

## Chocolate Ring Donut palmölfrei

### 1. General information

This specification describes a product, which is supplied to ARYZTA Food Solutions (AFS). Fields on a red background are drop-down fields, please select the appropriate option. Yellow sections need only be completed for certain products.

#### 1.1. Adaption of the specification

Date	Change through (name of person)	Description of the change
15/11/18	Vérane SOKOLOFF	Creation

#### 1.2. Contact details

Name and address of the supplier	POPPIES BERLIDON - 100 rue Paul Sabatier - F-30290 LAUDUN L'ARDOISE - FRANCE		
Is the supplier the manufacturer?	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No      Name and address of manufacturer (plant)      Same as above		
Country of Production	FRANCE		
Product name AFS	Chocolate Ring Donut, palmölfrei Chocolate Ring Donut, sans palme Chocolate Ring Donut, palm free	Article No. AFS: 847503	
Product name supplier	Donuts with chocolate coating and chocolate balls decoration, palm free	Article No. supplier:	
Contact for specification	Sylvie VADAM	phone: +33 4 66 50 80 35 E-Mail: sylvie.vadam@poppies.com	
Contact for orders	Christophe BELMUDES	phone: +33 4 66 50 80 35 E-Mail: christophe.belmudes@poppies.com	

### 2. Label/ Brand

#### 2.1. Label

Is the product certified according to an independent label standard?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
If yes, which standard? <i>Please select appropriate</i>	Other:
If yes, address of the control organization:	
If EU- Bio: control number	
<b>Document:</b>	
<input type="checkbox"/> please append the certificate in force	

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2.2. Brand

Sold under the brand: Andere	Other: Otis Spunkmeyer
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3. Delivery and packaging information

3.1. Measures

Transport unit and trading unit:

<b>Transport unit (pallet)</b>	Trading units per pallet	80 cardboard
	Layers/plies per pallet	10 Layers/plies
	Trading units per layer	8 cardboard
	Height of pallet (Euro-palett included (15 cm)) <b>max. 200 cm</b>	185 cm
	Gross weight per pallet (pallet included (25 kg))	264.52 kg
<b>Trading unit (cardboard)</b>	Brief description of the type of packaging (e.g. loose, heat-sealed in a bag, etc.)	Bulk 48 pieces
	Outer dimension of trading unit (l x w x h)	398x298x170 mm
	Material cardboard	cardboard
	Inner packaging	inner bag Other: + parafined paper separation sheet
	Type of seal	<i>Please select appropriate</i> Other:
	Material inner packaging (e.g. PE)	HDPE parafin + paper
	Labelling inner packaging (e.g. bb-date, lot)	No
	Number inner packaging per cardboard	1
	Pieces per inner packaging	48 pieces
	Pieces per cardboard (Trading unit)	48 pieces
	Additional marketing material (e.g. flag, eating aid)	
	Weight of packaging material per trading unit (includes cardboard, inner packaging and if provided: marketing material)	305 g
	Net weight (pure product weight)	2688 g
	Gross weight (Net weight & weight of packaging)	2994 g
EAN-Code (of trading unit)	7612297045706	

Sales unit (to complete only in the case of a prepacked unit, which is directly sold at point of sale to customer):

<b>Sales unit (e.g. Blister, (prepacked single product, etc.)</b>	Content (pieces per sales unit)	pieces
	Outer dimensions of sales unit (l x w x h):	x x mm
	Type of packaging	<i>Please select appropriate</i> other:
	Packaging material	
	Weight of packaging material per sales unit	g
	Gross weight of sales unit	g
	EAN-13-Code (sales unit)	
Is the product packed under a <b>modified atmosphere (MAP)</b> ?		<input type="checkbox"/> Yes → gas: <input checked="" type="checkbox"/> No

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Is the individual packaging <b>suitable for baking</b> without causing damage to the foodstuff	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Is the individual packaging suitable for <b>heating in a microwave</b> without causing damage to the foodstuff	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

### 3.2. Certification packaging supplier

Legal requirements: The Swiss Regulation (Bedarfsgegenständeverordnung) SR 817.023.21 and the EU requirements, particularly Regulation (EC) No 1935/2004 are fulfilled.

