



Product specification form

Product: Raw Organic Pumpkin Seed Butter

| Typical Nutritional declaration | | | |
|--|--|---|----------------------|
| Source of Nutritional information | analysis / calculation | | |
| Typical value | Per 100g | | |
| Energy | 2603kJ / 628kcal | | |
| Total Fat | 51g | | |
| of which saturates | 7.5g | | |
| monounsaturates | 14.3g | | |
| polyunsaturates | 26.4g | | |
| Trans Fats | 0g | | |
| Carbohydrates | 12g | | |
| of which sugars | 1g | | |
| Protein | 28.1g | | |
| Salt | 0.5g | | |
| All stated Nutritional values are average. They are not meant to ensure warranty of characteristics. They come without commitment and are not valid for any claim of warranty and product liability respectively | | | |
| Product Handling | | | |
| Shelf-life unopened | Shelf life minimum 12 months on delivery | Shelf-life once open | 3 months |
| Storage Conditions | | Cool dry place in original packaging | |
| Traceability / Lot Code Format Used | | DDMMYY | |
| Instructions for Use, if relevant | | Product is ready to use. Oil may separate naturally from butter, stir before eating. Use within 3 months after opening. | |
| Additional Requirements | | | |
| Origin / Place of Provenance if required | | Produced in UK | |
| Type of Packaging used for retail, which consumers buy (film and cardboard box etc) | | NO | |
| Packaged in a protective atmosphere: (Vacuum packed or modified atmosphere packaging) | | Retail - jars vacuum sealed after closing Bulk – N/A | |
| Product-specific Requirements | | NO | |
| Health Mark (If product needs approval because ingredients of animal origin) | | N/A | |
| Warnings (vulnerable groups) | | Not suitable to people allergic to the allergens listed. Allergy advice: May contain traces of nuts and sesame seeds | |
| Quality or Safety Parameters | | | |
| (measurable parameters of significance for quality or safety e.g. pH/acidity, water activity, salt content, sugar content) | | | |
| Safety / Quality Parameter | | Target | Tolerance +/- |
| Water Activity | | 0.65 | +/- 0.03 |
| Microbiological Parameters | | | |
| *N/L – No Set Limit | | | |
| Microbiological Test | Unit | Guide Value | Limit Value |
| Total Plate Count | cfu/g | <1,0 ·10 ⁵ | *N/L |
| Yeast | cfu/g | < 5,0 ·10 ² | *N/L |
| Moulds | cfu/g | < 1,0 ·10 ⁴ | *N/L |
| Coliforms | cfu/g | < 1,0 ·10 ⁴ | *N/L |
| E.coli | cfu/g | <10 | 1,0 ·10 ² |
| Salmonella | / 25g | negative | negative |
| Food additives | | | |
| Antioxidant | not present | | |
| Raising agent | not present | | |
| Emulsifier | not present | | |
| Colour | not present | | |
| Firming Agent | not present | | |
| Humectant | not present | | |
| Bulking agent | not present | | |
| Gelling agent | not present | | |

