PRODUCT CODE A12300.002	
PRODUCT DESCRIPTION	ALMOND CARAMELISED CINNAMON HONEY 12.5KG SACK
LEGAL DESCRIPTION	Caramelised Almonds coated with Honey and Cinnamon

COMPOSITION TABLE		
INGREDIENT	% in FINAL PRODUCT	COUNTRY OF ORIGIN
Almonds, 30/32 AOL	48-68%	Australia, Chile, Spain, USA
Sugar	32-42%	Belgium, France, Germany, Guatemala, Mauritius, Netherlands, Poland, Thailand, UK
Honey	1.5-4.5%	Argentina, Bolivia, Brazil, Bulgaria, Chile, Colombia, Costa Rica, Cuba, Denmark, Dominican Republic, Ecuador, El Salvador, France, Germany, Guatemala, Mexico, Panama, Paraguay, Peru, Portugal, Romania, Spain, Uruguay, Venezuela
Cinnamon	0.5-1.5%	Indonesia, Vietnam
n/a	n/a	n/a

INGREDIENT DECLARATION

Full ingredient legal declaration as it would be sold as a consumer product.

Almonds (58%), Sugar, Honey, Cinnamon

Recommended on pack information

Caution: Small children can choke on nuts

May contain small pieces of shell

We take every care to avoid the presence of hard pieces of caramel but some may still remain

<u>Alergens:-</u>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		Manufacture	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	YES	YES	NO	YES	YES
NUTS , tree nuts:	ALMONDS	YES	YES	ALMONDS	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 CONT	ADDITIVES - THE PRODUCT CONTAINS:				
Туре	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	Yes	Contains bee's Honey				
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	C	Comments	
Does this product or any of it's ingredients contain any genetically modified materials?)		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 use	ed		n/a				
IRRADIATION			Yes/	No	C	Comments	
Has this product been treated with ionizing radia ingredients?	ation or contains irr	adiated	No)		n/a	
RADIOLOGICAL CONTAMINATION			Yes/	No	C	Comments	
Is there any risk of radiological contamination to	this product?		No)		n/a	
SUITABILITY & CERTIFICATIONS	Suitable	Cert	ified	Comments			
Vegetarians	Yes	Ν	lo		n/a		
Vegans	No	Ν	lo		Contains bee's Honey		
Kosher		Y	es		n/a		
Halal		Ν	lo	n/a			
NUTRITION INFORMATION							
Source			r	Nutrical	2		
Typical value per					100g	Serving (25g)	
Energy kJ					2218	554	
Energy kcal				532		133	
Fat (g)				30.7		7.7	
of which saturates (g)				2.3		0.6	
of which mono unsaturates (g)				19.6		4.9	
of which polyunsaturates (g)				7.3		1.8	
Carbohydrate (g)					44.4	11.1	
of which sugars (g)					42.5	10.6	
of which starch					0.4	0.1	
Fibre (AOAC) (g)					7.6	1.9	
Protein (g)					15.5	3.9	
Salt (g)					0.00	0.00	

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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	<10	10		
Aflatoxin B1 (µg/kg)	HPLC	<8	8		
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

	Dissimilar	Doubles	Chipped &	Foreign	Particles	Split &	Other	Serious
USDA Grades			Scratched	Materials*	& Dust	Broken	Defects	Defects
US Extra No1	5%	5%	5%	0.05%	0.1%	1%	4%	1.5%
US No1 Supreme	5%	15%	10%	0.05%	0.1%	1%	5%	1.5%
US Select Sheller	5%	15%	20%	0.1%	0.1%	5%	3%	2%
Run								
US Standard	5%	25%	35%	0.2%	0.1%	15%	3%	2%
Sheller Run								

*Pieces of shell, hull or other foreign matter that will not pass through a round-opening screen measuring 8/64" (3.2mm) in diameter. No part of the foreign body percentage shall be allowed for glass and metal.

FOREIGN BODY CONTROL

NUTSINBULK follow good manufacturing practices to prevent internal foreign body contamination.

We use metal detectors on site as our foreign body detection and removal equipment.

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.

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	Organoletic	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			
	Product Code Product Name Weight (KG): 0.000 E Best Before: DD/MM/YYYY Ingredients ALLERGY ADVICE: For allergens, see ingredient May also contain: Non-GMO Ingredient Storage Information: please store in a cool dat		

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) 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 (Ixwxd) (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				
		1	1	1				
Name		Position	Signature	Date				
		Technical Assistant		14/12/2023				
Revision Number	Issue Date	Amendments						
11	03/04/2023	New specification format						
12	27/04/2023	Update on banding for almond						
13	14/12/2023	Contact and allergen info updated						