



## PRODUCT SPECIFICATION

PRODUCT INFORMATION	
<b>PRODUCT NAME:</b>	Natural Ground Almonds
<b>PRODUCT GRADE &amp; SIZE:</b>	Natural, ground
<b>PACK SIZE:</b>	10kg
<b>BRAND NAME:</b>	-
<b>PRODUCT DESCRIPTION:</b>	Unpasteurized whole natural almonds (ex. <i>Prunus dulcis</i> ) are shelled, ground and packed.
<b>COUNTRY OF MANUFACTURE:</b>	Spain
<b>ISSUE DATE:</b>	001 18.10.2021

PRODUCT COMPOSITION TABLE				
Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM status
Almonds	100	Ingredient	Australia, Portugal, Spain, USA	Non-GMO
<b>Total</b>	<b>100</b>			

INGREDIENT DECLARATION	
<b>Ingredients</b>	Almonds

ADDITIVE TABLE			
E-number	Name	Amount (mg/kg)	Function
N/A	N/A	N/A	N/A

**Alergens:** 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.

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	NO	NO	NO	NO	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	NO	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	NO	YES
NUTS , tree nuts:	<b>ALMONDS</b>	<b>ALMONDS</b>	<b>ALMONDS</b>	<b>ALMONDS</b>	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	YES
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	NO	NO	NO	NO	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO



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### 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	NO	NO	NO	
Maize & Maize Derivatives	NO	NO	NO	
Vegetable & Vegetable Derivatives	NO	NO	NO	
Yeast & Yeast Derivatives	NO	NO	NO	
Seeds, 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. Aspartame)	NO	NO	NO	
Added Sugar	NO	NO	NO	
Added Salt	NO	NO	NO	
Gelatine	NO	NO	NO	
Other Animal Derivatives	NO	NO	NO	
BHA/ BHT	NO	NO	NO	
Artificial Colours Including Azo and Coal Tar Dyes	NO	NO	NO	
Kiwi	NO	NO	NO	
Cinnamon	NO	NO	NO	
Cocoa	NO	NO	NO	
Coriander	NO	NO	NO	
Glutamates (E620 - E625)	NO	NO	NO	
Legumes	NO	NO	NO	

### SPECIAL DIETARY REQUIREMENTS

**The product is SUITABLE for:**

Vegetarians	YES	Muslims / Halal	YES
Vegans	YES	Coeliac	YES - Not tested to <20ppm
Ovo-Lacto Vegetarians	YES	Organic	NO
Jewish / Kosher	YES		

### NUTRITIONAL DATA

Nutrient Parameter	Typical value (per 100g)	Source of data
<b>Energy</b> <b>kJ</b>	2534	McCance & Widdowson CoFID 2021
<b>Energy</b> <b>kcal</b>	612	McCance & Widdowson CoFID 2021
<b>Protein</b> <b>g</b>	21.1	McCance & Widdowson CoFID 2021
<b>Total Fat</b> <b>g</b>	55.8	McCance & Widdowson CoFID 2021
of which saturated <b>g</b>	4.43	McCance & Widdowson CoFID 2021
of which mono-unsaturated <b>g</b>	38.19	McCance & Widdowson CoFID 2021
of which poly-unsaturated <b>g</b>	10.46	McCance & Widdowson CoFID 2021
<b>Total Carbohydrate</b> <b>g</b>	6.9	McCance & Widdowson CoFID 2021

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of which sugars	g	4.2	McCance & Widdowson CoFID 2021
of polyols	g	-	McCance & Widdowson CoFID 2021
of which starch	g	2.7	McCance & Widdowson CoFID 2021
<b>Salt</b>	<b>g</b>	0.035	McCance & Widdowson CoFID 2021
<b>Dietary Fibre</b>	<b>g</b>	7.4	McCance & Widdowson CoFID 2021

### PHYSICAL PARAMETERS

Criteria	Maximum or Range
Foreign matter (e.g. shell) (w/w)	0.1% max
<b>Additional Extrinsic Foreign Bodies: None</b>	

### ORGANOLEPTIC PROPERTIES

Appearance	Uniform particle size, creamy yellow to brown with characteristic skin pieces visible
Texture	Free-flowing powder, with no clumps
Flavour & Aroma	Natural and fresh with a typical nutty flavour, free from objectionable odours or off flavours

