



PRODUCT SPECIFICATION

PRODUCT INFORMATION

PRODUCT NAME:	Blue Poppy Seeds
PRODUCT GRADE & SIZE:	A2, Bakery Grade
PACK SIZE:	25kg
BRAND NAME:	N/A
PRODUCT DESCRIPTION:	Raw poppy seeds (ex. <i>Papaver somniferum</i>) are mechanically cleaned and packed. This product must be further processed prior to consumption.
COUNTRY OF MANUFACTURE:	Spain / The Netherlands

PRODUCT COMPOSITION TABLE

Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM status
Poppy Seeds	100	Ingredient	Australia, Czech Republic, France, Hungary, The Netherlands, Portugal, Spain, UK	Non-GMO
Total	100			

INGREDIENT DECLARATION

Ingredients (Legal name)	Poppy Seeds
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ADDITIVE TABLE

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

ALLERGEN TABLE

Allegens:-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:	NO	NO	NO	NO	NO	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	YES	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	Yes	Yes	Yes	Poppy Seeds (Ingredient)
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		

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	2196	USDA Data – FDC ID: 171330
Energy kcal	525	USDA Data – FDC ID: 171330
Protein g	17.99	USDA Data – FDC ID: 171330
Total Fat g	41.56	USDA Data – FDC ID: 171330

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	of which saturated g	4.517	USDA Data – FDC ID: 171330
	of which mono-unsaturated g	5.982	USDA Data – FDC ID: 171330
	of which poly-unsaturated g	28.569	USDA Data – FDC ID: 171330
Total Carbohydrate	g	28.13	USDA Data – FDC ID: 171330
	of which sugars g	2.99	USDA Data – FDC ID: 171330
	of polyols g	0	USDA Data – FDC ID: 171330
	of which starch g	0	USDA Data – FDC ID: 171330
Salt	g	0.065	USDA Data – FDC ID: 171330
Dietary Fibre	g	19.5	USDA Data – FDC ID: 171330

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.

PHYSICAL PARAMETERS

Criteria	Maximum or Range
Purity (w/w)	99.8% min
Damaged seeds (w/w)	5% max
Extraneous vegetable matter (e.g. other varieties, plant matter) (w/w)	0.2% max
Infestation	Absent
Other foreign bodies (e.g. glass, metal, plastic, wood)	Absent
Additional Extrinsic Foreign Bodies: N/A	

ORGANOLEPTIC PROPERTIES

Appearance	Kidney-shaped, wrinkled small seeds. Blue / black / grey / brown in colour
Texture	Firm, crunchy texture
Flavour & Aroma	Typical of poppy seeds. No off-flavours or aromas

MICROBIOLOGICAL PARAMETERS

Criteria	Maximum or Range
<i>E.coli</i>	<10cfu/g
Salmonella spp	Absent in 25g

CHEMICAL PROPERTIES

Criteria	Maximum or Range
Moisture	10% max
Aflatoxin B1	2ppb max
Aflatoxin Total	4ppb max

Additional Chemical Criteria: This product may contain naturally occurring alkaloids. This product must be further processed (e.g. washing, cooking) prior to consumption to ensure effective reduction and control of these natural substances.

SHELF LIFE AND STORAGE CONDITIONS

Shelf life from Production Date: 12 months minimum (under recommended storage conditions)
Shelf life for Opened Product: 1 month (under recommended storage conditions)
Recommended Storage Temperature (°C): Cool, dry, ambient temperature, ideally 15°C max
Recommended relative humidity range (%): 40 – 60%

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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.

Nuts in Bulk 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:	Multi-layered paper bags, stitched	N/A
Colour:	White	N/A
Dimensions (LxWxH) mm:	Packer specific	N/A
Packaging Weight:	Packer specific	N/A
Label Position:	Front of bag	N/A
Label / Coding information:	Packer specific	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.

PALLETISATION AND WEIGHT CONTROL

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

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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For and on behalf of Supplier / Customer

Name	
Position	
Company	
Sign & Date	

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