

## PRODUCT SPECIFICATION

### PRODUCT INFORMATION

<b>PRODUCT NAME:</b>	<b>GWS Pumpkin Seeds</b>
<b>PRODUCT GRADE &amp; SIZE:</b>	A / AA Grade
<b>PACK SIZE:</b>	25kg
<b>BRAND NAME:</b>	N/A
<b>PRODUCT DESCRIPTION:</b>	Ripe and dry GWS (grown without shell) Pumpkin Seeds ( <i>ex. Cucurbita</i> ) are cleaned and packed. Can be used in bakery, pastry, muesli and cereal applications. Further heat treatment is recommended for direct consumption.
<b>COUNTRY OF MANUFACTURE:</b>	China
<b>ISSUE DATE:</b>	003 20.04.2021

### PRODUCT COMPOSITION TABLE

Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM status
Pumpkin Seeds	100	Ingredient	China	Non-GMO
<b>Total</b>	<b>100</b>			

### INGREDIENT DECLARATION

<b>Ingredients</b>	Pumpkin Seeds
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### ADDITIVE TABLE

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

**Alergens:** 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	Manufacturer			Nuts in Bulk ( Applies when bought in small quantities 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	YES	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	YES	NO	YES	YES
NUTS, tree nuts:	NO	NO	YES	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 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

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### 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	Yes	Yes	Yes	Pumpkin Seeds (Ingredient). Sunflower seeds and pine nuts also processed on same site.
Flavourings, Colours or Preservatives	No	No	Yes	Handled in a segregated area. Control procedures in place.
Beef, Pork, Lamb, Poultry & Derivatives	No	No	No	
Artificial Sweeteners (e.g. Aspartame)	No	No	Yes	Handled in a segregated area. Control procedures in place.
Added Sugar	No	No	Yes	Handled in a segregated area. Control procedures in place.
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	Yes	Handled in a segregated area. Control procedures in place.
Legumes	No	No	No	

### SPECIAL DIETARY REQUIREMENTS

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
<b>Energy</b> kJ	2345	McCance and Widdowson's CoFID 2019
<b>Energy</b> kcal	565	McCance and Widdowson's CoFID 2019
<b>Protein</b> g	24.4	McCance and Widdowson's CoFID 2019
<b>Total Fat</b> g	45.6	McCance and Widdowson's CoFID 2019
of which saturated g	7	McCance and Widdowson's CoFID 2019

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of which mono-unsaturated g	11.2	McCance and Widdowson's CoFID 2019
of which poly-unsaturated g	21.71	McCance and Widdowson's CoFID 2019
<b>Total Carbohydrate g</b>	15.2	McCance and Widdowson's CoFID 2019
of which sugars g	1.1	McCance and Widdowson's CoFID 2019
of polyols g	-	McCance and Widdowson's CoFID 2019
of which starch g	14.1	McCance and Widdowson's CoFID 2019
<b>Salt g</b>	0.045	McCance and Widdowson's CoFID 2019
<b>Dietary Fibre g</b>	5.3	McCance and Widdowson's CoFID 2019

PHYSICAL PARAMETERS		
Criteria	Maximum or Range	
	A Grade	AA Grade
Purity	99.95% min	
Admixture (mineral stones, EVM etc.) (w/w)	0.05% max	
Broken Seeds (<1/2 kernel) (w/w)	4% max	3% max
White Kernels (w/w)	3% max	0.5% max
Brown Kernels (w/w)	0.8% max	0.5% max
Immature Kernels (w/w)	2% max	1% max
Stick Tight Kernels (w/w)	0.9% max	0.5% max
Green Kernels (w/w)	50 – 55%	100% min
<b>Additional Extrinsic Foreign Bodies:</b> None		

ORGANOLEPTIC PROPERTIES	
Appearance	A Grade – Green / light-green / yellow colour, whole seeds AA Grade – Dark-green / green colour, whole seeds
Texture	Fresh, firm and crispy
Flavour & Aroma	Characteristic flavour, typical of pumpkin seeds. Free from any foreign odours or taints.

MICROBIOLOGICAL PARAMETERS	
Criteria	Maximum or Range
<i>E.coli</i>	<10 cfu/g
Salmonella spp	Absent in 25g

CHEMICAL PROPERTIES	
Criteria	Maximum or Range
Moisture	8% max
Aflatoxin B1	2ppb max
Aflatoxin Total	4ppb max
Peroxide Value (PV)	10 meq/kg max
Free Fatty Acids (FFA)	3% max
<b>Additional Chemical Criteria:</b> 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): Cool temperatures (4-10°C) are recommended	
Recommended relative humidity range (%): 65% max	

PACKAGING & PALLETISATION DETAILS		
	Primary Packaging - (Food Contact)	Secondary Packaging - (Outer Case)
Material & Closure:	Packer dependent	Packer dependent
Colour:	Packer dependent	Packer dependent

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Dimensions (LxWxH) mm:	Packer dependent	Packer dependent
Packaging Weight:	Packer dependent	Packer dependent
Label Position:	N/A	Side / front of bag
Label / Coding information:	N/A	Product name, Lot code, BBE date
Coding example:	N/A	Packer dependent

PALLETISATION AND WEIGHT CONTROL	
Units per Layer:	4
Total Unit per Pallet:	40 x 25kg
Pallet Material:	Wood
Height of Finished Pallet:	1.6m
Average or Minimum Weight per unit:	Minimum
Target Weight per unit:	25kg
Declared Weight on Label:	25kg

Additional Notes
<ul style="list-style-type: none"> <li>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.</li> <li>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.</li> <li>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.</li> <li>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 &amp; EU laws.</li> <li>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.</li> <li>Products may be subject to sampling by authorities or as part of NUTSINBULK and/or 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.</li> <li>The integrity of the product packaging should not be compromised during routine transportation, storage and handling of the product.</li> <li>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.</li> <li>Products may become harder and clump together in cooler storage conditions, this will resolve when the product is brought back to room temperature.</li> <li>If shelf-life extension is required, it is the responsibility of the customer to validate the extension and NUTSINBULK. accepts no responsibility or liability resulting from the use of the product beyond its original shelf life.</li> <li>This is a natural product and this specification may be subject to regular reviews in line with crop changes.</li> </ul>

For and on behalf of Supplier / Customer	
Name	
Position	
Company	
Sign & Date	

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Please note that this specification will be considered accepted after three weeks if no signed copy of the specification is received.