



## PRODUCT SPECIFICATION

### PRODUCT INFORMATION

<b>PRODUCT NAME:</b>	Broken Brazil Nuts
<b>PRODUCT GRADE &amp; SIZE:</b>	Broken
<b>PACK SIZE:</b>	44 lb/ 20kg
<b>BRAND NAME:</b>	N/A
<b>PRODUCT DESCRIPTION:</b>	Shelled Broken Brazil Nuts ( <i>Bertholletia excelsa</i> ) which are processed and vacuum packed prior to packing
<b>COUNTRY OF MANUFACTURE:</b>	Bolivia/Brazil/Peru

### PRODUCT COMPOSITION TABLE

Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM status
Brazil Nuts	100	Ingredient	Bolivia/ Brazil/ Peru	Non GM
<b>Total</b>	<b>100</b>			

### INGREDIENT DECLARATION

<b>Ingredients (Legal name)</b>	Brazil nuts
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### ADDITIVE TABLE

E-number	Name	Amount ( mg/kg)	Function
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:	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	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

### OTHER FOOD GROUPS INTOLERANCE TABLE

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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 <20 ppm)
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.

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NUTRITIONAL DATA		
Nutrient Parameter	Typical value (per 100 g)	Source of data
<b>Energy</b> kJ	2816	McCance and Widdowson CoFID 2019
<b>Energy</b> kcal	683	McCance and Widdowson CoFID 2019
<b>Protein</b> g	14.3	McCance and Widdowson CoFID 2019
<b>Total Fat</b> g	68.2	McCance and Widdowson CoFID 2019
of which saturated g	17.41	McCance and Widdowson CoFID 2019
of which mono-unsaturated g	22.36	McCance and Widdowson CoFID 2019
of which poly-unsaturated g	25.43	McCance and Widdowson CoFID 2019
<b>Total Carbohydrate</b> g	3.1	McCance and Widdowson CoFID 2019
of which sugars g	2.4	McCance and Widdowson CoFID 2019
of polyols g	-	McCance and Widdowson CoFID 2019
of which starch g	0.7	McCance and Widdowson CoFID 2019
<b>Salt</b> g	Trace	McCance and Widdowson CoFID 2019
<b>Dietary Fibre</b> g	N	McCance and Widdowson CoFID 2019
N: Nutrient is present in significant quantities but there is no reliable information on amount		

### IRRADIATED AND GENETICALLY MODIFIED MATERIAL

In compliance with current EU Regulation (EC) No 1830/ 2003 and 1829/2003 with respect to the control and use of genetically modified organisms we confirm this product including all ingredients has not been produced from GMO or does not contain any genetically modified organisms.

We do also confirm that in compliance with directive 1999/2/EC, this product has not been treated with ionising radiation and nor does it contain ingredients that have been treated with ionising radiation.

### PHYSICAL PARAMETERS

Criteria	Maximum or Range
Size Classification	Broken Brazil nuts are not classified by size, due to being by-product of whole kernels manufacture.
<b>Serious Damage (w/w)</b> Insect and mould damaged Decay Shrivelling Scorched centre Adhering shells Rancid	5% Max
<b>Minor Damages (w/w)</b> Fat Diffusion (higher than 20% to transversal cut) Dirty Discolouration Chipped, Broken, Pieces	10% Max (including 5% Serious Damage)
Shell pieces and foreign matters (pod, pod fibres, stems, etc)	25 pieces/1000lbs Max
Withered nuts, presence of films, peel adhesion and yellowing (w/w)	2% Max
<b>Additional Extrinsic Foreign Bodies:</b> Inline with AFI Guidance Documents for Brazil nuts.	

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### ORGANOLEPTIC PROPERTIES

Appearance	Beige to white, some areas with brown skin
Texture	Crisp and firm, not pliable or leathery
Flavour & Aroma	Odour and flavour typical to the brazil nut with no off taints and odours

### 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	5% Max
Water Activity	<0.70
Peroxide Value	10 meq/Kg Max
Free Fatty Acid (as Oleic Acid)	1% Max
Aflatoxin B1	< 5 ppb
Aflatoxin Total	< 10 ppb

#### Additional Chemical Criteria:

### SHELF LIFE AND STORAGE CONDITIONS

Shelf life from Production Date: 24 Months (Under recommended conditions)
Shelf life for Opened Product: 1 Month (Under recommended conditions)
Recommended Storage Temperature (°C): Cool temperature ideally 5-12 °C (Cool, dry place away from direct sunlight)
Recommended relative humidity range (%): 65% RH Max.
<b>Product Durability</b>
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.

### PACKAGING & PALLETISATION DETAILS

	Primary Packaging - (Food Contact)	Secondary Packaging- (Outer Case)
Material & Closure:	Food Grade Metallic foil or multi film bag. Polyester, Polythene and PA/Vacuum pack	Cardboard Box
Colour:	Packer specific	Brown
Dimensions (LxWxH) mm:	Packer specific	Packer specific
Packaging weight:	Packer specific	Packer specific
Label Position:	N/A	On side of the cardboard box
Label / Coding information:	N/A	Internal Lot Code
Coding example:	N/A	Packer specific

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The integration of the packaging material should not be impaired or damage during transportation, storage and handling of the cardboard boxes. The primary packaging materials (food contact) should be food grade and of sufficient strength and stability complying with EU Regulation (EC) No 1935/2004.

### PALLETISATION AND WEIGHT CONTROL

Units per Layer:	8
Total Unit per Pallet:	48x44 lb/20kg
Pallet Material:	Wood
Height of Finished Pallet:	1.6M
Average or Minimum Weight per unit:	Minimum
Target Weight per unit:	44 lb/20kg
Declared Weigh on Label:	44 lb/20kg

**This product complies with the following EU Regulations:** (EC) No 396/2005 and amendments, European Food Information to Consumers Regulation No 1169/2011(FIC), (EC) No 1881/2006, (EC) No 1881/2006, (EC) No 1829/2003, (EC) No 1830/2003 and **all other relevant, current UK & EU Regulations.**

**The product is a natural product and will undergo a specification review at each specified new crop time.**

### 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.

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