

STUTZER



Product Specification

1. PRODUCT DESIGNATION

Product Name	KOKOSNUSSCREME EXTRA CREMIG 24/400ML
Article Number	40542
Product Brand	MAEMPLOY
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?	<input type="checkbox"/> YES <input type="checkbox"/> NO	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. CERTIFICATIONS

Manufacturer's certification:			
	YES	NO	
IFS	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
BRC	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
FSSC 22000	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
SQF 2000	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
ISO 14001	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
ISO 22000	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
GLOBALGAP	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Social Standard	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
(e.g. Sedex, BSCI-Code of Conduct, SA 8000, etc.), if YES please specify:			
Other certification: _____			

Product certification:			
	YES	NO	Certificate Code:
Organic / Biological	<input type="checkbox"/>	<input checked="" type="checkbox"/>	_____
Halal	<input checked="" type="checkbox"/>	<input type="checkbox"/>	_____
Kosher	<input type="checkbox"/>	<input checked="" type="checkbox"/>	_____
MSC	<input type="checkbox"/>	<input checked="" type="checkbox"/>	_____
ASC	<input type="checkbox"/>	<input checked="" type="checkbox"/>	_____
Fairtrade	<input type="checkbox"/>	<input checked="" type="checkbox"/>	_____
RSPO, if so which type?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	_____
Other, which?	<input type="checkbox"/>	<input type="checkbox"/>	_____

Please send all **current and available** certificates.

4. GENERAL PRODUCT INFORMATION

Short product description	Coconut cream (MAEPLOY Brand) is the sterilized product made from natural coconut extract, suitable as an ingredient for preparing main dish, dessert and beverage
Appearance / Colour	Dull white-colored liquid and separate if not shaken.
Smell	Coconut / slightly cooked aroma.
Taste	Slightly sweet / rich mouthfeel
Consistency / Texture	Viscous / Smooth

Is the Product ready to eat?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	(if NO, please specify instructions below)
Preparation instructions for end customer			
Oxygen / moisture absorber contained?	<input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES	If YES, specify:
Consume indication (daily max. intake?)	<input checked="" type="checkbox"/> NO	<input type="checkbox"/> 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 wild caught 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.

[illegible]

6. NUTRITION INFORMATION

Based on:	<input type="checkbox"/> Net weight <input type="checkbox"/> Drained weight <input type="checkbox"/> Prepared product	Values are: <input type="checkbox"/> Analyzed <input type="checkbox"/> Calculated <input type="checkbox"/> Published Source: _____	Average Values per: <input type="checkbox"/> 100g edible portion <input checked="" type="checkbox"/> 100ml edible portion
Energy value (calculated according to EU 1169/2011 Annex XIV)			862 kJ 206 kcal
Fat			20.4 g
of which saturated fatty acids			18.0 g
Carbohydrates			3.63 g
of which sugars			2.12 g
Dietary fibers			0 g
Protein (N x 6.25)			1.86 g
Salt (Na x 2.5) <input checked="" type="checkbox"/> pure <input type="checkbox"/> iodized <input type="checkbox"/> fluorized			0.02 g

Product can be declared as:

Vegetarian: <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO (doesn't contain any ingredients of animal origin apart from milk, dairy products (like lactose), eggs or honey)
Vegan: <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO (doesn't contain any ingredients and processing aids of animal origin at all and hasn't been in contact with such at any time. Unintended 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 making the food preserved? (e.g. sterilization, pasteurization, cooking, baking, drying, etc.) <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO			
If yes, please specify:			
Type of process:	Commercial strilization		
Time:	105 min		
Temperature:	116 oC		
Concentration / drying factor:	none		
F ₀ -Value:	6.6		
Have any processing aids been used (enzymes, clarifying agents, etc.)? <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO			
Have any processing aids of animal origin been used (product AND raw material)? <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO			
If yes, please specify which: _____			
Is the product fumigated? <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO			
If yes, please specify fumigant: _____			
Is the product packed with modified atmosphere? <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO			
If yes, please specify gas: _____			
Plants / Mushrooms from: <input type="checkbox"/> Greenhouse <input type="checkbox"/> Hydroponic <input type="checkbox"/> Wild crop <input checked="" type="checkbox"/> Field grown			

8. PREVENTION OF FOREIGN BODIES

Is the product inspected, cleaned and free from foreign objects?		<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	
If yes, which method is used?	<input type="checkbox"/>	Metal detection (if yes, please specify sensitivity in mm)	Fe: SS: NonFe:
	<input checked="" type="checkbox"/>	Sieving / filtration (mesh size in mm)	0.105 , 0.177, 1.00
	<input type="checkbox"/>	X-ray (if yes please specify sensitivity in mm)	
	<input type="checkbox"/>	Optical detection (if yes, which type/system?)	
	<input type="checkbox"/>	Hand selection	
	<input type="checkbox"/>	Magnet (please specify strength in Gauss)	
	<input type="checkbox"/>	Others:	

