## **PRODUCT SPECIFICATION**

	PRODUCT INF	ORMATION		
PRODUCT NAME:	MILK CHOCOLATE HAZELNUTS SG			
PACK SIZE:		3	kg	
BRAND NAME:	CAROL ANNE			
	RSPO Su	oply Chain Certificati	on Number, BMT-RSPO-0	00559
PRODUCT DESCRIPTION:		Hazelnuts covere	d in Milk Chocolate	
COUNTRY OF MANUFACTURE:	UK			
	PRODUCT COMP	OSITION TABLE		
Compound Ingredients	% in Mixing	Additive or	Country of Origin	GM Status
	Bowl	Function		
Milk Chocolate	65	Ingredient	UK	GMO Free
Hazelnuts	35	Ingredient	TURKEY	GMO Free
Total	100%			

	INGREDIENT DECLARATION
	Milk Chocolate (65%), (sugar, cocoa butter, skim milk powder, cocoa mass, whey
Ingredients (Legal name)	(milk), vegetable fat (palm oil SG), full cream milk powder, butter oil (milk),
	Emulsifier: Rapeseed Lecithin (E322), Glazing agent: gum arabic (E414), maize
	protein). HAZELNUT (35%). Milk chocolate contains vegetable fat in addition to Cocoa
	Butter. Cocoa solids 20% min, Milk solids 20% min.
	For Allergens, see ingredients in <b>BOLD</b> May contain <b>PEANUTS</b>

ADDITIVE TABLE			
E-number	Name	Amount (mg/kg)	Function
E322	Rapeseed Lecithin	2000	Emulsifier
E414	Gum Arabic	1000	Glazing Aid
	Zein (maize protein)	3000	Processing Aid

<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	r	( Applies	Nuts in Bulk when bought hat need re-p	
	In Product	Processed in	Handled on	In Product	Processed	Handled
		Same	Site		in Same	on Site
		Equipment			Equipment	
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	NO	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	May contain	YES	YES	NO	NO	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	NO	YES
MILK (LACTOSE) or its derivatives	YES	YES	YES	YES	YES	YES
NUTS , tree nuts:	YES	YES	YES	YES	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	YES
MUSTARD, referring to all parts of the plant and derivatives	NO	NO	NO	NO	NO	YES
thereof						
SESAME SEEDS or derivatives	NO	NO	NO	NO	NO	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	YES	YES	NO	NO	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

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## **PRODUCT SPECIFICATION**

OTHER FOOD GROUPS INTOLERANCE TABLE				
Component	Contains (Yes/No/ May Contain)	Component processed on same equipment	Component used on site	Additional Information
Hydrogenated Fat/Oil	No	No	No	
Palm Oil SG	Yes	Yes	Yes	RSPO
Maize & Maize Derivatives	Yes	Yes	Yes	
Vegetable & Vegetable Derivatives	No	No	No	
Yeast & Yeast Derivatives	No	No	No	
Seed, Seed Oil & Seed Derivatives	No	No	No	
Flavourings, Colours or Preservatives	No	No	No	
Beef, Pork, Lamb, Poultry & Derivatives	No	No	No	
Artificial Sweeteners (e.g. Asparatame	No	No	No	
Added Sugar	Yes	Yes	Yes	
Added Salt	No	No	No	
Gelatine	No	No	No	
Other Animal Derivatives	No	No	No	
BHA/BHT	No	No	No	
Artificial Colour5s Including Azo And Coal Tar Dyes	No	No	No	
Kiwi	No	No	No	
Cinnamon	No	No	Yes	
Сосоа	Yes	Yes	Yes	
Coriander	No	No	No	
Glutamates (EE620 – E625)	No	No	No	
Legumes	No	No	No	

SPECIAL DIETARY REQUIREMENTS			
The Product is SUITABLE for:			
Vegetarians	Yes		
Vegans	No		
Ovo-Lacto Vegetarians	No		
Jewish / Kosher	No		

