

Document No	<b>Issued Date</b>	Rev. No	Rev. Date	Page No
IF 01-006	01.09.2023	06	01.09.2026	1 / 4

## 1. Product Information

Name	FD (Freeze Dried) Cranberry Slices
Country of Origin	Canada, USA
Profile	Variety – Various, but only as accepted
Composition	100% Cranberry
Production Description	Derived from freshly frozen, clean and ripe IQF cranberries, sorted, cut and sliced before freeze dried and packed. The product is free from any further additives or preservatives.
Quality Declaration	The product is handled, packed and stored under the manufacturing practices and processes of HACCP, GFSI Certified Standards and produced in compliance with the specified requirements of the Product Specification.

# 2. Physical Appearance & Tolerance

Parameters	Requirements/ Tolerance
Colour	Typical of Cranberry
Cut Type	Sliced
Aroma	Typical Characteristics of Cranberry
Taste	Typical Characteristics of Cranberry
Texture	Free flowing pieces, Crips not soft
Sized Outside Spec	Max 10% by weight
Moisture (g/100g)	Max 5%
Discoloured Pieces	Max 5% by weight
Clumps (more than 3 pieces)	Max 5% by weight
Organoleptic defects	Free from off taste or smell
Endogenous foreign matter – Leaves / Stalk	<0.5%
Exogenous foreign matter – Insects / Larvae / worms	Nil
Foreign matter – wood, glass, metal, stone, plastic	Nil

## 3. Size & Grade

Size	6mm Slices (+/- 0.5mm)



Document No	<b>Issued Date</b>	Rev. No	Rev. Date	Page No
IF 01-006	01.09.2023	06	01.09.2026	2 / 4

## 4. Microbiological Limits

Parameters	Unit	Limits
TPC	cfu/ g	< 50,000
Yeast	cfu/ g	< 1,000
Mould	cfu/ g	< 1,000
Coliforms	cfu/ g	< 100
E,Coli	cfu/ g	< 10
Staphylococcus Aureus	cfu/ g	< 50
Salmonella	in 25 g	Negative
Listeria	in 25 g	Negative
Norovirus		Absent
Complies with EU Regulation 2073/200	05. (As retained in UK law before 23:00	on 31 December 2020)

#### **5. Production Control**

X-Ray	To detect and reject test pieces, Metal Ball: 2.0mm, Glass Ball: 2.5mm & Ceramic Ball: 2.0mm, before being packed
Magnetic Separation	Magnetic force >6000Gs, before being packed
Metal Detection	Detector to reject test pieces, Ferrous: 1.0mm, Non-ferrous: 1.2mm & Stainless steel: 1.6mm, before being packed.
Weight Control	Weighting tolerance – N/A. Minimum Net Weight as per Specification and carton label.

### 6. Nutritional

Nutritional Values*		Average per 100 g
Energy	(Kj/Kcal)	1290 Kj / 308 Kcal
Total Fat	(g)	4g
of which Saturated Fat	(g)	0.3g
Total Carbohydrates	(g)	48.3g
Of which Sugar	(g)	48.3g
Of which Fibre	(g)	30.1g
Protein	(g)	4.8g
Sodium	(mg)	7.9mg

\*This nutritional disclaimer notifies that under no circumstances will NUTSINBULK be responsible for any loss, damage or liability resulting from your reliance on nutritional information given. The approximate nutritional values given are only to be used as guidance.



Document No	<b>Issued Date</b>	Rev. No	Rev. Date	Page No
IF 01-006	01.09.2023	06	01.09.2026	3 / 4

#### 7. Packaging Items and Labelling -

• Packaging Items: All packaging items to be agreed with Customers prior to production

Items	Properties
Cases	Clean first use, food safe, rigid corrugated cardboard cartons
Inner Packs	Clean, first use, food grade Silver Foil bags (Heat Sealed)
Tape seal	Brown / Blue, self adhesive tape – No staples
Label	One per case
Pallet	Unless specifically agreed otherwise – Standard first use industrial wooden (100x120cm) or euro (80x120cm), clean, free from damage and foreign materials.
Pallet wrap	All pallets are wrapped, Max hight tbc
Weight per case/unit	5kg / 6kg Net weight Carton
Number of cases per pallet	tbc
Complies with related EU legislati (As retained in UK law before 23:	ons, in particular EU Regulation 1935/2004. 00 on 31 December 2020)

#### 7.1 Label Detail: Each Carton – Pre-Approval required

Name of Product	: As per Specification Product Description

- Material Number : Customer Specific
- Raw Material Origin : Country
- Batch No : 0000
- Production Date : DDMMYY
- Best Before Date : DDMMYY
- Net weight : X Kgs
- Gross Weight : X Kgs
- Manufacturer/ Packer : Name
- |
- Item Code : 17 Digit IF Code

#### 8. Shelf-Life & Storage Conditions

- 24 months from production date if stored in original sealed packaging
- Storage and transportation at 20°C and 40% Humidity
- Store at appropriate temperature, in a clean and dry environment, away from direct sunlight and strong odours.
- The means of transport must ensure hygiene conditions and guarantee integrity and quality of the produce.
- Product shall be protected from weather, condensation, dust, infestation and any other contamination elements.
- Rotate stocks to use oldest first.



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Document No	<b>Issued Date</b>	Rev. No	Rev. Date	Page No
IF 01-006	01.09.2023	06	01.09.2026	4 / 4

## 9. Consumer Group & Intended Use

Edible – For general consumer consumption, predominantly as an ingredient. •

### **10. Regulatory Declarations**

Pesticides	Pesticide detected residues comply with the legislative maximum levels (MRL's) of (EC) No 396/2005			
Total Heavy Metal	The product complies with legislative maximum levels in accordance with (EC) No 1881/2006			
GMO	The product is free from any GMO material in accordance with EU legislation (EC) No 1829 & 1830/2003			
Palm Oil <i>(if applicable)</i>	Producers supplying products containing Palm Oil must confirm certification status of Palm Oil and RSPO certification status with thier Palm Oil supply chain.			
Related EU legislations (As retained in UK law before 23:00 on 31 December 2020)				

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

Component		Manufacturer		Nuts in Bulk ( Applies when bought in small quantities that need re-packaging )		
	In Product	Processed in	Handled on	In Product	Processed	Handled
		Same	Site		in Same	on Site
		Equipment			Equipment	
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:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives	NO	NO	NO	NO	YES	YES
thereof						
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

# 11. Sign off Approval

	IF Prepared by	IF Approved by	Supplier/Customer Approved
Signature			
Position	Technical Lead	Manager	
Date	01.09.2023	01.09.2023	