

PRODUCT SPECIFICATION

PRODUCT INFORMATION

PRODUCT NAME:	Goji Berries
PRODUCT GRADE & SIZE:	Dried, 180 / 220 / 280 / 350 / 380 / 500 / 600 / 700 per 50g
PACK SIZE:	20kg (4x5kg) (packer dependant)
BRAND NAME:	N/A
PRODUCT DESCRIPTION:	Goji Berries / Wolfberries (ex. <i>Lycium</i>) are cleaned, dried, graded and metal detected prior to packing.
COUNTRY OF MANUFACTURE:	China
ISSUE DATE:	002 25.08.2021

PRODUCT COMPOSITION TABLE

Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM status
Goji Berries	100	Ingredient	China	Non-GMO
Total	100			

INGREDIENT DECLARATION

Ingredients	Goji Berries
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ADDITIVE TABLE

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

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	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	NO	NO	NO	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	NO	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	NO	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	NO	YES
NUTS , tree nuts:	NO	NO	NO	NO	NO	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	NO	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	NO	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	YES	YES	NO	NO	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	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 <20ppm
Ovo-Lacto Vegetarians	YES	Organic	NO
Jewish / Kosher	YES		

NUTRITIONAL DATA

Nutrient Parameter	Typical value (per 100g)	Source of data
Energy kJ	1460	USDA Nutrition Database - 173032
Energy kcal	349	USDA Nutrition Database - 173032
Protein g	14.3	USDA Nutrition Database - 173032
Total Fat g	0.39	USDA Nutrition Database - 173032
of which saturated g	0	USDA Nutrition Database - 173032
of which mono-unsaturated g	0	USDA Nutrition Database - 173032
of which poly-unsaturated g	0	USDA Nutrition Database - 173032
Total Carbohydrate g	77.1	USDA Nutrition Database - 173032

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of which sugars	g	45.6	USDA Nutrition Database - 173032
of polyols	g	N	USDA Nutrition Database - 173032
of which starch	g	N	USDA Nutrition Database - 173032
Salt	g	0.745	USDA Nutrition Database - 173032
Dietary Fibre	g	13	USDA Nutrition Database - 173032

N: Nutrient is present in significant quantities but there is no reliable information on amount

PHYSICAL PARAMETERS	
Criteria	Maximum or Range
Count (per 50g)	180 / 220 / 280 / 350 / 380 / 500 / 600 / 700 pcs \pm 10%
Extraneous Vegetable Matter (stalks, leaves, capstems etc.) (w/w)	1% max
Damaged Berries (broken, immature, over-ripe, adhering leaves, black spots etc.) (w/w)	2% max
Foreign matter (stones, grit etc.)	Absent
Additional Extrinsic Foreign Bodies: None	

ORGANOLEPTIC PROPERTIES	
Appearance	Light to dark red, oval, whole dried berries
Texture	Firm and wholesome
Flavour & Aroma	Sweet and slightly sour taste, typical of dried goji berries, with no-off flavours or odours

MICROBIOLOGICAL PARAMETERS	
Criteria	Maximum or Range
Aerobic Colony Count	200,000cfu/g max
Total Mould Count	4,000cfu/g max
Total Yeast Count	4,000cfu/g max
Coliforms	100cfu/g max
<i>E.coli</i>	<10cfu/g
Salmonella spp	Absent in 25g

CHEMICAL PROPERTIES	
Criteria	Maximum or Range
Moisture	11-13%
Aflatoxin B1	2ppb max
Aflatoxin Total	4ppb max
Sulphur Dioxide	<10ppm
Additional Chemical Criteria: None	

SHELF LIFE AND STORAGE CONDITIONS	
Shelf life from Production Date: 18 months (under recommended storage conditions)	
Shelf life for Opened Product: 1 month (under recommended storage conditions)	
Recommended Storage Temperature (°C): Store in a cool, dry place (ideally 5-20°C), away from direct sunlight.	
Recommended relative humidity range (%): 65% max	

PACKAGING & PALLETISATION DETAILS		
	Primary Packaging - (Food Contact)	Secondary Packaging - (Outer Case)
Material & Closure:	Polyethylene liner, heat sealed / Aluminium foil liner, heat sealed	Cardboard carton, taped
Colour:	Blue / Silver	Brown / White
Dimensions (LxWxH) mm:	560 x 410	550 x 360 x 290
Packaging Weight:	53g	1200g

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Label Position:	N/A	Side of carton
Label / Coding information:	N/A	Product Name, Lot Number, BBE Date, Net Weight
Coding example:	N/A	21012

PALLETISATION AND WEIGHT CONTROL	
Units per Layer:	5
Total Unit per Pallet:	25 x 20kg (4x5kg)
Pallet Material:	Wood
Height of Finished Pallet:	1.6m
Average or Minimum Weight per unit:	Minimum
Target Weight per unit:	20kg (4x5kg)
Declared Weight on Label:	20kg (4x5kg)
Palletisation and packaging information is packer dependant.	

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 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.
- 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 NutsinBulk 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.

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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.