

**Mozzarella bar 1kg Züger****1029**

I:QS/QM System ZFK/5_Kundenorientierung
_Verkauf_Marketing_Prozess/5.3_Marketing_Entwic
klung/5.3.2_Marketing_Promotion_5.3.2_A
Endproduktespezifikationen/5.3.2_ZüFk
Spezifikationen/Vorlage.xls

FO 5.3.2**1. Address****Producer's address**

Company name	Züger Frischkäse AG	
Street	Industrie Haslen 9a	
Postcode / City	CH-9245 Oberbüren	
Quality Manager	Miss Heike Kuerschner	
Phone / fax number	++41 (0)71 955 98 77	++41 (0)71 955 98 74
E-Mail / Internet	zueger@frischkaese.ch	www.frischkaese.ch
Authorization number	CH 5767	

Supplier's address (if different from producer)

Company name	
PO Box / Street	
Postcode / City	
Person responsible for QM	
Phone / fax number	
E-Mail / Internet	
Company licence	

2. Ingredients

Ingredients (raw materials, adjuvants, additives)	E-Nr.	Country of origin	%
Kuhmilch, cow milk		Schweiz, Switzerland	99.48%
Meersalz, sea salt		EU	0.50%
mikrobielles Lab, microbial rennet		France	0.01%
			0.00%
			0.00%
subtotal			99.99%

Processing adjuvants (cultures, enzymes)	E-Nr.	Country of origin	%
Zitronensäure, citric acid	330	China	0.01%
			0.00%
			0.00%
subtotal			0.01%

Total

100.00%

GMO / Irradiation	yes	no	Comment
Contains genetically modified organisms		x	
Won from genetically modified organisms		x	
GMO products used during the manufacturing process		x	
Guaranteed free from GMO	x		
Product complies with Article 12 of Regulation (EC) No 1829/2003 of the European Parliament and the Council of 22 September 2003 on genetically modified foodstuffs and feeding stuff	x		
Contains irradiated components		x	

Information salt	yes	no	Comment
Sea salt	x		
Table salt iodated		x	
Table salt non-iodated	x		
Table salt fluoridated		x	
Table salt non-fluoridated	x		

3. nutritional values

Value	Calculated	Analysed	Value	Unit
Energy value (kJ)	x		1056	kJ/100g
Energy value (kcal)	x		254	kcal/100g
Protein	x		22.8	g/100g
Carbohydrate	x		1.0	g/100g
of which sugar	x		1.0	g/100g
of which glucose			0.0	g/100g
of which lactose	x		0.0	g/100g
of with starch			0.0	g/100g
Fat		x	17.6	g/100g
thereof saturated fatty acids (FA)	x		11.7	g/100g
thereof monounsaturated FA	x		5.7	g/100g
thereof polyunsaturated FA	x		1.1	g/100g
trans fatty acids	x		0.6	g/100g
Table salt (NaCl)		x	0.5	g/100g
Sodium	x		0.2	g/100g
Fibres			0.0	g/100g

Consistency		Comment
Extra hard cheese		
Hard cheese		
Semi-hard cheese		
Soft cheese		
Fresh cheese	x	
Other		

Method of treatment of milk used for cheese		Comment
from raw milk (100 %)		
with raw milk (partial with raw milk)		
pasteurized	x	72°C 30sec
thermisation		
homogenized		

4. Chemophysical Tests

	yes	no	Comment
Values determines by accredited laboratory		x	
Values determines by internal laboratory	x		

Parameter	Reference v.	Deviation +/-	Unit	Method
Moisture ¹	57	1.5	g/100g	Sea Sand
Dry matter ¹	43	1.5	g/100g	Sea Sand
Fat in dry matter (FDM) ¹	41	1.5	g/100g	Gerber
Moisture on the fat-free basis (MFFB) ³	69	1.5	g/100g	
Salt content ³	0.5	0.1	g/100g	Erbacher

1 = each production / 2 = monitoring / 3 = as necessary

5. Microbiology

	yes	no	Comment
Values determines by accredited laboratory		x	
Values determines by intramural laboratory	x		

Parameter	tolerated v.	Unit	Method	frequency
total bacteria count		cfu/g	SLMB	1
Coliforme germs		cfu/g	SLMB	1
Escherichia coli	< 100	cfu/g	SLMB	1
Enterobacteriaceae	< 1000	cfu/g	SLMB	1
Yeast	< 1000	cfu/g	SLMB	1
Mould	< 1000	cfu/g	SLMB	1
Staphylokokkus aureus	< 100	cfu/g	SLMB	2
Listerien monocytogenes	n.n./25g	cfu/g	SLMB	2
Aerobe mesophile foreign germs		cfu/g	SLMB	1
Salmonella	n.n./25g	cfu/g	SLMB	2

* 1 = each production / 2 = monitoring (at least 4 times a year) / 3 = as necessary

6. Sensoric description

Criteria	Characteristics			
Apperance / colour	ivory			
Odour	mild	milchig, milky	rahmig, creamy	angenehm
Taste	mild	milchig, creamy	angenehm	
Cut				
Dimension				
Consistency	schnittfest, sliceable			
Texture	faserig, fibred			

