# PRODUCTSPECIFICATION WALUS080

## **Specification details**

Version number	2
Issue date	19-2-2021
Last update	15-9-2023

#### **General information**

Supplier	NutsinBulk
Correspondence e-mail regarding the specification	quality@nutsinbulk.ie
Internal codes	S1006 S1699
Article number(s)	WALUS080
Product name	Walnut kernels
Product description	Light
Size	Min. 80% halves
Country or countries of origin	USA
GN-code (Intrastat)	0802320000

#### 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 □			
Halal	Yes ⊠ No □			
Other:	Yes □ No 🗵			

#### Organoleptic characteristics

Colour Light		
Odor	Typical for walnut kernels	
Taste	Typical for walnut kernels	
Structure	Firm	

#### Shelf life, storage conditions and conditions of use

Silen me, storage conditions and condition	Shell life, storage conditions and conditions of use							
Shelf life	12	Months	From production date in original					
			packaging					
Recommended storage conditions	Keep co	ol and dry, recommende	d temperature 1 -4 °C RH <50%					
Conditions of use / intended use	Ready fo	or human consumption						

## **Foreign Body Control**

Foreign material (metal, glass, plastic) must be	
absent	
Other foreign material	Shell: <u>&lt;</u> 0,05%
Applied controls	Metal detected
Remarks	

## **Recommended declaration of ingredients**

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Ingredients: walnut 100%	

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Ingredient information

Ingredient:	Additional information	Country of origin	%
Walnut		USA	100

## **Packaging**

Packaging condition	Normal atmo	Normal atmosphere 10 kg				
Weight	10 kg					
Primary packaging	Packaging	Type of material	Kind of plastic	Weight	Color	
	Bag	Plastic	PE	N/A	Green / blue	
Secundary packaging	Box	Carton	N/A	N/A	White	

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	2843	kJ
Energy	689	kcal
Fat	65,2	g
of which saturates	6,1	g
Carboyhydrate excl. fibre	7,0	g
of which sugars	2,6	g
Fibre	6,7	g
Protein	15,2	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 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	NO	NO	NO	NO	YES	YES		
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES		
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES		
NUTS , tree nuts:	WALNUTS	WALNUTS	WALNUTS	WALNUTS	YES	YES		
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES		
MUSTARD, referring to all parts of the plant and derivatives	NO	NO	NO	NO	YES	YES		
thereof								
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		

## **Allergen Claims and remarks**

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Physical/Chemical/Microbiological information (dit is van Shoei)

Moisture content (%)	< 4,5	Moulds (cfu/g)	<u>&lt;</u> 25.000	Salmonella spp.(in 25 g)	Absent
		Yeasts (cfu/g)	<u>&lt;</u> 15.000	E. coli (cfu/g)	< 10

The product complies with the requirements set out in the European Regulation (EC) No. 2023/915 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	15-09-2023	