

FINISHED PRODUCT SPECIFICATION

PRODUCT CODE	PB03100.001
PRODUCT DESCRIPTION	PEANUT BAKED SALTED 12.5KG SACK
LEGAL DESCRIPTION	Roasted peanut drizzled with rapeseed oil and salt

COMPOSITION TABLE		
INGREDIENT	% in FINAL PRODUCT	COUNTRY OF ORIGIN
Blanched Peanuts, 38/42 AOL	93-97%	Argentina, Brazil, Nicaragua, USA
Rapeseed Oil	2-5%	UK
Salt	1-2%	UK
n/a	n/a	n/a
n/a	n/a	n/a
n/a	n/a	n/a
n/a	n/a	n/a
n/a	n/a	n/a
n/a	n/a	n/a
n/a	n/a	n/a
n/a	n/a	n/a
n/a	n/a	n/a
n/a	n/a	n/a
n/a	n/a	n/a
n/a	n/a	n/a
n/a	n/a	n/a

INGREDIENT DECLARATION
Full ingredient legal declaration as it would be sold as a consumer product.
Peanuts (95%), Rapeseed oil, Salt

Recommended on pack information
Caution: Small children can choke on nuts
May contain small pieces of shell
n/a

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

ADDITIVES - THE PRODUCT CONTAINS:			
Type	Yes/No	E-Number	Comments
Antioxidants	No	n/a	n/a
Colours	No	n/a	n/a
Emulsifiers, Gelling Agents, Stabilisers or Thickeners	No	n/a	n/a
Flavours	No	n/a	n/a
Preservatives	No	n/a	n/a
Sweeteners	No	n/a	n/a
Other	No	n/a	n/a

OTHER INTOLERANCE DATA - THE PRODUCT CONTAINS:		
Ingredient	Yes/No	Comments
Alcohol	No	n/a
Animal products	No	n/a
Aspartame	No	n/a
Azo and coal tar dyes	No	n/a
Benzoates	No	n/a
BHA / BHT (Butylated Hydroxyanisole/ Butylated Hydroxtoluene)	No	n/a
Caffeine	No	n/a
Hydrogenated Fat/Oil	No	n/a
Kiwi/Kiwi Derivatives	No	n/a
Latex	No	n/a
Monosodium glutamate (MSG)	No	n/a
Rice / Rice derivatives	No	n/a
Yeast / Yeast derivatives	No	n/a

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GMO	Yes/No	Comments
Does this product or any of its ingredients contain any genetically modified materials?	No	n/a

PALM OIL	
Does this product contain palm oil?	No
If yes, specify the ingredient that contains palm oil	n/a
Identify the RSPO Supply Chain Model being used	n/a

IRRADIATION	Yes/No	Comments
Has this product been treated with ionizing radiation or contains irradiated ingredients?	No	n/a

RADIOLOGICAL CONTAMINATION	Yes/No	Comments
Is there any risk of radiological contamination to this product?	No	n/a

SUITABILITY & CERTIFICATIONS	Suitable	Certified	Comments
Vegetarians	Yes	No	n/a
Vegans	Yes	No	n/a
Kosher		Yes	n/a
Halal		No	n/a

NUTRITION INFORMATION		
Source	Nutrivalc	
Typical value per	100g	Serving (25g)
Energy kJ	2594	649
Energy kcal	626	157
Fat (g)	50.8	12.7
of which saturates (g)	6.8	1.7
of which mono unsaturates (g)	25.6	6.4
of which polyunsaturates (g)	16.0	4.0
Carbohydrate (g)	12.8	3.2
of which sugars (g)	4.0	1.0
of which starch	8.8	2.2
Fibre (AOAC) (g)	7.6	1.9
Protein (g)	25.7	6.4
Salt (g)	1.43	0.36

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MICROBIOLOGICAL STANDARDS			
	Method	Target (cfu/g)	Maximum (cfu/g)
Total Viable Count	Aerobic plate count @ 30°C BS EN ISO 4833:2013	<1000	50000
Enterobacteriaceae	BS ISO 21528-2:2017	<10	100
Escherichia coli	BC ISO 16649-2:2001	<10	10
Coagulase positive staphylococcus	BS EN ISO 6888-1 & 6888-3	<10	100
Yeasts	ISO 21527-1:2008	<500	1000
Moulds	ISO 21527-1:2008	<500	1000
Salmonella spp.	ELISA	Absent in 25g	Absent in 25g