Does the <b>supplier of the primary packaging</b> have an <b>IFS PACsecure oder BRC/IoP Packaging and Packaging Materials certificate?</b>	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
<b>If not, please indicate the type of certification:</b> For HDPE bag: ISO 22000 / FSSC 22000 / ISO 9001 For parafin paper: BRC IoP	

#### Documents:

- Please append the **certificate in force**
- Please append the **declaration of compliance/declaration of conformity.**
- Please append the results of the **migration testing** (where available)

### 3.3. Product handling


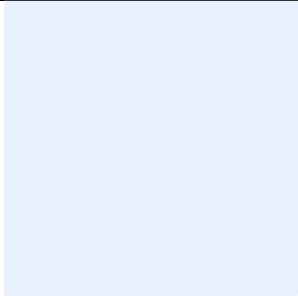
Transport conditions:	-18 °C
Storage conditions:	-18 °C Do not refreeze the product after defrosting
Minimum shelf life from production date (provided that the storage conditions are maintained)	545 days
Minimum shelf life at delivery (Residual time)	365 days (at least ¾ of the min. shelf life)
Baking instructions / preparation instruction (SF)	ARYZTA Label: Ca. 60 Minuten bei Raumtemperatur auftauen lassen und schon sind sie fertig zum Genuss. Laisser décongeler durant 60 minutes environ et le produit est prêt à consommer. Defrost approximately 60 minutes at room temperature and the product is ready to serve.
Shelf life after thawing at room temperature	1 days
Shelf life after thawing refrigerated (5°C- 8°C)	3 days

## 4. Product description

### 4.1. Convenience-level, Product description and organoleptic parameters

<b>Convenience-level of the delivered product</b>	
<input type="checkbox"/> <b>TG</b> product (non-proofed)	<input type="checkbox"/> <b>HB</b> product (pre-baked)
<input type="checkbox"/> <b>GTG</b> product (pre-proofed)	<input checked="" type="checkbox"/> <b>SF</b> product (fully baked) (Switzerland)

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Photos	
	
Photo of the product which is delivered to AFS (TG, GTG)	Serving suggestion Photo of the <i>Please select appropriate</i>

Brief product description:	Donuts with dark chocolate coating and chocolate balls decoration, palm free, quick-frozen
Intended purpose:	Convenience product to thaw
Customers:	Adults and children from the age of 3 without restriction
Description: organoleptic criteria of the <b>unbaked product</b> (only to be filled out for <b>TG, GTG, HB</b> )	
Appearance	
Smell	
Foreign bodies	<input type="checkbox"/> free of any foreign body <input type="checkbox"/> May contain parts of _____ in extremely rare cases.
Description: organoleptic criteria of the <b>prepared product</b> (to be filled out for all products)	
Appearance	Ring yeast fried donut with hole in the middle, coated with dark chocolate and decorated with chocolate balls
Smell	no foreign smell - chocolate and sweet smell
Flavour / taste	no foreign flavour - chocolate and sweet taste
Structure / textur	marrow
Foreign bodies	<input checked="" type="checkbox"/> free of any foreign body <input type="checkbox"/> May contain parts of _____ in extremely rare cases.

A quality control plan for the above described criteria is implemented  Yes  No

## 5. Composition and Declaration

### 5.1. List of ingredients

- Ingredients used must be listed in **descending order** by weight
- Please declare percentages of ingredients accordingly (needed for customs clearance and check of QUID-Declaration). Exception: Ingredients < 2%, as far as it is not a value-giving ingredient
- For ingredients of animal origin (e.g. meat, eggs, milk) and for organic products: please declare the origin and if applicable the husbandry (e.g. free range)
- Please list the vegetable source for the following ingredients: Oils, fats, fibres, starch, dextrose, glucose (e.g. rapeseed oil, wheat fibre)
- For emulsifiers and additives of animal origin: the animal source has to be listed
- For compound ingredients: the partial ingredients have to be listed/declared. For flour-premixes: please list the single types of flours with their percentage.
- Food additives: please list the technological function/functional class as well as the name of the additive and the E number (e.g. acidifier [citric acid, E330])
- Artificial flavours must be designated by its chemical designation

