

Product Specification

Manual Ref: 3.6.3

Own & authorised: by AS Affected Dept: All Date of Issue: 15/02/2023

Reason for issue: Format updated

WALNUT KERNELS LIGHT HALVES AND PIECES (LHP)

SPEC NO	1902-01						
ORIGIN	USA, Chilie						
DESCRIPTION	All raw material	is to be prepared from wh	nole, sound, shelled walnuts of an a	approximately even			
	size, processed and packed under hygienic conditions.						
GENERAL	All material supplied must comply with relevant UK and EEC legislation.						
			e UK/EU laws, excluding metal or p	plastic, and must be			
	undamaged a						
		blied must be free from liv	e infestation. If applicable, they will	be fumigated prior			
	•	shipment.					
		t be entirely free of glass					
	 Material must not contain GMOs or undergo irradiation. Each unit of material must have tamper evidence. 						
			ly with all relevant international spe	cifications on as			
	USDA and A		y with all relevant international spe	cilications eg. as			
INGREDIENTS		100% Walnuts (<i>Juglans regia</i>)					
ALLERGENS	Walnuts	ougians regiaj					
SIZE/ COUNT	Size	Halves		Pieces			
	80%	80% Halves (of which	h 15% can be pieces equal to ¾	20% Pieces			
		of a half)	, , , , , , , , , , , , , , , , , , ,				
	60%	60% Halves (of which 15% can be pieces equal to 3/4		40% Pieces			
		of half)					
	40%	40% Halves (of which 15% can be pieces equal to 3/4		60% Pieces			
		of a half)					
	20%	20% Halves (of which 15% can be pieces equal to 3/4		80% Pieces			
		of a half)					
ORGANOLEPTIC	Appearance	Characteristics of natural, clean, fresh walnut flavor; free of rancid,					
	- ,	other off flavors or ar					
	Texture	Kernels are firm; not brittle, pliable, or leathery Characteristic for Walnut, no off or artificial flavour					
PHYSICAL							
PHISICAL	Defects Tolerances Total Defects		Max < 5%				
	Serious Damage	od.	~ 3 /6				
	Shriveling	ou.					
	Mold Discoloration		< 2% (included in 5% total damage)				
	Very Serious damaged						
	Shrivelling >50%kernel affected Mould: visible in more than ¼ of the surface of						
	the kernel.		< 1% (included in 2% serious da	mage)			
	Insect Injury Rancidity						
	Shell or any Foreign material						
	Shell and Foreign material		0.05 % (included in 1% very serious damage)				
	Pieces smaller than ¾ halves		< 5%				
	Pieces smaller than 6.35mm		< 1% (included in the 5% smaller than 3/4)				
	Kernels darker than light		< 15%				
	Kernels darker than light amber		< 2% (included in 15% darker than light)				
	Declaration: Although due care and attention has been taken during the processing of this natural product. The product may contain traces of pits/stalks/shell.						



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CHEMICAL	Parameters	Value		
	Aflatoxins Total	4 ppb max		
	Aflatoxin B1	2 ppb max		
	Peroxide Value	5 meq per kilogram max		
	Free Fatty Acid	1.0% max		
	Moisture	5.0% max (min 2.5%)		
MICROBIOLOGICAL	Parameters	Value		
	TVC	10,000 per gram max		
	E Coli	10 per gram max		
	Coliforms	100 per gram max		
	Yeasts and Moulds	1,000 per gram max		
	Salmonella	Absent in 25 grams max		
NUTRITIONAL	Nutrient	Value		
INFORMATION per 100g	Energy	2958 kJ / 716 kcals		
Serving.	Fat	65.2g		
Source: USDA (modified by	Of which saturates	6.1g		
Regulation (EU) No	Carbohydrate	13.2g		
1169/2011)	Of which sugar	2.6g		
	Fibre	6.7g		
	Protein	15.2g		
	Salt	0.005g		
PACKAGING	New clean food grade polythene liners contained in new strong sealed cardboard outers 10 Kg			
	cardboard box with two bags of 5 Kg net sealed & with modify atmosphere bags inside.			
LABELLING	Outers to be marked with -			
	 Material Name / Type 			
	 Supplier/ Processor Name 			
	Country of origin			
	Net Weight Hat we (Patalogue)			
	Lot no./Batch code			
OTODAOE	Expiry			
STORAGE	Cool & Dry (Max ambient temp 15°C, Humidity 40 RH)			
DURABILITY DATE	12 Months from Production Date.			

Approval Acceptance					
ON BEHALF O	ON BEHALF OF OUR SUPPLIER				
Name	A. Shakya	1	Approved by	Raj Shah	201
Position	Technical Manager	HS.	Position	Director	
Date	04/04/2024	~	Date	04/04/2024	

When purchased in quantities Component	e original packaging, manufacturer allergen poli that need re-packaging, our allergen policy will Manufacturer					
	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