

**Product specification**

Product name

CHURROS LAZO

Legal product name

CHURROS LAZO

Art. Nr. supplier

100348

Art. Nr. producer

1009**1. Contractual partner**

Company address:

Delico AG

Address

Bahnhofstrasse 6

Post code

9200

Town/city

Gossau

Country

Switzerland

QM Manager

Telephone number

Head of sales/export

Telephone number

René Kurt**071 388 86 40**

Email address

Email address

rene.kurt@delico.ch

Website

www.delico.ch/delico-convenience

Date of the last revision (specification)

General

1. All of the data in this specification is meant only for the internal use of the supplier and customer and must be kept confidential.
2. The product/raw material corresponds to Swiss food legislation in all respects.
3. The parameters listed in the specification can fluctuate in products of natural origin without compromising the product.
4. We assume no liability for damages that arise from improper storage or further processing.

Is the establishment certified according to ISO, IFS, BRC, FSSC or other standards? Please attach the certificate and update it annually.

	Yes	No	Certificate issued by:	Validity:
ISO 9001	X			In accordance with certificates separately issued annually
IFS	X			
BRC	X			
ISO 14000	X			
ISO 22000		X		
FSSC 22000		X		

[illegible]

LOOP CHURRO. FROZEN PREPARED DISH.

Ingredients: Water, **wheat** flour, **milk** whey, salt and sugar. Consult traces of allergens.

3. Allergen management

Allergens according to Appendix 1 Ordinance of EDI on the labelling and advertising of foodstuffs (LKV), 817.022.21	Are allergens present according to the composition?	Possible cross contamination according to the LKV?
1 Cereals containing gluten and products made from them (Wheat, rye, barley, oats, spelt, kamut or their hybrid strains, as well as products made from them)	Yes	Yes
2 Crustaceans and products made from them	No	Yes
3 Eggs and products made from them	No	Yes
4 Fish and products made from them	No	Yes
5 Peanuts and products made from them	No	No
6 Soya and products made from it	No	Yes
7 Milk and products made from it Including lactose	Yes	Yes
8 Hard fruits and products made from them (Almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts, Queensland nuts)	No	Yes
9 Celery and products made from it	No	Yes
10 Mustard and products made from it	No	Yes
11 Sesame seeds and products made from them	No	No
12 Sulphur dioxide and sulphites (in concentrations of more than 10mg/kg or 10mg/l, expressed as SO ₂)	No	No
13 Lupines and products made from them	No	No
14 Molluscs and products made from them	No	Yes

4. Additional info

Product is:	Notes	Yes	No
vegetarian / ovo-lacto vegetarian / ovo-lacto vegetarian	No ingredients of animal origin, aside from milk/, eggs/ constituents and honey	x	
ovo-lacto vegetarian / ovo-lacto vegetarian	No ingredients of animal origin, aside from eggs/ constituents and honey		x
lacto vegetarian / lacto vegetarian	No ingredients of animal origin, aside from milk/ constituents and honey		x
vegan / vegetarian	No ingredients of animal origin		x
Kosher	Meets all the religious provisions of the Jewish faith for the consumption and preparation of foods.		x
Halal	Foods do not contain: Ingredients with poisonous or intoxicating properties (e.g. alcohol); blood; pork or derivative products; animals that have died of natural causes (carrion); animals that have not been slaughtered in a "halal" manner		x
GMO-free	No genetically modified ingredients/additives and no ingredients/additives or processing agents produced by genetically modified micro-organisms	x	
nanotechnology-free	No nanotechnological components in the product/packaging	x	
treated with ionising radiation	Product or ingredient is treated with ionising radiation		x
Information on:			
pH value	pH value:	n.a	
Brix content	Brix content:	n.a	
Acid content	Acid content in g/l:	n.a	
Product is:	Notes	Yes	No
Use of antibiotics / hormones / growth promoters	Produced with the help of antibiotics, hormones or other microbial growth promoters if yes: <input type="checkbox"/> Antibiotics; <input type="checkbox"/> Hormones; <input type="checkbox"/> other growth promoters		x
Palm oil	does the product (or ingredients within the product) contain palm oil? Which cultivation method <input type="checkbox"/> conventional; <input type="checkbox"/> sustainable if from sustainable production: according to which standard is it certified?*		x
Egg rearing method (if present)	<input type="checkbox"/> Identity Preserved; <input type="checkbox"/> Segregation; <input type="checkbox"/> Mass Balance; <input type="checkbox"/> Book and Claim <input type="checkbox"/> Floor pen; <input type="checkbox"/> Free-range <input type="checkbox"/> cage		

*If the palm oil is sustainably produced, please send a current certificate

Processing instructions

Quantity added/dosage:
Preparation:
It is not necessary to defrost.
Fry in very hot oil.
In the pan frying time is 2 to 3 minutes, looking for the ideal golden.
In the fryer frying time will be 2.5 to 3 minutes at 180 ° C.
other information on product handling:

5. Sensory evaluation

Product description

description of manufacturing	LOOP CHURROS
Appearance / colour:	churro apperance
Taste / smell:	Bakery smell
Texture / structure:	Crunchy outside, soft inside
Consistency:	
Type / quality:	

6. Nutritional value

Please take analysed values as a basis to make calculations possible

Information per:	<input checked="" type="checkbox"/> 100 g	<input type="checkbox"/> 100 g
	659= kJ	156= kcal

Fat	0.7	g
- of which saturated Fatty acids	0.1	g
Carbohydrates	32	g
- of which sugars	8.8	g
- Fibre (dietary fibre)	1.8	g
Protein	4.4	g
Salt (sodium chloride)	0.63	g

The present values:

have been taken over by the supplier
will be provided later on request

Iodised salt?

