



PRODUCT SPECIFICATION

CRBCA002

Specification details

Version number	3
Issue date	27-9-2022
Last update	3-10-2022

General information

Correspondence e-mail regarding the specification	quality@nutsinbulk.ie
Internal codes	S711
Article number(s)	CRBCA002
Product name	Dried cranberries sweetened
Product description	Sugar infused and slightly oiled Variety Vaccinium macrocarpon
Size	Slices
Country or countries of origin	Canada
GN-code (Intrastat)	2008939180

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 type="checkbox"/> No <input checked="" type="checkbox"/>
Kosher	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
Halal	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
Other:	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>

Organoleptic characteristics

Colour	Red
Odor	Typical
Taste	Typical cranberry
Structure	Firm

Shelf life, storage conditions and conditions of use

Shelf life	24	Months	Valid from production date in original packaging
Recommended storage conditions	Cool and dry		
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	Plant matter: max. 2 pieces per carton (11,34 kg)
Applied controls	Metal detected, optical sorter
Remarks	NA

Recommended declaration of ingredients

Ingredients: cranberries 60-70%, sugar 29-39%, vegetable oil (sunflower).



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Ingredient information

Ingredient:	Additional information	Country of origin	%
Cranberries		Canada-USA	60-70
Sugar	Cane sugar	Brazil, Mexico, Argentina	29-39
Vegetable oil	Sunflower	USA	1

Packaging

Packaging condition	Normal atmosphere				
Weight	11,34 kg				
Primary packaging	Packaging	Type of material	Kind of plastic	Weight	Color
	Bag	Plastic	PE	NA	Blue
Secondary packaging	Box	Cardboard	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	1396	kJ
Energy	329	kcal
Fat	0,4	g
<i>of which saturates</i>	0,1	g
Carbohydrate excl. fiber	78,3	g
<i>of which sugars</i>	65,1	g
Fiber	4,5	g
Protein	0,8	g
Salt (based on Sodium)	0,01	g

Allergen information

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	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

Wateractivity value	< 0,65	Moulds (cfu/g)	≤ 1.000	Salmonella spp.(in 25 g)	Absent
pH-value	2,0-3,0	Yeasts (cfu/g)	≤ 1.000	E. coli (cfu/g)	< 10
Moisture content (%)	14-18				
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	3-10-2022	Diana van Leeuwen	