

PRODUCT INFORMATION			
PRODUCT NAME:	Chopped Mixed Nuts		
PRODUCT GRADE & SIZE:	Chopped, 2-6mm approx		
PACK SIZE:	12.5kg		
BRAND NAME:	N/A		
PRODUCT DESCRIPTION:	Peanuts, walnuts and almonds are mixed, chopped and metal detected prior to packing.		
COUNTRY OF MANUFACTURE:	UK		
ISSUE DATE:	001 24.09.2021		

PRODUCT COMPOSITION TABLE						
Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM status		
Peanuts	70	Ingredient	Argentina, Brazil, China, India, South Africa, USA	Non-GMO		
Walnuts	15	Ingredient	Bulgaria, Chile, China, India, Moldova, Ukraine, USA	Non-GMO		
Almonds	15	Ingredient	Australia, Portugal, Spain, USA	Non-GMO		
Total	100					

INGREDIENT DECLARATION			
Ingredients	Peanuts, Walnuts, Almonds		

ADDITIVE TABLE				
E-number	Name	Amount (mg/kg)	Function	
N/A	N/A	N/A	N/A	

	ALLERGEN TABLE					
Component	Contains (Yes / No / May Contain)	Allergen processed on the same equipment	Allergen handled on site	Additional information		
Cereals containing GLUTEN and products thereof	NO	YES	YES	Allergen control procedures in place.		
EGGS or its derivatives	NO	NO	NO			
FISH or its derivatives	NO	NO	YES	Allergen control procedures in place.		
CRUSTACEANS / SHELLFISH	NO	NO	YES	Allergen control procedures in place.		
MOLLUSCS	NO	NO	YES	Allergen control procedures in place.		
PEANUTS or derivatives	YES	YES	YES	Peanuts (ingredient)		
SOYA BEANS or derivatives	NO	NO	YES	Allergen control procedures in place.		
MILK (LACTOSE) or its derivatives	NO	YES	YES	Allergen control procedures in place.		
NUTS, tree nuts:	YES	YES	YES	Almonds & walnuts (ingredients). Other tree nuts processed on the same line.		
CELERY , including celeriac and its derivatives	NO	NO	YES	Allergen control procedures in place.		
MUSTARD , referring to all parts of the plant and derivatives thereof	NO	NO	NO			

Document Ref:	Issue Date:	Version No:	Prepared by:	Authorised by:	Page:
CH-REC 013 PRS	10.03.2021	010	C.Simpson	C. Beadle	1 of 5



SESAME SEEDS or derivatives	NO	YES	YES	Allergen control procedures in place.
SULPHITES >10ppm - Sulphite quantity to be given in ppm	NO	YES	YES	Allergen control procedures in place.
LUPIN seeds or derivatives	NO	NO	NO	

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	NO	NO	NO		
Maize & Maize Derivatives	NO	NO	NO		
Vegetable & Vegetable Derivatives	NO	NO	NO		
Yeast & Yeast Derivatives	NO	NO	NO		
Seeds, Seed Oil & Seed Derivatives	NO	YES	YES		
Flavourings, Colours or Preservatives	NO	NO	NO		
Beef, Pork, Lamb, Poultry & Derivatives	NO	NO	NO		
Artificial Sweeteners (e.g. Aspartame)	NO	NO	NO		
Added Sugar	NO	NO	NO		
Added Salt	NO	NO	NO		
Gelatine	NO	NO	NO		
Other Animal Derivatives	NO	NO	NO		
BHA/ BHT	NO	NO	NO		
Artificial Colours Including Azo and Coal Tar Dyes	NO	NO	NO		
Kiwi	NO	NO	NO		
Cinnamon	NO	NO	NO		
Cocoa	NO	NO	NO		
Coriander	NO	NO	NO		
Glutamates (E620 - E625)	NO	NO	NO		
Legumes	NO	NO	NO		

SPECIAL DIETARY REQUIREMENTS						
The product is SUITABLE for	The product is SUITABLE for:					
Vegetarians	YES	Muslims / Halal	YES			
Vegans	YES	Coeliac	YES – Not tested to <20ppm			
Ovo-Lacto Vegetarians	YES	Organic	NO			
Jewish / Kosher	YES					

NUTRITIONAL DATA					
Nutrient Parameter Typical value (per 100g) Source of data					of data
Energy	kJ	2444		Supplier Data	
Energy	kcal	59	0	Supplie	er Data
	1 . 5.				

Document Ref:	Issue Date:	Version No:	Prepared by:	Authorised by:	Page:
CH-REC 013 PRS	10.03.2021	010	C.Simpson	C. Beadle	2 of 5



Protein	g	23.2	Supplier Data
Total Fat	g	50.9	Supplier Data
	of which saturated g	7.2	Supplier Data
of wh	ich mono-unsaturated g	19.2	Supplier Data
of w	hich poly-unsaturated g	21.8	Supplier Data
Total Carbohy	drate g	10.2	Supplier Data
	of which sugars g	-	Supplier Data
of polyols g		-	Supplier Data
of which starch g		-	Supplier Data
Salt	g	0.01125	Supplier Data
Dietary Fibre	g	5.9	Supplier Data

