

Product Specification

1. PRODUCT DE	SIGN	ATION					
Importer's Product N	ame		GC	DMA WAKAME 24/500g			
Importer's Article Nui	mber		49	379			
Product Brand			Le	Dragon			
Manufacturer's Produ	uct Nan	ne					
Manufacturer's Article	e Numb	er					
Legal Product Denor		1					
Country of Production	n		Та	iiwan			
2. MANUFACTUI	RER /	SUPPLIER					
Manufacturer / Suppl			Τ				
Manufacturer / Suppl	lier's Co	ode					
Address							
Telephone							
Fax			-				
E-Mail-Address			-				
Internet Homepag	ne.						
Responsible for C		/lanagement					
<u>'</u>	<u> </u>	<u> </u>	- 1				
Importer's Name			Stı	utzer & Co. AG			
Address			Ва	numackerstrasse 24			
				50 Zürich vitzerland			
Telephone				1 44 315 56 56			
Fax E-Mail-Address			-	1 44 315 56 00			
E-Mail-Address			JITH	o@stutzer.ch			
3. CERTIFICATION	ONS						
Manufacturer's							
certification:	YES	NO		Product certification:	YES	NO	Certificate Code:
IFS		×		Organic / Biological		\times	
BRC		\boxtimes		Halal		X	
FSSC 22000	\times			Kosher		X	
ISO 9001		×		MSC		X	
ISO 14001		×		ASC		\times	
ISO 22000		×		FOS		×	
SQF2000		×		Fairtrade		×	
GLOBALGAP		×		RSPO, if so which type?		×	
Social Standard		×		Other, which?		×	
(e.g. Sedex, BSCI-Code of	_			= =,	_		
YES please specify:		, ,					
Other certification:				Please send all current ar	nd avai	lable i	certificates
				i ioase sene an current a i	ıa aval	iable '	ooi iiiioatos.

4. GENERAL PRODUCT INFORMATION				
Short product description	Seaweed salad with sesame, marinated			
Appearance / Colour	green-yellow seaweed salad with mushrooms, agar stripes and sesame			
Smell	fresh			
Taste	aromatic, sweet			
Consistency / Texture	crispy, firm			
Preparation procedure	Ready to eat after defrosting			

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 [%]:	70
Ingredients / Additives (incl. technical function)	Country of Origin FAO	E-No.	[%]
Brown algae (undaria pinnatifida)	China		70
Agar agar strips			
Black fungus mushrooms (auricularia auricula-judae)			
sugar			
chili			
sesame			1,8
salt			
marinade (sesame oil, soy bean sauce (soy beans, water, wheat, salt), rice vinegar, water, colourant: E133, E102)			

	ON INFORMATIO	N			
Danad and	₩ N a 4a laula 4	Values are:	□Analyzed	Average Values	
Based on:	⊠Net weight		⊠Calculated	Average Values	-
	□Drained weight		 □Published	⊠100g edible p	
	☐Prepared produc	Source:		□100ml edible	portion
Energy value	!	1			377 kJ
	cording to EU 1169/20	011 Annex XIV)			90 kcal
Fat		•			2,4 g
Saturated	I fatty acids				0,3 g
	aturated fatty acids				g
	urated fatty acids				g
Trans fatty					g
Cholester					mg
Carbohydrate	es				16 g
Sugar					10 g
Starch					g
Polyols					g
Dietary fibers					<u>g</u>
Protein (N x 6					1,1 g
Salt (Na x 2.5) ⊠pure	□iodized	☐fluorized	 	2,0 g
			(Nut	niionai values in b	old are mandatory)
Product can	be declared as:				
Vegetarian:	SYES □N	10			
_	in any ingredients of a		t from milk milk or	oducte (like lactoe	ea) eage or honey)
Vegan:			t II oili iiliik, iiliik pi	oddeta (iike idetos	ic), eggs of floricy)
_	in any ingredients of a		1		
(docorr conte	in any ingredients of t	ariiriai origiir at aii	1		
7 DDODUG	TION AND DOOR				
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7. PRODUC	CTION AND PROC	CESS INFORM	ATION		
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8. PREVENTION OF FOR	EIGN BO	DIES		
Is the product inspected and cle	eaned from t	foreign objects?	yes⊠	no□
If yes, which method is used?		Metal detection (if yes, please specify sensitivity in mm)		< 2 mm
				< 2,5 mm
			NonFe:	< 3,5 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 DETAILS						
Customer unit weight [g] or content [ml]	Net: 500 g	Gross:509 g				
Customer unit drained weight [g]	-					
Customer unit measurements [cm]	Length:170	Width:270	Height: 20			
Trading unit weight [g]	Net: 1200	Gross: 1440				
Trading unit measurements [cm]	Length:460	Width:258	Height: 185			
Customer units per trading unit	24					
Primary packaging material (e.g. PE-Bag)	PE bag					
Secondary packaging material (e.g. Carton)	Paper carton					
GTIN / EAN (Barcode) of customer unit (CU)	7613324120052	_				
GTIN / EAN (Barcode) of trading unit (TU)	7613324120069					
The wood poeks sing metarial is ineffensive in direct contact	المحمل محالا بالسميم مستم محالا عالانيين	the same of the set of the second	and the standard and the large standard and all a			

