

## PRODUCT SPECIFICATION

|              |                          |
|--------------|--------------------------|
| Product Name | <b>ALMONDS USA 25/27</b> |
| Product Code | <b>2628</b>              |

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|--|---|
| <b>Quality System</b><br>Certified and implemented | <b>Food Safety Management Systems, BRC Global Standard for Food Safety and implemented the HACCP system according the EU/UK standard.</b> |
|--|---|

| PRODUCT CHARACTERISTICS           |  |
|-----------------------------------|--|
| Origin                            | USA  |
| Product denomination (legal name) | Almonds ( <i>Prunus dulcis</i> ).  |
| Description of the product        | Produced from clean Almond which meet the US Department of Agriculture standard for almonds. |
| Description of the process        | -  |
| Ingredients declaration           | <b>Almond</b>  |

| Organoleptic values |   | Method       |
|---------------------|---|--------------|
| Appearance          | Brown, oval shape.  | Organoleptic |
| Colour              | Brown   | Organoleptic |
| Flavour             | Natural and fresh nutty flavour.                              | Organoleptic |
| Odour               | Characteristic of the Almond, free from objectionable odours. | Organoleptic |
| Texture             | Firm, crisp and not oily/brittle.                             | Organoleptic |

| Analytical values        | Target | Minimum | Maximum  | Method    |
|--------------------------|--------|---------|----------|-----------|
| Moisture (% w/w)         |        |         | 6%       |           |
| Free Fatty acids (% w/w) |        |         | 1.5%     |           |
| Peroxide value           |        |         | 5 meq/kg |           |
| Mycotoxins :             |        |         |          |           |
| Aflatoxin B1             |        |         | 8ppb     | ASTA 24.1 |
| Aflatoxin total          |        |         | 10ppb    | ASTA 24.1 |

| Physical values             | Target  | Minimum | Maximum | Method                  |
|-----------------------------|---------|---------|---------|-------------------------|
| Extraneous matter           |         |         | 0.05%   | ASTA Cleanliness        |
| Impurities/foreign material |         |         | 0.05%   | Visual/Cleaning/Sifting |
| Split & Broken              |         |         | 1%      | Visual/Cleaning/Sifting |
| Serious Defect              |         |         | 1.5%    | Visual/Cleaning/Sifting |
| Metal detection (mm)        | Fe      | Non-Fe  |         | SS                      |
|                             | 4.00 mm | 5.00 mm |         | 5.00 mm                 |

|                         |                           |
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| Microbiological values | Minimum CFU/g | Maximum CFU/g | Method           |
|------------------------|---------------|---------------|------------------|
| TVC                    |               | 50,000 cfu/g  | ISO 4833:2003    |
| Coliforms              |               | 1,000 cfu/g   | ISO 21528-2:2004 |
| E. coli                |               | <10 cfu/g     | ISO 16649-1:2000 |
| Salmonella             |               | Absent in 25g | ISO 6579:2002    |
| Yeasts                 |               | 5,000         | BS 4285-3.6:1986 |
| Moulds                 |               | 5,000         | BS 4285-3.6:1986 |

**Heavy Metals** (Data are based on the results of our internal monitoring system and supplier's information)

Products are supplied in accordance with the current EU/UK Contaminants Legislation.

**Pesticide**

Products are supplied in accordance with the current EU/UK Pesticide Legislation.

**Packaging**

|             |   |
|-------------|---|
| Description | Blue Food Grade Poly Sac inner – cardboard outer. |
| Weight      | 10 kg, 12.5 kg or 25kg                            |

|                    |  |
|--------------------|--|
| 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.<br>Minimum 6 months from delivery date.       |

**PRODUCT SUITABILITY**

|             |     |               |
|-------------|-----|---------------|
| Vegetarians | YES | Not Certified |
| Vegans      | YES |               |
| Kosher      | YES |               |
| Halal       | YES |               |
| Coeliacs    | YES |               |

**Nutrition information per 100g**

|                  |      |
|------------------|------|
| kcal             | 579  |
| kj               | 2423 |
| Protein (g)      | 21.2 |
| Carbohydrate (g) | 22.6 |
| Sugar (g)        | 4.4  |
| Fat (g)          | 50.0 |
| Saturates (g)    | 3.8  |
| Salt (g)         | 0.01 |
| Dietary Fibre    | 12.5 |

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| No.  | Allergen   | Present in Product  | Present on Site | Processed on Site | Risk of cross contamination through Supply chain                                |
|--|--|---|-----------------|-------------------|---|
| 1  | Cereals containing gluten, i.e. wheat, rye, barley, oats, spelt, kamut and products thereof  | No  | No              | No                | No  |
| 2  | Crustaceans and products thereof   | No  | No              | No                | No  |
| 3  | Egg and products thereof   | No  | No              | No                | No  |
| 4  | Fish and products thereof  | No  | No              | No                | No  |
| 5  | Peanuts and products thereof   | No  | No              | No                | No  |
| 6  | Soybeans and products thereof  | No  | No              | No                | No  |
| 7  | Milk and dairy products (including lactose)  | No  | No              | No                | No  |
| 8  | Nuts : Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof | Yes   | Yes             | Yes               | Present on product (Almond)<br><br>May contain traces of other <b>Tree nuts</b> |
| 9  | Celery and products thereof  | No  | No              | No                | No  |
| 10   | Mustard and products thereof   | No  | No              | No                | No  |
| 11   | Sesame Seeds and products thereof  | No  | No              | No                | No  |
| 12   | Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre, expressed as SO <sub>2</sub>                     | No  | No              | No                | No  |
| 13   | Lupin  | No  | No              | No                | No  |
| 14   | Molluscs   | No  | No              | No                | No  |
| Allergens in product   |  | <b>Almonds</b>  |                 |                   |   |
| How do you control cross contamination of allergens processed on site? |  | This product is handled at different site, no other allergens handle apart from Nuts. |                 |                   |   |
| Detail any 'May contain' allergen warning required for this product    |  | May contain traces of other <b>Tree nuts</b>  |                 |                   |   |

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| 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  |

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

| REMARKS   |
|---|
| <b>Use in production</b>  |
| 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.  |
| <b>Infestation</b>  |
| 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 & Peanut Statement  |
|---|
| Whilst our suppliers are fully aware of consumer concerns regarding the use of Nuts, peanuts and thereof products, and in many cases are peanuts / nuts free sites, they are unable to give categorical assurances that their products are Peanut Nut Free from the following reasons: <ul style="list-style-type: none"> <li>Many herbs and spices are grown and processed in close proximity to nuts / peanuts at various origins</li> <li>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.</li> </ul> |

| Customer Approval   |              |                             |                 |  |                             |                 |
|---|--------------|-----------------------------|-----------------|--|-----------------------------|-----------------|
| <p><b>Allergens:-</b>When purchased in bulk size original packaging, manufacturer allergen policy will apply.</p> <p>When purchased in quantities that need re-packaging, our allergen policy will apply.</p> |              |                             |                 |  |                             |                 |
| Component   | Manufacturer |                             |                 | Nuts in Bulk<br>( 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           | NO                          | NO              | NO   | YES                         | YES             |
| SOYA BEANS or derivatives   | NO           | NO                          | NO              | NO   | YES                         | YES             |
| MILK (LACTOSE) or its derivatives   | NO           | NO                          | NO              | NO   | YES                         | YES             |
| NUTS , tree nuts:   | YES          | YES                         | YES             | YES  | 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              |