

FINISHED PRODUCT SPECIFICATION

PRODUCT CODE	C08321.005
PRODUCT DESCRIPTION	CASHEW W320 BAKED HOT CHILLI 12.5KG SACK
LEGAL DESCRIPTION	Baked cashew nuts coated with a hot chilli seasoning

COMPOSITION TABLE		
INGREDIENT	% in FINAL PRODUCT	COUNTRY OF ORIGIN
Cashew nuts, W320 AOL	93-96%	Africa, Brazil, Vietnam
Hot Chilli Seasoning (Salt, Rice Flour, Sugar, Yeast Extract Powder, Onion Powder, Spice (Cayenne Pepper), Garlic Powder, Lemon Juice Powder, Dried Yeast, Chilli Powder, Colour (Paprika Extract E160c), Natural Flavourings, Rosemary Extract)	3-7%	UK
Starch (Tapioca and/or Maize)	<1%	Germany, Italy, Netherlands, Spain, Thailand
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.
Cashew nuts (94%), Salt, Rice Flour, Sugar, Yeast Extract Powder, Tapioca And/Or Maize Starch, Onion Powder, Spice (Cayenne), Garlic Powder, Lemon Juice Powder, Dried Yeast, Chilli Powder, Natural Colour (Paprika), Natural Flavouring, Rosemary Extract

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	NO	YES	YES	NO	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:	CASHEWS	YES	YES	YES	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	Yes	E160c	Paprika Extract present in the seasoning
Emulsifiers, Gelling Agents, Stabilisers or Thickeners	No	n/a	n/a
Flavours	Yes	n/a	Natural Flavouring present in the seasoning
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	Yes	Rice Flour present in the seasoning
Yeast / Yeast derivatives	Yes	Dried Yeast and Yeast extract powder present in the seasoning

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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	2477	619
Energy kcal	596	149
Fat (g)	44.0	11.0
of which saturates (g)	8.7	2.2
of which mono unsaturates (g)	25.8	6.5
of which polyunsaturates (g)	7.4	1.9
Carbohydrate (g)	31.0	7.8
of which sugars (g)	5.8	1.4
of which starch	23.8	5.9
Fibre (AOAC) (g)	3.1	0.8
Protein (g)	17.7	4.4
Salt (g)	1.39	0.35

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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	
Whole cashew nuts	
	First Quality Limit
Serious Damage	
Insect Damage	0.5%
Mould rancidity, decay, adhering matter	0.5%
Foreign Matter* (includes but is not limited to shell, mesocarp, stones, dirt, glass, metal, solder, straw, twigs, sticks, plastic, hair, industrial fibers, paper, and threads)	0.01%
Maximum Serious Damage	1%
Defects	
Second Quality Scorched/colour variation	5%
Third Quality Special Scorched/colour variation	1.5%
Lightly Blemished Pieces	1.5%
Lightly Blemished Wholes	1.5%
Blemished Wholes	0.5%
Dessert	0.5%
Superficial Damage (Scrapes)	1%
Adhering Testa/Seriously Damaged**	3% / 1.5%
Maximum Defect Level	8%
* The tolerance for foreign matter is in addition to the tolerance for maximum serious damage.	
** Maximum of 3% by weight for testa greater than 2mm in aggregate, but not more than 1.5% seriously damaged by adhering testa.	

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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
17	23/03/2023	New specification format
18	09/11/2023	Contact and allergen info updated
n/a	n/a	n/a