PRODUCT SPECIFICATION

	PRODUCT INF	ORMATION		
PRODUCT NAME:	DARK CHOCOLATE BRAZIL NUTS SG			
PACK SIZE:		3	kg	
BRAND NAME:		CAROL ANNE		
	RSPO Su	oply Chain Certificati	on Number, BMT-RSPO-0	00559
PRODUCT DESCRIPTION:	В	arazil Nuts covere	d in Dark Chocolate	
COUNTRY OF MANUFACTURE:	UK			
	PRODUCT COMP	OSITION TABLE		
Compound Ingredients	% in Mixing	Additive or	Country of Origin	GM Status
	Bowl	Function		
Dark Chocolate	71	Ingredient	υκ	GMO Free
Brazil Nut	29	Ingredient	BOLIVIA	GMO Free
Total	100%			

INGREDIENT DECLARATION		
	Dark Chocolate (71%), [sugar, cocoa mass, cocoa butter, whey (MILK), vegetable fat	
Ingredients (Legal name)	(Palm Oil SG), Emulsifier: rapeseed Lecithin (E322), Glazing agent: gum arabic (E414),	
	maize protein]. BRAZIL (NUT)(29%, Dark chocolate contains vegetable fat in	
	addition to Cocoa Butter. Cocoa solids 35% min.	
	For Allergens, see ingredients in BOLD May contain PEANUTS	

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

Alergens:-When purchased in bulk size	••••		•••			
When purchased in quantities the	lat need re-pack	aging, our aller	gen policiels will	арріу.		
Component	(Applies when		-	s in Bulk en bought in small need re-packaging)		
	In Product	Processed in	Handled on	In Product	Processed	Handled
		Same Equipment	Site		in Same Equipment	on Site
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:	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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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 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	No	No	No	
Coal Tar Dyes				
Kiwi	No	No	No	
Cinnamon	No	No	Yes	
Сосоа	Yes	Yes	Yes	Cocoa Mass, Cocoa Butter
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	2371	Nutricalc-McCance & Widdowson		
Energy kcal	570	Nutricalc-McCance & Widdowson		
Protein g	7.6	Nutricalc-McCance & Widdowson		
Total Fat g	41.0	Nutricalc-McCance & Widdowson		
of which saturated g	18.1	Nutricalc-McCance & Widdowson		
of which mono-unsaturated g	13.9	Nutricalc-McCance & Widdowson		
of which poly-unsaturated g	7.9	Nutricalc-McCance & Widdowson		
Total Carbohydrates g	41.1	Nutricalc-McCance & Widdowson		
o f which sugars g	39.6	Nutricalc-McCance & Widdowson		
of which starch g	1.5	Nutricalc-McCance & Widdowson		
Salt g	0.1	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 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	Oval Shaped Brazil Nut with Dark Chocolate Coating
Texture	Crunchy Brazil Nut with smooth coating
Flavour & Aroma	Brazil Nut Coated in Dark Chocolate.

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

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CHEMICAL PROPERTIES				
Criteria	Maximum or Range			
Moisture	1.4			
Ochratoxin A				
Aflatoxin B1	2.0 ppb Max			
Aflatoxin Total	4.0 ppb Max			
рН				
Water Activity				
Pesticides: Comply with all UK & EC Legislat	on with respect to residue levels.			
Heavy Metals: Comply within UK/EC and Co	dex 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	e (°C): Cool dry ambient temperature (ideally 5-18°C			
Recommended relative humidity ran	ge (%): 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)		
Material & Closure:	LDPE	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 -5021485005705	Box - 5021485005699		
handling of the cardboard boxes.	naterial should not be impaired or damaged The primary packaging materials (food conta mplying with EU Regulation (EC) No 1935/20	ct) should be food trade and of		

		PALLETISATION A	ND 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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