

**PRODUCT INFORMATION**

<b>PRODUCT NAME:</b>	Indian Light Amber Walnut Pieces
<b>PRODUCT GRADE &amp; SIZE:</b>	Light amber, Average size 7-15mm
<b>PACK SIZE:</b>	10kg (2 x 5kg bags in a carton)
<b>BRAND NAME:</b>	-
<b>PRODUCT DESCRIPTION:</b>	Light amber walnut pieces, laser sorted, graded and hand sorted
<b>COUNTRY OF MANUFACTURE:</b>	India

**PRODUCT COMPOSITION TABLE**

Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM status
Walnuts	100	Ingredient	India	Non-GM
<b>Total</b>	<b>100</b>			

**INGREDIENT DECLARATION**

<b>Ingredients (Legal name)</b>	Walnuts
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**ADDITIVE TABLE**

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

**ALLERGEN TABLE**

Component	Contains (Yes/No/May Contain)	Allergen processed on the same equipment	Allergen handled on site	Additional information
<b>Cereals containing GLUTEN</b> and products thereof	No	No	No	
<b>EGGS</b> or its derivatives	No	No	No	
<b>FISH</b> or its derivatives	No	No	No	
<b>CRUSTACEANS / SHELLFISH</b>	No	No	No	
<b>MOLLUSCS</b>	No	No	No	
<b>PEANUTS</b> or derivatives	No	No	No	
<b>SOYA BEANS</b> or derivatives	No	No	No	
<b>MILK (LACTOSE)</b> or its derivatives	No	No	No	
<b>NUTS</b> , tree nuts:	Yes	Yes	Yes	Walnuts
<b>CELERY</b> , including celeriac and its derivatives	No	No	No	
<b>MUSTARD</b> , referring to all parts of the plant and derivatives thereof	No	No	No	
<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**

<b>Document Ref:</b> CH-REC 013 PRS	<b>Issue Date:</b> 31.10.2018	<b>Version No:</b> 009	<b>Prepared by:</b> C.Simpson	<b>Authorised by:</b> B. Weaire	<b>Page:</b> 1 of 5
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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.

**NUTRITIONAL DATA**

Nutrient Parameter	Typical value (per 100 g)	Source of data
Document Ref: CH-REC 013 PRS	Issue Date: 31.10.2018	Version No: 009
Prepared by: C.Simpson	Authorised by: B. Weaire	Page: 2 of 5

<b>Energy</b>	<b>kJ</b>	2837	McCance and Widdowson CoFID 2019
<b>Energy</b>	<b>kcal</b>	688	McCance and Widdowson CoFID 2019
<b>Protein</b>	<b>g</b>	14.7	McCance and Widdowson CoFID 2019
<b>Total Fat</b>	<b>g</b>	68.5	McCance and Widdowson CoFID 2019
	of which saturated	g 5.6	McCance and Widdowson CoFID 2019
	of which mono-unsaturated	g 12.4	McCance and Widdowson CoFID 2019
	of which poly-unsaturated	g 47.5	McCance and Widdowson CoFID 2019
<b>Total Carbohydrate</b>	<b>g</b>	3.3	McCance and Widdowson CoFID 2019
	of which sugars	g 2.6	McCance and Widdowson CoFID 2019
	of polyols	g 0	McCance and Widdowson CoFID 2019
	of which starch	g 0.7	McCance and Widdowson CoFID 2019
<b>Salt</b>	<b>g</b>	0.01	McCance and Widdowson CoFID 2019
<b>Dietary Fibre</b>	<b>g</b>	3.5	McCance and Widdowson CoFID 2019
<b>Vitamins and Minerals *</b>			McCance and Widdowson CoFID 2019
<b>Potassium (K)</b>	<b>mg</b>	450	McCance and Widdowson CoFID 2019
<b>Phosphorous (P)</b>	<b>mg</b>	380	McCance and Widdowson CoFID 2019
<b>Vitamin E</b>	<b>mg</b>	3.85	McCance and Widdowson CoFID 2019
<b>N:</b> 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
<b>Size Type and Size Grade</b>	
Shell Pieces	10 pcs per 100kg Max.
Fibre, walnut membrane and shell attached to nut	15 per 100kg Max.
Walnut with webbing/insect damage (w/w)	0.5% Max.
Walnut Kernels with black spots (w/w)	1% Max.
Shrivel fragments (w/w)	0.5% Max.
<b>Foreign body extrinsic to the product</b>	
Visible mould	0.8% Max.
Mineral Stones	1 per ton Max.
<b>Additional Extrinsic Foreign Bodies:</b>	

### ORGANOLEPTIC PROPERTIES

Appearance	Light amber / tanned walnut pieces
Texture	Crunchy, typical of walnuts
Flavour & Aroma	Fresh, typical of walnut kernels, free from rancid flavours or aroma's

**MICROBIOLOGICAL PARAMETERS**

Criteria	Maximum or Range
Aerobic Colony Count	<50,000 cfu/g
Total Mould Count	<10,000 cfu/g
Total Yeast Count	<5,000 cfu/g
Coliforms	<10,000 cfu/g
Presumptive Enterobacteriaceae	<10,000 cfu/g
<i>E. coli</i>	<10 cfu/g
Salmonella spp	Absent in 25g

**CHEMICAL PROPERTIES**

Criteria	Maximum or Range
Moisture	5.5% Max.
Aflatoxin B1	2 ppb
Aflatoxin Total	4 ppb
Free Fatty Acids (FFA)	Max 3% in product
Peroxide Value (PV)	Max 5 meg/kg
<b>Additional Chemical Criteria:</b>	

**SHELF LIFE AND STORAGE CONDITIONS**

Shelf life from production date: 18 months (Under recommended storage conditions)
Shelf life for opened packaging: 1 month (Under recommended storage conditions)
Recommended storage temperature (°C): Chilled storage conditions <9 °C are recommended especially between May and September season.
Recommended relative humidity range (%): 55 % 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.
Chelmer Foods Ltd. accepts no responsibility or liability resulting from the usage of goods beyond the declared shelf life.

**PACKAGING & PALLETISATION DETAILS**

	Primary Packaging - (Food Contact)	Secondary Packaging- (Outer Case)
Material & Closure:	Aluminium metalized film, Vacuum sealed	Cardboard box sealed with sellotape
Colour:	Silver	Brown
Dimensions (LxWxH) mm:	430x210x100	400x230x210
Packaging Weight:	60g	700g
Label Position:	N/A	On side of cardboard box
Label / Coding information:	N/A	Grade, Date of production, Lot number
Coding example:	N/A	LAB -2019- 10- 25- 2x5- 1
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.		



## PRODUCT SPECIFICATION

### PALLETISATION AND WEIGHT CONTROL

Units per Layer:	10
Total Unit per Pallet:	60
Pallet Material:	Wood
Height of Finished Pallet:	1.60m
Average or Minimum Weight per unit:	Minimum
Target Weight per unit:	10Kg (2x5kg)
Declared Weigh on Label:	10 Kg

**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 Chelmer Foods

Version	(002) 30.10.19		
Approval	Prepared by Technical	Reviewed by Procurement Manager	Authorised by Technical
Name	Chris Beadle	James Weaire	Charlotte Simpson
Position	Joint Technical Manager	Managing Director	Assistant Technical Manager
Date	30.10.2019	30.10.2019	30.10.2019

### 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.

Document Ref: CH-REC 013 PRS	Issue Date: 31.10.2018	Version No: 009	Prepared by: C.Simpson	Authorised by: B. Weaire	Page: 5 of 5
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