

## Raw Material Specification

<b>Raw material name</b>	Green Lentils - 3212
<b>Telephone number</b>	0116 2623040
<b>Fax number</b>	0116 2421976
<b>E – mail address</b>	Quality@nutsinbulk.ie
<b>Country of origin</b>	Canada/ USA
<b>Product Description</b>	
Green Lentils	

<b>Product Description</b>	
<b>Visual Appearance</b> Medium to large sized, flat round shaped lentils	
<b>Colour</b> Generally pale green with natural colour variance	
<b>Flavour</b> After cooking - typical bland taste of lentils with no taints or off flavours	
<b>Texture</b> Before cooking - Brittle and hard	
<b>Size / dimensions / count</b> Typically 5.5 to 6mm	
<b>Allowable defects with tolerances</b>	
Stones/ Mud balls	2/25kg max
Cereal grains	75/25kg max
Damaged/discoloured	4% max
Split lentils	3.5% max
EVM	5/25kg max

<b>Ingredients declaration</b> Green Lentils
<b>Allergen declaration</b> See allergen table

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Chemical testing details	
Test	Specification limits
Moisture	14%
Nutrition information/100grams	
Energy Kilocalories/ Kilojoules	1264/297
Protein	24.3
Total Fat	1.9
- saturates	0.2
Carbohydrate	48.8
- sugars	1.2
Dietary fibre	8.9
Salt	0.03
Source of Nutrition Information	McCance and Widdowson
Packaging	
Stated weight of the pack	25kg
Packaging description	25kg - Polythene or paper sack, stitched
Labelling / Marking	
Description code	
Weight	
Best Before	
Lot Code	
Note: All packaging conforms to current UK and EU legislation	
Storage Conditions	
Ambient – store in a cool dry place, way from direct sunlight an strong odours	
Shelf life	
Minimum 6 months	
Food Intolerance Information	

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**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	No
MILK (LACTOSE) or its derivatives	No	NO	NO	No	No	YES
NUTS , tree nuts:	NO	NO	NO	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	NO
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

The material is suitable for :	Yes	No	
<b>Vegetarians</b>	Y		
<b>Vegans</b>	Y		
<b>Kosher</b>		No	
<b>Does the product have Organic status?</b>		No	

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