PHYSICAL PARAMETERS				
Criteria	Maximum or Range			
Foreign matter (per 12.5kg)	1pc max			
Extraneous vegetable matter (per 12.5kg)	1pc max			
Shell / shell pieces (per 12.5kg)	1pc max			
Size / Grade	2-6mm approx.			
Additional Extrinsic Foreign Bodies: None				

ORGANOLEPTIC PROPERTIES				
Appearance Mixed chopped nuts, creamy yellow to brown colour, with a uniform dice size				
Texture Firm and crisp				
Flavour & Aroma	Typical nutty flavour, with no off-flavours or odours			

MICROBIOLOGICAL PARAMETERS			
Criteria	Maximum or Range		
Aerobic Colony Count	100,000cfu/g max		
Total Mould Count	5,000cfu/g max		
Total Yeast Count	5,000cfu/g max		
Coliforms	1,000cfu/g max		
E.coli	<10cfu/g		
Salmonella spp	Absent in 25g		

CHEMICAL PROPERTIES			
Criteria	Maximum or Range		
Moisture	6% max		
Aflatoxin B1	8ppb max		
Aflatoxin Total	10ppb max		
Free Fatty Acids (FFA)	1.5% max		
Peroxide Value (PV)	15meq/kg max		
Additional Chemical Criteria: None			

SHELF LIFE AND STORAGE CONDITIONS

Shelf life from Production Date: 12 months (under recommended storage conditions)

Shelf life for Opened Product: 1 month (under recommended storage conditions)

Recommended Storage Temperature (°C): Store in a cool, dry place (ideally 5-18°C), away from direct sunlight and strong odours.

Recommended relative humidity range (%): 65% max

PACKAGING & PALLETISATION DETAILS					
	Primary Packaging - (Food Contact) Secondary Packaging - (Outer Case				
Material & Closure:	Polyethylene liner, folded	Cardboard carton, taped			

Document Ref:	Issue Date:	Version No:	Prepared by:	Authorised by:	Page:
CH-REC 013 PRS	10.03.2021	010	C.Simpson	C. Beadle	3 of 5



Colour:	Blue	White / Brown
Dimensions (LxWxH) mm:	Packer specific	Packer specific
Packaging Weight:	Packer specific	Packer specific
Label Position:	N/A	Side of carton
Label / Coding information:	N/A	Product name, Lot number, BBE, Net weight
Coding example:	N/A	Packer specific

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:	Minimum		
Target Weight per unit:	12.5kg		
Declared Weight on Label:	12.5kg		

Additional Notes

- In compliance with UK law and EU Regulation (EC) No 1829/2003 we confirm this product (including all ingredients) has not been produced from GMO sources and does not contain any genetically modified organisms.
- In compliance with UK law and EU Directive 1999/2/EC, this product has not been treated with ionising radiation and does not contain ingredients that have been treated with ionising radiation.
- In compliance with UK law and EU Regulation (EC) No 1935/2004, packing materials are fit for purpose and where applicable, suitable for contact with food.
- This product also complies with the following legislation and their amendments: (EC) No 396/2005, (EU) No 1169/2011, (EC) No 1881/2006, and all other relevant, current UK & EU laws.
- If any nutritional, dietary suitability or allergen claims are to be made on the product or finished products containing the material as an ingredient, the customer is responsible for ensuring that the claim is suitably risk assessed and validated, including any testing as deemed to be required.
- Products may be subject to sampling by authorities or as part of supplier(s) due diligence controls.
 - Appropriate hygiene and sampling procedures are in place to ensure the integrity of the product is maintained. Original seals may be broken and resealed to facilitate this.
- The integrity of the product packaging should not be compromised during routine transportation, storage and handling of the product.
- Depending on the storage conditions, packaging conditions and product nature, this product may be prone to infestation, moisture reabsorption, colour, texture and taste changes over its shelf-life. Products must be stored in compliance with the shelf-life instructions.
- Products may become harder and clump together in cooler storage conditions, this will resolve when the product is brought back to room temperature.
- If shelf-life extension is required, it is the responsibility of the customer to validate the extension and we accepts no responsibility or liability resulting from the use of the product beyond its original shelf life.
- This is a natural product and this specification may be subject to regular reviews in line with crop changes.

For and or	n behalf of our supplier		
Version		001 24.09.2021	
Approval	Technical Preparation	Procurement Review	Technical Authorisation
Name	Charlotte Simpson	James Weaire	Emilia Nosal
Position	Joint Technical Manager	Managing Director	Technical Coordinator
Date	24.09.2021	24.09.2021	24.09.2021

Document Ref:	Issue Date:	Version No:	Prepared by:	Authorised by:	Page:
CH-REC 013 PRS	10.03.2021	010	C.Simpson	C. Beadle	4 of 5

Allergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply.

When purchased in quantities that need re-packaging, our allergen policy will apply.

when purchased in quantities	tilat need re-pa	kaging, our ane	igen poncy win	трріў.		
Component		1		(Applies	Nuts in Bulk Applies when bought in small ntities 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	YES	YES	YES	YES	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

Document Ref:	Issue Date:	Version No:	Prepared by:	Authorised by:	Page:
CH-REC 013 PRS	10 03 2021	010	C Simpson	C. Beadle	5 of 5