

Product Data Sheet

Date: 17-08-2023 Version: 02

Owner: Quality Manager

Green Bell Pepper Flakes

PRODUCT IDENTIFICATION & GENERAL INFORMATION					
Product code	15963				
Product description	Dehydrated vegetables of Capsicum annuum L, cut into flakes of approx.				
Process description	Green bell peppers are harvested, washed, trimmed and kernels are removed. Subsequently they are diced, and dried (hot air), cooled, sieved and packed.				
Origin	China				
Composition	Green bell pepper.				
Legal demands	- General Food Law, Reg - Food Hygiene Law, Re - Regulation (EC) no.202 foodstuffs.	slation in force. Most important elements are: gulation (EC) no. 178/2002. gulation (EC) no. 852/2004. 23/915 setting maximum levels of certain contaminants in 6/2005 on maximum residue levels of pesticides.			
Labelling	Obligatory label information according to Regulation (EC) 1169/2011.				
Shelf life	Best before : 24 months after production.				
Storage conditions *	Cool, dry and odour-free. Storage in bags, big bags. Preferably below 15°C & Humidity below 60%				
Storage temperature	Transport Conditions Drugged door Trans				
Transport Packaging	Transport Conditions: Dry and clean Transport Bags or Big Bags				
	HAZARDS : THRESHOLDS AND TOLERANCES				
Category	Critical contaminant	Tolerance			
Chemical	Undesirable substances as mentioned in: Reg. (EC) no. 396/2005 Reg. (EC) no. 2023/915				
Microbiological	□ Salmonella	Absent in 25 g.			
	PRODUCT CHARACTERISTICS				
Physical	□ Vermin, insects □ Glass, metal □ Extraneous matter □ Foreign matter	Absent (0*%) Absent (0*%) < 1.0 % Absent (0*%)			

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Organoleptic	Odour Colour Ill Flavour Appearance	True to type, free of off-odours. Dark green Strong, sweet, free of off-taste. Flakes, approx. 10x10 mm	
Nutritional information (g/100 g) Allergen information	□ Energy (kJ/kcal) □ Protein □ Fat □ Carbohydrates total □ Sugars □ Fibre □ Sodium (Na) – mg/100 g	1751 / 416 11.9 3.6 0.3 72.8 50.7 22.1 30	

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:	NO	NO	NO	NO	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	

(*) P = Present A = Absent M = May contain traces L = In product line – possible presence in production line (possible cross contamination – traces. Not specific produced for allergen free consumption.

GMO & Irradiation Declaration	We declare that all our products, purchased by and delivered by NutsinBulk for food purposes, are free from GMO according to the regulations EC 1829/2003 and EC 1830/2003 of the European Parliament and the Council. We also declare that our products are not produced with the use of ionizing radiations and /or treated with ionizing radiations after production.
Food Grade Declaration	We hereby confirm that all food contact packaging conforms to the requirements detailed in Regulation (EC) 1935/2004 on materials and articles intended to come into contact with food. Furthermore all paper & plastic food contact packaging, i.e. paper bags, plastic containers/buckets and plastic inliners used by, comply with Regulation (EC) 10/2011 and Regulation (EC) 1282/2011 relating to plastic materials and articles intended to come into contact with foodstuffs.

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