

PRODUCT SPECIFICATION

Product Name	BELUGA LENTILS
Product Code	3977

Supplier	Name	Nuts in bulk
	Address	Unit 9 Capital trading park , Kirkby Wiver pool , L337SY
	Commercial contact	
	Quality contact	
	Phone No	0044 151 546 2970
	Fax No	00
	Email	sales@nutsinbulk.co.uk
		www.nutsinbulk.co.uk

Quality System Certified and implemented	ISO22000:2005 Food Safety Management Systems, BRC Global Standard for Food Safety and implemented the HACCP system according the EU standard.
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PRODUCT CHARACTERISTICS	
Origin	Canada, USA
Description of the product	Beluga Lentils (<i>Lens esculenta</i>).
Description of the process	Dried and cleaned at origin
Ingredients declaration	Black lentils

Organoleptic values	Details	Method
Appearance	Lentils shaped.	Organoleptic
Colour	Black	Organoleptic
Flavour / Aroma	Characteristic odour and flavour.	Organoleptic

Analytical values	Target	Minimum	Maximum	Method
Moisture (% w/w)			14	
Total damage (%)			2.0	
Peeled, split, broken (%)			2.0	
Heated (%)			0.2	
Other damage (%)			1	
Stained / Discoloured (%)			1	
Contrasting colour (%)			0.2	
Total foreign material (%)			0.2	
Stones (%)			1	
Mudballs (per 25 Kg)			2	
EVM (per 25 Kg)			3	
Cereal grains (per 25 kg)			25	

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Physical values	Target	Minimum	Maximum	Method
Metal detection (mm)	Fe	Non-Fe	SS	
	4.0mm	5.0mm	5.0mm	Metal Detector

Microbiological values	Minimum (m)/g	Maximum (M)/g	Method
TVC		10/7 cfu/g	ISO 4833:2003
Coliforms		10/4 cfu/g	ISO 21528-2:2004
B. cereus		10/3 cfu/g	ISO 7932:2005
E. coli		10/2	ISO 16649-1:2000
Salmonella		Absent in 25g	ISO 6579:2002
Yeasts		10/7cfu/g	BS 4285-3.6:1986
Moulds		10/7 cfu/g	BS 4285-3.6:1986

Heavy metals	Products are supplied in accordance with the current EU Contaminants Legislation.
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Pesticide	Products are supplied in accordance with the current EU Pesticide Legislation.
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Packaging	
Description	Food grade Kraft paper sacks with poly liner / Heat sealed polypropylene bags
Size	460 x 560 x 990
Packaging weight	Net 25 Kg
Bag weight	150g-200 g

Labelling	Product Description, Batch / Mill order Number, Best before Date, Net Weight
Storage conditions	On pallets under cool, dry, hygienic conditions; not exposed to sunlight.
Shelf life	Maximum 2 years on production. Minimum 75% of declared maximum shelf life.

ADDITIVE	E NO	YES	NO
Sunset Yellow	E110		NO
Carmoisine	E122		NO
Tartrazine	E102		NO
Ponceau 4R	E124		NO
Sodium Benzoate	E211		NO
Quinoline Yellow	E104		NO
Allura Red AC	E129		NO

PRODUCT SUITABILITY		
Vegetarians	YES	Not Certified
Vegans	YES	
Kosher	YES	
Halal	YES	
Coeliacs	YES	

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Nutrition information per 100g	
Energy value – kJ / kcal	1316 / 311
Fat (g)	1.9
Of which saturates (g)	0.2
Carbohydrates (g)	45
Of which sugars (g)	1.1
Protein (g)	24
Salt (g)	0.03

Source: Nutricalc

No	Allergen	Present (Yes/No)
1	Cereals containing gluten, i.e. wheat, rye, barley, oats, spelt, kamut and products thereof	No ¹
2	Crustaceans and products thereof	No
3	Egg and products thereof	No
4	Fish and products thereof	No
5	Peanuts and products thereof	No
6	Soybeans and products thereof	No ²
7	Milk and dairy products (including lactose)	No
8	Nuts : Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof	No
9	Celery and products thereof	No
10	Mustard and products thereof	No ³
11	Sesame Seeds and products thereof	No
12	Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre, expressed as SO ₂	No
13	Lupin	No
14	Molluscs	No

¹Processed in an environment where cereals containing gluten may be present. Controlled at <20ppm based on visual admixture search of a clean material representative sample.

^{2,3} Remote risk as an agricultural contaminant as per FSA guidelines

GMO STATEMENT	
Referring to the EU council regulations 1829/2003 and 1830/2003, we herewith issue the following statement concerning the above mentioned product :	
Neither the product itself nor any component is produced from raw materials of which genetically modified varieties are known.	Yes
The product or a component is produced from raw materials which are identity preserved. This statement is based on statements of our suppliers.	No
The product or a component is produced from raw materials which have a GM origin.	No
This product needs declaration as GMO.	No

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IRRADIATION STATEMENT
There are no known irradiated ingredients present in any of the raw material or finished products manufactured by the FGS Ingredients Ltd. The company has no intention of knowingly purchasing any raw material or ingredient that has been irradiated.

REMARKS
Use in production
If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receive of the goods or any other person, the quality of the goods shall be deemed to be acceptable to the buyer. All customers' quality control checks are to be completed on the entire load, prior to production and use.
Nut & Allergen Policy
Unless otherwise stated, the products supplied are to the best of our knowledge free from nut, nut derivatives and allergens. the supplier is a Nut Free Site. We do handle Mustard, Celery and Wheat Flour onsite. We trade in Milk Powder and Sesame, these products are not processed. We have an Allergen Policy and Procedure in place.
Infestation
Relating particularly to Coriander Seed, Whole Chillies and Fennel Seed: We cannot guarantee that goods will not at a later date, be subjected to infestation, unless specifically vacuum treated or heat treated. Even after treatments, treated goods can be subjected to re-infestation if incorrectly stored. Untreated seeds, herbs and spices in any form, treated with approved chemical fumigants, are still susceptible to possible infestation, as insect eggs are not destroyed by current chemical fumigants.

Nut Statement
<p>Whilst our suppliers are fully aware of consumer concerns regarding the use of Nuts and Nut products, and in many cases are nuts free sites, they are unable to give categorical assurances that their products are Nut Free from the following reasons:</p> <ul style="list-style-type: none"> • Many herbs and spices are grown and processed in close proximity to nuts at various origins • Transportation can also be a possible source of adventitious cross contamination as many products are transported in containers from origin over which our suppliers are unable to exercise any controls.

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