

## PRODUCT SPECIFICATION

### PRODUCT INFORMATION

<b>PRODUCT NAME:</b>	Lentils – Brown Whole
<b>COMMODITY CODE:</b>	0713400000
<b>PRODUCT GRADE &amp; SIZE:</b>	Double cleaned
<b>PACK SIZE:</b>	10 kg/ 20 kg/ 25 kg or similar
<b>BRAND NAME:</b>	-
<b>PRODUCT DESCRIPTION:</b>	Red lentils (ex. <i>Lens culinaris</i> ) are screened, sorted, and double cleaned to remove impurities coming in the raw material.
<b>COUNTRY OF MANUFACTURE:</b>	Canada, Turkey
<b>ISSUE DATE:</b>	(001) 25.08.2023

### PRODUCT COMPOSITION TABLE

Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM status
Lentils	100	Ingredient	Canada, Kazakhstan, Turkey	GMO Free
<b>Total</b>	<b>100</b>			

### INGREDIENT DECLARATION

<b>Ingredients</b>	Brown Lentils - Whole
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### ADDITIVE TABLE

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

**Allegens:-** 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	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	MAY CONTAIN	NO	YES	MAY CONTAIN	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	MAY CONTAIN	NO	NO	MAY CONTAIN	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	NO	NO	NO	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	MAY CONTAIN	NO	NO	MAY CONTAIN	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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<b>SESAME SEEDS</b> or derivatives	No	No	No	
<b>SULPHITES &gt;10ppm</b> – Sulphite quantity to be given in ppm	No	No	No	
<b>LUPIN</b> seeds or derivatives	No	No	No	

### 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	May Contain	No	No	May contain other pulses and grains in trace amounts. Possible contamination through raw material & cultivation.
Yeast & Yeast Derivatives	No	No	No	
Seeds, Seed Oil & Seed Derivatives	May Contain	No	No	May contain other seeds in trace amounts. Possible contamination through raw material & cultivation.
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	Yes	Yes	Yes	Ingredient

### SPECIAL DIETARY REQUIREMENTS

**The product is SUITABLE for:**

Vegetarians	Yes	Muslims / Halal	Yes
Vegans	Yes	Coeliac	May not be suitable, Not tested to < 20 ppm level
Ovo-Lacto Vegetarians	Yes	Organic	No
Jewish / Kosher	Yes		

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### NUTRITIONAL DATA

Nutrient Parameter	Typical value (per 100g)	Source of data
<b>Energy</b> <b>kJ</b>	1321	McCance and Widdowson's CoFID 2021
<b>Energy</b> <b>kcal</b>	311	McCance and Widdowson's CoFID 2021
<b>Protein</b> <b>g</b>	25.6	McCance and Widdowson's CoFID 2021
<b>Total Fat</b> <b>g</b>	1.8	McCance and Widdowson's CoFID 2021
of which saturated <b>g</b>	0.3	McCance and Widdowson's CoFID 2021
of which mono-unsaturated <b>g</b>	0.3	McCance and Widdowson's CoFID 2021
of which poly-unsaturated <b>g</b>	0.7	McCance and Widdowson's CoFID 2021
<b>Total Carbohydrate</b> <b>g</b>	51.2	McCance and Widdowson's CoFID 2021
of which sugars <b>g</b>	1.3	McCance and Widdowson's CoFID 2021
of polyols <b>g</b>	-	McCance and Widdowson's CoFID 2021
of which starch <b>g</b>	49.9	McCance and Widdowson's CoFID 2021
<b>Salt</b> <b>g</b>	Trace	McCance and Widdowson's CoFID 2021
<b>Dietary Fibre</b> <b>g</b>	17.4	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
Impurities (w/w)	0.2% Max.
Total foreign matter (w/w)	4% Max.
Total Damage (w/w)	3% Max.
Insect Damage (w/w)	1% Max.
Peeled grains (w/w)	4 % Max.
Broken (w/w)	4% Max.
Stones (per 25kg)	2 pcs Max.
<b>Additional Extrinsic Foreign Bodies:</b>	

### ORGANOLEPTIC PROPERTIES

Appearance	Free from discoloration, small, round lentils uniform in size and natural colour.
Texture	Hard before cooking
Flavour & Aroma	Characteristic of brown whole lentils, free from objectionable foreign flavours, typical mild, earthy odour.

### MICROBIOLOGICAL PARAMETERS

According to Microbiological Criteria for Foodstuffs Commission Regulation EC (No) 2073/2005 there are no maximum allowed limits for Non-RTE Lentils. Lentils need to be further cooked / boiled for a minimum of 15 minutes prior to consumption.
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### CHEMICAL PROPERTIES

Criteria	Maximum or Range
Moisture	14% Max
<b>Additional Chemical Criteria:</b>	

### SHELF LIFE AND STORAGE CONDITIONS

Shelf life from Production Date: Minimum 24 months (Under recommended storage conditions)
Shelf life for Opened Product: N/A
Recommended Storage Temperature (°C): Dry, cool, dark storage conditions with modern, hygienic storage practices.
Recommended relative humidity range (%):65% Max. RH
<b>Additional Notes</b>

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## PRODUCT SPECIFICATION

- 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

<b>Name</b>	
<b>Position</b>	
<b>Company</b>	
<b>Sign &amp; Date</b>	

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

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