PRODUCT CODE	C12320.002
PRODUCT DESCRIPTION	CASHEW CARAMELISED CINNAMON HONEY 12.5KG SACK
LEGAL DESCRIPTION	Caramelised Cashews coated with Honey and Cinnamon

COMPOSITION TABLE						
INGREDIENT	% in FINAL PRODUCT	COUNTRY OF ORIGIN				
Cashew nuts, W320 AOL	51-71%	Africa, Brazil, Vietnam				
Sugar	29-39%	Belgium, France, Germany, Guatemala, Mauritius, Netherlands, Poland, Thailand, UK				
Honey	1.5-4.5%	Argentina, Bolivia, Brazil, Bulgaria, Chile, Colombia, Costa Rica, Cuba, Denmark, Dominican Republic, Ecuador, El Salvador, France, Germany, Guatemala, Mexico, Panama, Paraguay, Peru, Portugal, Romania, Spain, Uruguay, Venezuela				
Cinnamon	0.5-1.5%	Indonesia, Vietnam				
n/a	n/a	n/a				
n/a	n/a	n/a				
n/a	n/a	n/a				
n/a	n/a	n/a				
n/a	n/a	n/a				
n/a	n/a	n/a				
n/a	n/a	n/a				
n/a	n/a	n/a				
n/a	n/a	n/a				
n/a	n/a	n/a				
n/a	n/a	n/a				

INGREDIENT DECLARATION

Full ingredient legal declaration as it would be sold as a consumer product.

Cashew nuts (61%), Sugar, Honey, Cinnamon

Recommended on pack information

Caution: Small children can choke on nuts

May contain small pieces of shell

We take every care to avoid the presence of hard pieces of caramel but some may still remain

Alergens:-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	Handled on	In Product	Processed	Handled
		Same	Site		in Same	on Site
		Equipment			Equipment	
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	YES	YES	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	YES	YES	NO	YES	YES
NUTS, tree nuts:	CASHEW	YES	YES	CASHEW	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives	NO	NO	NO	NO	YES	YES
thereof						
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

ADDITIVES - THE PRODUCT CONTAINS:						
Туре	Yes/No	E-Number	Comments			
Antioxidants	No	n/a	n/a			
Colours	No	n/a	n/a			
Emulsifiers, Gelling Agents, Stabilisers or Thickeners	No	n/a	n/a			
Flavours	No	n/a	n/a			
Preservatives	No	n/a	n/a			
Sweeteners	No	n/a	n/a			
Other	No	n/a	n/a			

OTHER INTOLERANCE DATA - THE PRODUCT CONTAINS:					
Ingredient	Yes/No	Comments			
Alcohol	No	n/a			
Animal products	Yes	Contains bee's Honey			
Aspartame	No	n/a			
Azo and coal tar dyes	No	n/a			
Benzoates	No	n/a			
BHA / BHT (Butylated Hydroxyanisole/ Butylated Hydroxtoluene)	No	n/a			
Caffeine	No	n/a			
Hydrogenated Fat/Oil	No	n/a			
Kiwi/Kiwi Derivatives	No	n/a			
Latex	No	n/a			
Monosodium glutamate (MSG)	No	n/a			
Rice / Rice derivatives	No	n/a			
Yeast / Yeast derivatives	No	n/a			

GMO	Yes/No	Comments
Does this product or any of it's ingredients contain any genetically modified materials?	No	n/a

PALM OIL	
Does this product contain palm oil?	No
If yes, specify the ingredient that contains palm oil	n/a
Identify the RSPO Supply Chain Model being used	n/a

IRRADIATION	Yes/No	Comments
Has this product been treated with ionizing radiation or contains irradiated ingredients?	No	n/a

RADIOLOGICAL CONTAMINATION	Yes/No	Comments
Is there any risk of radiological contamination to this product?	No	n/a

SUITABILITY & CERTIFICATIONS	Suitable	Certified	Comments	
Vegetarians	Yes	No	n/a	
Vegans	No	No	Contains bee's Honey	
Kosher		Yes	n/a	
Halal		No	n/a	

NUTRITION INFORMATION				
Source	Nutricalc			
Typical value per	100g Serving (25g)			
Energy kJ	2196	549		
Energy kcal	525	131		
Fat (g)	28.3	7.1		
of which saturates (g)	5.6	1.4		
of which mono unsaturates (g)	16.7	4.2		
of which polyunsaturates (g)	4.8	1.2		
Carbohydrate (g)	55.2	13.8		
of which sugars (g)	39.8	10.0		
of which starch	15.1	3.8		
Fibre (AOAC) (g)	2.6	0.7		
Protein (g)	11.1	2.8		
Salt (g)	0.00	0.00		

MICROBIOLOGICAL STANDARDS						
	Method	Target (cfu/g)	Maximum (cfu/g)			
Total Viable Count	Aerobic plate count @ 30°C BS EN ISO 4833:2013	<1000	50000			
Enterobacteriaceae	BS ISO 21528-2:2017	<10	100			
Escherichia coli	BC ISO 16649-2:2001	<10	10			
Coagulase positive staphylococcus	BS EN ISO 6888-1 & 6888-3	<10	100			
Yeasts	ISO 21527-1:2008	<500	1000			
Moulds	ISO 21527-1:2008	<500	1000			
Salmonella spp.	ELISA	Absent in 25g	Absent in 25g			

