



PRODUCT SPECIFICATION

PRODUCT INFORMATION	
PRODUCT NAME:	Green Lentils
PRODUCT GRADE & SIZE:	-
PACK SIZE:	25Kg
BRAND NAME:	-
PRODUCT DESCRIPTION:	Variety of the common grain (Ex <i>Lens Culinaris</i>) which is mechanically cleaned before being metal detected and packed. The product must be cooked prior to consumption.
COUNTRY OF MANUFACTURE:	Canada/Turkey

PRODUCT COMPOSITION TABLE				
Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM status
Lentils	100	Ingredient	Canada, Kyrgyzstan, Russia, Turkey	GMO Free
Total	100			

INGREDIENT DECLARATION	
Ingredients (Legal name)	Green Lentils

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

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.						
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	May contain traces	NO	NO	NO	YES	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	YES	YES
SOYA BEANS or derivatives	May contain traces	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	May contain traces	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

Document Ref: CH-REC 013 PRS	Issue Date: 31.10.2018	Version No: 009	Prepared by: C.Simpson	Authorised by: B. Weaire	Page: 1 of 5
--	----------------------------------	---------------------------	----------------------------------	------------------------------------	------------------------



PRODUCT SPECIFICATION

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	May contain	No	No	May contain trace amounts, possible contamination through raw material
Yeast & Yeast Derivatives	No	No	No	
Seeds, Seed Oil & Seed Derivatives	May contain	No	No	May contain trace amounts, possible contamination through raw material
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	Yes	Yes	Yes	Ingredient

SPECIAL DIETARY REQUIREMENTS

The product is SUITABLE for:

Vegetarians	Yes	Muslims / Halal	Yes
-------------	-----	-----------------	-----

Document Ref: CH-REC 013 PRS	Issue Date: 31.10.2018	Version No: 009	Prepared by: C.Simpson	Authorised by: B. Weaire	Page: 2 of 5
---------------------------------	---------------------------	--------------------	---------------------------	-----------------------------	-----------------



PRODUCT SPECIFICATION

Vegans	Yes	Coeliac	Yes (not tested to <20ppm)
Ovo-Lacto Vegetarians	Yes	Organic	No
Jewish / Kosher	Yes		

Additional Information:

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.

NUTRITIONAL DATA			
Nutrient Parameter		Typical value (per 100g)	Source of data
Energy	kJ	1264	McCance and Widdowson CoFID 2019
Energy	kcal	297	McCance and Widdowson CoFID 2019
Protein	g	24.3	McCance and Widdowson CoFID 2019
Total Fat	g	1.9	McCance and Widdowson CoFID 2019
	of which saturated g	0.2	McCance and Widdowson CoFID 2019
	of which mono-unsaturated g	0.3	McCance and Widdowson CoFID 2019
	of which poly-unsaturated g	0.8	McCance and Widdowson CoFID 2019
Total Carbohydrate	g	48.8	McCance and Widdowson CoFID 2019
	of which sugars g	1.2	McCance and Widdowson CoFID 2019
	of polyols g	-	McCance and Widdowson CoFID 2019
	of which starch g	44.5	McCance and Widdowson CoFID 2019
Salt	g	0.03	McCance and Widdowson CoFID 2019
Dietary Fibre	g	8.9	McCance and Widdowson CoFID 2019
N: Nutrient is present in significant quantities but there is no reliable information on amount			

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 in compliance 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.

Criteria	Maximum or Range
Split / Broken grains (w/w)	1% Max
Insect damaged grains (w/w)	0.3% Max
Heated and germinated grains (w/w)	Absent
Other damage (w/w)	1% Max
Total damage (w/w)	2.0% Max
Chalky grains (w/w)	0.1% Max
Other varieties (w/w)	0.2% Max
Immature grains (w/w)	0.1% Max
Total foreign matter (w/w)	0.5% Max
Additional Extrinsic Foreign Bodies:	
Stones (per kg)	2pcs
Metal, plastic pieces	Absent

--	--	--	--



PRODUCT SPECIFICATION

ORGANOLEPTIC PROPERTIES

Appearance	Typical green/ yellowish green colour
Texture	Firm steady lentil texture free flowing and not joined together.
Flavour & Aroma	Typical, no off flavours or odours.

MICROBIOLOGICAL PARAMETERS

Criteria	Maximum or Range
According to Microbiological Criteria for Foodstuffs Commission Regulation EC (No) 2073/2005 there are no maximum allowed limits for Non-RTE Pulses. Pulses need to be further cooked / boiled for a minimum of 15 minutes prior to consumption.	

CHEMICAL PROPERTIES

Criteria	Maximum or Range
Moisture	Max 14%
Aflatoxin B1	2ppb Max
Total Aflatoxin	4ppb Max
Aw	0.55 Max

Additional Chemical Criteria:

SHELF LIFE AND STORAGE CONDITIONS

Recommended Storage Temperature (°C): Room temperature. Dry, cool, dark storage conditions with modern, hygienic storage practices.
Recommended relative humidity range (%): 60% RH Max.
Product Durability
Relevant product is used and traded during the whole year due to its long shelf life. Depending on the storage and packaging conditions and the natural formation of the products they are prone to infestation, moisture reabsorption, colour, texture and taste change due to temperature and relative humidity change during storage & packaging integrity.
The assessment in order to extend the shelf life of product beyond the best before end date declared on the label is at our customers' own shelf life protocol/testing and sole discretion.

PACKAGING & PALLETISATION DETAILS

	Primary Packaging - (Food Contact)	Secondary Packaging - (Outer Case)
Material & Closure:	Poly Woven or PP Bags & Stitched	N/A
Colour:	White	N/A
Dimensions (LxWxH) mm:	Packer specific	N/A
Packaging Weight:	Packer specific	N/A
Label Position:	Tags – Stitched to top	N/A
Label / Coding information:	Product Name, Production Date, BBE Date, Lot Number, Net Weight,	N/A
Coding example:	Packer Specific	N/A

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

--	--	--	--	--



PRODUCT SPECIFICATION

PALLETISATION AND WEIGHT CONTROL

Units per Layer:	5
Total Unit per Pallet:	40
Pallet Material:	Wood
Height of Finished Pallet:	1.6M
Average or Minimum Weight per unit:	Minimum
Target Weight per unit:	25 Kg
Declared Weigh on Label:	25 Kg

This product complies with the following EU Regulations: (EC) No 396/2005 and amendments, European Food Information to Consumers Regulation No 1169/2011(FIC), (EC) No 1881/2006, (EC) No 1881/2006, (EC) No 1829/2003, (EC) No 1830/2003 and **all other relevant, current UK & EU Regulations.**

The product is a natural product and will undergo a specification review at each specified new crop time.

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