## **PRODUCT SPECIFICATION**

PRODUCT INFORMATION				
PRODUCT NAME: YOGURT RAISINS SG				
PACK SIZE:	3 kg			
BRAND NAME:	CAROL ANNE			
	RSPO Supply Chain Certification Number, BMT-RSPO-000559			
	Commodity Code 1704909911			
PRODUCT DESCRIPTION:	Raisins with Yogurt Flavoured Coating			
COUNTRY OF MANUFACTURE:	UK			

PRODUCT COMPOSITION TABLE					
Compound Ingredients	% in Mixing	% in Mixing Additive or Country of C			
	Bowl	Function			
Yogurt Flavoured Coating	66	Ingredient	UK	GMO Free	
Raisins (sunflower oil)	34	Ingredient	Turkey	GMO Free	
Total	100				

INGREDIENT DECLARATION				
Ingredients (Legal name)	Raisins (sunflower oil) (34%), sugar, vegetable fat (Palm oil SG), whey (MILK), rice flour, yogurt powder (3%) (MILK), Emulsifier: rapeseed lecithin (E322), glazing agent: gum Arabic (E414), maize protein. For Allergens, see ingredients in BOLD. May contain PEANUTS and other Nuts.			

ADDITIVE TABLE						
E-number Name Amount (mg/kg) Function						
E322	Rapeseed Lecithin	2000	Emulsifier			
E414	Gum Arabic	1000	Glazing Aid			
	Zein (maize protein) 0.3% 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	-	Nuts in Bulk		
				( Applies v	when bought	in small
				quantities th	hat need re-p	oackaging)
	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	May contain	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:	May contain	YES	YES	May contain	NO	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

Document Ref:	Issue Date:	Version No:	Prepared by:	Authorised by:	Page: 1
YR4	Jan 2023	1	David White	D.W	

OTHER FOOD GROUPS INTOLERANCE TABLE					
Component	Contains (Yes/No/	Component	Component	Additional Information	
	May Contain)	processed on	used on site		
		same equipment			
Hydrogenated Fat/Oil	No	No	No		
Palm Oil	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	No	No	No		
Coal Tar Dyes					
Kiwi	No	No	No		
Cinnamon	No	No	No		
Сосоа	No	No	No		
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			

Document Ref:	Issue Date:	Version No:	Prepared by:	Authorised by:	Page: 2
YR4	Jan 2023	1	David White	D.W	

NUTRITIONAL DATA					
Nutrient Parameter			Typical value (per 100g)	Source of data	
Energy	kJ		1873	Nutricalc-McCance & Widdowson	
Energy	kcal		447	Nutricalc-McCance & Widdowson	
Protein	g		2.4	Nutricalc-McCance & Widdowson	
Total Fat	g		19.1	Nutricalc-McCance & Widdowson	
C	of which saturated	g	11.8	Nutricalc-McCance & Widdowson	
of which m	nono-unsaturated	g	6.3	Nutricalc-McCance & Widdowson	
of which	poly-unsaturated	g	0.7	Nutricalc-McCance & Widdowson	
<b>Total Carbohydrates</b>	g		65.8	Nutricalc-McCance & Widdowson	
	of which sugars	g	64.6	Nutricalc-McCance & Widdowson	
	of which starch	g	2.2	Nutricalc-McCance & Widdowson	
Salt	g		0.3	Nutricalc-McCance & Widdowson	
Dietary Fibre	g		0.7	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 SS 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	Yogurt coated Raisins
Texture	Raisins with smooth Yogurt Flavoured coating
Flavour & Aroma	Characteristic of Yogurt Coated Raisins

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

Document Ref:	Issue Date:	Version No:	Prepared by:	Authorised by:	Page: 3
YR4	Jan 2023	1	David White	D.W	

## **PRODUCT SPECIFICATION**

CHEMICAL PROPERTIES				
Criteria	Maximum or Range			
Moisture	6.2			
Ochratoxin A	10 ppb Max			
Aflatoxin B1	2.0 ppb Max			
Aflatoxin Total	4.0 ppb Max			
рН				
Water Activity				
Pesticides: Complies with all UK & EC Legislat	tion with respect to residue levels.			
Heavy Metals: Complies with current UK/EC	and Codex standards with respect to maximum residue levels.			

## SHELF LIFE AND 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 (%): 65% RH Max   Product Durability	Shelf life from Production Date:	12 Months from Production Date (Under recommended storage conditions)			
Recommended relative humidity range (%): 65% RH Max	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			
Product Durability	Recommended relative humidity rang	e (%): 65% RH Max			

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 Cas					
Material & Closure: LDPE Co		Corrugated Cardboard			
Colour:	Clear	Brown			
Dimensions (LxWxH) mm:	Packer Specific	Packer Specific			
Packaging Weight:	Packer Specific	Packer Specific			
Label Position:		On the cardboard box (Top right hand corner)			
Label/Coding Information:	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.			
Bar Code	Bag – <b>5021485000380</b> Outer Case - <b>5021485000311</b>				
handling of the cardboard boxes. Th	nterial should not be impaired or damaged ne primary packaging materials (food conta plying with EU Regulation (EC) No 1935/20	ct) should be food trade and of			

		PALLETISATION AN	D 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:		Зkg			
Declared Weight on Label:		3kg			
Document Ref: YR4	Issue Date: Jan 2023	Version No: 1	Prepared by: David White	Authorised by: D.W	Page: 4

PRODUCT SPECIFICATION
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Document Ref:	Issue Date:	Version No:	Prepared by:	Authorised by:	Page: 5
YR4	Jan 2023	1	David White	D.W	

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