



PRODUCT SPECIFICATION

PRODUCT INFORMATION	
PRODUCT NAME:	Walnut - Chilean Halves and Hand Cracked
COMMODITY CODE	0802320000
PRODUCT GRADE & SIZE:	Minimum 90% Halves. Different % available on buyers request.
PACK SIZE:	10kg (2x5 kg)
BRAND NAME:	-
PRODUCT DESCRIPTION:	Produced from clean, dried Chilean walnut kernels (ex. <i>Juglans regia</i>) packed under sanitary conditions.
COUNTRY OF MANUFACTURE:	Chile
ISSUE DATE:	(001) 18.07.2023

PRODUCT COMPOSITION TABLE				
Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM status
Walnuts	100	Ingredient	Chile	GMO Free
Total	100			

INGREDIENT DECLARATION	
Ingredients (Legal name)	Walnuts

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	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:	WALNUT	WALNUT	WALNUT	WALNUT	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

Document Ref: REC 013 PRS	Issue Date: 26.07.2022	Version No: 012	Prepared by:	Authorised by:	Page: 1 of 4
-------------------------------------	----------------------------------	---------------------------	---------------------	-----------------------	------------------------



PRODUCT SPECIFICATION

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		

Additional Information:

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.

NUTRITIONAL DATA

Nutrient Parameter	Typical value (per 100g)	Source of data
Energy kJ	2837	McCance and Widdowson's CoFID 2021
Energy kcal	688	McCance and Widdowson's CoFID 2021
Protein g	14.7	McCance and Widdowson's CoFID 2021
Total Fat g	68.5	McCance and Widdowson's CoFID 2021
of which saturated g	7.47	McCance and Widdowson's CoFID 2021
of which mono-unsaturated g	10.67	McCance and Widdowson's CoFID 2021

Document Ref: REC 013 PRS	Issue Date: 26.07.2022	Version No: 012	Prepared by:	Authorised by:	Page: 2 of 4
-------------------------------------	----------------------------------	---------------------------	---------------------	-----------------------	------------------------



PRODUCT SPECIFICATION

	of which poly-unsaturated g	46.76	McCance and Widdowson's CoFID 2021
Total Carbohydrate	g	3.3	McCance and Widdowson's CoFID 2021
	of which sugars g	2.6	McCance and Widdowson's CoFID 2021
	of polyols g	0.0	McCance and Widdowson's CoFID 2021
	of which starch g	0.7	McCance and Widdowson's CoFID 2021
Salt	g	0.02	McCance and Widdowson's CoFID 2021
Dietary Fibre	g	3.5	McCance and Widdowson's CoFID 2021
Vitamins and Minerals *		-	McCance and Widdowson's CoFID 2021

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

PHYSICAL PARAMETERS

Criteria	Maximum or Range
Quantity of Halves (w/w)	90% minimum (Different % available on buyers request)
Quantity of Quarters and Pieces (w/w)	10% maximum (Different % available on buyers request)
Slight Shrivelling and Stains (w/w)	4 % maximum
Serious Shrivelling and Inactive Fungus (w/w)	2 % maximum
Insect Damage and Rancidity (w/w)	1 % maximum
Inactive Fungus (w/w)	0 % maximum
Impurities (w/w)	0.02 % maximum
Total Defects (w/w)	4 % maximum
Impurities (including shell) (w/w)	0.02 % maximum
Foreign Matter	Absent
Additional Extrinsic Foreign Bodies:	

ORGANOLEPTIC PROPERTIES

Appearance	Extra Light/ Light on buyer's request
Texture	Crunchy, typical of walnut kernels, FAQ of the season
Flavour & Aroma	Natural, clean, fresh nutty flavour. No rancid, objectionable, or off flavours or odours

MICROBIOLOGICAL PARAMETERS

Criteria	Maximum or Range
Aerobic Colony Count	50,000 cfu/g max.
Total Mould Count	10,000 cfu/g max.
Total Yeast Count	10,000 cfu/g max.
<i>E.coli</i>	<10 cfu/g
Salmonella spp	Absent in 25g

CHEMICAL PROPERTIES

Criteria	Maximum or Range
Moisture	5% max.
Aflatoxin B1	2ppb max.
Aflatoxin Total	4ppb max.
Additional Chemical Criteria: None	

Document Ref: REC 013 PRS	Issue Date: 26.07.2022	Version No: 012	Prepared by:	Authorised by:	Page: 3 of 4
-------------------------------------	----------------------------------	---------------------------	---------------------	-----------------------	------------------------



PRODUCT SPECIFICATION

SHELF LIFE AND STORAGE CONDITIONS

Shelf life from Production Date: 12 months minimum (Under recommended storage conditions)

Shelf life for Opened Product: 1 month (Under recommended storage conditions)

Recommended Storage Temperature (°C): Store in chilled conditions (ideally <10 °C) away from direct sunlight and strong odours.

Recommended relative humidity range (%): 65% max

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.

For and on behalf of Supplier / Customer

Name	
Position	
Company	
Sign & Date	

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

Document Ref: REC 013 PRS	Issue Date: 26.07.2022	Version No: 012	Prepared by:	Authorised by:	Page: 4 of 4
-------------------------------------	----------------------------------	---------------------------	---------------------	-----------------------	------------------------