





Master data     Article number of     Article designation supplier     Article number supplier     Article number manufacturer  Supplier information     Name     Street     Postal code     Town     Country     Phone     E-mail     Internet address					
Certification standard of supplier  Certification standard  ISO 9001  ISO 14001  HACCP	r Certified	Remarks			
Manufacturer information Name Street Postal code Town Country Phone E-mail Internet address  Certification standard of manufa Certification standard ISO 9001 ISO 14001 HACCP	cturer C <b>ertified</b>	Remarks			
Sales description / Material designat  Legal product designation for  Other recommended designation  Product designation according to	Country Germany for Great Britain		Designation		
Composition	Codex Allinent				
Listing of components (in de		h			
Ingredients / Additives	scending order or t	Addition	Content in [%]	E No	Country of origin
Total			0.000		
Chemical characterization CAS Number EINECS Number  Dangerous substance accord appendices)?	ing to the following	g directives / reg	ulations (and t	heir	
67/548/EEC 1999/45/EC 2001/58/EC					

Document created: 2015-07-18 Last release: 2015-07-18 Page 1 of 7







_abel		
Organic		
Label	Certified	Details (e.g. certification body, quality, ID No, etc.)
EU organic logo Bio Suisse Bud		
Fair Trade		
Label	Certified	Details (e.g. certification body, quality, ID No, etc.)
Max Havelaar Rainforest Alliance		
Other labels		
Label	Certified	Details (e.g. certification body, quality, ID No, etc.)
Halal		
Kosher		
/egetarian product information		

# **General information**

Vegetarian (no ingredients of animal origin, except milk, milk components, eggs, egg components, honey)

Ovo-vegetarian (no ingredients of animal origin, except eggs, egg components, honey)

rmation on product	: manufacturing					
General informatio Short process		ncluding CP's and	l CCP's (or	nly keywords)		
Cleaning process (only keywords)						
Used enzymes, car Component (F		g agents, manufac	turing aids	Country of origin		
designation)		runction	E NO	Country of origin		
Sensitivity of the ls the product some Mesh size [mm] Is there glass a	ct pass through e detector for ieved? nd/or acrylic gla	h a metal detector? Iron (Fe) [mm ass at or close to th ? (only keywords)	n]	Not iron [mm] on line?		
Other measur	ements for av	oiding foreign bo	odies (only	y keywords)		
Is a HACCP cond	cept available fo	or the manufacture	of the prod	duct?		
<b>How is the tra</b> Batch number Use by date	ceability ens	ured?				
Germ reducing pro			uction of th	e product such as heat		

Document created: 2015-07-18 Last release: 2015-07-18

Page 2 of 7







Allergens /	Food i	intole	rance
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Does the product comply with the following directives / regulations (and their appendices)? 2003/89/EC

2006/142/EC

llergens (according to EC Directive)			
Allergen / Derivative	Free from	Used in the plant	Maximal contamination [mg/kg]
Cereals containing gluten and products			
thereof (wheat, rye, barley, oat, spelt,			
kamut or their hybridised strains)			
Milk and products thereof (including lactose)			-
Eggs and products thereof			
Fish and products thereof			
Crustaceans and products thereof			
Soybeans and products thereof			
Peanuts and products thereof			
Nuts and products thereof (almonds			
(Amygdalus communis L.), hazelnuts			
(Corylus avellana), walnuts (Juglans			
regia), cashews (Anacardium			
occidentale), pecan nuts (Carya			
illinoiesis), Brazil nuts (Bertholletia			
excelsa), pistachios (Pistacia vera),			
macadamia nuts and Queensland nuts			
(Macadamia ternifolia))			
Sesame seeds and products thereof			
Celery and products thereof			
Mustard and products thereof			
Sulphur dioxide and sulphites (E220-			
E228) $SO2 > [10mg/kg] \text{ or } [10mg/l]$			
Lupine and products thereof			
Molluscs and products thereof			

Genetic	

Is a GMO ma	rking needed	according to th	e following o	directives / regu	ulations (an	d their
appendices)	?					

2001/18/EC

EC No 1829/200

EC No 1830/200

VGVL, 817.022.51

# **GMO plant materials**

Does the product contain ingredients that are made out of GMO plant material (genetically modified material can not be proved)? (e.g. glucose syrup, amino acids, ascorbic acid, cysteine/cystine, glucose, fructose, malt vinegar/distilled malt vinegar, citric acid, sorbitol, caramel colouring, etc.)

Listing of components (in descending order of the proportion)

Content in [%] Variety / Origin

# GMO microorganisms, GMO enzymes

Does the product contain ingredients that were produced using GMO microorganisms or GMO enzymes? (e.g. vitamin B2, vitamin B12, cheese, whey, whey powder, lactose, milk protein (produced by using chymosin), xanthan gum, citric acid, glucose syrup (produced from starch with GMO enzyme), etc.)

