

FINISHED PRODUCT SPECIFICATION

PRODUCT CODE	C03321.001
PRODUCT DESCRIPTION	CASHEW W320 BAKED SALTED 12.5KG SACK
LEGAL DESCRIPTION	Baked cashew nut drizzled with rapeseed oil and salt

COMPOSITION TABLE		
INGREDIENT	% in FINAL PRODUCT	COUNTRY OF ORIGIN
Cashew nuts, W320 AOL	93-96%	Africa, Brazil, Vietnam
Rapseed Oil	2.5-5.5%	UK
Salt	0.5-3.5%	UK
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 (94%), Rapeseed Oil, Salt

Recommended on pack information
Caution: Small children can choke on nuts
May contain small pieces of shell
n/a

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Allergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply.
When purchased in quantities that need re-packaging, our allergen policies will apply.

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	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:	CASHEW	YES	YES	CASHEW	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

ADDITIVES - THE PRODUCT CONTAINS:

Type	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	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	No	n/a
Yeast / Yeast derivatives	No	n/a

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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	Nutrivalc	
Typical value per	100g	Serving (25g)
Energy kJ	2533	633
Energy kcal	609	152
Fat (g)	46.3	11.6
of which saturates (g)	9.0	2.3
of which mono unsaturates (g)	27.3	6.8
of which polyunsaturates (g)	8.0	2.0
Carbohydrate (g)	29.0	7.3
of which sugars (g)	4.9	1.2
of which starch	23.3	5.8
Fibre (AOAC) (g)	2.9	0.7
Protein (g)	17.7	4.4
Salt (g)	1.83	0.30

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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 cashew nuts	
	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 serious damage.	
** Maximum of 3% by weight for testa greater than 2mm in aggregate, but not more than 1.5% seriously damaged by adhering testa.	

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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 re-sealed 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

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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			
	Primary	Secondary	
Description (e.g. box, sack, tote, ibc)	Blue opaque food grade bags	n/a	
Material	MDPE (Medium density polyethylene)	n/a	
Dimensions (mm) (WxD)	495mm x 770mm and 100 µm thickness	n/a	
Weight (g)	80g	n/a	
Method of closure	Heat seal	n/a	
Recyclable (Y/N)	Y	n/a	
Transit (container, pallet, layer pads, etc)			
Description	Pallet		
Material	Wood		
Method of securing goods	Shrink-wrap		
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	10		
Cases per pallet	50		
Full Pallet Dimensions (lxwxd) (mm)	1200 x 1000 mm		
Full Pallet Weight (kg)	625kg + 26kg pallet weight		
ADDITIONAL INFORMATION			
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
Name	Position	Signature	Date
	Technical Assistant		09/11/2023
Revision Number	Issue Date	Amendments	
15	21/03/2023	New specification format	
16	09/11/2023	Contact and allergen updated	
n/a	n/a	n/a	