



FINISHED PRODUCT SPECIFICATION

PRODUCT CODE	A08300.002
PRODUCT DESCRIPTION	ALMOND BAKED HOT CHILLI 12.5KG SACK
LEGAL DESCRIPTION	Baked almonds coated with a hot chilli seasoning

COMPANY DETAILS			
COMPANY NAME		Levantine (UK) Ltd	
ADDRESS		5 Vinyl Place, Hayes, UB3 1DA	
TELEPHONE NUMBER		+44 (0)20 8838 0208	
FAX NUMBER		N/A	
EMERGENCY CONTACT		David Danil +44 (0)7958 955262, Laura Polanco +44 (0)7956 872335	
CONTACT	NAME	POSITION	EMAIL ADDRESS
TECHNICAL 1	Vindhya Gobin	Technical Manager	vindhya@levantine.co.uk
TECHNICAL 2	Technical Department	N/A	technical@levantine.co.uk
COMMERCIAL 1	David Danil	Managing Director	david@levantine.co.uk
COMMERCIAL 2	Orders Department	N/A	orders@levantine.co.uk
FINANCE 1	Rhona Danil	Director	rhona@levantine.co.uk
FINANCE 2	Accounts Department	N/A	accounts@levantine.co.uk

CERTIFICATION			
Third Party Body	Date of last inspection	Date of certificate expiry	Certification Company
BRC	29th & 30th September 2020	10/11/2021	NSF Certification
FLO	n/a	n/a	n/a
Kosher	21 July 2020	03/08/2021	London Beth Din
Halaal	n/a	n/a	n/a

DESCRIPTION OF PRODUCT
Baked almonds coated with a hot chilli seasoning

INGREDIENTS			
INGREDIENT	% in FINAL PRODUCT	SUPPLIER	COUNTRY OF ORIGIN
Raw almonds, 30/32 AOL	93-96%	Confidential approved supplier list	USA, Australia, Chile, Spain
Hot Chilli Seasoning (Salt, Rice Flour, Sugar, Yeast Extract Powder, Onion Powder, Spice (Cayenne), Garlic Powder, Lemon Juice Powder, Dried Yeast, Chilli Powder, Natural Colour (Paprika), Natural Flavourings, Rosemary Extract)	3-7%	Confidential approved supplier list	UK
Starch (Tapioca and/or Maize)	<1%	Confidential approved supplier list	Netherlands, Germany, Italy, Thailand, Spain
n/a	n/a	n/a	n/a
n/a	n/a	n/a	n/a
n/a	n/a	n/a	n/a

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INGREDIENT DECLARATION	
Full ingredient legal declaration as it would be sold as a consumer product.	
Almonds (94%), Salt, Rice Flour, Sugar, Yeast Extract Powder, Starch (Tapioca and/or Maize), 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.	
n/a	

PALM OIL	
Product Information	
Component of the product where the palm oil found?	n/a
Palm ingredient used: Mono and Diglycerides of Fatty Acids, Palm Fat, Palm Kernel Oil, Palm Oil, Palm Olein, Palm Stearin, Palmitate, Stearate, Stearic Acid, Triglycerides of Middle Chain Fatty Acids, Others (specify).	n/a
Quantity of palm ingredient as % of product by weight	n/a
Any trade name used (= the name used by supplier)	n/a
Palm Oil Based Ingredients & Procurement	
Is this palm ingredient added in-house or part of a bought-in ingredient	n/a
Confirm the RSPO sustainable option for this ingredient.	n/a
Identify which RSPO Supply Chain Model being used (segregated or mass balance).	n/a
Bought-in ingredient	
Trade name of bought in ingredient	n/a
Name and contact details of bought in ingredient suppliers	n/a
Palm Oil Based Ingredient / Component Supplier Information	
Name and contact details of ingredient supplier	n/a
Is the supplier RSPO Member?	n/a
Does this Ingredient Supplier buy ingredients containing palm oil direct from a Refiner?	n/a
If buying indirectly, please identify any other parties involved	n/a
Palm Oil Refiner/ Processor Details	
Name and contact details of Processor/ Refiner	n/a
Is the refiner a RSPO Member?	n/a

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INTOLERANCE DATA

When purchased in large quantities which comes in full supplier box, then manufacturer allergen policies apply.
When ordered in quantities re-packaged by us, Nuts in Bulk allergen policies apply.