Listing of components (in descending order of the proportion)

Content in [%] Variety / Origin

### **Traceability**

Is a complete traceability available, if the ingredients mentioned in the chapter "Genetic Engineering" are in conventional form in the product?

Is a traceability and identification guaranteed according with the following directives / regulations (and their appendices)?

EC No 1830/200

Document created: 2015-07-18 Last release: 2015-07-18

Page 3 of 7







tritional values [per 100g]		
Energy [kcal]		
Energy [kJ]		
Water content [g]		
Fat		
Fat [g]		
Saturated fatty acids [g]		
Monounsaturated fatty acids [g]		
Polyunsaturated fatty acids [g]		
Cholesterol [g]		
Protein		
Protein [g]		
		I
Carbohydrates		T
Carbohydrates [g]		
Sugars [g]		
Dietary fibre		
Dietary fibre [g]		
Soluble fibres [g]		
Insoluble fibres [g]		
Salt		
Salt [g]		
Added salt [g]		
		1
Minerals Minerals [g]		T
Millerais [9]		<u> </u>
Vitamins		
Vitamin A [μg]		
Vitamin D calciferol [μg]		
Vitamin E tocopherol [mg]		
Vitamin C ascorbic acid [mg]		
Vitamin B9 folic acid [µg]		
Total	0.0	

Document created: 2015-07-18 Last release: 2015-07-18 Page 4 of 7







Texture / Structure Method  Texture / Structure Method  Taste of Method  Method  Taste of Method  Metho	ptical / haptic description						
ensorial description  Smell of  Method  Taste of  Method  Taste of  Method  Aerobic, mesophilic germs  Cful/g  Bacillus cereus  Cful/g  Method  Method  Aerobic, mesophilic germs  Cful/g  Bacillus cereus  Cful/g  Yeast  Cful/g  Moulds  Method  Met		Method					
Taste of Method    Comparison   Method   Method	Texture / Structure	Method					
Taste of Method  Themical-physical properties  Analysis Value Unit Value min. Value max. Method  Chicrobiological properties  Abbreviation units: cfu = colony forming units / nd = not detectable  Attribute Value max. Method  Aerobic, mesophilic germs cfu/g  Bacillus cereus cfu/g  Total viable count cfu/g  Yeast cfu/g  Salmonellae nd/g  Salmonellae nd/g  Moulds cfu/g  Eesidues and impurities  Are the pesticide residues and impurities in accordance with the following directive regulations (and their appendices)?  EC No 396/2005  EC No 149/2008  EC No 839/2008  Pesticides  Mycotoxins  Residues and impurities Contained in the product Value [mg/kg]  Mycotoxins  Residues and impurities Contained in the product Value [mg/kg]	ensorial description						
hemical-physical properties    Analysis	Smell of	Meth	od				
Analysis	Taste of	Meth	od				
Ilicrobiological properties   Abbreviation units: cfu = colony forming units / nd = not detectable	hemical-physical properties						
Attribute Aerobic, mesophilic germs Cfu/g Bacillus cereus Cfu/g Total viable count Yeast Listeria monocytogenes Are the pesticide residues and impurities in accordance with the following directive regulations (and their appendices)? EC No 396/2005 EC No 149/2008 EC No 839/2008  Pesticides  Residues and impurities  Contained in the product Value [mg/kg]  Mycotoxins  Residues and impurities Contained in the product Value [mg/kg]	Analysis	Value	Unit			Method	
Abbreviation units: cfu = colony forming units / nd = not detectable    Attribute				<u> </u>			
Abbreviation units: cfu = colony forming units / nd = not detectable  Attribute	icrobiological properties						
Attribute Aerobic, mesophilic germs Bacillus cereus Cfu/g Bacillus cereus Cfu/g Total viable count Yeast Listeria monocytogenes Ind/g Moulds Cfu/g Moulds Cfu/g Moulds Cfu/g  Esidues and impurities Are the pesticide residues and impurities in accordance with the following directive regulations (and their appendices)? EC No 396/2005 EC No 149/2008 EC No 839/2008  Pesticides  Residues and impurities  Contained in the product Value [mg/kg]  Mycotoxins Residues and impurities Contained in the product Value [mg/kg]	$\Delta hhreviation units: cfu = 0$	colony forming u	nits / nc	l = not de	tectable	<b>1</b>	
Aerobic, mesophilic germs   Cfu/g					lectable		Method
Bacillus cereus			Турісі	ui vaiac		V GIGC IIIGA	Hethod
Total viable count Yeast Cfu/g Listeria monocytogenes Ind/g Moulds  Cfu/g  Moulds  Cfu/g  Are the pesticide residues and impurities in accordance with the following directive regulations (and their appendices)? EC No 396/2005 EC No 149/2008 EC No 839/2008  Pesticides  Residues and impurities  Contained in the product  Mycotoxins  Residues and impurities  Contained in the product Value [mg/kg]							
Yeast cfu/g						_	<del></del>
Listeria monocytogenes   nd/g					_		
Salmonellae nd/g Moulds cfu/g  esidues and impurities  Are the pesticide residues and impurities in accordance with the following directive regulations (and their appendices)?  EC No 396/2005  EC No 149/2008  EC No 839/2008  Pesticides  Residues and impurities   Contained in the product   Value [mg/kg]    Mycotoxins  Residues and impurities   Contained in the product   Value [mg/kg]							
Moulds cfu/g  esidues and impurities  Are the pesticide residues and impurities in accordance with the following directive regulations (and their appendices)?  EC No 396/2005  EC No 149/2008  EC No 839/2008  Pesticides  Residues and impurities   Contained in the product   Value [mg/kg]    Mycotoxins  Residues and impurities   Contained in the product   Value [mg/kg]	, ,						
Pesticides  Residues and impurities  Are the pesticide residues and impurities in accordance with the following directive regulations (and their appendices)?  EC No 396/2005  EC No 149/2008  EC No 839/2008  Pesticides  Residues and impurities   Contained in the product   Value [mg/kg]    Pesticides  Mycotoxins  Residues and impurities   Contained in the product   Value [mg/kg]							
Residues and impurities   Contained in the product   Value [mg/kg]    Pesticides    Mycotoxins    Residues and impurities   Contained in the product   Value [mg/kg]	Are the pesticide resid		rities ii	n accord	ance wi	th the following	g directives /
Residues and impurities   Contained in the product   Value [mg/kg]	EC No 396/2005 EC No 149/2008						
Pesticides  Mycotoxins  Residues and impurities   Contained in the product   Value [mg/kg]	EC No 396/2005 EC No 149/2008 EC No 839/2008						
Residues and impurities	EC No 396/2005 EC No 149/2008 EC No 839/2008 Pesticides	urities Co	ntaine	d in the i	aradust	Valu	o [ma/ka]
Residues and impurities	EC No 396/2005 EC No 149/2008 EC No 839/2008  Pesticides Residues and impu	ırities Co	ntaine	d in the p	oroduct	Valu	e [mg/kg]
	EC No 396/2005 EC No 149/2008 EC No 839/2008  Pesticides Residues and impures the standard im	ırities Co	ntaine	d in the p	oroduct	Valu	e [mg/kg]
	EC No 396/2005 EC No 149/2008 EC No 839/2008  Pesticides Residues and impures the service of the						
MyCotoxiis	EC No 396/2005 EC No 149/2008 EC No 839/2008  Pesticides Residues and impure Pesticides  Mycotoxins						
	EC No 396/2005 EC No 149/2008 EC No 839/2008  Pesticides Residues and impure Pesticides  Mycotoxins						
Residues and impurities   Contained in the product   Value [mg/kg]	EC No 396/2005 EC No 149/2008 EC No 839/2008  Pesticides  Residues and impures the serious of th	ırities Co	ntaine	d in the p	oroduct	Valu	e [mg/kg]

