



## PRODUCT SPECIFICATION

Product Name	<b>GREEN LENTILS</b>
Product Code	<b>3212</b>

Supplier	Name	<b>Nuts In Bulk</b>

<b>Quality System</b> Certified and implemented	<b>Food Safety Management Systems, BRC Global Standard for Food Safety and implemented the HACCP system according to the EU/UK standard.</b>
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PRODUCT CHARACTERISTICS	
Origin	Canada, Kyrgyzstan, Turkey.
Description of the product	Variety of the common grain Ex Lens Culinaris which is mechanically cleaned before being metal detected and packed. The product must be cooked prior to consumption.
Description of the process	Dried and cleaned at origin.
Ingredients declaration	Green lentils.

Organoleptic values	Details	Method
Appearance	Typical green/yellowish green colour	Organoleptic
Colour	Yellowish & Green	Organoleptic
Flavour / Aroma	Characteristic odour and flavour.	Organoleptic

Analytical values	Target	Minimum	Maximum	Method
Moisture (% w/w)			14%	
Other damage (%)			1%	
Peeled, split, broken (%)			1%	
Heated (%)			Absent	
Total damage (%)			2.0%	
Chalky grains (%)			0.1%	
Immature grains (%)			0.1%	
Total foreign material (%)			0.5%	
Stones (%)			2pcs	
Insect damaged (% w/w)			0.3%	

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Physical values	Target	Minimum	Maximum	Method
Metal detection (mm)	<b>Fe</b>	<b>Non-Fe</b>	<b>SS</b>	
	4.0mm	5.0mm	5.0mm	Metal Detector

Microbiological values	Minimum (m)/g	Maximum (M)/g	Method
TVC		10/7 cfu/g	ISO 4833:2003
Coliforms		10/4 cfu/g	ISO 21528-2:2004
B. cereus		10/3 cfu/g	ISO 7932:2005
E. coli		10/2	ISO 16649-1:2000
Salmonella		Absent in 25g	ISO 6579:2002
Yeasts		10/7cfu/g	BS 4285-3.6:1986
Moulds		10/7 cfu/g	BS 4285-3.6:1986

<b>Heavy metals</b>	Products are supplied in accordance with the current EU/UK Contaminants Legislation.
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<b>Pesticide</b>	Products are supplied in accordance with the current EU/UK Pesticide Legislation.
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Packaging	
Description	Food grade Kraft paper sacks with poly liner / Heat sealed polypropylene bags
Size	460 x 560 x 990
Packaging weight	Net 25 Kg – Other pack
Bag weight	150g-200 g

Labelling	Product Description, Batch / Mill order Number, Best before Date, Net Weight
Storage conditions	On pallets under cool, dry, hygienic conditions; not exposed to sunlight.
Shelf life	Maximum 2 years on production. Minimum 75% of declared maximum shelf life.

PRODUCT SUITABILITY		
Vegetarians	YES	Not Certified
Vegans	YES	
Kosher	YES	
Halal	YES	
Coeliacs	No	

Nutrition information per 100g	
Energy value – kJ / kcal	1264 / 297
Fat (g)	1.9
Of which saturates (g)	0.2
Carbohydrates (g)	48.8
Of which sugars (g)	1.2
Protein (g)	24.3
Salt (g)	0.03

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No	Manufacturer/ supplier Allergen Information	Present in Product	Present on Site	Processed on Site	Risk of cross contamination through Supply chain
1	Cereals containing gluten, i.e. wheat, rye, barley, oats, spelt, kamut and products thereof	No	Yes	Yes	Yes (Site Airborne, Control in place)
2	Crustaceans and products thereof	No	No	No	No
3	Egg and products thereof	No	No	No	No
4	Fish and products thereof	No	No	No	No
5	Peanuts and products thereof	No	No	No	No
6	Soybeans and products thereof	No	No	No	No
7	Milk and dairy products (including lactose)	No	No	No	No
8	Nuts : Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof	No	No	No	No
9	Celery and products thereof	No	Yes	Yes	Yes (Site Airborne, Control in place)
10	Mustard and products thereof	No	Yes	Yes	Yes (Site Airborne, Control in place)
11	Sesame Seeds and products thereof	No	Yes	Yes	Yes (Site Airborne, Control in place)
12	Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre, expressed as SO <sub>2</sub>	No	Yes	Yes	No
13	Lupin	No	No	No	No
14	Molluscs	No	No	No	No

\* **Cross-Contamination in Supply Chain:** As above.

Allergens in product	None
How do you control cross contamination of allergens processed on site?	we implement strict allergen control measures to prevent cross-contamination of allergens such as <b>Mustard, Celery, Cereals containing Gluten, Sulphites and Sesame</b> . <i>This includes segregated storage, dedicated equipment, validated cleaning protocols, and regular allergen swab testing.</i> Our staff are trained in allergen handling, and we use controlled production scheduling to minimize risks. We also ensure suppliers follow strict allergen management procedures. While environmental factors in the supply chain can introduce risks, we are committed to maintaining the highest standards of allergen safety
Detail any 'May contain' allergen warning required for this product	Customer to risk assess from above information.

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<b>GMO STATEMENT</b>	
Referring to the EU council regulations 1829/2003 and 1830/2003, we herewith issue the following statement concerning the above mentioned product :	
Neither the product itself nor any component is produced from raw materials of which genetically modified varieties are known.	Yes
The product or a component is produced from raw materials which are identity preserved. This statement is based on statements of our suppliers.	No
The product or a component is produced from raw materials which have a GM origin.	No
This product needs declaration as GMO.	No

<b>IRRADIATION STATEMENT</b>
There are no known irradiated ingredients present in any of the raw material or finished products manufactured by our supplier. The company has no intention of knowingly purchasing any raw material or ingredient that has been irradiated.

<b>REMARKS</b>
<b>Use in production</b>
If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receive of the goods or any other person, the quality of the goods shall be deemed to be acceptable to the buyer. All customers' quality control checks are to be completed on the entire load, prior to production and use.
<b>Infestation</b>
Relating particularly to Coriander Seed, Whole Chillies and Fennel Seed: We cannot guarantee that goods will not at a later date, be subjected to infestation, unless specifically vacuum treated or heat treated. Even after treatments, treated goods can be subjected to re-infestation if incorrectly stored. Untreated seeds, herbs and spices in any form, treated with approved chemical fumigants, are still susceptible to possible infestation, as insect eggs are not destroyed by current chemical fumigants.

<b>Nut and Peanut Statement</b>
Whilst our suppliers are fully aware of consumer concerns regarding the use of Nuts, peanuts and thereof products, and in many cases are peanuts / nuts free sites, they are unable to give categorical assurances that their products are Peanut Nut Free from the following reasons: <ul style="list-style-type: none"> <li>• Many herbs and spices are grown and processed in close proximity to nuts / peanuts at various origins.</li> <li>• Transportation can also be a possible source of adventitious cross contamination as many products are transported in containers from origin over which our suppliers are unable to exercise any controls</li> </ul>

<b>Allergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policies will apply.</b>			
Component	Nuts in Bulk ( Applies when bought in small quantities that need re-packaging )		
	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	YES	YES
EGGS or its derivatives	NO	NO	NO
FISH or its derivatives	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO
MOLLUSCS	NO	NO	NO
PEANUTS or derivatives	NO	YES	YES
SOYA BEANS or derivatives	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	YES	YES
NUTS , tree nuts:	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	YES	YES
SESAME SEEDS or derivatives	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO

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