PRODUCT CODE	C08321.005
PRODUCT DESCRIPTION	CASHEW W320 BAKED HOT CHILLI 12.5KG SACK
LEGAL DESCRIPTION	Baked cashew nuts coated with a hot chilli seasoning

COMPOSITION TABLE						
INGREDIENT	% in FINAL PRODUCT	COUNTRY OF ORIGIN				
Cashew nuts, W320 AOL	93-96%	Africa, Brazil, Vietnam				
Hot Chilli Seasoning (Salt, Rice Flour, Sugar, Yeast Extract Powder, Onion Powder, Spice (Cayenne Pepper), Garlic Powder, Lemon Juice Powder, Dried Yeast, Chilli Powder, Colour (Paprika Extract E160c), Natural Flavourings, Rosemary Extract)	3-7%	UK				
Starch (Tapioca and/or Maize)	<1%	Germany, Italy, Netherlands, Spain, Thailand				
n/a	n/a	n/a				
n/a	n/a	n/a				
n/a	n/a	n/a				
n/a	n/a	n/a				
n/a	n/a	n/a				
n/a	n/a	n/a				
n/a	n/a	n/a				
n/a	n/a	n/a				
n/a	n/a	n/a				
n/a	n/a	n/a				
n/a	n/a	n/a				
n/a	n/a	n/a				

INGREDIENT DECLARATION

Full ingredient legal declaration as it would be sold as a consumer product.

Cashew nuts (94%), Salt, Rice Flour, Sugar, Yeast Extract Powder, Tapioca And/Or Maize Starch, Onion Powder, Spice (Cayenne), Garlic Powder, Lemon Juice Powder, Dried Yeast, Chilli Powder, Natural Colour (Paprika), Natural Flavouring, Rosemary Extract

Recommended on pack information

Caution: Small children can choke on nuts

May contain small pieces of shell

n/a

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	Handled on	In Product	Processed	Handled	
		Same	Site		in Same	on Site	
		Equipment			Equipment		
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	YES	YES	NO	YES	YES	
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES	
MILK (LACTOSE) or its derivatives	NO	NO	YES	NO	YES	YES	
NUTS, tree nuts:	CASHEWS	YES	YES	YES	YES	YES	
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES	
MUSTARD, referring to all parts of the plant and derivatives	NO	NO	NO	NO	YES	YES	
thereof							
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	

ADDITIVES - THE PRODUCT CONTAINS:					
Туре	Yes/No	E-Number	Comments		
Antioxidants	No	n/a	n/a		
Colours	Yes	E160c	Paprika Extract present in the seasoning		
Emulsifiers, Gelling Agents, Stabilisers or Thickeners	No	n/a	n/a		
Flavours	Yes	n/a	Natural Flavouring present in the seasoning		
Preservatives	No	n/a	n/a		
Sweeteners	No	n/a	n/a		
Other	No	n/a	n/a		

OTHER INTOLERANCE DATA - THE PRODUCT CONTAINS:				
Ingredient	Yes/No	Comments		
Alcohol	No	n/a		
Animal products	No	n/a		
Aspartame	No	n/a		
Azo and coal tar dyes	No	n/a		
Benzoates	No	n/a		
BHA / BHT (Butylated Hydroxyanisole/ Butylated Hydroxtoluene)	No	n/a		
Caffeine	No	n/a		
Hydrogenated Fat/Oil	No	n/a		
Kiwi/Kiwi Derivatives	No	n/a		
Latex	No	n/a		
Monosodium glutamate (MSG)	No	n/a		
Rice / Rice derivatives	Yes	Rice Flour present in the seasoning		
Yeast / Yeast derivatives	Yes	Dried Yeast and Yeast extract powder present in the seasoning		

GMO	Yes/No	Comments
Does this product or any of it's ingredients contain any genetically modified materials?	No	n/a

PALM OIL	
Does this product contain palm oil?	No
If yes, specify the ingredient that contains palm oil	n/a
Identify the RSPO Supply Chain Model being used	n/a

IRRADIATION	Yes/No	Comments
Has this product been treated with ionizing radiation or contains irradiated ingredients?	No	n/a

RADIOLOGICAL CONTAMINATION	Yes/No	Comments
Is there any risk of radiological contamination to this product?	No	n/a

SUITABILITY & CERTIFICATIONS	Suitable	Certified	Comments
Vegetarians	Yes	No	n/a
Vegans	Yes	No	n/a
Kosher		Yes	n/a
Halal		No	n/a

NUTRITION INFORMATION				
Source	Nutricalc			
Typical value per	100g	Serving (25g)		
Energy kJ	2477	619		
Energy kcal	596	149		
Fat (g)	44.0	11.0		
of which saturates (g)	8.7	2.2		
of which mono unsaturates (g)	25.8	6.5		
of which polyunsaturates (g)	7.4	1.9		
Carbohydrate (g)	31.0	7.8		
of which sugars (g)	5.8	1.4		
of which starch	23.8	5.9		
Fibre (AOAC) (g)	3.1	0.8		
Protein (g)	17.7	4.4		
Salt (g)	1.39	0.35		

MICROBIOLOGICAL STANDARDS					
	Method	Target (cfu/g)	Maximum (cfu/g)		
Total Viable Count	Aerobic plate count @ 30°C BS EN ISO 4833:2013	<1000	50000		
Enterobacteriaceae	BS ISO 21528-2:2017	<10	100		
Escherichia coli	BC ISO 16649-2:2001	<10	10		
Coagulase positive staphylococcus	BS EN ISO 6888-1 & 6888-3	<10	100		
Yeasts	ISO 21527-1:2008	<500	1000		
Moulds	ISO 21527-1:2008	<500	1000		
Salmonella spp.	ELISA	Absent in 25g	Absent in 25g		