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 Shelf life once opened in days	720	14	
Shell life office opened in days			

Special storage conditions (e.g. dark & dry etc.)	
Where on the packaging is the expiry date imprinted?	back side
Example of expiry date code	□dd.mm.yyyy ☑mm.yyyy □other:

11. BACTERIOLOGY							
Product is commercially ste	erile:	YES □ NO □					
Characteristics	Unit	Method	Testing frequency	Limit value			
Aerobic, mesophilic germs	cfu/g		every lot	< 100.000			
Enterobacteriaceae	cfu/g						
Escherichia coli	cfu/g		every lot	< 10			
Yeasts	cfu/g						
Moulds	cfu/g						
Bacillus cereus	cfu/g						
Staphylococcus aureus	cfu/g		every lot	<10			
Chlostridium botulinum	cfu/g						
Listeria monocytogenes	in 25 g		every lot	< 100			
Salmonella spp.	in 25 g		every lot	negative in 25g			

12. CHEMICAL AND PHYSICAL DATA						
Characteristics	Method	Standard value	min.	max.	Unit	
Moisture					%	
Water activity (aw-value)						
рН			4	5		
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	\times		
if yes, in which ingredient: soy sauce			
Milk and milk products (lactose included) in a concentration of >1g/kg			\boxtimes
if yes, in which ingredient:			
Eggs and egg products in a concentration of >1g/kg			
if yes, in which ingredient:			X
Fish and fish products in a concentration of >1g/kg	_		_
			\times
if yes, in which ingredient:			
Crustaceans and products of these in a concentration of >1g/kg			
			\times
if yes, in which ingredient:			
Soybeans and products of these in a concentration of >1g/kg			
if we are which in smaller to	\times		Ш
if yes, in which ingredient: soy sauce Peanuts and products of these in a concentration of >1g/kg			
Peanuts and products of these in a concentration of >1g/kg			$\overline{\times}$
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			\boxtimes
which ingredient and specify the nut:	ш		
Sesame seeds and products of these in a concentration of >1g/kg			
ecocamo ocodo ama producto en anoce in a comocinidation en ligitig	$\overline{\times}$		
if yes, in which ingredient:			
Celery and products of these (included celery salt) in a concentration of			
<u> </u>			X
>1g/kg, if yes, in which ingredient:			
Mustard and products of these in a concentration of >1g/kg			
		Ш	\times
if yes, in which ingredient:			
Sulfite (E 220-E 224, E 226-E 228) in a concentration of >10 mg/kg			
	Ш		\boxtimes
if yes, in which ingredient & quantity:			
Lupine and products thereof in a concentration of >1g/kg			$\overline{\times}$
if yes, in which ingredient:	ш		
Mollusc and products thereof in a concentration of >1g/kg			
Mondoo did producto moreor in a concentration of a tigrity			X
if yes, in which ingredient:	ш		
y = 0,			
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,	FC 1881/20	006 and its am	nending acts
Irradiation	, 1001/20		
Is the product or any of its ingredients treated with irradiation?		□YES ⊠I	NO
<u> </u>			
Nanotechnology Do you use nanotechnology in your products or packaging			
and do these have properties that differ significantly from			
those of comparable larger particles?			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:					
Cia	- F :			WVCC (no CMO lobeling required)	
	s Food Legis		./oooo	☑YES (no GMO labeling required)	
• 600	irectives 200	03/1829/EG, 2003/1830, 1332	:/2006	□ NO (requires GMO labeling)	
Documents available as proof of the GMO free status:					
becamente available as proof of the time free status.				☐IP-Certificate for Raw materials	
				□PCR-Analysis for Raw materials	
				□PCR-Analysis for end product	
				En en charge for ena product	
16. PRODUCT DECLARATION / IDENTIFICATION					
YES⊠	□NO	Article Code			
YES□	□NO	Supplier's product designation	on		
YES□	□NO	Supplier's name			
YES□	⊠NO	Manufacturer's name			
YES□	⊠NO	Packing- / Manufacturing da	te (one	n / coded)	
YES⊠		Best until date or expiration			
YES⊠		Lot-/Batch-No.	uate		
YES□	⊠NO	Risk indication			
TESL	DNO	Nisk illulcation			
47 CONFIDMATION BY THE CURRILED / MANUEACTURED					
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⊠	□NO		
Safety Data Sheet YES□			⊠NO		
Veterinary Certificate YES□ ⊠NC			⊠NO		
Certificate of Analysis YES⊠ □NO			□NO		
Place and Date Stamp & Signature Supplier					
l lace and B	ato			Stamp & Signature Supplier	
Zürich, 01	.10.2021			Mary 1	
			Stutzer QC approved		
18. GENERAL STATEMENTS / NOTES					
IO. OLIVLINAL OTATLINILIVIO / NOTES					