

Postfach, CH-8050 Zürich

# **Product Specification**

## 1. PRODUCT DESIGNATION

Stutzer Product Name	PAPPADUMS 'NATURE', 60/200 G 'MIDA'S'
Stutzer Article Number	44870
Manufacturer's Product Name	
Manufacturer's Article Number	
Country of Production	INDIA

#### 2. MANUFACTURER / SUPPLIER

Manufacturer's Name	
Manufacturer's Code	
Address	INDIA
Telephone	
Fax	
E-Mail-Address	
Internet Homepage	
Responsible for Quality Management	

Supplier's Name	Stutzer & Co. AG	
Supplier's Code		
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. MANUFACTURER'S CERTIFICATIONS

	yes	no
IFS		
BRC	$\boxtimes$	
FSSC 22000		
ISO 9001:2008		
ISO 14001		
ISO 22000		
SQF2000		
BSCI-Code of Conduct (e. g. SA 8000)		
Sedex		
GLOBALGAP		
Others:KOSHER	$\boxtimes$	
Remark: Please send all current and available	e certificates	

#### 4. GENERAL PRODUCT INFORMATION

Short product description	LENTIL CRACKER USED AS A SIDE DISH
Appearance / Colour	LENTIL COLOUR
Smell	LENTIL FLAVOUR
Taste	
Consistency / Texture	CRUNCHY
Preparation procedure	HAND MADE & DRIED

Certified according to:	ves	no	Certificate Code		
Organic / Biological					
Halal					
Kosher	$\boxtimes$				
MSC					
ASC					
FOS					
Fairtrade					
RSPO					
Other			Which?		
Remark: Please send all current and available certificates.					

#### 5. INGREDIENTS (including additives)

Complete the ingredients list in quantitative descending order of weight (Total = 100%). The quantities of the ingredients have to be specified as they are at the time of production.

Ingredients/Additives( incl. technical function)	Country of Origin	E-No.	%
LENTIL FLOUR	INDIA		90.5%
SALT	INDIA		8.0%
RICE FLOUR	INDIA		1.0%
CALCIUM CARBONATE	INDIA	E170	0.25%
COCONUT OIL	INDIA		0.25%

Remarks: Please specify the botanical source of fats, oils, gelatin maltodextrin, glucose syrup, starches and modified starches.

For fish, please specify the fishing area according to FAO (<u>http://www.fao.org/fishery/area/search/en</u>) Eg. FAO Area 57

For fish, mushrooms and seaweed, please if possible specify the Latin name.

# 6. NUTRITION INFORMATION

Based on:  Net weight Drained weight	Average Values per: ⊠ <b>100g</b> edible portion □ <b>100ml</b> edible portion	
Energy value	1247 <b>kJ</b>	
	295 <b>kcal</b>	
Fat	0	g
Saturated fatty acids	0	g
Monounsaturated fatty acids	0	g
Polyunsaturated fatty acids	0	g
Trans fatty acids	0	g
Cholesterol		mg
Carbohydrates	46.0	g
Sugar	0.6	g
Starch		g
Polyols		g
Dietary fibers	10.0	g
Protein (N x 6.25)	22.0	g
<b>Salt</b> (Na x 2.5)	6	g
Suitable for vegetarians	yes⊠	no□
vegans	yes⊠	no□

# 7. PRODUCTION AND PROCESS INFORMATION

The production has to be based on a defined HACCP concept according to Codex Alimentarius.

Process description	GRINDING OF LENTILS, DOW MAKING, CUTTING, SHAPING, DRYING, PACKING			
Is there a physical process	s (sterilization, pasteurization, etc.)?	yes□ no⊠		
If yes, please specify:	of process.			
- Time:	of process:			
- Temp	erature:			
- If con	centrated or dried, concentration factor:			
	conditions:			
	(enzymes, clarifying agents, etc.)?	yes⊡ no⊠		
If yes, please specify which	:h:			
Is the product fumigated?		yes⊡ no⊠		
If yes, please specify which	h fumigant:			
Is the product packed with	n modified atmosphere?	yes⊟ no⊠		
If yes, please specify the r	name of the gas:			
Meat / Fish of farmed anin	nals	yes⊡ no⊠		
For wild catch fish please	specify fishing method:	-		
Plants / Mushrooms from:	☐ Greenhouse ☐ Hydroponic ☐ Wild crop ☐ Field grown			