Allergens	Manufacturer		Nuts in Bulk (Applies when bought in small quantities that need re-packaging)	
	Product contains: (as ingredient)	Cross- contamination possible:	Product contains: (as ingredient)	Cross- contamination possible:
Milk and products (cow), lactose	NO	NO	NO	YES
Egg	NO	NO	NO	NO
Soy	NO	NO	NO	NO
Gluten (wheat, rye, barley, oat, spelt, kamut)	NO	NO	NO	YES
Fish	NO	NO	NO	NO
Shellfish and crustaceans	NO	NO	NO	NO
Nuts (walnut, pecan, almond, cashew, hazelnut, macadamia, brazil nut, pistachio, chestnut)	ALMONDS	YES	ALMONDS	YES
Peanuts and products thereof	NO	YES	NO	YES
Sesame	NO	NO	NO	YES
Sulphite (E220 to E228) if >10 ppm	NO	NO	NO	YES
Celery	NO	NO	NO	NO
Lupine	NO	NO	NO	NO
Mustard	NO	NO	NO	YES
Molluscs	NO	NO	NO	NO

OTHER INTOLERANCE DATA - THE PRODUCT CONTAINS:

Included in the assessment, compound ingredients, flavourings, additives or processing aids.	Yes/No	Comments
Additives	Y	Natural flavouring and natural colour in seasoning
Yeast / yeast derivatives	Y	Yeast extract powder and dried yeast in seasoning
Rice / rice derivatives	Y	Rice flour in seasoning
Animal products	N	n/a
Azo and coal tar dyes	N	n/a
Glutamates	N	n/a
Benzoates	N	n/a
BHA / BHT	N	n/a
Aspartame	N	n/a
Natural Colours	Y	In seasoning
Preservatives	N	n/a
Natural Flavours	Y	In seasoning
M.S.G. (added)	N	n/a
Latex	N	n/a

We only use natural ingredients in our products. We use the following criteria for the use of the term natural:
<http://food.gov.uk/multimedia/pdfs/markcritguidance.pdf>

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SUITABILITY DATA	Yes/No	Comments
Kosher Certified	Y	n/a
Halaal Certified	N	n/a
Suitable for ovo-lacto vegetarians	Y	n/a
Suitable for vegans	Y	n/a

GENETIC MODIFICATION	
"ingredients" includes additives, flavourings, processing aids and materials used in the manufacture of these. "Subject to GM issues" means any food or food product, flavouring, additive or processing aid which is, contains, or is produced from any organism for which there is a Genetically Modified variety or strain.	Yes/No
I declare that the supplied product is not, and contains no ingredients which are, subject to GM issues*	Y
I declare that the supplied product is, or contains ingredients which are, subject to GM issues*, but from an Identity Preserved (I.P) source	N
I declare that the supplied product is, or contains ingredients which are, subject to GM issues*, not from an Identity Preserved Source, but where <u>the source</u> has tested as PCR negative	N
I declare that the supplied product is, or contains ingredients which are, subject to GM issues*, not from an Identity Preserved source, not supported by PCR negative testing and therefore may be, may contain, or may be produced from a Genetically Modified Source	N

NUTRITION INFORMATION		
Source	Nutritionalc	
Typical value per	100g	Serving (25g)
Energy kJ	2549	637
Energy kcal	616	154
Fat (g)	50.1	12.5
of which saturates (g)	3.8	1.0
of which mono unsaturates (g)	31.9	8.0
of which polyunsaturates (g)	11.9	3.0
Carbohydrate (g)	10.0	2.5
of which sugars (g)	5.7	1.4
of which starch	1.1	0.3
Fibre (AOAC) (g)	11.4	2.9
Protein (g)	25.8	6.4
Salt (g)	1.4	0.3

