

# **Product Specification**

1. PRODUCT DESIGNATION				
Importer's Product Name	SIAM JASMIN PARFÜMREIS 10 KG			
Importer's Article Number	51894			
Product Brand	Le Dragon			
Manufacturer's Product Name				
Manufacturer's Article Number				
Legal Product Denomination				
Country of Production	Thailand			

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 Zürich Switzerland	
Telephone	+41 44 315 56 56	
Fax	+41 44 315 56 00	
E-Mail-Address	info@stutzer.ch	

3. CERTIFICA	TIONS					
Manufacturer's						
certification:	YES	NO	Product certification:	YES	NO	Certificate Code:
IFS		$\mathbf{X}$	Organic / Biological		X	
BRC	×		Halal		X	
FSSC 22000		$\mathbf{X}$	Kosher		X	
ISO 9001	×		MSC		X	
ISO 14001		$\mathbf{X}$	ASC		X	
ISO 22000		$\mathbf{X}$	FOS		X	
SQF2000		X	Fairtrade		X	
GLOBALGAP		X	RSPO, if so which type?		X	
Social Standard		$\mathbf{X}$	Other, which?		×	
(e.g. Sedex, BSCI-Co	de of Conduc	t, SA 8000, etc.), if				
YES please specify:						
Other certification:	GMP, HACCP		Please send all current a	nd avai	lable	certificates.

4. GENERAL PRODUCT INFORMATION				
Short product description	Thai Hom Mali Rice			
Appearance / Colour	White			
Smell	Fragrant			
Taste	•			
Consistency / Texture	Soft after cooked			
Preparation procedure				

Is the Product ready to eat?		<b>NO</b> (if no, please specify preparation above)
Oxygen / moisture absorber contained?	⊠NO	<b>YES</b> (in primary / customer packaging)
Consume indication (daily max. intake?)	⊠NO	<b>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 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 [%]:	100
Ingredients / Additives (incl. technical function)	Country of Origin FAO	E-No.	[%]
Thai Hom Mali Rice	Thailand		100

6. NUTRITION INFORMATION			
Based on:  Image: Met weight Image: Drained weight Image: Drepared product	Values are	: ⊠Analyzed ⊡Calculated ⊡Published	Average Values per: <b>⊠100g</b> edible portion <b>□100ml</b> edible portion
	Source:		4400 kl
Energy value (calculated according to EU 1169/2011	Annex XIV	)	1482 <b>kJ</b> 349 <b>kcal</b>
Fat		/	0.8 <b>g</b>
Saturated fatty acids			0 <b>g</b>
Monounsaturated fatty acids			g
Polyunsaturated fatty acids			g
Trans fatty acids			g
Cholesterol			mg
Carbohydrates			78 <b>g</b>
Sugar			0 <b>g</b>
Starch			g
Polyols			g
Dietary fibers			0.9 <b>g</b>
Protein (N x 6.25)			7 <b>g</b>
Salt (Na x 2.5)	□iodized	□fluorized	0.01 <b>g</b>

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

Product can b	e declared a	IS:	
Vegetarian:	⊠YES	□NO	
(doesn't contai	n any ingredi	ents of animal origin apa	rt from milk, milk products (like lactose), eggs or honey)
Vegan:	⊠YES	□NO	
(doesn't contai	n any ingredi	ents of animal origin at a	П)

## 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)	The refining and packing of Thai Jasmine rice, White Rice, Glutinous Rice, Parboiled Rice and Cargo Rice in plastic bag.				
Is there a physical process	s?			□YES ⊠NO	
(e.g. sterilization, pasteurization,		ying, etc.)			
If yes, please specify:					
Type of process:					
Time:					
Temperature:					
Concentration / drying fact	tor:				
Other conditions:					
Have any processing aids	,		,	□YES ⊠NO	
Have any processing aids	of animal origin	been used (product A	ND raw mater	ial)? <b>UYES ⊠NO</b>	
If yes, please specify whic	h:				
Is the product fumigated?				⊠YES □NO	
If yes, please specify fumig	gant: Phosphi	ine			
Is the product packed with	modified atmos	sphere?		<b>□YES ⊠NO</b>	
If yes, please specify gas:					
Fish / Meat of farmed anim	nals?			□YES ⊠NO	
Fishing Method if wild cate	ched:			(farmed) (wild)	
Plants / Mushrooms from:	Greenhouse	Hydroponic	□Wild ci	op ISField grown	

Is the product inspected and cle	aned from	foreign objects?	yes⊠ no⊟
If yes, which method is used?		Metal detection	Fe:
-		(if yes, please specify sensitivity in mm)	SS:
			NonFe:
	X	Sieving / filtration (mesh size in mm)	3.5/4.5/6.5
		X-ray (if yes please specify sensitivity in mm)	
	X	Optical detection	
	X	Hand selection	
	Magnet (please specify strength in Gauss)		8000
		Others:	