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*Further rows can be added independently if needed*

<b>Ingredient</b> <b>Food additives:</b> <b>Functional class</b>	<b>[%]</b>	<b>Country of origin</b>	<b>Components of compound ingredients / specific production processes (e.g. pasteurized), important remarks</b> <b>Additives: name of the additive and E number</b>
DOUGH	80.4		
Wheat flour	37.2	Spain, France, Ukraine, Germany, Belgium	
Water	16.3	France	City water
vegetable oils (rapeseed, shea, coconut)	14.8	Sweden, United Kingdom, Indonesia, Philippines, Papua New Guinea, Nigeria, Mali, Burkina Faso, Ghana, Ivory Coast, Benin, Togo	Not hydrogenated
margarine [vegetable oils and fats (sunflower, shea), water, salt, concentrated lemon juice, emulsifier (E471)]	3.9	Denmark, Italy, Europe, Ghana, Russia, Argentina	Non hydrogenated E471: Mono-and diglycerides of fatty acids (from rapeseed)
Sugar	3.9	France	From beet
Yeast	1.4	France	Saccharomyces cerevisiae
Salt	0.7	France, China	
emulsifiers (E471-E472e-E481)	0.7	Australia, Europe, Russia	E471: Mono-and diglycerides of fatty acids E472e: Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids E481: Sodium stearoyl-2-lactylate From rapeseed
gluten (WHEAT)	0.6	Italy, France, Belgium	
raising agent (E450i-E500ii)	0.3	Spain, Morocco, France, Germany	E450i: Disodium diphosphate E500ii: Sodium bicarbonate Mineral
dextrose	0.3	France, Belgium	From wheat
stabiliser (E412)	0.1	India	E412: guar gum
whey powder (MILK)	0.1	France, Belgium, Germany	From cow's milk
lactose (MILK)	0.05	France, Italy	From cow's milk
flour treatment agent (E300)	-	China	E300: ascorbic acid Technological auxiliary
enzymes	-	Japan, Denmark, Sweden, Finland, Germany	Alpha amylase, cellulase, transglutaminase, xylanase Technological auxiliaries
COATING	11.6		

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<b>Ingredient Food additives: Functional class</b>	<b>[%]</b>	<b>Country of origin</b>	<b>Components of compound ingredients / specific production processes (e.g. pasteurized), important remarks Additives: name of the additive and E number</b>
Cocoa mass	4.7	France, United Kingdom, Netherlands, Germany, Ivory Coast, Cameroon, Ghana	
Sugar	4.4	France, Belgium	From beet
Cocoa butter	1.6	France, Netherlands, United Kingdom, Germany, Ivory Coast, Cameroon, Ghana, West Africa	
Milk fat	0.6	France, United Kingdom, Germany	From cow's milk
Fat-reduced cocoa powder	0.4	West Africa, France, Germany, United Kingdom, Netherlands, Ghana, Cameroon, Ivory Coast	
Emulsifier (E322)	0.05	Italy, Ukraine, Netherlands, South America	E322: sunflower lecithin
Natural flavour	<0.1	Madagascar, Italy, France	From vanilla
DECORATION	8		
Sugar	4.4	Belgium, Belgium	From beet
crisp (rice flour, WHEAT flour, sugar, WHEAT malt, salt)	1.6	United Kingdom, Netherlands, Vietnam, Ukraine, Thailand, Spain, Romania, Portugal, Italy, Hungary, Guyana, Greece, France, Egypt, Dominican Republic, Cambodia, Bulgaria, Brazil	
Cocoa butter	1	Ivory Coast, Ghana	

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Ingredient	Contained: Yes/No	If yes, additional ingredient information
animal origin		904 (Origin: Meat, Fish, Milk, Eggs, Bees)

#### 5.4. Descriptive name and declaration of the ingredients (as on the label)

The descriptive name/designation and the declaration must be indicated as presented on the label.

- The descriptive name/designation must be followed by the physical condition of the product (frozen).
- Essential ingredients which are characteristic for the food require a quantitative declaration (QUID). Allergenic ingredients need to be highlighted in upper case letters.
- Possible trace allergens need to be listed after the ingredient declaration.