☒ Yes ☐ No

Does the product contain alcohol?

☐ Yes ☒ No

 Content: Vol. % g per 100g

 Total trans fats (of vegetable fat) of total fat content
content in %:

7. Packaging

Type of packaging / Packaging material

From the contact side of the foodstuff, to the packaging, to the outermost packaging, e.g. OPP film, adhesive, label, printing)

Primary packaging (detailed description):	Bag
material (name/CAS-number)	COMPLEJO BOPP MATE20 MICRAS + PELD BLANCO OPACO 40 MICRAS
Secondary packaging (detailed description):	Carton
material (name/CAS-number)	T 120 SN130 T140

REACH legislation	Yes	No
Is the EU chemicals regulation REACH known and respected?	x	

 Article will be labelled according to Weight: ☒ Volume: ☐ Number of pieces: ☐

(Please tick the appropriate box and enter below)

exact indication of sales unit (pieces, kg, liter etc.)

CU/TU	8 bags à 500 g (approx. 20 unit)	net weight CU	500 g
TU / LU	72	gross weight CU	535 g
TU per layer	12	gross weight TU	4.28 kg
layer per pallet	6	pallet height	171.6 cm
Dimension CU (LxWxH)	3,5x29x25 cm	GTIN CU	
Dimension case (LxWxH)	18,7x26,1x39 cm	GTIN TU	7640129371365

8. Transport / Storage / Shelf life

Transport

 Uncooled: ☐ Cooled (+5°C): ☐ Deep-frozen (-18°C): ☒

Storage

 Uncooled: ☐ Cooled (+5°C): ☐ Deep-frozen (-18°C): ☐

Shelf life

			Notes
Shelf life from production/packing date	540	Days	



Shelf life on delivery at least		Days	
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9. Quality control

	Yes	No
Is the HACCP concept present in full and is it produced according to Codex Alimentarius?	<input checked="" type="checkbox"/>	
Are the critical control points (CCP) and/or oPRP for the manufacturing process of this product defined and monitored?	<input checked="" type="checkbox"/>	
If yes, which? <input type="text" value="metal detector"/>		
Is a sieve / filter used to prevent foreign objects in the product?	<input checked="" type="checkbox"/>	
Is a metal detector used to prevent foreign objects in the product?	<input checked="" type="checkbox"/>	
Are there measures in place to prevent glass fragments from contaminating the product?	<input checked="" type="checkbox"/>	
If yes, which? <input type="text" value="It is not allowed to work with glass in factory."/>		
How can full traceability be ensured?		
Use-by date?		<input checked="" type="checkbox"/>
Production date?	<input checked="" type="checkbox"/>	
Batch code?	<input checked="" type="checkbox"/>	
Other? If yes, which? <input type="text" value="best before"/>	<input checked="" type="checkbox"/>	

Microbiology (→detailed parameters on page 6)

Is the product microbiologically tested according to the criteria of the EDI hygiene regulations (HyV)?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	The study reports must be ready for inspection at any time
Inspection interval: <input type="checkbox"/> monthly; <input type="checkbox"/> bi-annually; <input type="checkbox"/> annually; <input type="checkbox"/> rarely; <input type="checkbox"/> every batch; <input type="checkbox"/> irregularly		
Is the testing laboratory accredited according to ISO 17025?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Are there germ-reducing steps in the production process?	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
If yes, which? <input type="text" value=""/>		

Chemical analysis (→detailed parameters on page 6)

Is chemical analysis carried out?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
If yes, which? <input type="text" value=""/>	
Are chemical contaminants (pesticides, heavy metals etc.) present?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
If yes, which? <input type="text" value=""/>	

Declaration

The undersigned confirms that the goods covered by this specification comply with Swiss legislation:

- Federal Act on Foodstuffs and Utility Articles (FSA): 817.0
- Ordinance on foodstuffs and commodities (LGV): 817.02
- Ordinance on the Labelling and Promotion of Food (LKV): 817.022.21
- Ordinance on materials and articles in contact with food: 817.023.21
- Hygiene regulation (HyV): 817.024.1

The present specification remains valid until further notice. Any changes to the previous data will be communicated to Delico AG prior and unsolicited.

10. Packaging conformity

The signatory of this specification hereby confirms that the used food packaging (with all relevant components such as foils, adhesives, inks, etc.) conforms to the requirements of the Swiss food legislation (Federal Act on Foodstuffs and Utility Articles FSA: 817.0, Ordinance on foodstuffs and commodities LGV: 817.02, Ordinance on materials and articles in contact with food: 817.023.21, Hygiene regulation HyV: 817.024.1) as well as the EU regulation 10/2011 and thus is permitted to be marketed in Switzerland.

For all used raw materials and auxiliaries (paint, varnish, adhesives, etc.) the undersigned company has valid declarations of conformity from the relevant suppliers. These declarations can be demanded if required by Delico AG at any time.

Place/date:

Signature (electronically legally binding)

Gossau

14. Dezember 2017

Created by: