



PRODUCT PECIFICATION INBPE901

Specification details

Version number	2
Issue date	11-05-2020
Last update	11-1-2023

General information

Supplier	Nutsinbulk
Correspondence e-mail regarding the specification	quality@nutsinbulk.ie
Internal codes	S5 S1056 S2355
Article number(s)	INBPE901
Product name	Dried Incaberries, Organic
Product description	Dried natural goldenberries
Size	
Country or countries of origin	Peru
GN-code (Intrastat)	0813409580

Certificates

Supplier certification	BRC Agents and Brokers (Control Union) Organic certificate (NL-BIO-01 registration number 025491) Organic certificate (GB-ORG-02 registration number UKP1352)
Organic	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
Kosher	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
Halal	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
Other:	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>

Organoleptic characteristics

Colour	Orange in different tones
Odor	Product specific, no off odor
Taste	Product specific, no off taste
Structure	Soft and flexible

Shelf life, storage conditions and conditions of use

Shelf life	Min. 18	Months	Valid from production date in original packaging
Recommended storage conditions	Store cool and dry at room temperature 15°C-25°C, humidity < 70%		
Conditions of use / intended use	Ready for human consumption		

Foreign Body Control

Foreign material (metal, glass, plastic) must be absent	<input checked="" type="checkbox"/>
Other foreign material	
Applied controls	Metal detected. Further applied controls can differ per supplier.
Remarks	

Recommended declaration of ingredients

Ingredients: Organic goldenberries 100%.
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Ingredient information

Ingredient:	Additional information	Country of origin	%
Goldenberry	Physalis peruviana (organic)	Peru	100

Packaging

Packaging condition	Normal atmosphere				
Weight	20 kg or 25 kg				
Primary packaging	Packaging	Type of material	Kind of plastic	Weight	Color
	Bag	Plastic	PE-NY/LDPE	NA	Blue, transparent
Secondary packaging	Box	Carton/paper	NA	NA	NA
We hereby confirm that the product and their relative packaging comply with Regulation (EC) no 10/2011, (EC) no 1935/2004, (EC) no. 1895/2005, (EC) 282/2008, (EC) no 1907/2006, (EC) no. 2023/2006 and their relative amendments.					

Nutritional information

Nutrition declaration	Per 100 g	Measurement units
Energy	1184	KJ
Energy	284	kcal
Fat	6,9	g
<i>of which saturates</i>	0,8	g
Carbohydrate incl. fibre	61,7	g
<i>of which sugars</i>	36,4	g
Fibre	26,9	g
Protein	7,2	g
Salt (based on Sodium)	0,00	g

Allergen information

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	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



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Physical/Chemical/Microbiological information

Moisture content (%)	< 15	Moulds (cfu/g)	< 1.000	Salmonella spp.(in 25 g)	Absent
		Yeasts (cfu/g)	< 1.000	E. coli (cfu/g)	<10
The product complies with the requirements set out in the European Regulation (EC) No. 1881/2006 for certain contaminants and in Regulation (EC) no. 848/2018 [which will replace Regulation (EC) No. 834/2007 and Regulation 889/2008 from January 2022] and Regulation (EC) No 396/2005 for the maximum residue levels of pesticides.					

GMO

Does not contain any ingredients, additives or flavours derived from or produced using GMOs or their derivatives, and all reasonable steps have been taken to avoid contamination from GMOs or their derivatives.
Labelling is not required according to EU regulation EC No. 1829/2003 and traceability is assured according to EU regulation EC No. 1830/2003.

Irradiation

This product is not irradiated nor are any of the ingredient or processing aids used in or for production irradiated.

Nanotechnology

This product is not obtained by usage of nanotechnology, nor are any of the ingredients and/or processing aids used for the production obtained by nanotechnology.

Legislation

This product is in compliance with the European and Dutch legislation. It is the responsibility of the customer to investigate whether or not the product complies with the regulations in the country where the product will be imported and sold.

Use in production

Use in production > if the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receiver of the goods or any other person, the quality of the goods shall be deemed to be accepted by buyer. All customer's quality control checks are to be completed on the entire load, prior to production and use.

Disclaimer

The information provided in this specification is intended for the sole use of the addressee. Use of it for third parties is not allowed. Would you received this specification in error, we request you to return it without using the information in it. Publication, copying or the distribution to third parties is not allowed. Unless otherwise indicated the information provided is strictly confidential and as receiver of it we request you to respect and guarantee this.

Specification approval

	Date	Represented by	Signature
Quality department	11-01-2023	Jeannette van Nes	