CHEMICAL STANDARDS					
	Method	Target	Maximum		
Moisture (%)	Infrared	3%	5%		
Aflatoxin Total (μg/kg)	HPLC	<4	4		
Aflatoxin B1 (μg/kg)	HPLC	<2	2		
FFA (%)	Titration 0.5% 2.0%		2.0%		
PV (meq/kg)	Titration <10 30				
Pesticides	Commission Regulation (EC) No 396 / 2005				
Heavy metals and other contaminants	Commission Regulation (EC) No 1881/2006				

PHYSICAL STANDARDS

le cas	hew	nuts

	First Quality
	Limit
Serious Damage	
Insect Damage	0.5%
Mould rancidity, decay, adhering matter	0.5%
Foreign Matter* (includes but is not limited to shell, mesocarp, stones, dirt, glass, metal, solder, straw, twigs, sticks, plastic, hair, industrial fibers, paper, and threads)	0.01%
Maximum Serious Damage	1%
Defects	
Second Quality Scorched/colour variation	5%
Third Quality Special Scorched/colour variation	1.5%
Lightly Blemished Pieces	1.5%
Lightly Blemished Wholes	1.5%
Blemished Wholes	0.5%
Dessert	0.5%
Superficial Damage (Scrapes)	1%
Adhering Testa/Seriously Damaged**	3% / 1.5%
Maximum Defect Level	8%
* The tolerance for foreign matter is in addition to the tolerance for maximum ser	rious damage.

^{**} Maximum of 3% by weight for testa greater than 2mm in aggregate, but not more than 1.5%

seriously damaged by adhering testa.

FOREIGN BODY CONTROL

NUTSINBULK follow good manufacturing practices to prevent internal foreign body contamination.

We use metal detectors on site as our foreign body detection and removal equipment.

We purchase raw materials against our supplier's buying specification which include their own limits for physical parameters. These limits are reflected in the physical standards section above.

METAL DETECTION

Sensitivity	Fe 2mm	Non Fe 2mm	Stainless 2.5mm	
Frequency of checking	1h			

PRODUCT QUALITY CHECKS					
Test Method Units Target Limits Frequency					
Weight check	Manual Scale	kg	12.5kg	≥12.5kg	Every sack
QAS	Organoletic	Green/Red (Pass/Fail)	Green	Red	Every batch

CERTIFICATE OF CONFORMANCE

A certificate of conformance will be provided for each delivery. This will be emailed by our customer services team when the order is dispatched.

PRODUCT STORAGE		
Storage temperature:	Ambient	
Storage instructions:	Store in a cool, dark, dry place.	
Total product shelf life:	240 days	
Minimum shelf life remaining on delivery:	180 days	
Shelf life once opened	The BBD provided will still be applicable to the product once opened provided it is immediately resealed securely and stored under the recommended storage conditions. We advise to perform an organoleptic assesment prior to use to ensure the taste, texture and appearance are still acceptable.	
Shelf life extensions	NUTSINBULK do not issue shelf life extensions. This product is ambient stable therefore, there will be no food safety issues associated with this product beyond the BBD given. Where usage after the BBD is required, we advise to assess the taste, texture and appearance and grant an inhouse shelf life extensions based on your findings.	

TRACEABILITY INFORMATION		
Best Before format	DD MM YYYY	
Batch Number information	JXXXX+ (Unique Sequential Job Number)	
Any other info	n/a	

LABEL TEMPLATE

Product Code Product Name

Weight (KG): 0.000 Best Before: DD/MM/YYYY Batch code: JXXXXX

Ingredients

ALLERGY ADVICE: For allergens, see ingredients in CAPITAL LETTERS

May also contain: Non-GMO Ingredient

PACKAG	GING INFORMATION						
All food o	contact packaging complies	with EC 1935/2004 regarding mate	rials and articles in cont	act with food.			
Food Co	ontact						
		Primary	Primary		Secondary		
Descripti	ion (e.g. box, sack, tote, ibc	Blue opaque food gra	de bags	n/a			
Material		MDPE (Medium densit	ty polyethylene)	n/a			
Dimensio	ons (mm) (WxD)	495mm x 770mm and	d 100 µm thickness	n/a			
Weight (g)	80g		n/a			
Method c	of closure	Heat seal		n/a			
Recyclab	ole (Y/N)	Υ		n/a			
Transit	(container, pallet, layer ¡	pads, etc)					
Descripti	ion		Pallet				
Material			Wood				
Method o	of securing goods		Shrink-wrap				
			•				
DISTRIE							
	(no. of units/bags in box)		1				
_	net weight per case/sack/to		12.5kg				
Number	of cases/sacks per containe	r	n/a	n/a			
Cases pe	er layer		5	5			
Layers per pallet		10					
Cases per pallet		50					
Full Palle	et Dimensions (Ixwxd) (mm)		1200 x 1000 m	m			
Full Palle	et Weight (kg)		625kg + 26kg	625kg + 26kg pallet weight			
ADDITIO	ONAL INFORMATION						
n/a							
SPECIFI	ICATION APPROVAL						
_	or and on behalf of Custome mer acceptance.	er - please sign and return a copy of	this specification within	two weeks of receipt.	Failure to do so will be deemed		
Name		Position	Signature		Date		
Name Posit		Position	Signature		Date		
rame		. Colling	J.g.iatarc				
		Technical Assistant			21/11/2023		
				Amendments			
Revision Number	Issue Date	Amendments					
	Issue Date 20/09/2023	Amendments New specification format					
Number	Issue Date						