SPECIFICATION

Supplier Details	
NAME	NUTS IN BULK
ADDRESS	Unit 9 Capital Trading Park, Kirkby, Liverpool, UK, L33 7SY



<u>Product Name</u>	Pistachio Roasted & Salted	<u>Code</u>	NMH
Product Description	Pistachio is produced from clean, dried, good quality nuts. Pistachio is heated and generously tumbled in salt. A fresh, Pistachio with a delicate flavour.	<u>Origin</u>	USA

INGREDIENT DECLARATION

Full ingredient legal declaration as it would be sold as a consumer product.

Pistachio Nuts, Salt, Water, Cornflour, Citric Acid.

Allergen advice: See ingredients are in bold

Warning: Packed in premises that handles nuts, peanuts, sesame seeds.

Contain shell.

Claim Statement: Product addressed to the general population older than 3 years old

ORGANOLEPTIC PROFILE

Appearance: Green - purple nut kernel should be protruding inside.

Flavour: Creamy with a nutty salty flavour.

Texture: Crisp and Firm

SHELF LIFE AND STORAGE CONDITIONS

Shelf life from production date: 12 months (Under recommended storage conditions)

Shelf life for opened packaging: 7 days (Under recommended storage conditions)

Recommended storage temperature (°C): Cool, dry temperature (ideally between 5°C -15°C), away from direct sunlight.

Recommended relative humidity range (%): 65 % RH Max.

Product Durability

Relevant product is used and traded during the whole year due to its long shelf life. Depending on the storage and packaging conditions and the natural formation of the products they are prone to infestation, moisture reabsorption, colour, texture and taste change due to temperature and relative humidity change during storage & packaging integrity.

The assessment in order to extend the shelf life of product beyond the best before end date declared on the label is at our customers' own shelf-life protocol/testing and sole discretion.

 Med Food Wholesale Ltd accepts no responsibility or liability resulting from the usage of goods beyond the declared shelf life.

PACKAGING

Inner Packaging: Polythene bag
Outer Packaging: Cardboard

Pack Size: 3 x 1 kg.

NUTRITION INFORMATION			
Typical value per	Per 100g		
Energy kJ	2345		
Energy kcal	537		
Fat (g)	42.5		
of which saturates (g)	5.2		
Carbohydrate (g)	27.7		
of which sugars (g)	7.6		
Fibre (AOAC) (g)	9.4		
Protein (g)	19.9		
Salt	0.37		

ALLERGEN DATA			
Allergen	Contains (Yes/No/May Contain)	Allergen processed on the same equipment	Additional Info
Cereals containing GLUTEN and products thereof	NO	Yes	Packed in
		Used on the same line. Cleaning between products	premises that handles Gluten
EGGS or its derivatives	NO	NO	
FISH or its derivatives	NO	NO	
CRUSTACEANS	NO	NO	
MOLLUSCS	NO	NO	
PEANUTS or its derivatives	NO	Yes	Packed in
		Used on the same line. Cleaning between products	premises that handles Peanuts
SOYA BEANS or derivatives	NO	NO	
MILK (LACTOSE) or its derivatives	NO	NO	
NUTS, tree nuts	YES	Yes Used on the same line. Cleaning between products	Pistachio Nut - Ingredient
CELERY including celeriac and its derivatives	NO	NO	
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	
SESAME SEEDS or derivatives	NO	Yes Used on the same line. Cleaning between products	Packed in premises that handles Sesame seeds
SULPHITES >10ppm — Sulphite quantity to be given in ppm	NO	Yes Used on the same line. Cleaning between products	Packed in premises that handles Sulphites <10ppm
LUPIN seeds or derivative	NO	NO	

TF02 Issue Date 05.03.2024 Issue No 2 Ed/Auth: AN Pages 2 of 3

INTOLERANCE DATA	Yes/No	Comments
Suitable for vegetarians	YES	
Suitable for vegans	YES	
Suitable for ovo-lacto vegetarians	YES	
Jewish / Kosher	YES	
Muslims / Halal	YES	
Coeliac	YES	(Not tested to < 20 ppm)
Organic	NO	

MICROBIOLOGICAL		
Criteria	Maximum or Range	
Aerobic Colony Count	≤ 10.000cfu/g	
Total Mould Count	< 2.000cfu/g	
Total Yeast Count	< 2.000cfu/g	
Coliform	< 100 cfu/g	
E. coli	< 10 cfu/g	
Salmonella	Absent in 25g	

CHEMICAL PROPERTI	ES
Criteria	Maximum or Range
Moisture	7 % Max.
Aflatoxin B1	< 8 ppb Max
Aflatoxin Total	< 10 ppb Max
Free Fatty Acids (FFA)	1.5% Max
Peroxide Value (PV)	5 meg/kg Max

PHYSICAL	
Parameters	Value
Tolerance for Shell fragments	Present
Tolerance for Shell fragments in non-shell nuts	Max 3 (units per 100 nuts)
Skin residues (max)	5.0%
Damage Type 1, (Sprouted, Freezing Injury,	1.5%
Insect, Damage and Internal Mould*) (max)	Internal Mould: 0.2%
Damage Type 1 (Decay, rotten and external	0.5%
mould**) (max)	**External mould: 0.2%
Altered presentation. (Spotted, Dirty, Wrinkled and	1.0%
Discolored) (max)	
Extraneous Vegetable Matter (Inshell kernels)	2 units/ton
(max)	

TRACEABILITY INFORMATION	
Best Before format	DD MMM YYYY
Lot Number information	JXXXX+ (Unique Sequential Job Number)
Any other info (e.g. Product Name, Full	Yes
ingredient)	

Genetic Modification:

We certify that Genetically Modified Organisms (GMO's) or Genetically Modified Microorganisms (GMM's) are not used during the processing-packaging of our products.

TF02 Issue Date 05.03.2024 Issue No 2 Ed/Auth: AN Pages 3 of 3

Genetically modified organisms have not been used as processing aids or additives, used in connection with the production of olives.

QUALITY COMPLAINS

According to the Commercial Invoice Terms any complains should be done with the receipt of the goods. Complains after that date will be rejected unless they are accompanied with your weekly maintenance and storage records.

Legislation & Warranty Statement

The product will be manufactured in accordance with relevant UK & EU regulation. The information stated is based upon the product formulation and data provided by our raw material suppliers.

All possible precautions have been taken as a responsible manufacture; however, no guarantee can be given that trace or carry over residue will be totally absent

We recommend that customers always read the information appearing on the label before using the product.

Allergens:-When purchased in bulk si. When purchased in quantities		kaging, our alle	rgen policy will a	pply.	• Rectangu	lar Snip
Component			(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	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