

FINISHED PRODUCT SPECIFICATION

PRODUCT CODE	C08321.004
PRODUCT DESCRIPTION	CASHEW W320 BAKED SEA SALT BLACK PEPPER 12.5KG SACK
LEGAL DESCRIPTION	Baked cashew nuts coated with a sea salt and black pepper seasoning

CERTIFICATION			
Third Party Body	Date of last inspection	Date of certificate expiry	Certification Company
BRC	21st & 22nd September 2021	10 November 2022	NSF Certification
FLO	n/a	n/a	n/a
Kosher	03 August 2022	03 August 2023	London Beth Din
Halaal	n/a	n/a	n/a

DESCRIPTION OF PRODUCT
Baked cashew nuts coated with a sea salt and black pepper seasoning

INGREDIENTS			
INGREDIENT	% in FINAL PRODUCT	SUPPLIER	COUNTRY OF ORIGIN
Cashew nuts W320 AOL	93-96%	Confidential approved supplier list	Vietnam, Africa, Brazil
Sea Salt & Black Pepper Seasoning (Sea Salt, Spice (Black Pepper), Rice Flour, Maltodextrin, Sugar, Lemon Juice Powder, Natural Flavourings)	3-7%	Confidential approved supplier list	UK
Starch (Tapioca and/or Maize)	<1%	Confidential approved supplier list	Netherlands, Germany, Italy, Thailand, Spain
n/a	n/a	n/a	n/a
n/a	n/a	n/a	n/a
n/a	n/a	n/a	n/a

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INGREDIENT DECLARATION	
Full ingredient legal declaration as it would be sold as a consumer product.	
Cashew nuts (94%), Sea Salt, Spice (Black Pepper), Rice Flour, Maltodextrin, Tapioca and/or Maize Starch, Sugar, Lemon Juice Powder, Natural Flavourings	
Recommended on pack information	
Caution: Small children can choke on nuts.	
n/a	

PALM OIL	
Product Information	
Component of the product where the palm oil found?	n/a
Palm ingredient used: Mono and Diglycerides of Fatty Acids, Palm Fat, Palm Kernel Oil, Palm Oil, Palm Olein, Palm Stearin, Palmitate, Stearate, Stearic Acid, Triglycerides of Middle Chain Fatty Acids, Others (specify).	n/a
Quantity of palm ingredient as % of product by weight	n/a
Any trade name used (= the name used by supplier)	n/a
Palm Oil Based Ingredients & Procurement	
Is this palm ingredient added in-house or part of a bought-in ingredient	n/a
Confirm the RSPO sustainable option for this ingredient.	n/a
Identify which RSPO Supply Chain Model being used (segregated or mass balance).	n/a
Bought-in ingredient	
Trade name of bought in ingredient	n/a
Name and contact details of bought in ingredient suppliers	n/a
Palm Oil Based Ingredient / Component Supplier Information	
Name and contact details of ingredient supplier	n/a
Is the supplier RSPO Member?	n/a
Does this Ingredient Supplier buy ingredients containing palm oil direct from a Refiner?	n/a
If buying indirectly, please identify any other parties involved	n/a
Palm Oil Refiner/ Processor Details	
Name and contact details of Processor/ Refiner	n/a
Is the refiner a RSPO Member?	n/a

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<u>Allergens:-</u>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	YES	YES	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	YES	YES	NO	NO	YES
SOYA BEANS or derivatives	NO	YES	YES	NO	NO	YES
MILK (LACTOSE) or its derivatives	NO	YES	YES	NO	NO	YES
NUTS , tree nuts:	CASHEW	CASHEW	YES	CASHEW	CASHEW	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	NO
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	NO	YES
SESAME SEEDS or derivatives	NO	YES	YES	NO	NO	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	NO	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO
OTHER INTOLERANCE DATA - THE PRODUCT CONTAINS:						
Included in the assessment, compound ingredients, flavourings, additives or processing aids.	Yes/No		Comments			
Additives	Y		Natural flavouring in seasoning			
Yeast / yeast derivatives	N		n/a			
Rice / rice derivatives	Y		Rice flour in seasoning			
Animal products	N		n/a			
Azo and coal tar dyes	N		n/a			
Glutamates	N		n/a			
Benzoates	N		n/a			
BHA / BHT	N		n/a			
Aspartame	N		n/a			
Natural Colours	N		n/a			
Preservatives	N		n/a			
Natural Flavours	Y		In seasoning			
M.S.G. (added)	N		n/a			
Latex	N		n/a			
We only use natural ingredients in our products. We use the following criteria for the use of the term natural: https://www.food.gov.uk/sites/default/files/media/document/markcritguidance.pdf						

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SUITABILITY DATA	Yes/No	Comments
Kosher Certified	Y	n/a
Halaal Certified	N	n/a
Suitable for ovo-lacto vegetarians	Y	n/a
Suitable for vegans	Y	n/a

GENETIC MODIFICATION		Yes/No
"ingredients" includes additives, flavourings, processing aids and materials used in the manufacture of these. "Subject to GM issues" means any food or food product, flavouring, additive or processing aid which is, contains, or is produced from any organism for which there is a Genetically Modified variety or strain.		
I declare that the supplied product is not, and contains no ingredients which are, subject to GM issues*		Y
I declare that the supplied product is, or contains ingredients which are, subject to GM issues*, but from an Identity Preserved (I.P) source		N
I declare that the supplied product is, or contains ingredients which are, subject to GM issues*, not from an Identity Preserved Source, but where <u>the source</u> has tested as PCR negative		N
I declare that the supplied product is, or contains ingredients which are, subject to GM issues*, not from an Identity Preserved source, not supported by PCR negative testing and therefore may be, may contain, or may be produced from a Genetically Modified Source		N

