

## PRODUCT SPECIFICATION

### PRODUCT INFORMATION

<b>PRODUCT NAME:</b>	Californian Nibbed Walnuts
<b>PRODUCT GRADE &amp; SIZE:</b>	Small Pieces, 4-8mm
<b>PACK SIZE:</b>	10kg
<b>BRAND NAME:</b>	N/A
<b>PRODUCT DESCRIPTION:</b>	Small walnut (ex. <i>Juglans regia</i> ) pieces (baker's pieces) made from sound Californian walnut kernels. The kernels are cleaned, shelled, dried, nibbed and metal detected before packing.
<b>COUNTRY OF MANUFACTURE:</b>	USA

### PRODUCT COMPOSITION TABLE

Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM status
Walnuts	100	Ingredient	USA	Non-GMO
<b>Total</b>	<b>100</b>			

### INGREDIENT DECLARATION

<b>Ingredients (Legal name)</b>	Walnuts
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### 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:	Walnuts	Walnuts	Walnuts	Walnuts	Walnuts	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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	of which poly-unsaturated g	46.76	McCance and Widdowson's CoFID 2019
<b>Total Carbohydrate</b>	<b>g</b>	3.3	McCance and Widdowson's CoFID 2019
	of which sugars g	2.6	McCance and Widdowson's CoFID 2019
	of polyols g	0	McCance and Widdowson's CoFID 2019
	of which starch g	0.7	McCance and Widdowson's CoFID 2019
<b>Salt</b>	<b>g</b>	0.0175	McCance and Widdowson's CoFID 2019
<b>Dietary Fibre</b>	<b>g</b>	3.5	McCance and Widdowson's CoFID 2019

### IRRADIATED AND GENETICALLY MODIFIED MATERIAL

In compliance with current EU Regulation (EC) No 1831/2003 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.

### PHYSICAL PARAMETERS

Criteria	Maximum or Range
Size	4 - 8mm ±2mm
Shell (per 100kg)	2pcs max
Fibre / Septa (per 10kg)	5pcs max
Insect Damage (w/w)	0.1% max
Black Spots (w/w)	0.3% max
Foreign Matter (e.g. EVM) (w/w)	0.05% max
Mineral stones (per ton)	1pc max

**Additional Extrinsic Foreign Bodies:** None

### ORGANOLEPTIC PROPERTIES

Appearance	Light to dark amber, nibbed walnut pieces
Texture	Crispy and creamy
Flavour & Aroma	Naturally sweet, with a nutty and rich taste. Free from off-flavours or odours

### MICROBIOLOGICAL PARAMETERS

Criteria	Maximum or Range
Aerobic Colony Count	50,000 cfu/g max
Total Mould Count	10,000 cfu/g max
Total Yeast Count	5,000 cfu/g max
Coliforms	1,000 cfu/g max
<i>E.coli</i>	10 cfu/g max
Salmonella spp	Absent in 25g

### CHEMICAL PROPERTIES

Criteria	Maximum or Range
Moisture	4.5% max
Free Fatty Acids (FFA)	1.5% max
Peroxide Value (PV)	5 meq/kg max
Aflatoxin B1	2ppb max
Aflatoxin Total	4ppb max

**Additional Chemical Criteria:** None

### SHELF LIFE AND STORAGE CONDITIONS

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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): Cool, dry, ambient temperature (ideally <10°C), away from direct sunlight and strong odours.

Recommended relative humidity range (%): 65% 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.

NutsinBulk accepts no responsibility or liability resulting from the usage of goods beyond the declared shelf life.

### PACKAGING & PALLETISATION DETAILS

	Primary Packaging - (Food Contact)	Secondary Packaging - (Outer Case)
Material & Closure:	Polyethylene Liner, Folded	Cardboard carton, taped
Colour:	Blue	White / Brown
Dimensions (LxWxH) mm:	Packer Specific	Packer Specific
Packaging Weight:	Packer Specific	Packer Specific
Label Position:	N/A	Side of carton
Label / Coding information:	N/A	Product Name, BBE date, NET weight, Lot number
Coding example:	N/A	Packer Specific

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.

### PALLETISATION AND WEIGHT CONTROL

Units per Layer:	10
Total Unit per Pallet:	50 x 10kg
Pallet Material:	Wood
Height of Finished Pallet:	1.6m
Average or Minimum Weight per unit:	Minimum
Target Weight per unit:	10kg
Declared Weigh on Label:	10kg

**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.**

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	<b>PRODUCT SPECIFICATION</b>
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<b>For and on behalf of Supplier / Customer</b>	
<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.