Document created: 2015-07-18 Last release: 2015-07-18 Page 5 of 7







	ckaging <b>Does the packaging comply w</b> EC No 1935/2004 EC No 2023/2006	ith the follow	ing directives	s / regulations (and	their appendices)?
	2002/72/EC				
	Primary packaging Type of packaging Gross weight [kg] Net weight [kg] Length [cm] Width [cm] Height [cm]				
	Secondary packaging Type of packaging Gross weight [kg] Net weight [kg] Length [cm] Width [cm] Height [cm]				
	Tertiary packaging Type of packaging Gross weight [kg] Net weight [kg] Length [cm] Width [cm] Height [cm]				
Sto	rage and shelf life				
	Storage	[°C]	[%RH]	Shelf life from the date of production	Shelf life from the date of delivery
	Deep-freeze room	-20	50.65		
	Cooling chamber Standard warehouse	4 - 8 18 - 20	50 - 65 40 - 50		
	duct identification Identification Name of producer Supplier Date of production Best before date Net weight GTIN-13 (EAN-13)	Packagin	g label	Pallet labe	lling
	stoms information <b>Country</b> Germany		Customs tari	iff number	
	Manufactured in (Country)				
	Preferential origin available with (	Country)			
	nfirmation The data refer to the specification	n of (date of re	lease)		Version
	The delivered products must fulfil the parameters listed in this quality agreement.  The delivered goods are free of faults. Shipments that differ from the signed quality agreement will be returned at the supplier's expense.				
	As soon as a product information				

Document created: 2015-07-18 Last release: 2015-07-18 Page 6 of 7







Remarks			
Approval Approved by Town Signature	BPI BUSINESS Ltd. Lucerne	Date Signature	
First name and surname	Kurt Muster	First name and surname	
Approved by Town Signature		Date Signature	
First name and surname		First name andsurname	

Document created: 2015-07-18 Last release: 2015-07-18 Page 7 of 7