<b>Descriptive name/designation in German</b> (as on the label)
Siedegebäck aus Hefeteig mit dunkler Schokoladenglasur und Schokocrisps Dekor, tiefgefroren
<b>Descriptive name/designation in French</b> (as on the label)
Donuts avec glaçage chocolat noir et décor crisp au chocolat, surgelés
<b>Descriptive name/designation in English</b> (as on the label)
Donuts with dark chocolate coating and chocolate crisp decoration, deep-frozen
<b>Ingredient declaration in German</b> (as on the label, with QUID-indication and highlighted allergens)
Zutaten: Teig (80%): WEIZENMEHL, Wasser, pflanzliche Öle (Raps, Shea, Kokosnuss), Margarine (pflanzliche Öle und Fette [Sonnenblume, Shea], Wasser, Salz, Zitronensaftkonzentrat, Emulgator [E471]), Zucker, Hefe, Salz, Emulgatoren (E471, E472e, E481), WEIZENGLUTEN, Backtriebmittel (E450i, E500ii), Dextrose, Stabilisator (E412), Molkepulver (MILCH), Laktose (MILCH). Glasur (12%): Kakaomasse, Zucker, Kakaobutter, MILCHFETT, fettarmes Kakaopulver, Emulgator (E322), natürliches Aroma. Dekor (8%): Zucker, Crisp (Reismehl, WEIZENMEHL, Zucker, WEIZENMALZ, Salz), Kakaobutter, fettarmes Kakaopulver, MILCHPULVER. Kann Spuren von Schalenfrüchten enthalten.
<b>Ingredient declaration in French</b> (as on the label, with QUID-indication and highlighted allergens)
Ingrédients : Pâte (80%) : Farine de BLÉ, eau, huiles végétales (colza, karité, coco), margarine (huiles et graisses végétales [tournesol, karité], eau, sel, jus de citron concentré, émulsifiant [E471]), sucre, levure, sel, émulsifiants (E471, E472e, E481), GLUTEN de BLÉ, poudre à lever (E450i, E500ii), dextrose, stabilisant (E412), lactosérum en poudre (LAIT), lactose (LAIT). Glaçage (12%) : masse de cacao, sucre, beurre de cacao, matière grasse de LAIT, cacao maigre en poudre, émulsifiant (E322), arôme naturel. Décor (8%) : sucre, crisp (farine de riz, farine de BLE, sucre, malt de BLE, sel), beurre de cacao, cacao maigre en poudre, poudre de LAIT. Peut contenir des traces de fruits à coque.
<b>Ingredient declaration in English</b> (as on the label, with QUID-indication and highlighted allergens)
Ingredients: Dough (80%): WHEAT flour, water, vegetable oils (rapeseed, shea, coconut), margarine (vegetable oils and fats [sunflower, shea], water, salt, concentrated lemon juice, emulsifier [E471]), sugar, yeast, salt, emulsifiers (E471, E472e, E481), WHEAT GLUTEN, raising agent (E450i, E500ii), dextrose, stabiliser (E412), whey powder (MILK), lactose (MILK). Coating (12%): cocoa mass, sugar, cocoa butter, MILK fat, fat-reduced cocoa powder, emulsifier (E322), natural flavour. Decor (8%): sugar, crisp (rice flour, WHEAT flour, sugar, WHEAT malt, salt), cocoa butter, fat-reduced cocoa powder, MILK powder. May contain traces of nuts.

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5.5. Declaration of substances or products thereof causing allergies or intolerances

Category	Substance is in the product			Exact description (E.g. wheat flour, egg white, almond, etc.) or remark such as "may contain traces of"
	Yes	Traces possible	No	
<b>Cereals containing gluten</b> (namely wheat, rye, barley, oats, spelt, kamut or their hybridised strains)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	wheat flour, gluten, wheat malt
<b>Milk</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	whey powder, lactose, milk fat, milk powder
<b>Eggs</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<b>Soybeans</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<b>Peanuts</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<b>Nuts, namely</b>				
Walnuts	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Hazelnuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Almonds	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Macadamia nuts Queensland nuts	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Cashews	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Pecan nuts	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Brazil nuts	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Pistachio nuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>Sesame seeds</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
<b>Celery</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<b>Mustard</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<b>Sulfur dioxide and sulphites</b> at concentrations of more than 10 mg/kg or 10 mg/l	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<b>Lupin</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<b>Fish</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<b>Crustaceans</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<b>Molluscs</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