### MICROBIOLOGICAL PARAMETERS

Criteria	Maximum or Range
Aerobic Colony Count	100,000cfu/g max
Total Mould Count	10,000cfu/g max
Total Yeast Count	10,000cfu/g max
Enterobacteriaceae	100cfu/g max
Coliforms	100cfu/g max
<i>E.coli</i>	<10cfu/g
Salmonella spp	Absent in 25g

### CHEMICAL PROPERTIES

Criteria	Maximum or Range
Moisture	6.5% max
Aflatoxin B1	8ppb max
Aflatoxin Total	10ppb max
Free Fatty Acids (FFA)	1.5% max
Peroxide value (Pv)	4meq/kg max
<b>Additional Chemical Criteria: None</b>	

### SHELF LIFE AND STORAGE CONDITIONS

Shelf life from Production Date: 12 months (under recommended storage conditions)
Shelf life for Opened Product: 1 month (under recommended storage conditions)
Recommended Storage Temperature (°C): Store in a cool, dry place (ideally 4-12°C) away from direct sunlight, strong odours and infestation.
Recommended relative humidity range (%): 60% RH max

### PACKAGING & PALLETISATION DETAILS

	Primary Packaging - (Food Contact)	Secondary Packaging - (Outer Case)
Material & Closure:	HDPE/LDPE & Folded / Heat Sealed	Cardboard Box & Sellotape
Colour:	Blue	White / Brown
Dimensions (LxWxH) mm:	Packer Specific	Packer Specific
Packaging Weight:	Packer Specific	Packer Specific
Label Position:	N/A	Side of the box
Label / Coding information:	N/A	Product description, net weight, production date, BBE, Lot no
Coding example:	N/A	Packer Specific



## PRODUCT SPECIFICATION

### PALLETISATION AND WEIGHT CONTROL

Units per Layer:	9
Total Unit per Pallet:	63
Pallet Material:	Wood
Height of Finished Pallet:	1.6m
Average or Minimum Weight per unit:	Minimum
Target Weight per unit:	10kg
Declared Weight on Label:	10kg

### Additional Notes

- In compliance with UK law and EU Regulation (EC) No 1829/2003 we confirm this product (including all ingredients) has not been produced from GMO sources and does not contain any genetically modified organisms.
- In compliance with UK law and EU Directive 1999/2/EC, this product has not been treated with ionising radiation and does not contain ingredients that have been treated with ionising radiation.
- In compliance with UK law and EU Regulation (EC) No 1935/2004, packing materials are fit for purpose and where applicable, suitable for contact with food.
- This product also complies with the following legislation and their amendments: (EC) No 396/2005, (EU) No 1169/2011, (EC) No 1881/2006, and all other relevant, current UK & EU laws.
- If any nutritional, dietary suitability or allergen claims are to be made on the product or finished products containing the material as an ingredient, the customer is responsible for ensuring that the claim is suitably risk assessed and validated, including any testing as deemed to be required.
- Products may be subject to sampling by authorities or as part of NutsinBulk and/or supplier(s) due diligence controls. Appropriate hygiene and sampling procedures are in place to ensure the integrity of the product is maintained. Original seals may be broken and resealed to facilitate this.
- The integrity of the product packaging should not be compromised during routine transportation, storage and handling of the product.
- Depending on the storage conditions, packaging conditions and product nature, this product may be prone to infestation, moisture reabsorption, colour, texture and taste changes over its shelf-life. Products must be stored in compliance with the shelf-life instructions.
- Products may become harder and clump together in cooler storage conditions, this will resolve when the product is brought back to room temperature.
- If shelf-life extension is required, it is the responsibility of the customer to validate the extension and NutsinBulk accepts no responsibility or liability resulting from the use of the product beyond its original shelf life.
- This is a natural product and this specification may be subject to regular reviews in line with crop changes.

### For and on behalf of Supplier / Customer

<b>Name</b>	
<b>Position</b>	
<b>Company</b>	
<b>Sign &amp; Date</b>	

Please note that this specification will be considered accepted after three weeks if no signed copy of the specification is received.

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