

	PRODUCT INF	ORMATION		
PRODUCT NAME:		DARK CHOCOL	ATE RAISINS SG	
PACK SIZE:		3	kg	
BRAND NAME:		CARO	L ANNE	
	RSPO Suj	pply Chain Certificati	on Number, BMT-RSPO-0	00559
PRODUCT DESCRIPTION:		Raisins covered	in Dark Chocolate	
COUNTRY OF MANUFACTURE:			UK	
	PRODUCT COMP	OSITION TABLE		
Compound Ingredients	% in Mixing	Additive or	Country of Origin	GM Status
	Bowl	Function		
Dark Chocolate	58	Ingredient	UK	GMO Free
Raisins ( sunflower oil)	42	Ingredient	Turkey	GMO Free
Total	100%			

INGREDIENT DECLARATION						
	Raisins (sunflower oil) (42%), Dark Chocolate (58%), (sugar, cocoa mass, cocoa butter,					
Ingredients (Legal name) whey (MILK), vegetable fat (Palm SG), Emulsifier: rapeseed Lecithin (E322), Glazing						
agent: gum arabic (E414), shellac E904 ). Dark chocolate contains vegetable fat in						
	addition to Cocoa Butter. Cocoa solids 35% min.					
	For Allergens, see ingredients in <b>BOLD</b> May contain <b>PEANUTS</b> other <b>NUTS</b>					

ADDITIVE TABLE						
E-number	Name	Amount (mg/kg)	Function			
E322	Rapeseed Lecithin	2000	Emulsifier			
E414	Gum Arabic	1000	Glazing Aid			
E904	Shellac	1000	Glazing Aid			

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		Manufacture	r	( Applies	Nuts in Bulk lies when bought in small es 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	NO	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	NO	YES	
SOYA BEANS or derivatives	NO	NO	NO	NO	NO	YES	
MILK (LACTOSE) or its derivatives	YES	YES	YES	YES	YES	YES	
NUTS , tree nuts:	NO	YES	YES	NO	NO	YES	
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	NO	
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	NO	YES	
SESAME SEEDS or derivatives	NO	NO	NO	NO	NO	YES	
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	YES	YES	NO	NO	YES	
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO	

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OTHER FOOD GROUPS INTOLERANCE TABLE						
Component	Contains (Yes/No/ May Contain)	Component processed on same equipment	Component used on site	Additional Information		
Hydrogenated Fat/Oil	No	No	No			
Palm Oil SG	Yes	Yes	Yes	RSPO		
Maize & Maize Derivatives	No	No	No			
Vegetable & Vegetable Derivatives	No	No	No			
Yeast & Yeast Derivatives	No	No	No			
Seed, Seed Oil & Seed Derivatives	No	No	No			
Flavourings, Colours or Preservatives	No	No	No			
Beef, Pork, Lamb, Poultry & Derivatives	No	No	No			
Artificial Sweeteners (e.g. Asparatame	No	No	No			
Added Sugar	Yes	Yes	Yes			
Added Salt	No	No	No			
Gelatine	No	No	No			
Other Animal Derivatives	No	No	No			
BHA/BHT	No	No	No			
Artificial Colour5s Including Azo And Coal Tar Dyes	No	No	No			
Kiwi	No	No	No			
Cinnamon	No	No	Yes			
Cocoa	Yes	Yes	Yes	Cocoa Mass, Cocoa Butter		
Coriander	No	No	No			
Glutamates (EE620 – E625)	No	No	No			
Legumes	No	No	No			

SPECIAL DIETARY REQUIREMENTS						
The Product is SUITABLE for:	The Product is SUITABLE for:					
Vegetarians	Yes					
Vegans	No					
Ovo-Lacto Vegetarians	No					
Jewish / Kosher	No					

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NUTRITIONAL DATA					
Nutrient Parameter		Typical value (per 100g)	Source of data		
Energy kJ		1780	Nutricalc-McCance & Widdowson		
Energy kcal		424	Nutricalc-McCance & Widdowson		
Protein g		3.5	Nutricalc-McCance & Widdowson		
Total Fat g		17.5	Nutricalc-McCance & Widdowson		
of which saturat	ted g	10.7	Nutricalc-McCance & Widdowson		
of which mono-unsaturat	ed g	6.1	Nutricalc-McCance & Widdowson		
of which poly-unsaturat	ed g	0.4	Nutricalc-McCance & Widdowson		
Total Carbohydrates g		62.0	Nutricalc-McCance & Widdowson		
<b>o</b> f which suga	ars g	60.9	Nutricalc-McCance & Widdowson		
of which star	rch g	1.1	Nutricalc-McCance & Widdowson		
Salt g		0.1	Nutricalc-McCance & Widdowson		
Dietary Fibre g		2.3	Nutricalc-McCance & Widdowson		