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## 6. Nutrient information

### 6.1. Nutrition declaration

Bold-printed data are mandatory information according to regulation (EU) No 1169/2011 and the respective Swiss regulation (LIV, 817.022.16). The **nutrients shall be expressed per 100 g of the ready-to-eat product**.

Nutrient declaration per 100 g			For portions (if applicable) Nutrients per portion (56g):	
<b>energy</b>		1740 <b>kJ</b>	974	<b>kJ</b>
		417 <b>kcal</b>	233	<b>kcal</b>
<b>fat</b>		23 <b>g</b>	13	<b>g</b>
of which	<b>saturates</b>	8.3 <b>g</b>	4.6	<b>g</b>
	mono-unsaturates*			<b>g</b>
	polyunsaturates*			<b>g</b>
<b>carbohydrate</b>		44 <b>g</b>	25	<b>g</b>
of which	<b>sugar</b>	13 <b>g</b>	7.3	<b>g</b>
	polyols*			<b>g</b>
	starch*			<b>g</b>
fibre*		2.9 <b>g</b>	1.6	<b>g</b>
<b>protein</b>		5.8 <b>g</b>	3.2	<b>g</b>
<b>salt</b>		1.1 <b>g</b>	0.62	<b>g</b>
Are vitamins, minerals or other physiologically useful substances added to the product (e.g. folic acid, beta-glucan)? (According to appendix XIII 1169/2011, resp. LIV (SR 817.022.16))			<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
If yes: vitamin, mineral, substance: _____, Amount: _____			<i>Please select appropriate</i>	

\* : information is voluntary

<b>Values are:</b>	<input checked="" type="checkbox"/> calculated <input type="checkbox"/> determined analytically	<b>Method:</b>
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### 6.2. Further product information

The product is <b>vegetarian</b> (ovo-lacto-vegetarian) The product does not contain any ingredients or processing aids of animal origin, except milk, milk components, eggs, egg components or honey	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
The product is <b>ovo-vegetarian</b> The product does not contain any ingredients or processing aids of animal origin, except eggs, egg components or honey	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
The product is <b>lacto-vegetarian</b> The product does not contain any ingredients or processing aids of animal origin, except milk, milk components or honey	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
The product is <b>vegan</b> The product does not contain any ingredients or processing aids of animal origin	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
The product contains alcohol (including alcohol not subjected to declaration)? If yes, how much % by volume with regard to the ready-to-eat product:	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Vol.-%

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## 7. Quality Management / retraceability

### 7.1. Quality Management

Does an HACCP concept exist for the manufacture of the product? → please add a copy of the risk assessment and the flow chart	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Does the product pass through a <b>metal detector</b> ? If yes, at what stage: packaging	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Size indication	Ferrous Non-Ferrous Stainless Steel	1.5 mm 1.5 mm 2 mm
Does the product pass through an <b>x-ray detector</b> ?	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Does an <b>allergen concept</b> exist, incl. risk analysis?	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Is there a <b>system for avoiding glass and hard plastic pollution</b> ?	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Does a suitable <b>retention sample schedule</b> exist for this product?	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Does a <b>food defense plan</b> exist for the production / packaging and delivery processes?	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
<b>Food Safety certification of the manufacturer:</b>	<input type="checkbox"/> FSSC 22000 <input checked="" type="checkbox"/> BRC: Grade AA <input checked="" type="checkbox"/> IFS: level: High other:	

**Document:**

The certificate in force must be enclosed with the specification. After recertification, the updated certificate must be delivered without being asked.