7. Vegetarian label

Criteria	yes	no	Description
Produced without using animal rennet	x		-
ovo-lacto-vegetarian	x		No ingredients of animal origin, except milk, milk ingredients, eggs, egg ingredients, honey
ovo-vegetarian		x	No ingredients of animal origin, except eggs, egg ingredients, honey
lacto-vegetarian	x		No ingredients of animal origin, except milk, milk ingredients, honey
vegan-vegetable		x	No ingredients of animal origina at all

8. Allergens

Allergens	yes	no	Description
Nuts		x	
Eggs		x	
Fish		x	
Gluten		x	
Crustacean shellfish		x	
Lupines		x	
Milkprotein / Milksugar	x		kuhmilch, cow milk
Sulfur dioxide (>10mg/kg)		x	
Celery		x	
Mustard		x	
Seasame seeds		x	
Soy beans		x	
Mollusks		x	
Can cross-contamination occur?		x	

9. Quality Assurance

Criteria	yes	no	Comment
Product screened by a metal detector?	x	x	
If YES, sensitivity of metal detector			
Is the product shieved?		x	
If YES, mesh of the sieve			
Is it the production facility or in the vicinity glass or plexiglass?	x		
Is controlled through a glass or plexiglass			
Monitring?	x		
HACCP concept available?	x		
CCP's defined?	x		

10. Quality label

	yes	no	certificated by
Bio Suisse		x	
EURO Bio		x	
Suisse Garantie	x		q.inspecta, CH-5750 Frick
BRC Global Standard Food	x		Swiss TS Technical Service AG

11. Product designation

Item designation	Mozzarella bar 1kg Züger
Item (additional Text)	
Technical name according to Swiss FLR	Schweizer Frischkäse aus pasteurisierter Kuhmilch
Item number Züger Frischkäse AG	1029
EAN code primary packaging	764010109 4558
EAN code secondary packaging	764010109 4879
Country of origin	Schweiz, Switzerland
Country of production, precessing and packaging	Schweiz, Switzerland

12. Label

Criteria	yes	no	Description
Articel number customer		x	
Product description producer	x		
Name producer	x		
Production date	x		
Consumption date	x		
storage advise	x		
Batch code	x		
Country of origin	x		

Image product	Sales unit	Trade unit
Mozzarella bar 1kg Züger		

13. Logistic data

Weight	yes	no	Description
Fixed weight	x		
Variable weight		x	

Packing weight	pce per pack.	net weight (kg)	Tare (kg)	gross weight (kg)
Sales unit (primary packaging)	1.0 kg	1.000	0.004	1.004
Trading unit (secondary packaging)	10	10.000	0.193	10.233
Total weight Tare			0.233	

Dimension	Length mm	Width mm	Height mm	Comment
Sales unit (primary packaging)	260	104	65	0
Trading unit (secondary packaging)	320	265	158	0

Palette	number	length x width x height	KG
Number cartons per layer	8		
Number cartons per palette	64		
measures palette		120 x 80 cm	
net weight palette			640
gross weight palette			679.912

Criteria	Indication	Unit	Comment
Shelf life	45	days	
Guaranteed remaining time at delivery	32	days	
Storage temperature	5	°C	
Transport temperature	5	°C	

15. Packaging

Sort of packaging	Product description	Material
Primary packaging 1	Folie Züger	PP
Primary packaging 2		
Primary packaging 3		
Secondary packaging	carton blanc, Karton weiss	
Tertiary Packaging		
Palette	EUR Palette	Holz
Others		

16. Custom tariff number

0406.1020

17. Confirmation

The product accord to all the requirements of the Swiss Food Ordinance (LGV) in the current version.

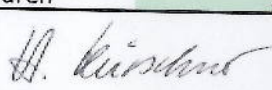
The primary packaging material fulfills the following guidelines: Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing.

The delivered products are continuous controlled according to the established product specifications.

All information are truthfull. The customer will recive an writing information about any changes in the specification bevor reciving the delivery of the goods.

The customer is obligated to strictly confidential all the information in this specification.

Züger Frischkäse AG

Place and date	Oberbüren	20.03.2013
Signature QM		

Erstellt durch: Heike Kürschner	Genehmigt durch: Dieter Huchler	Verteiler: Betrieb/QL/GL/Büro	Version: 2.0	Grund der Änderung LGV	Datum: 20.03.2013
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NUM. DE RÉF.:

Züger Frischkäse AG
Industrie Haslen
9245 Oberbüren
Tel. 071 / 955 98 77

FOURNISSEUR :

B6. Données d'emballage

Emballage primaires	FORME	POIDS (g)	QUANTITE (pièces/carton)
Verre			
Papier/Carton (>85%)			
Acier (>50%)			
Aluminium (>50%, >50 micron)			
Bouteilles en PET			
Bouteilles en flacons en HDPE			
Cartons à boissons			
Autres valorisables:			
Plastiques			
Complexes, dont le matériau majoritaire = papier/carton		20	
Complexes:			
Aluminium < 50% mais majoritaire, < 50µ			
Acier < 50% mais majoritaire, < 50µ			
Complexes, dont le matériau majoritaire = Plastique			
Autres matériaux			
Autres non valorisables:		10	
Complexes, dont le matériau majoritaire = Verre			
Complexes			
Aluminium < 50% mais majoritaire, > 50µ			
Acier < 50% mais majoritaire, > 50µ			
Emballages secondaires			
Papier/Carton recyclable			
Plastique recyclable		210	
Autres matériaux			
Emballages tertiaires			
Papier/Carton recyclable			
Plastique recyclable			
Autres matériaux			