

# Product Specification

## 1. PRODUCT DESIGNATION

Stutzer Product Name	INDON. THON HELL 6/66,5 OZ. SOLID IN OEL, 'ARMOUR' 1880G / 1400G, YELLOWFIN
Stutzer Article Number	41805
Manufacturer's Product Name	Yellowfin Solid in Sunflower Oil
Manufacturer's Article Number	
Country of Production	Indonesia

## 2. MANUFACTURER / SUPPLIER

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

Supplier's Name	<b>Stutzer &amp; Co. AG</b>
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	<input checked="" type="checkbox"/>	<input type="checkbox"/>
BRC	<input checked="" type="checkbox"/>	<input type="checkbox"/>
FSSC 22000	<input type="checkbox"/>	<input checked="" type="checkbox"/>
ISO 9001:2008	<input type="checkbox"/>	<input checked="" type="checkbox"/>
ISO 14001	<input type="checkbox"/>	<input checked="" type="checkbox"/>
ISO 22000	<input type="checkbox"/>	<input checked="" type="checkbox"/>
SQF2000	<input type="checkbox"/>	<input checked="" type="checkbox"/>
BSCI-Code of Conduct (e. g. SA 8000)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sedex	<input checked="" type="checkbox"/>	<input type="checkbox"/>
GLOBALGAP	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Others: _HACCP, EII	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Remark: Please send all <b>current and available</b> certificates.		



## 6. NUTRITION INFORMATION

Based on:	<input type="checkbox"/> Net weight <input checked="" type="checkbox"/> Drained net weight	Average Values per:	<input checked="" type="checkbox"/> 100g edible portion <input type="checkbox"/> 100ml edible portion
<b>Energy value</b>		780	<b>kJ</b>
		186	<b>kcal</b>
<b>Fat</b>			8.4 <b>g</b>
<b>Saturated fatty acids</b>			1.5 <b>g</b>
Monounsaturated fatty acids			g
Polyunsaturated fatty acids			g
Trans fatty acids			g
Cholesterol			mg
<b>Carbohydrates</b>			0 <b>g</b>
<b>Sugar</b>			0 <b>g</b>
Starch			g
Polyols			g
<b>Dietary fibers</b>			0 <b>g</b>
<b>Protein (N x 6.25)</b>			28 <b>g</b>
<b>Salt (Na x 2.5)</b>			1.0 <b>g</b>
<b>Suitable for</b>	vegetarians		yes <input type="checkbox"/> no <input checked="" type="checkbox"/>
	vegans		yes <input type="checkbox"/> no <input checked="" type="checkbox"/>

## 7. PRODUCTION AND PROCESS INFORMATION

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

Process description	Fish receiving → sorting based on size and specie → butchering → precooking → mistspraying → fish cooling → deskinning/loining → metal detector → filling into can → pouring of medium (oil & brine) → seaming → can washing → retorting → cooling → wiping → labelling → shipping		
Is there a physical process (sterilization, pasteurization, etc.)?		yes <input checked="" type="checkbox"/>	no <input type="checkbox"/>
If yes, please specify:	<ul style="list-style-type: none"> <li>- Type of process: Sterilization</li> <li>- Time: 185 minutes</li> <li>- Temperature: 117 C</li> <li>- If concentrated or dried, concentration factor: _____</li> <li>- Other conditions: _____</li> </ul>		
Are there processing aids (enzymes, clarifying agents, etc.)?		yes <input type="checkbox"/>	no <input checked="" type="checkbox"/>
If yes, please specify which:	_____		
Is the product fumigated?		yes <input type="checkbox"/>	no <input checked="" type="checkbox"/>
If yes, please specify which fumigant:	_____		
Is the product packed with modified atmosphere?		yes <input type="checkbox"/>	no <input checked="" type="checkbox"/>
If yes, please specify the name of the gas:	_____		
Meat / Fish of farmed animals		yes <input type="checkbox"/>	no <input checked="" type="checkbox"/>
For wild catch fish please specify fishing method: purse seine, pole & line/handline	_____		
Plants / Mushrooms from: N/A		<input type="checkbox"/> Greenhouse <input type="checkbox"/> Hydroponic <input type="checkbox"/> Wild crop <input type="checkbox"/> Field grown	

## 8. PREVENTION OF FOREIGN BODIES

Is the product inspected and cleaned from foreign objects?			yes <input checked="" type="checkbox"/> no <input type="checkbox"/>
If yes, which method is used?	<input checked="" type="checkbox"/>	Metal detection If yes, please specify sensitivity in mm:	<b>Fe: 2.5</b> <b>SS: 4.8</b> <b>NonFe: 3.5</b>
	<input checked="" type="checkbox"/>	Sieving	mm: <u>0.5</u>
	<input type="checkbox"/>	X-ray	
	<input type="checkbox"/>	Optical detection	
	<input checked="" type="checkbox"/>	Hand selection	Visual checking
	<input type="checkbox"/>	Winnowing	
	<input type="checkbox"/>	Others	

## 9. PACKAGING

Product net weight	1880 gr
Product drained weight	1400 gr
Primary packaging material	603x408 ETP (Enamel Tin Plate) & Tin Free Steel
Secondary packaging material	Brown kraft carton
Tertiary packaging material	N/A
Product units per packaging	6 cans/carton pack
<p>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: <a href="http://www.blv.admin.ch/themen/04678/04887/04891/index.html?lang=en">http://www.blv.admin.ch/themen/04678/04887/04891/index.html?lang=en</a>).</p> <p>Certificates of compliance <b>have to be</b> available on request.</p>	

