

STUTZER



Product Specification

1. PRODUCT DESIGNATION	
Product Name	FROZEN MORELS
Article Number	43020
Product Brand	HL0413
Legal Product Denomination	
Country of Production	CHINA

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	☐	☒	
BRC	☐	☒	
FSSC 22000	☐	☒	
SQF 2000	☐	☒	
ISO 14001	☐	☒	
ISO 22000	☐	☒	
GLOBALGAP	☐	☒	
Social Standard	☐	☒	
(e.g. Sedex, BSCI-Code of Conduct, SA 8000, etc.), if YES please specify:			
Other certification:			
Product certification:	YES	NO	Certificate Code:
Organic / Biological	☐	☒	
Halal	☐	☒	
Kosher	☐	☒	
MSC	☐	☒	
ASC	☐	☒	
Fairtrade	☐	☒	
RSPO, if so which type?	☐	☒	
Other, which?	☐	☒	
Please send all current and available certificates.			

4. GENERAL PRODUCT INFORMATION

Short product description	
Appearance / Colour	
Smell	
Taste	
Consistency / Texture	

Is the Product ready to eat?	☐ YES ☒ NO (if NO, please specify instructions below)		
Preparation instructions for end customer	Cook our mushrooms as you would fresh ones without thawing. Mushrooms may have foreignbodies imbedded in their flesh. We recommend to wash them before cooking.		
Oxygen / moisture absorber contained?	☒ NO	☐ YES	If YES, specify:
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 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:	☐ 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)		kJ 31 kcal	
Fat		0.6 g	
of which saturated fatty acids		0 g	
Carbohydrates		5.1 g	
of which sugars		0 g	
Dietary fibers		g	
Protein (N x 6.25)		3.1 g	
Salt (Na x 2.5) ☐ pure ☐ iodized ☐ fluorized		0 g	

Product can be declared as:

Vegetarian: ☒ YES ☐ NO
 (doesn't contain any ingredients of animal origin **apart from** milk, dairy products (like lactose), eggs or honey)

Vegan: ☒ YES ☐ 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)	Base picking --> Raw material grading --> Cutting stem <2CM --> Cleaning and plating --> Quick freezing at 30 degrees for 4-5 hours --> loading into turnover boxes for storage --> Sorting and grading to remove ice residue and foreign objects --> Passing metal detector --> weighing and loading into standard boxes --> Labeling --> entry and exit from the warehouse
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Is there a physical process for making the food preserved?
 (e.g. sterilization, pasteurization, cooking, baking, drying, etc.) ☐ YES ☒ NO

If yes, please specify:

Type of process:	
Time:	
Temperature:	
Concentration / drying factor:	
F ₀ -Value:	

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: _____

Plants / Mushrooms from: ☐ Greenhouse ☐ Hydroponic ☐ Wild crop ☒ Field grown

8. PREVENTION OF FOREIGN BODIES

Is the product inspected, cleaned and free from foreign objects?		☒ YES ☐ NO
If yes, which method is used?	☒ Metal detection (if yes, please specify sensitivity in mm)	Fe: 2.5mm SS: 3.5mm NonFe: 3.0mm
	☐ Sieving / filtration (mesh size in mm)	
	☐ X-ray (if yes please specify sensitivity in mm)	
	☐ Optical detection (if yes, which type/system?)	
	☐ Hand selection	
	☐ Magnet (please specify strength in Gauss)	
	☐ Others:	

9. PACKAGING / LOGISTICAL DETAILS

Customer unit (CU*) weight [kg] or content [Liter]	Net: 1kg	Gross: 1.1kg
Customer unit (CU*) drained weight [kg]	S: (or without glazing)	
Customer unit (CU*) measurements [m]	Length: 0.4	Width: 0.27 Height:
Trading unit (TU*) weight [kg]	Net 5kg	Gross 5.55kg
Trading unit (TU*) measurements [m]	Length: 0.335	Width: 0.28 Height: 0.24
Customer units per trading unit (e.g. bags per carton)	5 bags per carton	
Primary packaging material (e.g. PE-Bag)	Expandable polystyrene	
For cans: Is an inner coating / lacquer used?	☐ YES ☒ NO If yes, specify:	
Secondary packaging material (e.g. Carton)	Double Wall Corrugated Fibreboard Boxes	
GTIN / EAN (Barcode) of customer unit (CU*)	7613324123602	
GTIN / EAN (Barcode) of trading unit (TU*)	7613324123619	
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	730		
Shelf life once opened in days	365		

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 ☒ mm.yyyy ☐ other:

11. BACTERIOLOGY

Product is commercially sterile: ☐ YES ☐ NO				
Characteristics	Unit	Method	Testing frequency	Limit value
Aerobic, mesophilic germs	cfu/g			
Enterobacteriaceae	cfu/g			
Escherichia coli	cfu/g			absent
Yeasts	cfu/g			
Moulds	cfu/g			
Bacillus cereus	cfu/g			absent
Staphylococcus	cfu/g			absent
Chlostridium botulinum	cfu/g			absent
Listeria monocytogenes	in 25 g			absent
Salmonella spp.	in 25 g			absent

12. CHEMICAL AND PHYSICAL DATA

Characteristics	Method	Standard value	min.	max.	Unit
Moisture					%
Water activity (aw-value)					
pH					
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. If yes, in which ingredient:			
→ in a concentration of >20mg / kg	☐	☐	☒
→ in a concentration of >200mg / kg	☐	☐	☒
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, specify 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, EU 2023)915 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** ☒ **YES** (no GMO labeling required)
- **EU Directives** 1829/2003/EG, 1830/2003, 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. 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

Stamp & Signature Supplier

APR. 24, 2025

17. GENERAL STATEMENTS / NOTES

QC APPROVED