#### IRRADIATED AND GENETICALLY MODIFIED MATERIAL

In compliance with current EU Regulation (EC) No 1830/2003 and 1829/2003 with respect to the control and use of genetically modified organisms we confirm this product including all ingredients has not been produced from GMO or does not contain any genetically modified organisms.

We do also confirm that incompliance with directive 1999/2/EC, this product has not been treated with ionising radiation and nor does it contain ingredients that have been treated with ionising radiation.

Metal Detection				
Minimum sensitivity to detect and reject	Fe 2.0mm, Non Fe 2.0mm and SS 2.0mm			
Frequency of metal detector validation wit	h test pieces in addition to start-up and end of production test (minutes ) 120			

ORGANOLEPTIC PROPERTIES	
Appearance	Characteristic of Dark Chocolate Raisins
Texture	Fleshy Raisins with smooth coating
Flavour & Aroma	Characteristic of Dark chocolate coated Raisins(Sweet)

MICROBIOLOGICAL PARAMETERS				
CRITERIA	Maximum			
Aerobic Colony Count	<40,000 cfu/g			
Total Mould Count	<10 cfu/g			
Total Yeast Count	<10 cfu/g			
Enterobacteriaceae	<100 cfu/g			
E.Coli	<10 cfu/g			
Salmonella spp	Not detected in 25g			

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CHEMICAL PROPERTIES			
Criteria	Maximum or Range		
Moisture	6.8		
Ochratoxin A	10 ppb Max		
Aflatoxin B1	2.0 ppb Max		
Aflatoxin Total	4.0 ppb Max		
pH			
Water Activity			

Pesticides: Comply with all UK & EC Legislation with respect to residue levels.

Heavy Metals: Comply within UK/EC and Codex standards with respect to maximum residue levels.

SHELF LIFE AND STORAGE CONDITIONS			
Shelf life from Production Date:	12 Months from Production Date (Under recommended storage conditions)		
Shelf life for Opened Product:	12 Months from Production Date (under recommended storage conditions).		
Recommended Storage Temperature (°	C): Cool dry ambient temperature (ideally 5-18°C		
Recommended relative humidity range	(%): 65% RH Max		
	Product Durability		

Relevant product is used and traded during the whole year due to its shelf life. Depending on storage and packing conditions and the natural formation of the product they are prone to colour, texture and taste change due to temperature and relative humidity change during storage.

The assessment in order to extend the shelf life of the product beyond the best before date declared on the label is at the customers own shelf life protocol/testing and sole distraction.

NUTSINBULK Accepts no responsibility or liability resulting from usage of goods beyond the declared shelf life.

PACKAGING & PALLETISATION DETAILS				
	Primary Packaging – (Food Contact)	Secondary Packaging – (Outer Case)		
Material & Closure:	LDPE	Corrugated Cardboard		
Colour:	Clear	Brown		
Dimensions (LxWxH) mm:	Packer Specific	Packer Specific		
Packaging Weight:	Packer Specific	Packer Specific		
Label Position:		On the cardboard box (Top right hand		
		corner)		
Label/Coding Information:	Packing Code and Best Before date	7 digit Lot number, best before date.		
	printed on bag . Bag Label Name,	Outer label: Name, weight.		
	Ingredients, weight.			

The integration of the packaging material should not be impaired or damaged during transportation, storage and handling of the cardboard boxes. The primary packaging materials (food contact) should be food trade and of sufficient strength and stability complying with EU Regulation (EC) No 1935/2004.

PALLETISATION AND WEIGHT CONTROL			
Units per Layer:	10		
Total Unit per Pallet:	80		
Pallet Material:	Wood		
Height of Finished Pallet:	1.6M		
Average or Minimum Weight per Unit:	Average		
Target Weight per Unit:	3kg		
Declared Weight on Label:	3kg		

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