

PRODUCTSPECIFICATION

GJBCN919, GJBCN920, GJBCN928, GJBCN930, GJBCN940

Specification details	
Version number	9
Issue date	3-10-2023
Last update	2-2-2024

General information

NutS IN BULK
quality@nutsin bulk.ie
S938 S974
GJBCN919, GJBCN920, GJBCN928, GJBCN930, GJBCN940
Dried Gojiberries, Organic
GJBCN919: 200 pcs/50 gr GJBCN920: 220/240 pcs/50 gr
GJBCN928: 280 pcs/50 gr
GJBCN930: 300/350 pcs/50 gr
GJBCN940: 380 pcs/50 gr
China
0813409510
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Our Supplier Certificates

	BRC Agents and Brokers (Control Union)
	Organic (NL-BIO-01 registration number 025491)
	Organic (GB-ORG-02 registration number UKP1352)
	Organic (DE-ÖKO-070 registration number DE-NW-070-53523-CD)
Organic	Yes 🛛 No 🗆
Kosher	Yes 🗆 No 🗵
Halal	Yes 🗌 No 🗵
Other:	Yes 🗆 No 🖂

Organoleptic characteristics

Colour	Red, orange
Odor	Typical for dried goji berries
Taste	Typical for dried goji berries
Structure	Firm, chewy, soft

Shelf life, storage conditions and conditions of use

Shelf life	12	Months	Valid from production date in	
			original packaging	
Recommended storage conditions	Recommended at 10°C and between 50%-60% RH			
Conditions of use / intended use	Ready fo	or human consumption	n	

Foreign Body Control

<u> </u>	
Foreign material (metal, glass, plastic) must be	
absent	
Other foreign material	Stems and leaves
Applied controls	Metal detected, X-ray
Remarks	NA

Recommended declaration of ingredients

Ingredients: 100% organic dried gojiberries.

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Ingredient information

Ingredient:	Additional information	Country of origin	%
Goji berries	Organic	China	100

Packaging (S974)

Packaging condition	Vacuüm	Vacuüm			
Weight	10 kg				
Primary packaging	Packaging	Type of material	Kind of plastic	Weight	Color
	Bag	Plastic and aluminium	PE	55 gr	transpar ent
Secundary packaging	Box	Carton	NA	600 gr	NA
We hereby confirm that the product	and their relative packag	ing comply with Reg	ulation (EC) no 10)/2011, (EC) no

1935/2004, (EC) no. 1895/2005, (EC) 282/2008, (EC) no 1907/2006, (EC) no. 2023/2006 and their relative amendments.

Packaging (S938)

Packaging condition	Normal atm	Normal atmosphere				
Weight	10 kg	10 kg				
Primary packaging	Packaging	Type of material	Kind of plastic	Weight	Color	
	Bag	Plastic	PE	30 g	transpar	
					ent	
Secundary packaging	Box	Carton	NA	724 g	NA	
We hereby confirm that the product and	their relative packag	ing comply with Reg	ulation (EC) no 10)/2011. (EC) no	

We hereby confirm that the product and their relative packaging comply with Regulation (EC) no 10/2011, (EC) no 1935/2004, (EC) no. 1895/2005, (EC) 282/2008, (EC) no 1907/2006, (EC) no. 2023/2006 and their relative amendments.

Nutritional information

Nutrition declaration	Per 100 g	Measurement units
Energy	1468	kJ
Energy	349	kcal
Fat	3,7	g
of which saturates	0,6	g
Carbohydrate excl. fiber	55,8	g
of which sugars	46,1	g
Fiber	16,6	g
Protein	14,7	g
Salt (based on Sodium)	1,16	g

Allergen information

					 Rectangu 	lar Snip
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

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(Tree) Nuts		\boxtimes	Yes 🗆 No 🖂	Molluscs	\boxtimes	Yes 🗆 No 🖂	

Physical/Chemical/Microbiological information

Moisture content (%)	<u><</u> 13	Moulds (cfu/g)	<u><</u> 50.000	Salmonella spp.(in 25 g)	Absent		
		Yeasts (cfu/g)	<u><</u> 50.000	E. coli (cfu/g)	<u><</u> 10		
The product complies with the requirements set out in the European Regulation (EC) No. 2023/915 for certain							
contaminants and in Regulation (EC) no. 848/2018 [which will replace Regulation (EC) No. 834/2007 and Regulation							
889/2008 from January 2022 – UK excempted] and Regulation (EC) No 396/2005 for the maximum residue levels of							
pesticides.							

GMO

Does not contain any ingredients, additives or flavours derived from or produced using GMOs or their derivatives, and all reasonable steps have been taken to avoid contamination from GMOs or their derivatives. Labelling is not required according to EU regulation EC No. 1829/2003 and traceability is assured according to EU regulation EC No. 1830/2003.

Irradiation

This product is not irradiated nor are any of the ingredient or processing aids used in or for production irradiated.

Nanotechnology

This product is not obtained by usage of nanotechnology, nor are any of the ingredients and/or processing aids used for the production obtained by nanotechnology.

Legislation

This product is in compliance with the European and Dutch legislation. It is the responsibility of the customer to investigate whether or not the product complies with the regulations in the country where the product will be imported and sold.

Use in production

Use in production > if the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receiver of the goods or any other person, the quality of the goods shall be deemed to be accepted by buyer. All customer's quality control checks are to be completed on the entire load, prior to production and use.

Disclaimer

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Specification approval

			Signature
Quality department of our supplier	02-02-2024	Jeannette van Nes	Ale
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