9. PACKAGING / LOGISTICAL DETAILS

Customer unit (CU*) weight [kg] or content [Liter]	Net: 400 ml	Gross: 455 g
Customer unit (CU*) drained weight [kg]	(or without glazing)	
Customer unit (CU*) measurements [m]	Length:	Width: 76.2 mm Height: 112.7 mm
Trading unit (TU*) weight [kg]	Net: 9.6 kg	Gross: 11.3 kg
Trading unit (TU*) measurements [m]	Length: 454 mm	Width: 300 mm Height: 119 mm
Customer units per trading unit (e.g. bags per carton)	24 cans per carton	
Primary packaging material (e.g. PE-Bag)	lacquer tin can	
For cans: Is an inner coating / lacquer used?	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO If yes, specify: BPA NI	
Secondary packaging material (e.g. Carton)	3 layers corrugated kraft paper case	
GTIN / EAN (Barcode) of customer unit (CU*)	0 44738 12385 3	
GTIN / EAN (Barcode) of trading unit (TU*)	400 44738 12385 1	

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			1,095
Shelf life once opened in days		7	

Special storage conditions (e.g. dark & dry etc.)	N/A
Where on the packaging is the expiry date imprinted?	on top of can
Example of expiry date code	<input type="checkbox"/> dd.mm.yyyy <input checked="" type="checkbox"/> mm.yyyy <input type="checkbox"/> other:

11. BACTERIOLOGY

Product is commercially sterile: <input type="checkbox"/> YES <input type="checkbox"/> NO				
Characteristics	Unit	Method	Testing frequency	Limit value
Aerobic, mesophilic germs	cfu/g	FDA BAM Online, 2001 (Chapter 3)	every batch	<1 (Not detected) CFU/ml
Enterobacteriaceae	cfu/g			Not analyzed
Escherichia coli	cfu/g			Not analyzed
Yeasts	cfu/g			Not analyzed
Moulds	cfu/g			Not analyzed
Bacillus cereus	cfu/g			Not analyzed
Staphylococcus	cfu/g	FDA BAM Online, 2016 (Chapter 12)	Once a year	Not detected / per 0.1 ml
Chlostridium botulinum	cfu/g	FDA BAM Online, 2001 (Chapter 17)	Once a year	Not detected / per 1 ml
Listeria monocytogenes	in 25 g			Not analyzed
Salmonella spp.	in 25 g	ISO 6579-1 : 2017 / Amd.1:2020	Once a year	Not detected / per 25 ml

12. CHEMICAL AND PHYSICAL DATA

Characteristics	Method	Standard value	min.	max.	Unit
Moisture		Not analyzed			%
Water activity (aw-value)		Not analyzed			
pH	pH meter	6.0 - 6.3	6.0	6.3	
Brix°		Not analyzed			
Alcohol content		Not analyzed			% 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:			<input checked="" type="checkbox"/>
→ in a concentration of >20mg / kg	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
→ in a concentration of >200mg / kg	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Milk and milk products (lactose included) in a concentration of >1g / kg	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
if yes, in which ingredient:			
Eggs and egg products in a concentration of >1g / kg	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
if yes, in which ingredient:			
Fish and fish products in a concentration of >1g / kg	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
if yes, in which ingredient:			
Crustaceans and products of these in a concentration of >1g / kg	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
if yes, in which ingredient:			
Soybeans and products of these in a concentration of >1g / kg	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
if yes, in which ingredient:			
Peanuts and products of these in a concentration of >1g / kg	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
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 which ingredient and specify the nut :	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sesame seeds and products of these in a concentration of >1g / kg	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
if yes, in which ingredient:			
Celery and products of these (included celery salt) in a concentration of >1g / kg	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
if yes, in which ingredient:			
Mustard and products of these in a concentration of >1g / kg	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
if yes, in which ingredient:			
Sulfite (E 220-E 224, E 226-E 228) in a concentration of >10 mg / kg	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
if yes, specify ingredient & quantity :			
Lupine and products thereof in a concentration of >1g / kg	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
if yes, in which ingredient:			
Mollusc and products thereof in a concentration of >1g / kg	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
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 1831/2003 and its amending acts.

Irradiation

Is the product or any of its ingredients treated with irradiation? (e.g. gamma rays, UV light) ☐ YES ☒ NO

Nanotechnology

Do you use nanotechnology in your products 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, micro-organisms or processing aids. It doesn't require a GMO declaration according to the following regulations:

- **Swiss Food Legislation**
- **EU Directives** 1829/2003/EG, 1830/2003, 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. CONFIRMATION BY THE SUPPLIER / MANUFACTURER

(additional to the general terms and conditions)

1. All Information is confidential and for internal use only.
2. The product, 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 product 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 & 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, 17.09.2022

Stamp & Signature Supplier



Stutzer QC approved

17. GENERAL STATEMENTS / NOTES