

PRODUCT INFORMATION	
PRODUCT NAME:	Blanched Flaked / Sliced Almonds
PRODUCT GRADE & SIZE:	Flaked / Sliced
PACK SIZE:	10 Kg
BRAND NAME:	-
PRODUCT DESCRIPTION:	Sweet almonds (ex. <i>Prunus dulcis</i>) without skin, mechanically sliced in oval shaped flakes, sieved for the correct size and packed.
COUNTRY OF MANUFACTURE:	Spain, Netherlands
ISSUE DATE:	(003) 06.07.2022

PRODUCT COMPOSITION TABLE				
Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM status
Almonds	100	Ingredient	USA, Spain, Portugal, Australia	GMO Free
Total	100			

INGREDIENT DECLARATION	
Ingredients	Almonds

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

ALLERGEN TABLE				
Component	Contains (Yes / No / May Contain)	Allergen processed on the same equipment	Allergen handled on site	Additional information
Cereals containing GLUTEN and products thereof	No	No	No	
EGGS or its derivatives	No	No	No	
FISH or its derivatives	No	No	No	
CRUSTACEANS / SHELLFISH	No	No	No	
MOLLUSCS	No	No	No	
PEANUTS or derivatives	No	No	No	
SOYA BEANS or derivatives	No	No	No	
MILK (LACTOSE) or its derivatives	No	No	No	
NUTS , tree nuts:	Yes	Yes	Yes	Almonds (Ingredient), other Tree Nuts may be present on the same line/same site (Hazelnut, Walnut, Cashew Nut, Pistachio)
CELERY , including celeriac and its derivatives	No	No	No	
MUSTARD , referring to all parts of the plant and derivatives thereof	No	No	No	
SESAME SEEDS or derivatives	No	No	No	
SULPHITES >10ppm – Sulphite quantity to be given in ppm	No	No	No	
LUPIN seeds or derivatives	No	No	No	

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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 (But not tested to < 20 ppm level)
Ovo-Lacto Vegetarians	Yes	Organic	No
Jewish / Kosher	Yes		

NUTRITIONAL DATA

Nutrient Parameter	Typical value (per 100g)	Source of data
Energy kJ	2534	McCance and Widdowson CoFID 2021
Energy kcal	612	McCance and Widdowson CoFID 2021
Protein g	21.1	McCance and Widdowson CoFID 2021
Total Fat g	55.8	McCance and Widdowson CoFID 2021
of which saturated g	4.4	McCance and Widdowson CoFID 2021
of which mono-unsaturated g	38.2	McCance and Widdowson CoFID 2021

of which poly-unsaturated	g	10.5	McCance and Widdowson CoFID 2021
Total Carbohydrate	g	6.9	McCance and Widdowson CoFID 2021
of which sugars	g	4.2	McCance and Widdowson CoFID 2021
of polyols	g	-	McCance and Widdowson CoFID 2021
of which starch	g	2.7	McCance and Widdowson CoFID 2021
Salt	g	Trace	McCance and Widdowson CoFID 2021
Dietary Fibre	g	7.4	McCance and Widdowson CoFID 2021
N: Nutrient is present in significant quantities but there is no reliable information on amount			

PHYSICAL PARAMETERS	
Criteria	Maximum or Range
Size Type & Size Grade	
Thickness < 1.2 mm	15% ±2% Max
Thickness 1.2 – 1.5 mm	70 – 100% ±2% Max
Thickness >1.5mm	15% ±2% Max
Dissimilar	5% Max
Discoloured	1% Max
Insect Damage	2% Max
Broken (in 20gram) (slices without more than ½ unit)	30% Max (through a 7mm sieve)
Adherence Skin (Per 100g)	Max 2% skin particles > 6 mm
Foreign Body extrinsic to the product	
Dust and Grit	5% Max
Other Foreign Matters	0.1% Max
Other Defects	3% Max
Additional Extrinsic Foreign Bodies:	

ORGANOLEPTIC PROPERTIES	
Appearance	Oval shape, light golden yellow to beige colour
Texture	Firm, crisp and not oily/ brittle, dry and free flowing. Wholesome and typical FAQ of the season.
Flavour & Aroma	Natural and fresh nutty flavour, free from objectionable odours and flavours

MICROBIOLOGICAL PARAMETERS	
Criteria	Maximum or Range
Aerobic Colony Count	<100,000 cfu/g
Presumptive <i>Bacillus cereus</i>	-
Total Yeast and Mould Count	<5000 cfu/g
Coliforms	<1000 cfu/g
<i>E.coli</i>	< 10 cfu/g
Listeria Mono	Absent
Salmonella spp	Absent in 25g

CHEMICAL PROPERTIES	
Criteria	Maximum or Range
Moisture	6% Max
Aflatoxin B1	8 ppb Max
Aflatoxin Total	10 ppb Max
Free Fatty Acids (FFA)(Oleic acid g/ 100 g Fat)	1.5% Max.
Peroxide Value (PV)	4 meq O ₂ /kg Max
Additional Chemical Criteria:	

SHELF LIFE AND STORAGE CONDITIONS

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

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

Recommended Storage Temperature (°C): Recommended to be stored in cool, dry place (Ideally 4-6 °C), away from direct sunlight, strong odours and infestation.

Recommended relative humidity range (%): 60% RH 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 Chelmer Foods Ltd 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 Chelmer Foods Ltd. 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 Chelmer Foods

Version	003 (06.07.2022)		
Approval	Technical Preparation	Procurement Review	Technical Authorisation
Name	Sherry Bowers	Chris Wilding	Melike Icer
Position	Technical Compliance Coordinator	Managing Director	Technical Coordinator
Date	04.07.2022	06.07.2022	06.07.2022

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.