MICROBIOLOGICAL/CHEMICAL STANDARDS				
	Method	Frequency	Target (cfu/g)	Maximum (cfu/g)
Total Viable Count	Aerobic plate count @ 30C ISO4833:2003	As per test schedule.	<1000	50000
Enterobacteriaceae	BS ISO 21528-2:2004	As per test schedule.	<10	100
Escherichia coli	Practical Food Microbiology, 2002, 3rd ed	As per test schedule.	Absent in 25g	Absent in 25g
Coagulase positive staphylococcus	BS EN ISO6888-1:1999	As per test schedule.	<10	100
Yeasts	BS 4285-3,6:1986	As per test schedule.	<500	1000
Moulds	BS 4285-3,6:1986	As per test schedule.	<500	1000
Salmonella spp.	ELISA	As per test schedule.	Absent in 25g	Absent in 25g
Pesticides	Commission Regulation (EC) No 396 / 2005			
Heavy metals and other contaminants	Commission Regulation (EC) No 1881/2006			

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PHYSICAL/CHEMICAL STANDARDS				
	Target	Maximum	Frequency	Method
Moisture (%)	3%	5%	As per test schedule.	Infrared
Aflatoxin Total (µg/kg)	<10	10	As per test schedule.	HPLC
Aflatoxin B1 (µg/kg)	<8	8	As per test schedule.	HPLC
FFA (%)	0.5	2	As per test schedule.	Titration
PV (meq/kg)	<10	30	As per test schedule.	Titration

FOREIGN BODY CONTROL						
METAL						
Guaranteed level detection	Fe	2.5mm	Non Fe	2.5mm	Stainless	2.5mm
Frequency of checking						1h
EVM, stones, etc (Zero limit for Glass)						
Limit	As per supplier specification					
Frequency of checking	Every batch by visual inspection					

PRODUCT QUALITY CHECKS					
Provide a full list of relevant tests done during processing (insert rows as necessary).					
Test	Method	Units	Target	Limits	Frequency
Weight check	Manual scale	kg	12.5Kg	≥12.5kg	Every sack
QAS	Organoleptic	Green/Red (Pass/Fail)	Green	Red	Every batch

CERTIFICATE OF ANALYSIS / CONFORMANCE REQUIREMENTS		
CRITERIA	ANALYSIS OR CONFORMANCE	CERTIFICATE FREQUENCY
Microbiological	Conformance	Every batch
Chemical	Conformance	Every Batch

TRACEABILITY INFORMATION	
Best Before format	DD MM YYYY
Lot Number information	JXXXX+ (Unique Sequential Job Number)
Any other info (e.g. FLO ID)	n/a

PRODUCT STORAGE	
Storage temperature:	Ambient
Any special storage instructions:	Store in a cool, dark, dry place.
Total product shelf life:	240 days
Minimum shelf life remaining on delivery:	180 days

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PACKAGING INFORMATION

All food contact packaging complies with EC 1935/2004 regarding materials and articles in contact with food.

Food Contact

Description (e.g. box, sack, tote, ibc)	Blue opaque food grade bags
Material	MDPE (Medium density polyethylene)
Dimensions (mm) (WxD)	495mm x 770mm and 100 µm thickness
Weight (g)	80g
Method of closure	Heat seal
% Recycled	0
Recyclable (Y/N)	Y

Secondary (outer case)

Description (e.g. box, sack, tote, ibc)	n/a
Material	n/a
Dimensions (mm) (LxWxD)	n/a
Weight (g)	n/a
Method of closure	n/a
% Recycled	n/a
Recyclable (Y/N)	n/a

Transit (container, pallet, layer pads, etc)

Description	Pallet
Material	Wood
Method of securing goods	Shrink-wrap + cardboard

DISTRIBUTION

Box size (no. of units/bags in box)	1
Average net weight per case/sack/tote/ibc	12.5kg
Number of cases/sacks per container	n/a
Cases per layer	5
Layers per pallet	12
Cases per pallet	60
Full Pallet Dimensions (lxwd) (mm)	1200 x 1000 mm
Full Pallet Weight (kg)	750kg + 26kg pallet weight

OTHER PARAMETERS


N/A

SPECIFICATION APPROVAL

Signed for and on behalf of Customer - please sign and return a copy of this specification within two weeks of receipt. Failure to do so will be deemed as customer acceptance.

Name	Position	Signature	Date

Signed for and on behalf of Levantine

Name	Position	Signature	Date
Elham Azimi	Technical Assistant		22/09/2021

Revision Number	Issue Date	Amendments
8	07/11/2018	Reviewed and updated.
9	18/12/2019	Certification and salt content updated.
10	22/09/2021	Reviewed and updated.