9. PACKAGING / LOGISTICAL DETAILS						
Customer unit weight [g] or content [m]	Net:-	Gross:-				
Customer unit drained weight [g]						
Customer unit measurements [cm]	Length:-	Width:-	Height:-			
Trading unit weight [g]	Net: 10kg	Gross: 10.2kg				
Trading unit measurements [cm]	Length:	Width:	Height:			
Customer units per trading unit	1					
Primary packaging material (e.g. PE-Bag)	HDPE bag, PE bag					
Secondary packaging material (e.g. Carton)	PP bag, carton box					
GTIN / EAN (Barcode) of customer unit (CU)	-					
GTIN / EAN (Barcode) of trading unit (TU)	7610294750128					
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						

protection against contamination (microbiology, taste and odour) and is conform according to EU REGULATION (EC) No 1935/200 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 <b>days</b> Shelf life once opened in <b>days</b>			730

 Special storage conditions (e.g. dark & dry etc.)

 Where on the packaging is the expiry date imprinted?

 Example of expiry date code

 ⊠dd.mm.yyyy

11. BACTERIOLOGY				
Product is commercially sto	erile:	YES 🛛 🛛 NO 🗆		
Characteristics	Unit	Method	Testing frequency	Limit value
Aerobic, mesophilic germs	cfu/g	n/a		n/a
Enterobacteriaceae	cfu/g	n/a		n/a
Escherichia coli	cfu/g	External Laboratory Test		< 100 MPN / 1g
Yeasts	cfu/g	n/a		n/a
Moulds	cfu/g	n/a		n/a
Bacillus cereus	cfu/g			
Staphylococcus aureus	cfu/g	External Laboratory Test		< cfu / 1g
Chlostridium botulinum	cfu/g	n/a		n/a
Listeria monocytogenes	in 25 g	n/a		n/a
Salmonella spp.	in 25 g	External Laboratory Test		Not Detected / 25g

12. CHEMICAL AND PHYSICAL DATA					
Characteristics	Method	Standard value	min.	max.	Unit
Moisture	Internal Laboratory Test	-	-	< 14	%
Water activity (aw-value)	n/a	n/a	n/a	n/a	n/a
pH	n/a	n/a	n/a	n/a	n/a
Brix°	n/a	n/a	n/a	n/a	n/a
Alcohol content	n/a	n/a	n/a	n/a	% vol.

## 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 in a concentration of >20mg/100g			$\times$
if yes, in which ingredient:			
Milk and milk products (lactose included) in a concentration of >1g/kg			$\times$
if yes, in which ingredient:			
Eggs and egg products in a concentration of >1g/kg			X
if yes, in which ingredient:			
Fish and fish products in a concentration of >1g/kg			X
if yes, in which ingredient:			
Crustaceans and products of these in a concentration of >1g/kg			X
if yes, in which ingredient:			
Soybeans and products of these in a concentration of >1g/kg			$\times$
if yes, in which ingredient:			
Peanuts and products of these in a concentration of >1g/kg			$\times$
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			$\times$
which ingredient and specify the nut:			
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			$\times$
>1g/kg, if yes, in which ingredient:			
Mustard and products of these in a concentration of >1g/kg			$\times$
if yes, in which ingredient:			
Sulfite (E 220-E 224, E 226-E 228) in a concentration of >10 mg/kg			$\times$
if yes, in which ingredient & quantity:			
Lupine and products thereof in a concentration of >1g/kg			$\mathbf{X}$
if yes, in which ingredient:			
Mollusc and products thereof in a concentration of >1g/kg			$\times$
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 188	31/2006 and its amending acts.		
Irradiation			
Is the product or any of its ingredients treated with irradiation?	□YES ⊠NO		
Nanotechnology			
Do you use nanotechnology in your products or packaging			
and do these have properties that differ significantly from			
those of comparable larger particles?	□YES ⊠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)□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	⊠NO	Article Code
YES□	⊠NO	Supplier's product designation
YES□	⊠NO	Supplier's name
YES⊠	□NO	Manufacturer's name
YES⊠	□NO	Packing- / Manufacturing date (open / coded)
YES⊠	□NO	Best until date or expiration date
YES区	□NO	Lot-/Batch-No.
YES□	⊠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.
- 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.
- 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.

Veterinary Certificate Certificate of Analysis <b>Place and Date</b>	YES□ YES□	⊠NO ⊠NO S	Stamp & Signature Supplier	
Data-Sheet Safety Data Sheet	YES□ YES□ YES□	⊠NO ⊠NO ⊠NO		

Zürich, 28.07.2023

Stutzer QC approved

#### 18. GENERAL STATEMENTS / NOTES