

SPECIFICATION

Product name	Caramel Pretzel Mix		
Supplier name	NutsinBulk	Version date	18-02-2021
Supplier item code	715513		

Reason for update

New Product

Product Description

Mix of caramel buttons, pretzels, caramel malt balls, peanuts and caramel sea salt peanuts

Process Description

receiving raw materials - unpacking - mixing - packing - weighing - metal detection - palletising - storage - distribution

Recipe

Ingredients	Percentage in product	Additive number	Function	Countr(y) (ies) of origin
peanuts	39.32			Argentina, Brazil, China, United States, South Africa
white chocolate with caramel (sugar, cocoa butter, whole milk powder, caramel powder [sucrose, skimmed milk powder], skimmed milk powder, cocoa mass, emulsifier (E322 (sunflower)), natural flavouring, paprika extract, salt)	37.6			Belgium
wheat flour	17.60		flour	Austria
rice powder	1.93			Argentina, Brazil, Bulgaria, Cambodia, Dominic. Republic, Egypt, France, Greece, Guyana, India, Italy, Laos, Morocco, Myanmar, Paraguay, Portugal, Romania, Russia, Spain, Sri Lanka , Suriname, Thailand, Turkey, Uruguay, United States, Vietnam
salt	1.05			Belgium, Europe
rapeseed oil	0.84		vegetable oil	Sweden
wheat malt	0.49			Germany, Belgium, France, Luxembourg, the Netherlands

dark chocolate (cocoa mass, sugar, cocoa butter, anhydrous milk fat, emulsifier [soy lecithin], natural vanilla flavouring)	0.23			Belgium
yeast	0.22			Hungary
sugar	0.17			Argentina, Belgium, Brazil, Colombia, Germany, France, India, Mauritius, Mozambique, The Netherlands, Austria, Poland, Spain, United Kingdom, Zambia, Reunion, Europe.
dextrose	0.12			Belgium
modified tapioca starch	0.11		modified starch	Thailand
glucose syrup	0.11			Europe
sodium hydroxide	0.04	E524	acidity regulator	Austria
coconut oil	0.04		vegetable oil	South America, Philippines, Ghana, Indonesia, Ivory coast, Papua New Guinea, Malaysia
gum arabic	0.02	E414	emulsifier	North-Africa
shellac	0.02	E904	glazing agent	Belgium, India, North Korea, Thailand, South Korea
sunflower lecithin	0.02	E322	emulsifier	India
mono- and diglycerides of fatty acids	0.01	E471	emulsifier	the Netherlands, Ukraine

Remarks

May contain nuts and sesame.

Dark chocolate contains (calculated according EU Directive 2000/36/EC) a minimum of 50% cocoa solids.

Ingredient and Allergen Declaration according EU-legislation

39% **peanuts**, 38% white chocolate with caramel (sugar, cocoa butter, whole **milk** powder, caramel powder [sucrose, skimmed **milk** powder], skimmed **milk** powder, cocoa mass, emulsifier (E322 [sunflower]), natural flavouring, paprika extract, salt), **wheat** flour, rice powder, 1% salt, vegetable oil (rapeseed, coconut), 0,5% **wheat** malt, dark chocolate (cocoa mass, sugar, cocoa butter, anhydrous **milk** fat, emulsifier [**soy** lecithin], natural vanilla flavouring), yeast, sugar, dextrose, modified tapioca starch, glucose syrup, emulsifier (sunflower lecithin, gum arabic, E471), acidity regulator (E524), glazing agent (shellac).

Average Nutritional Values (in grams per 100 gram)

kJoule	2229	Trans fatty acids	0,1	Dietary Fiber	4,3
kcal	532	Available Carbohydrates	41,7	Sodium (mg)	449,9
Fat	32,8	o.w. sugars	22,5	Salt	1,1
o.w.saturated	11,0	Protein	15,4		
o.w. mono unsaturated	14,2				
o.w. poly unsaturated	6,4				

Dietary Intolerance Information

Allegens:-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	YES	YES	YES	YES	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	YES	YES	YES	YES	YES	YES
SOYA BEANS or derivatives	YES	YES	YES	YES	YES	YES
MILK (LACTOSE) or its derivatives	YES	YES	YES	YES	YES	YES
NUTS , tree nuts:	NO	NO	YES	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	YES	NO	NO	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	NO	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

Allergy and Food Intolerance Information according to European legislation Present / Absent / May contain

Poultry and poultry products	-
Beef and beef products	-
Pork and pork products	-
Honey	-
Cocoa	+
Flavour Enhancers (E621-E635)	-
Flavourings according to regulation 1334/2008/EC	+
Flavouring preparations	-
Natural flavouring substances	+
Process flavourings	-
Smoke flavourings	-
Substances according to Annex III regulation 1334/2008/EC	-
Flavouring substances	+
Nature identical flavouring substances	-
Artificial flavouring substances	+
Maize and maize products	-
Coriander	-
Carrots	-

+ = Present, +/- = May contain, - = Absent, ? = Unknown

Chemical and Physical Requirements

Parameter	Value / limit	Dimension
Foreign bodies (metal, glass)	absent	
Foreign bodies (others)	1	per 1000 kg
Peroxide (ex factory)	<10	meq O2/kg fat
Pesticides	Acc EU Reg	
Broken	<10	%
Aflatoxin B1	<2	ppb
Aflatoxin B1 + B2 + G1 + G2	<4	ppb

Microbiological requirements ex factory

	Units	N	C	Value (m)	Value (M)	Method
Aerobic Plate Count	cfu/g	5	2	10000	100000	ISO 4833

Mould	cfu/g	5	2	1000	10000	ISO 7954
Enterobactereacea	cfu/g	5	2	100	1000	ISO 21528-2
E.-coli	cfu/g	5	2	not present	10	ISO 16649-2
Staphylococcus Aureus	cfu/g	5	2	100	1000	ISO 6888
Salmonella	cfu/ 25g	5	0	not present	not present	ISO 6579

Sensory

Appearance	Mix of caramel buttons, pretzels, caramel malt balls, coated peanuts, split peanuts
Colour	Caramel colour; brown; light brown
Texture	Divers.
Taste	Caramel, salty, peanut, malty.

GMO-Statement

	Y / N
Does the product contain or is it (in part) produced from any Genetically Modified Organism.	N
Does the product contain or is it (in part) derived from any Genetically Modified Organism.	N
Is the product (in part) produced with the aid of any Genetically Modified Organism.	N

Transport and Storage Conditions

Store in a cool, dark and dry place.

Shelf Life (in months after production in original, closed packaging)

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Packaging

Type	Description	Weight
Primary	Plastic blue bag	6
Secondary	Carton / box	