



PRODUCT SPECIFICATION

PRODUCT INFORMATION

PRODUCT NAME:	Almonds - Whole Blanched
COMMODITY CODE:	0802129000
PRODUCT GRADE & SIZE:	Whole Blanched, & Count on buyer's request (standard, 27/30 etc)
PACK SIZE:	10 Kg/ 12.5 Kg
BRAND NAME:	-
PRODUCT DESCRIPTION:	Sweet whole almonds (ex. <i>Prunus dulcis</i>) blanched to remove skin, graded and packed
COUNTRY OF MANUFACTURE:	Spain, Netherlands
Revision DATE:	(003) 30.01.2024

PRODUCT COMPOSITION TABLE

Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM status
Almonds	100	Ingredient	USA, Spain, Australia	GMO Free
Total	100			

INGREDIENT DECLARATION

Ingredients (Legal name)	Almonds
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ADDITIVE TABLE

E-number	Name	Amount (mg/kg)	Function
-	-	-	-

ALLERGEN TABLE OF OUR SUPPLIER/ MANUFACTURER

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	No	No	
EGGS or its derivatives	No	No	No	
FISH or its derivatives	No	No	No	
CRUSTACEANS / SHELLFISH	No	No	No	
MOLLUSCS	No	No	No	
PEANUTS or derivatives	No	No	No	
SOYA BEANS or derivatives	No	No	No	
MILK (LACTOSE) or its derivatives	No	No	No	
NUTS, tree nuts:	Yes	Yes	Yes	Almonds (Ingredient), other Tree Nuts may be present on the same line (Hazelnut, Walnut, Cashew Nut, Pistachio)
CELERY, including celeriac and its derivatives	No	No	No	
MUSTARD, referring to all parts of the plant and derivatives thereof	No	No	No	
SESAME SEEDS or derivatives	No	No	No	

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SULPHITES >10ppm – Sulphite quantity to be given in ppm	No	No	No	
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	No	No	
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:			
Vegetarians	Yes	Muslims / Halal	Yes
Vegans	Yes	Coeliac	Yes (Not tested to < 20 ppm)
Ovo-Lacto Vegetarians	Yes	Organic	No
Jewish / Kosher	Yes		

NUTRITIONAL DATA

Nutrient Parameter	Typical value (per 100 g)	Source of data
Energy kJ	2534	McCance and Widdowson CoFID 2021
Energy kcal	612	McCance and Widdowson CoFID 2021
Protein g	21.1	McCance and Widdowson CoFID 2021
Total Fat g	55.8	McCance and Widdowson CoFID 2021
of which saturated g	4.4	McCance and Widdowson CoFID 2021
of which mono-unsaturated g	38.8	McCance and Widdowson CoFID 2021
of which poly-unsaturated g	10.5	McCance and Widdowson CoFID 2021
Total Carbohydrate g	6.9	McCance and Widdowson CoFID 2021
of which sugars g	4.2	McCance and Widdowson CoFID 2021
of polyols g	-	McCance and Widdowson CoFID 2021

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	of which starch g	2.7	McCance and Widdowson CoFID 2021
Salt	g	Trace	McCance and Widdowson CoFID 2021
Dietary Fibre	g	7.4	McCance and Widdowson CoFID 2021
N: Nutrient is present in significant quantities but there is no reliable information on amount			

PHYSICAL PARAMETERS

Criteria	Maximum or Range
Count (per ounce)	Buyers' request $\pm$ 5% Max.
Dissimilar (w/w)	5% Max
Discoloured (w/w)	1% Max
Split / Broken (Halves) (w/w)	5% Max.
Doubles (w/w)	15% Max
Serious Defects & Insect Damage (w/w)	3% Max.
Adhering Skin (w/w)	3% Max.
Shell (per carton)	1 pc Max.
Foreign Matters (w/w)	0.1% Max
Other Defects(w/w)	3% Max
Additional Extrinsic Foreign Bodies:	

ORGANOLEPTIC PROPERTIES

Appearance	Uniform in size & light beige in colour
Texture	Firm and brittle, wholesome and of FAQ of the season
Flavour & Aroma	Natural and fresh with a nutty taste, free from objectionable odours or off flavours

MICROBIOLOGICAL PARAMETERS

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

CHEMICAL PROPERTIES

Criteria	Maximum or Range
Moisture	6.5% Max
Free Fatty Acids (FFA)	1.0% Max
Peroxide Value (PV)	4 meq O ₂ /kg Max
Aflatoxin B1	8 ppb Max
Aflatoxin Total	10 ppb Max
Additional Chemical Criteria:	

SHELF LIFE AND STORAGE CONDITIONS

Shelf life from production date: 12 months (Under recommended storage conditions)
Shelf life for opened packaging: 1 month (Under recommended storage conditions)
Recommended storage temperature (°C): Cool and dry place (ideally 4-12°C) away from direct sunlight, strong odours and infestation.
Recommended relative humidity range (%):60% RH Max.

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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 our 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 on behalf of Chelmer Foods

Version	(003) 30.01.2024		
Approval	Technical Preparation	Procurement Review	Technical Authorisation
Name	Melike Icer	Chris Wilding	Charlotte Simpson
Position	Technical Coordinator	Director	Joint Technical Manager
Date	30.01.2024	30.01.2024	30.01.2024

For and on behalf of Supplier / Customer

**Allergens:- When purchased in bulk size original packaging, manufacturer allergen policy will apply.
When purchased in quantities that need re-packaging, our allergen policies will apply.**

Component	Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	YES	YES
EGGS or its derivatives	NO	NO	NO
FISH or its derivatives	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO
MOLLUSCS	NO	NO	NO
PEANUTS or derivatives	NO	YES	YES
SOYA BEANS or derivatives	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	YES	YES
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