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NUTRITIONAL DATA				
Nutrient Parameter	Typical value (per 100g)	Source of data		
Energy kJ	2409	Nutricalc-McCance & Widdowson		
Energy kcal	579	Nutricalc-McCance & Widdowson		
Protein g	9.9	Nutricalc-McCance & Widdowson		
Total Fat g	41.4	Nutricalc-McCance & Widdowson		
of which saturated g	13.6	Nutricalc-McCance & Widdowson		
of which mono-unsaturated g	23.5	Nutricalc-McCance & Widdowson		
of which poly-unsaturated g	2.9	Nutricalc-McCance & Widdowson		
Total Carbohydrates g	40.4	Nutricalc-McCance & Widdowson		
<b>o</b> f which sugars g	39.4	Nutricalc-McCance & Widdowson		
of which starch g	1.0	Nutricalc-McCance & Widdowson		
Salt g	0.2	Nutricalc-McCance & Widdowson		
Dietary Fibre g	3.3	Nutricalc-McCance & Widdowson		

## IRRADIATED AND GENETICALLY MODIFIED MATERIAL

In compliance with current EU Regulation (EC) No 1830/2003 and 1829/2003 with respect to the control and use of genetically modified organisms we confirm this product including all ingredients has not been produced from GMO or does not contain any genetically modified organisms.

We do also confirm that incompliance with directive 1999/2/EC, this product has not been treated with ionising radiation and nor does it contain ingredients that have been treated with ionising radiation.

Metal Detection		
Minimum sensitivity to detect and reject	Fe 2.0mm, Non Fe 2.0mm and S/S 2.0mm	
Frequency of metal detector validation with test pieces in addition to start-up and end of production test (minutes ) 120		

ORGANOLEPTIC PROPERTIES	
Appearance	Characteristic of Milk Chocolate Hazelnut
Texture	Hazelnut with smooth Milk Chocolate coating
Flavour & Aroma	Characteristic of Milk chocolate coated Hazelnut

MICROBIOLOGICAL PARAMETERS		
CRITERIA	Target	
TVC	<104	
Staphylococcus	<20	
Enterobacteriaceae	<100 cfu/g	
E.Coli	<20 cfu/g	
Salmonella spp	Not detected in 25g	

CHEMICAL PROPERTIES						
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## **PRODUCT SPECIFICATION**

Criteria	Maximum or Range
Moisture	2.6
Ochratoxin A	
Aflatoxin B1	2.0 ppb Max
Aflatoxin Total	4.0 ppb Max
рН	
Water Activity	
Pesticides: Complies with current UK & EC I	Legislation with respect to residue levels.
Heavy Metals: Complies with current UK/E	C and Codex standards with respect to maximum residue levels.

SHELF LIFE AND STORAGE CONDITIONS				
Shelf life from Production Date:	12 Months from Production Date (Under recommended storage conditions)			
Shelf life for Opened Product:	12 Months from Production Date (under recommended storage conditions).			
Recommended Storage Temperature (	°C): Cool dry ambient temperature (ideally 5-18°C			
Recommended relative humidity range	e (%): 65% RH Max			
Product Durability				

Relevant product is used and traded during the whole year due to its shelf life. Depending on storage and packing conditions and the natural formation of the product they are prone to colour, texture and taste change due to temperature and relative humidity change during storage.

The assessment in order to extend the shelf life of the product beyond the best before date declared on the label is at the customers own shelf life protocol/testing and sole distraction.

NUTSINBULK Accepts no responsibility or liability resulting from usage of goods beyond the declared shelf life.

PACKAGING & PALLETISATION DETAILS				
Primary Packaging – (Food Contact)	Secondary Packaging – (Outer Case)			
LDPE	Corrugated Cardboard			
Clear	Brown			
Packer Specific	Packer Specific			
Packer Specific	Packer Specific			
On centre of bag	On the cardboard box (Top right hand corner)			
Packing Code and Best Before date printed on bag . Bag Label Name, Ingredients, weight.	7 digit Lot number, best before date. Outer label: Name, weight.			
Bag - <b>5021485000229</b>	Outer Box - <b>5021485000861</b>			
aterial should not be impaired or damaged he primary packaging materials (food conta relation with 511 Begulation (56) No 1025 (20	ct) should be food trade and of			
	Primary Packaging – (Food Contact)   LDPE   Clear   Packer Specific   Packer Specific   On centre of bag   Packing Code and Best Before date   printed on bag . Bag Label Name,   Ingredients, weight.   Bag - 5021485000229   aterial should not be impaired or damaged			

PALLETISATION AND WEIGHT CONTROL				
Units per Layer:	10			
Total Unit per Pallet:	80			
Pallet Material:	Wood			
Height of Finished Pallet:	1.6M			
Average or Minimum Weight per Unit:	Average			
Target Weight per Unit:	3kg			
Declared Weight on Label:	3kg			

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