CHEMICAL STANDARDS					
	Method	Target	Maximum		
Moisture (%)	Infrared	3%	5%		
Aflatoxin Total (µg/kg)	HPLC	<4	4		
Aflatoxin B1 (μg/kg)	HPLC	<2	2		
FFA (%)	Titration 0.5% 2.0%				
PV (meq/kg)	Titration	<10	30		
Pesticides	Commission Regulation (EC) No 396 / 2005				
Heavy metals and other contaminants	Commission Regulation (EC) No 1881/2006				

PHYSICAL STANDARDS

Whole casher	w nuts
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	First Quality
	Limit
Serious Damage	
Insect Damage	0.5%
Mould rancidity, decay, adhering matter	0.5%
Foreign Matter* (includes but is not limited to shell, mesocarp, stones, dirt, glass, metal, solder, straw, twigs, sticks, plastic, hair, industrial fibers, paper, and threads)	0.01%
Maximum Serious Damage	1%
Defects	
Second Quality Scorched/colour variation	5%
Third Quality Special Scorched/colour variation	1.5%
Lightly Blemished Pieces	1.5%
Lightly Blemished Wholes	1.5%
Blemished Wholes	0.5%
Dessert	0.5%
Superficial Damage (Scrapes)	1%
Adhering Testa/Seriously Damaged**	3% / 1.5%
Maximum Defect Level	8%
* The tolerance for foreign matter is in addition to the tolerance for maximum ser	rious damage.

^{**} Maximum of 3% by weight for testa greater than 2mm in aggregate, but not more than 1.5%

seriously damaged by adhering testa.

FOREIGN BODY CONTROL

NUTSINBULK follow good manufacturing practices to prevent internal foreign body contamination.

We use metal detectors on site as our foreign body detection and removal equipment.

We purchase raw materials against our supplier's buying specification which include their own limits for physical parameters. These limits are reflected in the physical standards section above.

METAL DETECTION

Sensitivity	Fe 2mm	Non Fe 2mm	Stainless 2.5mm
Frequency of checking	1h		

PRODUCT QUALITY CHECKS					
Test	Method	Units	Target	Limits	Frequency
Weight check	Manual Scale	kg	12.5kg	≥12.5kg	Every sack
QAS	Organoletic	Green/Red (Pass/Fail)	Green	Red	Every batch

CERTIFICATE OF CONFORMANCE

A certificate of conformance will be provided for each delivery. This will be emailed by our customer services team when the order is dispatched.

PRODUCT STORAGE			
Storage temperature:	Ambient		
Storage instructions:	Store in a cool, dark, dry place.		
Total product shelf life:	240 days		
Minimum shelf life remaining on delivery:	180 days		
Shelf life once opened	The BBD provided will still be applicable to the product once opened provided it is immediately resealed securely and stored under the recommended storage conditions. We advise to perform an organoleptic assessment prior to use to ensure the taste, texture and appearance are still acceptable.		
Shelf life extensions	NUTSINBULK do not issue shelf life extensions. This product is ambient stable therefore, there will be no food safety issues associated with this product beyond the BBD given. Where usage after the BBD is required, we advise to assess the taste, texture and appearance and grant an inhouse shelf life extensions based on your findings.		

TRACEABILITY INFORMATION			
Best Before format	DD MM YYYY		
Batch Number information	JXXXX+ (Unique Sequential Job Number)		
Any other info	n/a		

LABEL TEMPLATE

Product Code Product Name

Weight (KG): 0.000 Best Before: DD/MM/YYYY Batch code: JXXXXX

Ingredients

ALLERGY ADVICE: For allergens, see ingredients in CAPITAL LETTERS

May also contain: Non-GMO Ingredient

PACKAG	GING INFORMATION					
All food o	contact packaging complies	with EC 1935/2004 regarding mate	rials and articles in cont	act with food.		
Food Co	<u> </u>	· · · · · · · · · · · · · · · · · · ·				
		Primary		Secondary		
Descripti	ion (e.g. box, sack, tote, ibo	-	de bags	n/a		
Material	(3 , , , ,	MDPE (Medium densit		n/a		
Dimensio	ons (mm) (WxD)	495mm x 770mm and	<u>, , , , , , , , , , , , , , , , , , , </u>	n/a		
Weight (<u> </u>	80g	·	n/a		
- ''	of closure	Heat seal		n/a		
Recyclab	ole (Y/N)	Υ		n/a		
	(container, pallet, layer	pads, etc)				
Descripti			Pallet			
Material			Wood			
Method c	of securing goods		Shrink-wrap			
			· · ·			
DISTRIE	BUTION					
	(no. of units/bags in box)		1			
Average	net weight per case/sack/to	ote/ibc	12.5kg			
Number	of cases/sacks per containe	r	n/a			
Cases pe	er layer		5	5		
Layers per pallet			10	10		
Cases per pallet		50				
Full Palle	et Dimensions (lxwxd) (mm		1200 x 1000 m	1200 x 1000 mm		
Full Pallet Weight (kg)		625kg + 26kg	625kg + 26kg pallet weight			
ADDITIO	ONAL INFORMATION					
n/a						
SPECIFI	ICATION APPROVAL					
_	or and on behalf of Custome mer acceptance.	er - please sign and return a copy of	this specification within	two weeks of receipt.	Failure to do so will be deemed	
Name		Position	Signature		Date	
			J. J. Marie			
Name Po		Position	Signature		Date	
ranic		1 OSICION	Signature		Dute	
		Technical Assistant			09/11/2023	
		Amendments				
Revision Number	Issue Date	Amendments				
	Issue Date 23/03/2023	Amendments New specification format				
Number	Issue Date		ed			