CHEMICAL STANDARDS			
	Method	Target	Maximum
Moisture (%)	Infrared	3%	5%
Aflatoxin Total (µg/kg)	HPLC	<4	4
Aflatoxin B1 (µg/kg)	HPLC	<2	2
FFA (%)	Titration	0.5%	2.0%
PV (meq/kg)	Titration	<10	30
Pesticides	Commission Regulation (EC) No 396 / 2005		
Heavy metals and other contaminants	Commission Regulation (EC) No 1881/2006		

PHYSICAL STANDARDS	
Blanched peanut	
	Limit
Red nose	4%
Partially unblanched	5%
Totally unblanched	2%
Damages & Defects (Rancidity, decay, frozen damage, heat damage, insect damage, mould, sprout)	2%
Discoloured and spotted	3%
Shrivelled	1%
Splits	50%
Shell/EVM	1 per 50kg
Foreign bodies (Plastic, wood, glass,)	Absent
Live infestation	Absent

FOREIGN BODY CONTROL
<p>NUSTINBULK follow good manufacturing practices to prevent internal foreign body contamination.</p> <p>We use metal detectors on site as our foreign body detection and removal equipment.</p> <p>We purchase raw materials against our supplier's buying specification which include their own limits for physical parameters. These limits are reflected in the physical standards section above.</p>

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METAL DETECTION					
Sensitivity	Fe	2mm	Non Fe	2mm	Stainless 2.5mm
Frequency of checking	1h				

PRODUCT QUALITY CHECKS					
Test	Method	Units	Target	Limits	Frequency
Weight check	Manual Scale	kg	12.5kg	≥12.5kg	Every sack
QAS	Organoleptic	Green/Red (Pass/Fail)	Green	Red	Every batch

CERTIFICATE OF CONFORMANCE
A certificate of conformance will be provided for each delivery. This will be emailed by our customer services team when the order is dispatched.

PRODUCT STORAGE	
Storage temperature:	Ambient
Storage instructions:	Store in a cool, dark, dry place.
Total product shelf life:	240 days
Minimum shelf life remaining on delivery:	180 days
Shelf life once opened	The BBD provided will still be applicable to the product once opened provided it is immediately re-sealed securely and stored under the recommended storage conditions. We advise to perform an organoleptic assesment prior to use to ensure the taste, texture and appearance are still acceptable.
Shelf life extensions	NUTSINBULK do not issue shelf life extensions. This product is ambient stable therefore, there will be no food safety issues associated with this product beyond the BBD given. Where usage after the BBD is required, we advise to assess the taste, texture and appearance and grant an inhouse shelf life extensions based on your findings.

TRACEABILITY INFORMATION	
Best Before format	DD MM YYYY
Batch Number information	JXXXX+ (Unique Sequential Job Number)
Any other info	n/a

LABEL TEMPLATE

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PACKAGING INFORMATION

All food contact packaging complies with EC 1935/2004 regarding materials and articles in contact with food.

Food Contact

	Primary	Secondary
Description (e.g. box, sack, tote, ibc)	Blue opaque food grade bags	n/a
Material	MDPE (Medium density polyethylene)	n/a
Dimensions (mm) (WxD)	495mm x 770mm and 100 µm thickness	n/a
Weight (g)	80g	n/a
Method of closure	Heat seal	n/a
Recyclable (Y/N)	Y	n/a

Transit (container, pallet, layer pads, etc)

Description	Pallet
Material	Wood
Method of securing goods	Shrink-wrap

DISTRIBUTION

Box size (no. of units/bags in box)	1
Average net weight per case/sack/tote/ibc	12.5kg
Number of cases/sacks per container	n/a
Cases per layer	5
Layers per pallet	10
Cases per pallet	50
Full Pallet Dimensions (lxwxd) (mm)	1200 x 1000 mm
Full Pallet Weight (kg)	625kg + 26kg pallet weight

ADDITIONAL INFORMATION

n/a

SPECIFICATION APPROVAL

Signed for and on behalf of Customer - please sign and return a copy of this specification within two weeks of receipt. Failure to do so will be deemed as customer acceptance.

Name	Position	Signature	Date

Name	Position	Signature	Date
	Technical Assistant		09/11/2023

Revision Number	Issue Date	Amendments
8	12/10/2023	Updated on allergen and contact detail
9	09/11/2023	Allergen info updated
10	19/12/2023	Banding updated