

## PRODUCT SPECIFICATION

PRODUCT INFORMATION	
<b>PRODUCT NAME:</b>	Seed Mix 5
<b>PRODUCT GRADE &amp; SIZE:</b>	Ready to use, recommended to be heat treated before consumption
<b>PACK SIZE:</b>	25 Kg / 750 Kg
<b>BRAND NAME:</b>	-
<b>PRODUCT DESCRIPTION:</b>	5 different Non heat-treated seeds are cleaned and sorted at the origin and then mixed in UK by a 3 <sup>rd</sup> party facility with the proportion of each seeds as Pumpkin Seed (20%), Sunflower Seed (20%), Brown Linseed (20%), Golden Linseed (20%) and Millet Seed (20%)
<b>COUNTRY OF MANUFACTURE:</b>	UK

PRODUCT COMPOSITION TABLE				
Compound Ingredients	% in final product	Additive or Function	Country of Origin	GM status
Pumpkin Seed	20 ± 5%	Ingredient	China	GMO Free
Sunflower Seed	20 ± 5%	Ingredient	China, Bulgaria	GMO Free
Brown Linseed	20 ± 5%	Ingredient	United Kingdom, Russia, Kazakhstan, Moldova, Sweden, France, Germany, Poland	GMO Free
Golden Linseed	20 ± 5%	Ingredient	United Kingdom, Germany, Kazakhstan, Russia, Poland, Moldova	GMO Free
Millet Seed	20 ± 5%	Ingredient	Poland	GMO Free
<b>Total</b>	<b>100</b>			

INGREDIENT DECLARATION	
<b>Ingredients (Legal name)</b>	Pumpkin Seed, Sunflower Seed, Brown Linseed, Golden Linseed, Millet Seed

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

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	May Contain	No	No	Potential cross contamination through cultivation and harvest
<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	May contain	No	No	Potential cross contamination through cultivation and harvest
<b>MILK (LACTOSE)</b> or its derivatives	No	No	No	
<b>NUTS</b> , tree nuts:	No	No	No	
<b>CELERY</b> , including celeriac and its derivatives	No	No	No	

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<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

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	May Contain	No	No	Potential cross contamination through cultivation and harvest
Vegetable & Vegetable Derivatives	No	No	No	
Yeast & Yeast Derivatives	No	No	No	
Seeds, Seed Oil & Seed Derivatives	May Contains	No	No	Potential cross contamination of different seed varieties through cultivation and harvest
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	May Contain	No	No	Potential cross contamination through cultivation and harvest

### SPECIAL DIETARY REQUIREMENTS

The product is <b>SUITABLE</b> for:			
Vegetarians	Yes	Muslims / Halal	No
Vegans	Yes	Coeliac	Yes (but not tested to < 20 ppm level)
Ovo-Lacto Vegetarians	Yes	Organic	No
Jewish / Kosher	Yes		

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NUTRITIONAL DATA			
Nutrient Parameter		Typical value (per 100 g)	Source of data
<b>Energy</b>	<b>KJ</b>	1728	USDA Nutrition Database Calculation
<b>Energy</b>	<b>kcal</b>	413	USDA Nutrition Database Calculation
<b>Protein</b>	<b>g</b>	19	USDA Nutrition Database Calculation
<b>Total Fat</b>	<b>g</b>	37	USDA Nutrition Database Calculation
	of which saturated g	2.9	USDA Nutrition Database Calculation
	of which mono-unsaturated g	5.2	USDA Nutrition Database Calculation
	of which poly-unsaturated g	11	USDA Nutrition Database Calculation
<b>Total Carbohydrate</b>	<b>g</b>	33.8	USDA Nutrition Database Calculation
	of which sugars g	-	USDA Nutrition Database Calculation
	of polyols g	-	USDA Nutrition Database Calculation
	of which starch g	-	USDA Nutrition Database Calculation
<b>Salt</b>	<b>g</b>	0.2	USDA Nutrition Database Calculation
<b>Dietary Fibre</b>	<b>g</b>	17.2	USDA Nutrition Database Calculation
<b>Vitamins and Minerals</b>			
N: Nutrient is present in significant quantities but there is no reliable information on amount			
<b>Please Note:- Calculation of nutritional data is based on a collective of ingredients mean average</b>			
*As a rule the following values should be taken into consideration in deciding what constitutes a significant amount ;			
-15% of the nutrient reference values of the specified in Food Information Regulation in point 1 supplied by 100 g of products other than beverages.			

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
Foreign article mineral/ organic	0.05% Max.
Contrasting Species	0.01 % Max.
Plant Debris	0.01 % Max.
Damaged	2 % Max.
Discoloured kernels	0.01 % Max.
<b>Additional Extrinsic Foreign Bodies:</b>	

ORGANOLEPTIC PROPERTIES	
Appearance	Characteristic to different seed colours as in the ingredients
Texture	Crisp and not chewy
Flavour & Aroma	Characteristic, fresh, free from off-flavours, not musty, no off smell

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MICROBIOLOGICAL PARAMETERS	
Criteria	Maximum or Range
<i>E.coli</i>	<10 cfu/g
Salmonella spp	Absent in 25 g

CHEMICAL PROPERTIES	
Criteria	Maximum or Range
Moisture	15% Max.
Aflatoxin B1	2 ppb Max
Aflatoxin Total	4 ppb Max.
<b>Additional Chemical Criteria:</b>	

SHELF LIFE AND STORAGE CONDITIONS
Shelf life from production date: 12 months from production date (Under recommended storage conditions)
Shelf life for opened packaging: 1 month (Under recommended storage conditions)
Recommended storage temperature (°C): Recommended to be stored in cool temperatures < 10 C. Please avoid high temperatures, strong odours and direct sunlight.
Recommended relative humidity range (%): 65% RH Max.
Product Durability
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:	Kraft Paper Bag (25 Kg) or Woven Polypropylene Tote Bag (750 Kg)	N/A
Colour:	White	N/A
Dimensions (LxWxH) mm:	760 x 595 x 140 or 960 x 960 x 1250	N/A
Packaging Weight:	200 g or 5000 g	N/A
Label position:	At the front of the bag	N/A
Label / Coding information:	Product Name, Net Weight, Lot Number, BBE Date, Supplier Name	N/A
Coding example:	127802 42PE76	N/A
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.		

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<b>PALLETISATION AND WEIGHT CONTROL</b>	
Units per Layer:	4
Total Unit per Pallet:	40 x 25 kg
Pallet Material:	Wood
Height of Finished Pallet:	1.6 M
Average or Minimum Weight per unit:	Minimum
Target Weight per unit:	25 Kg
Declared Weigh on Label:	25 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

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

<b>For and on behalf of Chelmer Foods</b>			
Version	002 (19.06.2018)		
Approval	<b>Prepared by Technical</b>	<b>Approved by Account Manager</b>	<b>Authorised by Technical</b>
Name	Ben Jones	Simon Heather	Buke Weaire
Position	Technical Assistant	National Account Manager	Technical Manager
Date	19.06.2018	19.06.2018	19.06.2018

<b>For and on behalf of Supplier/ Customer</b>	
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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