## 8. PREVENTION OF FOREIGN BODIES

Is the product inspected and cle	yes⊠ no⊡		
If yes, which method is used?	$\boxtimes$	Metal detection If yes, please specify sensitivity in mm:	Fe:3.5 SS:_4.5 NonFe:_4
	$\boxtimes$	Sieving	mm:_80
		X-ray	
		Optical detection	
		Hand selection	
		Winnowing	
		Others	

#### 9. PACKAGING

Product net weight	200G		
Product drained weight	N.A.		
Primary packaging material	FOOD GRADE POLYBAGS		
Secondary packaging material	CARDBOARD CTNS		
Tertiary packaging material	N.A.		
Product units per packaging	60 PACKETS		
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: http://www.blv.admin.ch/themen/04678/04887/04891/index.html?lang=en).

Certificates of compliance have to be available on request.

#### 10. STORAGE

Storage temperature:	freezer -18°C	cold < 5°C	Ambient, not air-conditioned
Shelf life in the original packaging in days			730
Shelf life once opened in days			60

#### 11. BACTERIOLOGY

Characteristics	Unit	Method	Limit value
Aerobic, mesophilic germs	cfu/g		
Enterobacteriaceae	cfu/g		
Escherichia coli	cfu/g		
Yeasts	cfu/g		
Moulds	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	AOAC	12%	9.5%	15%	
Water activity (a <sub>w</sub> -value)					
pH					
Particle size					
Brix °					

# 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 if yes, in which ingredient:			$\boxtimes$
Milk and milk products (lactose included) in a concentration of >1g/kg if yes, in which ingredient:			$\boxtimes$
Eggs and egg products in a concentration of >1g/kg if yes, in which ingredient:			$\boxtimes$
Fish and fish products in a concentration of >1g/kg if yes, in which ingredient:			$\boxtimes$
Crustaceans and products of these in a concentration of >1g/kg if yes, in which ingredient:			$\boxtimes$
Soybeans and products of these in a concentration of >1g/kg if yes, in which ingredient:			$\boxtimes$
Peanuts and products of these in a concentration of >1g/kg if yes, in which ingredient:			$\boxtimes$
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:			$\boxtimes$
Sesame seeds and products of these in a concentration of >1g/kg if yes, in which ingredient:			$\boxtimes$
Celery and products of these (included celery salt) in a concentration of >1g/kg if yes, in which ingredient:			$\boxtimes$
Mustard and products of these in a concentration of >1g/kg if yes, in which ingredient:			$\boxtimes$
Sulfite (E 220-E 224, E 226-E 228) in a concentration of >10 mg/kg if yes, quantity:			$\boxtimes$
Lupine and products thereof in a concentration of >1g/kg if yes, in which ingredient:			$\boxtimes$
Mollusc and products thereof in a concentration 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 see: <u>https://www.admin.ch/opc/de/classified- compilation/20143388/index.html</u> 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?	yes□	no⊠
Nanotechnology Do you use nanotechnology (synthetically produced nanoparticles of <100 nm) in your products or on their packaging and do these have properties that differ significantly from those of comparable larger particles?		
······································	yes□	no⊠

#### 15. GMO INFORMATION

as GMO free.

The product has been manufactured without genetically modified organisms, ingredients, additives, microorganisms or processing aids and can therefore be declared according to:

- - EU Directives:

Swiss Food Legislation: http://www.admin.ch/ch/d/sr/c817\_022\_51.html 2003/1829/EG, 2003/1830, 1332/2008

yes⊠ no□

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⊠	□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.
- 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 (source: http://europa.eu/index en.htm
- 4. The supplier/manufacturer informs Stutzer & Co. AG 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 guality 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'/ manufacturers' disposal, at the suppliers' / manufacturers' expense.
- 6. Stutzer & Co. AG 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□	⊠no
Certificate of Analysis	yes⊠	□no

Place and Date	Signature Supplier
Zürich, 22.08.2019	Stutzer QC approved