PRODUCT SPECIFICATION

PRODUCT INFORMATION

PRODUCT NAME:	DARK CHOCOLATE CANDIED GOOSEBERRY SG
PACK SIZE:	3 kg
BRAND NAME:	CAROL ANNE
	RSPO Supply Chain Certification Number, BMT-RSPO-000559
PRODUCT DESCRIPTION:	Candied Gooseberry covered in Dark Chocolate
COUNTRY OF MANUFACTURE:	UK

PRODUCT COMPOSITION TABLE

Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM Status
Dark Chocolate	70	Ingredient	UK	GMO Free
Candied Gooseberry (sugar, glucose-fructose syrup, rice flour, citric acid (E330) acidity regulator.	30	Ingredient	Poland	GMO Free
Total	100%			

INGREDIENT DECLARATION

Ingredients (Legal name)	Candied Gooseberry: (sugar, glucose-fructose syrup, rice flour citric acid E330) (30%), Dark Chocolate (70%), (sugar, cocoa mass, cocoa butter, whey (**MILK**), vegetable fat (Palm SG), Emulsifier: rapeseed Lecithin (E322), Glazing agents: gum arabic (E414), shellac E904). Dark chocolate contains vegetable fat in addition to Cocoa Butter. Cocoa solids 35% min. For Allergens, see ingredients in **BOLD** May contain **PEANUTS** other **NUTS**

ADDITIVE TABLE

E-number	Name	Amount (mg/kg)	Function
E322	Rapeseed Lecithin	2000	Emulsifier
E414	Gum Arabic	1000	Glazing Aid
E904	Shellac	1000	Glazing Aid
E330	Citric Acid	<0.1	Acidity Regulator

Alergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply.
When purchased in quantities that need re-packaging, our allergen policieis will apply.

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

OTHER FOOD GROUPS INTOLERANCE TABLE				
Component	**Contains (Yes/No/ May Contain)**	**Component processed on same equipment**	**Component used on site**	**Additional Information**
Hydrogenated Fat/Oil	No	No	No	
Palm Oil SG	Yes	Yes	Yes	RSPO
Maize & Maize Derivatives	No	No	No	
Vegetable & Vegetable Derivatives	No	No	No	
Yeast & Yeast Derivatives	No	No	No	
Seed, Seed Oil & Seed Derivatives	No	No	No	
Flavourings, Colours or Preservatives	No	No	No	
Beef, Pork, Lamb, Poultry & Derivatives	No	No	No	
Artificial Sweeteners (e.g., Asparatame	No	No	No	
Added Sugar	Yes	Yes	Yes	
Added Salt	No	No	No	
Gelatine	No	No	No	
Other Animal Derivatives	No	No	No	
BHA/BHT	No	No	No	
Artificial Colour5s Including Azo and Coal Tar Dyes	No	No	No	
Kiwi	No	No	No	
Cinnamon	No	No	Yes	
Cocoa	Yes	Yes	Yes	Cocoa Mass, Cocoa Butter
Coriander	No	No	No	
Glutamates (EE620 – E625)	No	No	No	
Legumes	No	No	No	

SPECIAL DIETARY REQUIREMENTS			
The Product is SUITABLE for:			
Vegetarians	**Yes**		
Vegans	No		
Ovo-Lacto Vegetarians	No		
Jewish / Kosher	No		

NUTRITIONAL DATA

Nutrient Parameter			Typical value (per 100g)	Source of data
Energy	**kJ**		**1914**	Nutricalc-McCance & Widdowson
Energy	**kcal**		**457**	Nutricalc-McCance & Widdowson
Protein	**g**		**3.2**	Nutricalc-McCance & Widdowson
Total Fat	**g**		**20.9**	Nutricalc-McCance & Widdowson
of which saturated		g	**12.9**	Nutricalc-McCance & Widdowson
of which mono-unsaturated		g	**7.3**	Nutricalc-McCance & Widdowson
of which poly-unsaturated		g	**0.5**	Nutricalc-McCance & Widdowson
Total Carbohydrates	**g**		**62.2**	Nutricalc-McCance & Widdowson
of which sugars		g	**59.1**	Nutricalc-McCance & Widdowson
of which starch		g	**3.1**	Nutricalc-McCance & Widdowson
Salt	**g**		**0.1**	Nutricalc-McCance & Widdowson
Dietary Fibre	**g**		**2.9**	Nutricalc-McCance & Widdowson

