| 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 |
| n/a | n/a | n/a |
| $\mathrm{n} / \mathrm{a}$ | 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.

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

| 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 <br> ( Applies when bought in small quantities that need re-packaging ) |  |  |
|  | In Product | Processed in <br> Same <br> Equipment | Handled on Site | In Product | Processed <br> in Same <br> 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 CONTAINS:

| Type | Yes/No | E-Number | Comments |
| :--- | :---: | :---: | :--- |
| Antioxidants | No | n/a | n/a |
| Colours | No | n/a | n/a |
| Emulsifiers, Gelling Agents, <br> 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 |


| GMO | Yes/No | Comments |
| :--- | :---: | :---: |
| Does this product or any of it's ingredients contain any genetically modified <br> materials? | No | n/a |


| PALM OIL | No |
| :--- | :--- |
| Does this product contain palm oil? | $\mathrm{n} / \mathrm{a}$ |
| If yes, specify the ingredient that contains palm oil | $\mathrm{n} / \mathrm{a}$ |
| Identify the RSPO Supply Chain Model being used |  |


| IRRADIATION | Yes/No | Comments |
| :--- | :---: | :---: |
| Has this product been treated with ionizing radiation or contains irradiated <br> ingredients? | No | n/a |


| RADIOLOGICAL CONTAMINATION | Yes/No | Comments |
| :--- | :---: | :---: |
| Is there any risk of radiological contamination to this product? | No | $\mathrm{n} / \mathrm{a}$ |


| SUITABILITY \& CERTIFICATIONS | Suitable | Certified | Comments |
| :--- | :---: | :---: | :---: |
| Vegetarians | Yes | No | n/a |
| Vegans | No | No | Contains bee's Honey |
| Kosher |  | Yes | n/a |
| Halal |  | No | n/a |


| NUTRITION INFORMATION |  |  |
| :---: | :---: | :---: |
| Source | Nutricalc |  |
| 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 |

## MICROBIOLOGICAL STANDARDS

|  | Method | Target (cfu/g) | Maximum (cfu/g) |
| :--- | :--- | :---: | :---: |
| Total Viable Count | Aerobic plate count @ $30^{\circ} \mathrm{C}$ <br> BS EN ISO 4833:2013 | $<1000$ | 50000 |
| Enterobacteriaceae | BS ISO 21528-2:2017 | $<10$ | $<10$ |
| Escherichia coli | BC ISO 16649-2:2001 | $<10$ | 100 |
| Coagulase positive staphylococcus | BS EN ISO 6888-1 \& 6888-3 | $<500$ | 10 |
| Yeasts | ISO 21527-1:2008 | $<500$ | 100 |
| Moulds | ISO 21527-1:2008 | Absent in 25 g |  |
| Salmonella spp. | ELISA | 1000 |  |

## CHEMICAL STANDARDS

|  | Method | Target | Maximum |
| :--- | :--- | :---: | :---: |
| Moisture (\%) | Infrared | $3 \%$ | $5 \%$ |
| Aflatoxin Total $(\mu \mathrm{g} / \mathrm{kg})$ | HPLC | $<10$ | $<8$ |
| Aflatoxin B1 $(\mu \mathrm{g} / \mathrm{kg})$ | HPLC | 8 |  |
| FFA (\%) | Titration | $0.5 \%$ | $<10$ |
| PV (meq/kg) | Titration | $2.0 \%$ |  |
| Pesticides | Commission Regulation (EC) No 396 / 2005 |  |  |
| Heavy metals and other contaminants | Commission Regulation (EC) No $1881 / 2006$ |  |  |

## PHYSICAL STANDARDS

| USDA Grades | Dissimilar | Doubles | Chipped \& Scratched | Foreign Materials* | Particles \& Dust | Split \& Broken | Other Defects | Serious 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 Run | 5\% | 15\% | 20\% | 0.1\% | 0.1\% | 5\% | 3\% | 2\% |
| US Standard Sheller Run | 5\% | 25\% | 35\% | 0.2\% | 0.1\% | 15\% | 3\% | 2\% |
| *Pieces of shell, hull or other foreign matter that will not pass through a round-opening screen measuring 8/64" $(3.2 \mathrm{~mm})$ 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 2 mm | Non Fe 2 mm | Stainless | 2.5 mm |  |  |
| Frequency of checking | 1 h |  |  |  |  |  |

## PRODUCT QUALITY CHECKS

| Test | Method | Units | Target | Limits | Frequency |
| :--- | :--- | :--- | :--- | :--- | :--- |
| Weight check | Manual Scale | kg | 12.5 kg | $\geq 12.5 \mathrm{~kg}$ | 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 <br> re-sealed securely and stored under the recommended storage conditions. We advise to perform <br> an organoleptic assesment prior to use to ensure the taste, texture and appearance are still <br> acceptable. |
| Shelf life extensions | NUTSINBULK do not issue shelf life extensions. <br> This product is ambient stable therefore, there will be no food safety issues associated with this <br> product beyond the BBD given. Where usage after the BBD is required, we advise to assess the <br> 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 | $\mathrm{n} / \mathrm{a}$ |
| LABEL TEMPLATE |  |

LABEL TEMPLATE

| Product Code |
| :--- |
| Product Name <br> Weight (KG): 0.000 <br> Best Before: DD/MM/YYYY <br> Ingredients <br> ALLERGY ADVICE: For allergens, see ingredients in CAPITAL LETTERS <br> May also contain: <br> Non-GMO Ingredient <br> Storage Information: please store in a cool dark dry place |