## 10. STORAGE

Storage temperature:	freezer -18°C	cold < 5°C	Ambient, not air-conditioned
Shelf life in the original packaging in <b>days</b>			5 years (1825 days)
Shelf life once opened in <b>days</b>		2 days	

## 11. BACTERIOLOGY

Characteristics	Unit	Method	Limit value
Aerobic, mesophilic germs	cfu/g	Media culture	0
Enterobacteriaceae	cfu/g		
Escherichia coli	cfu/g	Media culture	0
Yeasts	cfu/g		
Moulds	cfu/g		
Staphylococcus aureus	cfu/g		
Chlostridium botulinum	cfu/g	Media culture	0
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 (a <sub>w</sub> -value)	Awmeter				
pH	pHmeter				
Particle size					
Brix °					

### 13. ALLERGENS

<b>yes:</b>	contained in the raw material as an ingredient (quantity, see point 8)
<b>CC:</b>	not avoidable cross-contamination is possible after HACCP-concept
<b>no:</b>	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:_____	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Milk and milk products (lactose included) in a concentration of >1g/kg if yes, in which ingredient:_____	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Eggs and egg products in a concentration of >1g/kg if yes, in which ingredient:_____	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Fish and fish products in a concentration of >1g/kg if yes, in which ingredient:_____	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Crustaceans and products of these in a concentration of >1g/kg if yes, in which ingredient:_____	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Soybeans and products of these in a concentration of >1g/kg if yes, in which ingredient:_____	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Peanuts and products of these in a concentration of >1g/kg if yes, in which ingredient:_____	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
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:_____	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sesame seeds and products of these in a concentration of >1g/kg if yes, in which ingredient:_____	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Celery and products of these (included celery salt) in a concentration of >1g/kg if yes, in which ingredient:_____	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Mustard and products of these in a concentration of >1g/kg if yes, in which ingredient:_____	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sulfite (E 220-E 224, E 226-E 228) in a concentration of >10 mg/kg if yes, quantity:_____	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Lupine and products thereof in a concentration of >1g/kg if yes, in which ingredient:_____	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Mollusc and products thereof in a concentration of >1g/kg If yes, in which ingredient:_____	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

### 14. RESIDUES, IRRADIATION, NANOTECHNOLOGY

<p><b>Pesticides / Antibiotics / Heavy metals and other contaminants</b>          have to be according to the Swiss Food Legislation see:<a href="http://www.admin.ch/ch/d/sr/c817_021_23.html">http://www.admin.ch/ch/d/sr/c817_021_23.html</a>          and according to EU Legislation EC 396/2005, EC 1881/2006 and its amending Acts.</p>
<p><b>Irradiation</b>          Is the product or any of its ingredients treated with irradiation? <span style="float: right;">yes <input type="checkbox"/> no <input checked="" type="checkbox"/></span></p>
<p><b>Nanotechnology</b>          Do you use nanotechnology (synthetically produced nanoparticles of &lt;100 nm) in your products or on their packaging and do these have properties that differ significantly from those of comparable larger particles?  <span style="float: right;">yes <input type="checkbox"/> no <input checked="" type="checkbox"/></span></p>

**15. GMO INFORMATION**

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

- **Swiss Food Legislation:** [http://www.admin.ch/ch/d/sr/c817\\_022\\_51.html](http://www.admin.ch/ch/d/sr/c817_022_51.html)
- **EU Directives:** 2003/1829/EG, 2003/1830, 1332/2008

as GMO free. yes  no

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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 <input checked="" type="checkbox"/>	<input type="checkbox"/> no	Article Code
yes <input type="checkbox"/>	<input checked="" type="checkbox"/> no	Supplier's product designation
yes <input type="checkbox"/>	<input checked="" type="checkbox"/> no	Supplier's name
yes <input checked="" type="checkbox"/>	<input type="checkbox"/> no	Manufacturer's name
yes <input checked="" type="checkbox"/>	<input type="checkbox"/> no	Packing- / Manufacturing date (open / coded)
yes <input checked="" type="checkbox"/>	<input type="checkbox"/> no	Best until date or expiration date
yes <input checked="" type="checkbox"/>	<input type="checkbox"/> no	Lot-/Batch-No.
yes <input type="checkbox"/>	<input checked="" type="checkbox"/> no	Risk indication

**17. CONFIRMATION BY THE SUPPLIER / MANUFACTURER (additional to the general terms and conditions)**

- All Information is confidential and for internal use only.
- The grocery, food ingredients and raw materials are according to the current Swiss and European legislations at the time of delivery.
- 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](http://europa.eu/index_en.htm))
- 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.
- 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' / manufacturers' disposal, at the suppliers' / manufacturers' expense.
- Stutzer & Co. AG is empowered to make sample inspections. These do not exempt any supplier/manufacturer from liability.

Available documents:

Data-Sheet	yes <input checked="" type="checkbox"/>	<input type="checkbox"/> no
Safety Data Sheet	yes <input type="checkbox"/>	<input checked="" type="checkbox"/> no
Veterinary Certificate	yes <input checked="" type="checkbox"/>	<input type="checkbox"/> no
Certificate of Analysis	yes <input checked="" type="checkbox"/>	<input type="checkbox"/> no

Place and Date	Signature Supplier
Zürich, 19.06.2019	
	Stutzer QC approved