## **SPECIFICATION**



<u>Product Name</u>	Peanuts Honey Caramelised	<u>Code</u>	NMH
Product Description	Peanuts is infused with our special in-house blend of delightfully sweet caramelised. A fresh Peanuts with a delicate flavour.	<u>Origin</u>	

#### **INGREDIENT DECLARATION**

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

Peanuts, Honey, Sugar, Citric Acid, Water, Rapeseed Oil.

**Allergen advice:** See ingredients are in bold and ALLERGEN DATA. **Caution:** Product addressed to the general population older than 3 years old

#### **ORGANOLEPTIC PROFILE**

**Appearance**: Light brown to dark brown in colour **Flavour**: Creamy and spice with a nutty 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 -18°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. We accepts no responsibility or liability resulting from the usage of goods beyond the declared shelf life.

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Inner Packaging: Polythene bagOuter Packaging: Cardboard

Pack Size: 3 x 1 kg.

NUTRITION INFORMATION			
Typical value per	Per 100g		
Energy kJ	1990		
Energy kcal	475		
Fat (g)	21.2		
of which saturates (g)	3.9		
Carbohydrate (g)	55.8		
of which sugars (g)	53.3		
Fibre (g)	3.8		
Protein (g)	13.2		
Salt	0.01		

ALLERGEN DATA - Our supplier / Manufacturer allergen information	n		
Allergen	Contains (Yes/No/May Contain)	Allergen processed on the same equipment	Additional Info
Cereals containing <b>GLUTEN</b> and products thereof	NO	YES Used on the same line. Cleaning between products.	Packed in 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	YES	YES Used on the same line. Cleaning between products.	Peanuts Nuts - Ingredient
SOYA BEANS or derivatives	NO	NO	
MILK (LACTOSE) or its derivatives	NO	NO	
NUTS, tree nuts	NO	YES Used on the same line. Cleaning between products.	Packed in premises that handles Nuts
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	

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

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PHYSICAL	
Parameters	Value
Permissible deviations	5.0% broken
Tolerance for Shell or small fragments of shell	6.0%
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)	

INTOLERANCE DATA	Yes/No	Comments
Suitable for vegetarians	YES	
Suitable for vegans	NO	
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	≤ 100,000cfu/g
Total Mould Count	< 10,000cfu/g
Total Yeast Count	< 1,000cfu/g
Coliform	< 100 cfu/g
E. coli	< 10 cfu/g
Salmonella	Absent in 25g

CHEMICAL PROPERTIE	ES
Criteria	Maximum or Range
Moisture	5 % Max.
Aflatoxin B1	<5 ppb Max
Aflatoxin Total	<10 ppb Max
Free Fatty Acids (FFA)	1% Max
Peroxide Value (PV)	10 meg/kg 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 ingredient)	Yes

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#### **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 size original packaging, manufacturer allergen policy will apply.

When purchased in quantities that need re-packaging, our allergen policieis 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	YES	YES	YES
SOYA BEANS or derivatives	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	YES	YES
NUTS , tree nuts:	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	YES	YES
SESAME SEEDS or derivatives	NO	YES	YES
SULPHITES >10ppm — Sulphite quantity to be given in ppm	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO

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