### 7.2. Traceability

The traceability of the product is possible on the basis of the following elements:	<input checked="" type="checkbox"/> Article number <input checked="" type="checkbox"/> best-before date	<input checked="" type="checkbox"/> Lot number Other:
The used raw materials are identifiable (to be traced back) with:	<input checked="" type="checkbox"/> best-before date <input checked="" type="checkbox"/> Lot number	<input checked="" type="checkbox"/> date of delivery other:
The suppliers of the raw materials are certified:	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No <input type="checkbox"/> partially
The raw materials are specified:	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No <input type="checkbox"/> partially

## 8. Special technologies

<b>Gen technology</b>		
The product has to be labelled as GMO	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
The product contains additives, enzymes or vitamins obtained from GMOs	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Explanation if one of the above mentioned points is "Yes":		
<b>Nanotechnology</b>		
The products or the packaging material contains ingredients present in the form of engineered nanomaterials	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
If "Yes", please specify:		
<b>Radiation</b>		
The product was treated with ionising radiation	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
If "Yes", please specify:		

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## 9. Product parameters

### 9.1. Dimensions

#### Dimensions of the product delivered to AFS

Legal requirements: Swiss *Mengenangabeverordnung* (SR 941.204) and council directive (76/211/EEC)

Parameter	Unit	Nominal value	Upper limit	Lower limit
Weight per piece Of the delivered product	g	average $\geq 56$	53	59
Length	mm			
Width	mm			
Height	mm	33	35	31
Diameter (if length = width)	mm	90	92	88

Parameter	Unit	weight	Estimated loss after baking
<b>Weight of the product prepared according to baking instruction</b> (convenience levels: TG, GTG, HB baked)	g	approx. 56*	approx. 56*

\*guiding value

A quality control plan for the above specified dimensions is implemented:  Yes  No

### 9.2. Microbiological parameters

The samples must be analysed using internationally recognized reference methods (Swiss: SLMB, Regulation (EC) No 2073/2005). In exceptional circumstances, other test methods may be used, as long as they are validated and it is assured that these methods result in equivalent findings.

Parameter	unit	Raw and pre-proven dough products (TG & GTG)	Half-baked and finished baked products (HB & SF baked goods)	SF Patisserie with non- or partially- cooked fillings
Aerobic, mesophilic organisms	cfu / g	-	< 100'000	< 1'000'000
coagulase-positive staphylococci	cfu / g	< 100	< 10	< 100
<i>Bacillus cereus</i>	cfu / g	< 1'000	< 1'000	< 100
<i>E. coli</i>	cfu / g	< 1'000	< 10	< 10
molds	cfu / g	< 10'000	< 100	< 100
Salmonella	cfu	n.d. in 25 g	n.d. in 25 g	n.d. in 125 g
<i>Listeria monocytogenes</i>	cfu	n.d. in 25 g	n.d. in 25 g	< 100

n.d. = „not detected“

A quality control plan for the above specified parameters is implemented:  Yes  No

Erstellung am / durch: 20.10.2015 12:50:00 / Fabienne Meier	Version: 5.0	Dokumenten Nr.: F.8.1.8-8575
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## 10. Confirmation

The supplier/ manufacturer hereby confirms that the above specified and delivered product does not contain any genetically modified organisms (GMO) or ingredients thereof according to the Swiss regulation on genetically modified foods (*Verordnung des EDI über gentechnisch veränderte Lebensmittel* (VGVL, SR 817.022.51)) as well as Regulation (EC) No 1829/2003 and (EC) No 1830/2003. This requirement does not apply to GM food product in a proportion no higher than 0.9 percent of the food ingredient considered individually. Respective confirmations of the sub-suppliers are available.

The supplier commits himself to take all measures necessary in order to consistently comply with the appointed quality parameters. The supplier guarantees compliance with the applicable legal requirements in the current version.

**The supplier guarantees to inform AFS immediately in case of a change in the product composition or the product properties/-qualities and to implement these changes only after approval by AFS.**

The supplier confirms with its legal signature to preserve the terms and conditions mentioned above. In case of a new version of this product specification this document loses its validity. The same condition applies to a cancellation of the delivery contract and the sale contract.

The **maximum validity for this specification is three years.**

Place and date of issue: LAUDUN L'ARDOISE, 28.11.2018

..... (Signature)

Name: Vérane SOKOLOFF

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