PRODUCT CODE	C10320.001
PRODUCT DESCRIPTION	CASHEW CARAMELISED HONEY 12.5KG SACK
LEGAL DESCRIPTION	Caramelised cashews with honey

COMPOSITION TABLE		
INGREDIENT	% in FINAL PRODUCT	COUNTRY OF ORIGIN
Cashew nuts, W320 AOL	52-72%	Africa, Brazil, Vietnam
Sugar	30-40%	Belgium, France, Germany, Guatemala, Mauritius, Netherlands, Poland, Thailand, UK
Honey	1.5-4.5%	Argentina, Bolivia, Brazil, Bulgaria, Chile, Colombia, Costa Rica, Cuba, Denmark, Dominican Republic, Ecuador, El Salvador, France, Germany, Guatemala, Mexico, Panama, Paraguay, Peru, Portugal, Romania, Spain, Uruguay, Venezuela
n/a	n/a	n/a

INGREDIENT DECLARATION

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

Cashew nuts (62%), Sugar, Honey

Recommended on pack information

Caution: Small children can choke on nuts

May contain small pieces of shell

We take every care to avoid the presence of hard pieces of caramel but some may still remain

FINISHED PRODUCT SPECIFICATION

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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 Equipment	Site		in Same Equipment	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	YES	YES	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	YES	YES	NO	YES	YES
NUTS , tree nuts:	CASHEWS	YES	YES	CASHEWS	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	No	n/a	n/a		
Emulsifiers, Gelling Agents, Stabilisers or Thickeners	No	n/a	n/a		
Flavours	No	n/a	n/a		
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	Yes	Bee's Honey			
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	No	n/a			
Yeast / Yeast derivatives	No	n/a			

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	No	No	Contains bee's honey
Kosher		Yes	n/a
Halal		No	n/a

NUTRITION INFORMATION				
Source	Nutricalc			
Typical value per	100g	Serving (25g)		
Energy kJ	2213	553		
Energy kcal	529	132		
Fat (g)	28.7	7.2		
of which saturates (g)	5.7	1.4		
of which mono unsaturates (g)	16.9	4.2		
of which polyunsaturates (g)	4.8	1.2		
Carbohydrate (g)	55.7	13.9		
of which sugars (g)	40.4	10.1		
of which starch	15.3	3.8		
Fibre (AOAC) (g)	1.9	0.5		
Protein (g)	11.2	2.8		
Salt (g)	0.00	0.00		

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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	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 assesment 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

All LOOG C	contact packaging complies w	vith EC 1935/2004 regarding mater	rials and articles in conta	ct with food.			
Food Co		1933, 200 i regaranig matei	Taio and articles in conte	ec with rood.			
. 000 00		Primary		Secondary			
Descripti	ion (e.g. box, sack, tote, ibc)		Blue opaque food grade bags		n/a		
Material	Total (erg. Box) Buok) total 180)	MDPE (Medium density polyethylene)		n/a			
	ons (mm) (WxD)	495mm x 770mm and	· · · · · · · · · · · · · · · · · · ·	n/a			
Weight (80g		n/a		
	of closure		Heat seal		n/a		
Recyclabl	ole (Y/N)	Y		n/a			
	(container, pallet, layer pa	ads, etc)					
Description			Pallet				
Material			Wood				
Method o	of securing goods		Shrink-wrap				
DISTRIE	BUTION						
	(no. of units/bags in box)		1				
	net weight per case/sack/tot	e/ibc	12.5kg				
	of cases/sacks per container	•	n/a				
Cases pe	•		5				
Layers pe			10				
Cases per			50	50			
	et Dimensions (lxwxd) (mm)		1200 x 1000 mr	1200 x 1000 mm			
Full Palle	et Weight (kg)		625kg + 26kg p	625kg + 26kg pallet weight			
ADDITIO	ONAL INFORMATION						
n/a							
SPECIFI	ICATION APPROVAL						
		- please sign and return a copy of	this specification within	two weeks of receipt.	Failure to do so will be deeme		
	mer acceptance.	<u> </u>	I		<u></u>		
Namo		Position	Signature		Date		
Haille							
Name							
Name							
Name							
		Position	Signature		Date		
		Position Technical Assistant	Signature		Date 21/11/2023		
Name			Signature				
	Issue Date		Signature				
Name Revision	Issue Date 28/03/2023	Technical Assistant	Signature				

File Name: DOC099 Date: 10/03/2023

n/a

n/a

n/a