IRRADIATED AND GENETICALLY MODIFIED MATERIAL

In compliance with current EU Regulation (EC) No 1830/2003 and 1829/2003 with respect to the control and use of genetically modified organisms we confirm this product including all ingredients has not been produced from GMO or does not contain any genetically modified organisms.

We do also confirm that incompliance with directive 1999/2/EC, this product has not been treated with ionising radiation and nor does it contain ingredients that have been treated with ionising radiation.

Metal Detection

Minimum sensitivity to detect and reject	**Fe 2.0mm, Non-Fe 2.0mm and SS 2.0mm**
Frequency of metal detector validation with test pieces in addition to start-up and end of production test (minutes) 120	

ORGANOLEPTIC PROPERTIES

Appearance	**Characteristic of Dark Chocolate Gooseberry**
Texture	**Fleshy Gooseberry with smooth coating**
Flavour & Aroma	**Characteristic of Dark chocolate coated Gooseberry (Sweet)**

MICROBIOLOGICAL PARAMETERS

CRITERIA	Target
TVC	**$<10^4$**
Staphylococcus	**>20**
Enterobacteriaceae	**<100 cfu/g**
E.Coli	**<20 cfu/g**
Salmonella spp	**Not detected in 25g**

CHEMICAL PROPERTIES	
Criteria	**Maximum or Range**
Moisture	**4.2**
Ochratoxin A	**10 ppb Max**
Aflatoxin B1	**2.0 ppb Max**
Aflatoxin Total	**4.0 ppb Max**
pH	
Water Activity	

Pesticides: Comply with all UK & EC Legislation with respect to residue levels.
Heavy Metals: Comply within UK/EC and Codex standards with respect to maximum residue levels.

SHELF LIFE AND STORAGE CONDITIONS	
Shelf life from Production Date:	12 Months from Production Date (Under recommended storage conditions)
Shelf life for Opened Product:	12 Months from Production Date (under recommended storage conditions).
Recommended Storage Temperature (°C):	Cool dry ambient temperature (ideally 5-18°C
Recommended relative humidity range (%):	65% RH Max

Product Durability

Relevant product is used and traded during the whole year due to its shelf life. Depending on storage and packing conditions and the natural formation of the product they are prone to colour, texture and taste change due to temperature and relative humidity change during storage.

The assessment in order to extend the shelf life of the product beyond the best before date declared on the label is at the customers own shelf-life protocol/testing and sole distraction.

NUTSINBULK Accepts no responsibility or liability resulting from usage of goods beyond the declared shelf life.

PACKAGING & PALLETISATION DETAILS		
	Primary Packaging – (Food Contact)	**Secondary Packaging – (Outer Case)**
Material & Closure:	LDPE	Corrugated Cardboard
Colour:	Clear	Brown
Dimensions (LxWxH) mm:	Packer Specific	Packer Specific
Packaging Weight:	Packer Specific	Packer Specific
Label Position:		On the cardboard box (Top right-hand corner)
Label/Coding Information:	Packing Code and Best Before date printed on bag. Bag Label Name, Ingredients, weight.	7-digit Lot number, best before date. Outer label: Name, weight.

 The integration of the packaging material should not be impaired or damaged during transportation, storage and handling of the cardboard boxes. The primary packaging materials (food contact) should be food trade and of sufficient strength and stability complying with EU Regulation (EC) No 1935/2004.

PALLETISATION AND WEIGHT CONTROL	
Units per Layer:	**10**
Total Unit per Pallet:	**80**
Pallet Material:	**Wood**

Height of Finished Pallet:	1.6M	
Average or Minimum Weight per Unit:	Average	
Target Weight per Unit:	3kg	
Declared Weight on Label:	3kg	