordinance of the FI * CU = Unit end customer like bag									equest.
CO - Office and customer like bag	, glass jar, cari, i	ottie etc	. // 10 - 1	rading drift	iike o	uter carton, tray	, зник ра	CK CIC.	
10. SHELF LIFE / STO	RAGE								
Storage temperature:				p-frozen		Coole			mperature
			(-	(-18°C) (< 5°C)		)	(arour	id 20°C)	
Shelf life in the original packaging in days							7	'20	
Shelf life once opened in days							1	n.a	
0 11									
Special storage conditions				cool, dark	and d	ry			
Where on the packaging is		te impr	inted?						
Example of expiry date cod	е			⊠dd.mn	າ.yyy	/y □mm.yy	/yy ∐ot	her:	
44 DACTEDIOLOCV									
11. BACTERIOLOGY Product is commercially	storilo:	YES		NO					
Characteristics	Unit		 Metho		To	sting freque	nev	Limit	valuo
Aerobic, mesophilic germs	cfu/g		<1.000.00		16	sting neque	ПСУ	Liiiiit	value
Enterobacteriaceae	cfu/g		<100.000	-					
Escherichia coli				,					
	cfu/g		10						
Yeasts	cfu/g		<1.000						
Moulds	cfu/g		<1.000						
Bacillus cereus	cfu/g	<1.000							
Staphylococcus	cfu/g	n.a							
Chlostridium botulinum	cfu/g	n.a							
Listeria monocytogenes	in 25 g		n.a						
Salmonella spp.	in 25 g		neg.						
12. CHEMICAL AND PHYSICAL DATA									
Characteristics	Method			dard valı	10	min.	max	,	Unit
Moisture	MENION		Staff	uaiu vall	u <del>C</del>	111111.	11143	\.	%
			-				15		70
Water activity (aw-value)									
pH Brix°			+						
			1						0/, val
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:	→ in a concentration of >20mg / kg			$\boxtimes$	
mion ingredient.	→ in a concentration of >200mg / kg			$\boxtimes$	
Milk and milk products (lactose included) if yes, in which ingredient:	in a concentration of >1g / kg			$\boxtimes$	
Eggs and egg products in a concentration	n of <b>&gt;1g</b> / <b>kg</b>				
				$\boxtimes$	
if yes, in which ingredient: Fish and fish products in a concentration	of >4 a / ka				
Fish and lish products in a concentration	01 > 1g / kg			$\nabla$	
if yes, in which ingredient:					
Crustaceans and products of these in a c	concentration of >1g / kg				
if to sold to be to disc. A				$\boxtimes$	
if yes, in which ingredient:  Soybeans and products of these in a con	econtration of >1a / kg				
Soybeans and products of these in a con-				$\boxtimes$	
if yes, in which ingredient:					
Peanuts and products of these in a conce	entration of <b>&gt;1g / kg</b>				
if yes, in which ingredient:				X	
Tree nuts like walnuts, hazelnuts, almond	ds, pecan, macadamia, cashew,				
pistachios. pine nuts or nut products in a	concentration of >1g / kg, if yes, in			X	
which ingredient and specify the nut:			<u></u>		
Sesame seeds and products of these in a	a concentration of >1g / kg				
if yes, in which ingredient:				X	
Celery and products of these (included co	elery salt) in a concentration of >1 a / kg				
Colory and products of aroos (molados o	, can, a concentation of 1 <b>g</b> . 1. <b>g</b>			$\square$	
if yes, in which ingredient:					
Mustard and products of these in a conce	entration of <b>&gt;1g / kg</b>				
if you in which in an diont.				X	
if yes, in which ingredient: Sulfite (E 220-E 224, E 226-E 228) in a c	oncentration of >10 mg / kg				
Cumto (L 220 L 22+, L 220 L 220) iii d 0	oncontration of Fit ing 7 kg			$\square$	
if yes, specify ingredient & quantity:					
Lupine and products thereof in a concent	tration of >1g / kg				
if you in which in an diout.				$\boxtimes$	
if yes, in which ingredient:  Mollusc and products thereof in a concer	ntration of >1 a / ka				
Wolldage and products thereof in a concer	iduation of z ig / kg			$\nabla$	
if yes, in which ingredient:					
44 550151150 / 155 451451011	/NAME = 2011   2017				
14. RESIDUES / IRRADIATION / NANOTECHNOLOGY					
Pesticides / Antibiotics / Heavy metals and other contaminants    Paye to be according to the Swigs Food Logiclation and according to ELL origination FC 306/2005 FC 1881/2006 and its amending acts					
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	treated with irradiation?	I\/ liaht\	☐YES ⊠N	10	
· · · · · · · · · · · · · · · · · · ·					
Nanotechnology Do you use nanotechnology in your products and do these have properties					
that differ significantly from those of comparable larger particles?					
and differ digriffication those of comparable larger particles:					

15. GMO INFORMATION				
The product has been manufactured without genetically modifi organisms or processing aids. It doesn't require a GMO declar				
<ul> <li>Swiss Food Legislation</li> <li>EU Directives 1829/2003/EG, 1830/2003, 1332/2008</li> </ul>	<ul><li>X YES (no GMO labeling required)</li><li>NO (requires GMO labeling)</li></ul>			
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)	ASTOREK			
<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's expense.</li> <li>The importer is empowered to make sample inspections. These do not exempt any supplier/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  Zürich, 28.11.2023	Stamp & Signature Supplier			
17. GENERAL STATEMENTS / NOTES				