NUTRITION INFORMATION		
Source	Nutriscan	
Typical value per	100g	Serving (25g)
Energy kJ	2469	617
Energy kcal	594	148
Fat (g)	43.9	11.0
of which saturates (g)	8.7	2.2
of which mono unsaturates (g)	25.8	6.5
of which polyunsaturates (g)	7.4	1.9
Carbohydrate (g)	31.3	7.8
of which sugars (g)	5.1	1.3
of which starch	23.5	5.9
Fibre (AOAC) (g)	3.1	0.8
Protein (g)	17.3	4.3
Salt (g)	1.4	0.4

MICROBIOLOGICAL/CHEMICAL STANDARDS				
	Method	Frequency	Target (cfu/g)	Maximum (cfu/g)
Total Viable Count	Aerobic plate count @ 30°C BS EN ISO 4833:2013	As per test schedule.	<1000	50000
Enterobacteriaceae	BS ISO 21528-2:2017	As per test schedule.	<10	100
Escherichia coli	BC ISO 16649-2:2001	As per test schedule.	<10	10
Coagulase positive staphylococcus	BS EN ISO 6888-1 & 6888-3	As per test schedule.	<10	100
Yeasts	ISO 21527-1:2008	As per test schedule.	<500	1000
Moulds	ISO 21527-1:2008	As per test schedule.	<500	1000
Salmonella spp.	ELISA	As per test schedule.	Absent in 25g	Absent in 25g
Pesticides	Commission Regulation (EC) No 396 / 2005			
Heavy metals and other contaminants	Commission Regulation (EC) No 1881/2006			

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PHYSICAL/CHEMICAL STANDARDS				
	Target	Maximum	Frequency	Method
Moisture (%)	3%	5%	As per test schedule.	Infrared
Aflatoxin Total (µg/kg)	<4	4	As per test schedule.	HPLC
Aflatoxin B1 (µg/kg)	<2	2	As per test schedule.	HPLC
FFA (%)	0.5	2	As per test schedule.	Titration
PV (meq/kg)	<10	30	As per test schedule.	Titration

FOREIGN BODY CONTROL						
METAL						
Guaranteed level detection	Fe	2mm	Non Fe	2mm	Stainless	2.5mm
Frequency of checking						1h
EVM, stones, etc (Zero limit for Glass)						
Limit	As per supplier specification					
Frequency of checking	Every batch by visual inspection					

PRODUCT QUALITY CHECKS					
Provide a full list of relevant tests done during processing (insert rows as necessary).					
Test	Method	Units	Target	Limits	Frequency
Weight check	Manual scale	kg	12.5kg	≥12.5kg	Every sack
QAS	Organoleptic	Green/Red (Pass/Fail)	Green	Red	Every batch

CERTIFICATE OF ANALYSIS / CONFORMANCE REQUIREMENTS		
CRITERIA	ANALYSIS OR CONFORMANCE	CERTIFICATE FREQUENCY
Microbiological	Conformance	Every batch
Chemical	Conformance	Every batch

TRACEABILITY INFORMATION	
Best Before format	DD MM YYYY
Lot Number information	JXXXX+ (Unique Sequential Job Number)
Any other info (e.g. FLO ID)	n/a


PRODUCT STORAGE	
Storage temperature:	Ambient
Any special storage instructions:	Store in a cool, dark, dry place.
Total product shelf life:	240 days
Minimum shelf life remaining on delivery:	180 days

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PACKAGING INFORMATION	
All food contact packaging complies with EC 1935/2004 regarding materials and articles in contact with food.	
Food Contact	
Description (e.g. box, sack, tote, ibc)	Blue opaque food grade bags
Material	MDPE (Medium density polyethylene)
Dimensions (mm) (WxD)	495mm x 770mm and 100 µm thickness
Weight (g)	80g
Method of closure	Heat seal
% Recycled	0
Recyclable (Y/N)	Y
Secondary (outer case)	
Description (e.g. box, sack, tote, ibc)	n/a
Material	n/a
Dimensions (mm) (LxWxD)	n/a
Weight (g)	n/a
Method of closure	n/a
% Recycled	n/a
Recyclable (Y/N)	n/a
Transit (container, pallet, layer pads, etc)	
Description	Pallet
Material	Wood
Method of securing goods	Shrink-wrap

DISTRIBUTION	
Box size (no. of units/bags in box)	1
Average net weight per case/sack/tote/ibc	12.5kg
Number of cases/sacks per container	n/a
Cases per layer	5
Layers per pallet	10
Cases per pallet	50
Full Pallet Dimensions (lxwxd) (mm)	1200 x 1000 mm
Full Pallet Weight (kg)	625kg + 26kg pallet weight

OTHER PARAMETERS	
N/A	

SPECIFICATION APPROVAL			
Signed for and on behalf of Customer - please sign and return a copy of this specification within two weeks of receipt. Failure to do so will be deemed as customer acceptance.			
Name	Position	Signature	Date
Signed for and on behalf of Levantine			
Name	Position	Signature	Date
Carol Chow	Technical Assistant		22/09/2022
Revision Number	Issue Date	Amendments	
17	07/03/2022	Palletisation info updated.	
18	12/04/2022	Starch values and method of securing goods updated.	
19	22/09/2022	Certification and test method updated	