

4. GENERAL PRODUCT INFORMATION

Short product description	Bei dem Produkt handelt es sich um ganze Beeren, auch zu Stücken oder Mus zerkleinert, jedoch nicht passiert.
Appearance / Colour	dunkelrot, beerentypisch
Smell	charakteristisch, ohne Fremdkomponente
Taste	arttypisch, fruchtig, herb-aromatisch ohne Fremdkomponente
Consistency / Texture	Bei dem Produkt handelt es sich um ganze Beeren, auch zu Stücken oder Mus zerkleinert, jedoch nicht passiert.
Preparation procedure	--

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.

[illegible]

6. NUTRITION INFORMATION			
Based on:	☒ Net weight ☐ Drained weight ☒ Prepared product	Values are: ☒ Analyzed ☐ Calculated ☐ Published Source:	Average Values per: ☒ 100g edible portion ☐ 100ml edible portion
Energy value (calculated according to EU 1169/2011 Annex XIV)		918 kJ 216 kcal	
Fat		<0,5 g	
Saturated fatty acids		<0,1 g	
Monounsaturated fatty acids		-- g	
Polyunsaturated fatty acids		-- g	
Trans fatty acids		-- g	
Cholesterol		-- mg	
Carbohydrates		52 g	
Sugar		49 g	
Starch		-- g	
Polyols		-- g	
Dietary fibers		1,1 g	
Protein (N x 6.25)		<0,5 g	
Salt (Na x 2.5)	☐ pure ☐ iodized ☐ fluorized	<0,01 g	

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

Product can be declared as:	
Vegetarian:	☒ YES ☐ NO (doesn't contain any ingredients of animal origin apart from milk, milk products (like lactose), eggs or honey)
Vegan:	☒ YES ☐ NO (doesn't contain any ingredients of animal origin at all)

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)	siehe Flussdiagramm
Is there a physical process? (e.g. sterilization, pasteurization, cooking, baking, drying, etc.) ☒ YES ☐ NO	
If yes, please specify:	
Type of process:	Kochung und Heißabfüllung
Time:	Kochung: min. 10 Minuten, max. 12 Minuten Haltezeit
Temperature:	Kochung: 85-89°C; Abfüllung: mind. 70°C
Concentration / drying factor:	---
Other conditions:	---
Have any processing aids been used (enzymes, clarifying agents, etc.)? ☐ YES ☒ NO	
Have any processing aids of animal origin been used (product AND raw material)? ☐ YES ☒ NO	
If yes, please specify which:	
Is the product fumigated? ☐ YES ☒ NO	
If yes, please specify fumigant:	
Is the product packed with modified atmosphere? ☐ YES ☒ NO	
If yes, please specify gas:	
Fish / Meat of farmed animals? ☐ YES ☒ NO	
Fishing Method if wild caught:	(farmed) (wild)
Plants / Mushrooms from: ☐ Greenhouse ☐ Hydroponic ☒ Wild crop ☐ Field grown	

8. PREVENTION OF FOREIGN BODIES				
Is the product inspected and cleaned from foreign objects?				yes ☐ no ☐
If yes, which method is used?	☐	Metal detection (if yes, please specify sensitivity in mm)	Fe:	
			SS:	
			NonFe:	
	☐	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)	5,6kg/dm ²	
	☒	Others:	Steinefänger mit Magnetplatte	

9. PACKAGING / LOGISTICAL DETAILS			
Customer unit weight [g] or content [ml]	Net: 1000g	Gross: 1044g	
Customer unit drained weight [g]	--		
Customer unit measurements [cm]	Length: --	Width: 13,2	Height: 10,8
Trading unit weight [g]	Net: 6000g	Gross: 6401g	
Trading unit measurements [cm]	Length: 41,4	Width: 26,4	Height: 11,1
Customer units per trading unit	6		
Primary packaging material (e.g. PE-Bag)	Kunststoffeimer mit Siegelfolie und Kunststoffdeckel		
Secondary packaging material (e.g. Carton)	--		
GTIN / EAN (Barcode) of customer unit (CU)	4100240151008		
GTIN / EAN (Barcode) of trading unit (TU)	4100240651003		
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	--	--	720
Shelf life once opened in days	--	--	Nach dem Öffnen alsbald verbrauchen!

Special storage conditions (e.g. dark & dry etc.)	<40°C, trocken, frostfrei, lichtgeschützt
Where on the packaging is the expiry date imprinted?	auf dem Deckel
Example of expiry date code	☒ dd.mm.yyyy ☐ mm.yyyy ☐ other:

11. BACTERIOLOGY				
Product is commercially sterile:		YES ☒	NO ☐	
Characteristics	Unit	Method	Testing frequency	Limit value
Aerobic, mesophilic germs	cfu/g	frei	Da der Artikel heiß abgefüllt	--
Enterobacteriaceae	cfu/g	von	wird, trifft die Bezeichnung	--
Escherichia coli	cfu/g	pathogenen	kommerziell steril	--
Yeasts	cfu/g	Keimen	eigentlich nicht zu!	--
Moulds	cfu/g	--	--	--
Bacillus cereus	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	--	--	--	--	%
Water activity (aw-value)	--	--	--	--	--
pH	potentiometrisch	--	--	<4,5	--
Brix°	refraktometrisch	--	40	55	°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 if yes, in which ingredient: _____	☐	☐	☒
Milk and milk products (lactose included) in a concentration of >1g/kg if yes, in which ingredient: _____	☐	☐	☒
Eggs and egg products in a concentration of >1g/kg if yes, in which ingredient: _____	☐	☐	☒
Fish and fish products in a concentration of >1g/kg if yes, in which ingredient: _____	☐	☐	☒
Crustaceans and products of these in a concentration of >1g/kg if yes, in which ingredient: _____	☐	☐	☒
Soybeans and products of these in a concentration of >1g/kg if yes, in which ingredient: _____	☐	☐	☒
Peanuts and products of these in a concentration of >1g/kg 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: _____	☐	☐	☒
Sesame seeds and products of these in a concentration of >1g/kg if yes, in which ingredient: _____	☐	☐	☒
Celery and products of these (included celery salt) in a concentration of >1g/kg, if yes, in which ingredient: _____	☐	☐	☒
Mustard and products of these in a concentration of >1g/kg if yes, in which ingredient: _____	☐	☐	☒
Sulfite (E 220-E 224, E 226-E 228) in a concentration of >10 mg/kg if yes, in which ingredient & quantity: _____	☐	☐	☒
Lupine and products thereof in a concentration of >1g/kg if yes, in which ingredient: _____	☐	☐	☒
Mollusc and products thereof in a concentration of >1g/kg 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 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 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, micro-organisms or processing aids. It doesn't require a GMO declaration according to the following regulations:

- **Swiss Food Legislation** ☒ **YES** (no GMO labeling required)
- **EU Directives 2003/1829/EG, 2003/1830, 1332/2008** ☐ **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 ☒	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.
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.

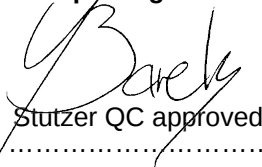
Available documents:

Data-Sheet	YES ☒	NO ☐
Safety Data Sheet	YES ☐	NO ☒
Veterinary Certificate	YES ☐	NO ☒
Certificate of Analysis	YES ☒	NO ☐

Place and Date

Zürich, 21.06.2022

Stamp & Signature Supplier


Stutzer QC approved

18. GENERAL STATEMENTS / NOTES