9-1-2023 S258 S524

PRODUCTSPECIFICATION MULTR001

Specification details

Version number	1
Issue date	9-1-2023
Last upte	9-1-2023

General information

Supplier	Nutsinbulk
Correspondence e-mail regarding the specification	quality@nutsinbulk.ie
Internal codes	S258 S524
Article number(s)	MULTR001
Product name	Dried mulberries
Product description	White
Size	N/A
Country or countries of origin	Turkey
GN-code (Intrastat)	0811205900

Certificates

Supplier certification BRC Agents and Brokers (Control Union)				
	Organic certificate (NL-BIO-01)			
	Organic certificate (GB-ORG-02)			
Organic	Yes □ No 🗵			
Kosher	Yes □ No 図 depends per supplier			
Halal	Yes ⊠ No □			
Other:	Yes □ No 🗵			

Organoleptic characteristics

<u> </u>	
Colour	White / Golden-cream to dark brown
Odor	Characteristic of dried mulberries,
Taste	Characteristic of dried mulberries, sweet and aromatic
Structure	Free flowing, possible to get sticky due to high sugar content, during
	storage in bulk packages

Shelf life, storage conditions and conditions of use

Shelf life	Min. 12 Months	Valid from production date in
		original packaging
Recommended storage conditions	Cool and dry, recommend	led 8°C and max. 60 RH%
Conditions of use / intended use	Ready for human consum	ption

Foreign Body Control

Foreign material (metal, glass, plastic) must be	
absent	
Other foreign material	Max. 0,1%
	Max. 1 stone > 5 mm per 100 kg
	Max. 1 stone < 5 mm per 10 kg
	Max. 17% berries with stalks
Applied controls	Metal detected
Remarks	

Recommended declaration of ingredients

Ingredients: Dried mulberries 100%.

9-1-2023 S258 S524

PRODUCTSPECIFICATION MULTR001

Ingredient information

Ingredient:	Additional information	Country of origin	%
Mulberries	Dried	Turkey	100

Packaging

Packaging condition	Normal atmo	Normal atmosphere					
Weight	10 kg (4 x 2,5	10 kg (4 x 2,5 kg)					
Primary packaging	Packaging	Type of material	Kind of plastic	Weight	Color		
	Bag	Plastic	PE	25 g	Blue		
Secundary packaging	Вох	Carton	N/A	460 g	N/A		

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.

Packaging

	NOTHIAL ACTIO	Normal atmosphere					
Weight	12,5 kg	12,5 kg					
Primary packaging	Packaging	Type of material	Kind of plastic	Weight	Color		
	Bag	Plastic	PE	17 g	Blue		
Secundary packaging	Box	Carton	N/A	310 g	N/A		

Nutritional information

Nutrition declaration	Per 100 g	Measurement units
Energy	1577	kJ
Energy	372	kcal
Fat	0,9	g
of which saturates	0,2	g
Carbohydrate incl. fibre	85,2	g
of which sugars	65,5	g
Fiber	4,2	g
Protein	3,6	g
Salt (based on Sodium)	< 0,01	g

Allergen information

Alergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policieis will apply.							
Component	Manufacturer Nuts in Bulk (Applies when bought quantities that need re-						
	In Product	Processed in	Handled on	In Product	Processed	Handled	
		Same Equipment	Site		in Same Equipment	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	NO	NO	NO	YES	
SULPHITES >10ppm — Sulphite quantity to be given in ppm	NO NO	NO	NO NO	NO NO	NO NO	YES	
LUPIN seeds or derivatives	NO NO	NO	NO	NO NO	NO	NO NO	

9-1-2023 S258 S524

PRODUCTSPECIFICATION MULTR001

Allergen Claims and remarks

Physical/Chemical/Microbiological information

Moisture content (%)	<u><</u> 15	Moulds (cfu/g)	<u><</u> 10.000	Salmonella spp.(in 25 g)	Absent	
Different quality parameters	According to coa	Yeasts (cfu/g)	<u><</u> 10.000	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

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Specification approval

	Date
Quality department of Nutsinbulk.	9-1-2023