

PRODUCT SPECIFICATION

Product Name	CRUSHED BROWN LINSEED
Product Code	2233

Supplier	Name	Nuts in bulk Ltd
	Address	Unit9 Capital trading park , river pool , L337SYö
	Commercial contact	Mimo
	Quality contact	Quality@nutsinbulk.ie
	Phone No	0044 754 387 8840
	Fax No	
	Email	sales@nutsinbulk.co.uk
URL	www.nutsinbulk.co.uk	

Quality System Certified and implemented	ISO22000:2005 Food Safety Management Systems, BRC Global Standard for Food Safety and implemented the HACCP system according the EU standard.
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PRODUCT CHARACTERISTICS	
Origin	UK, France, Kazakhstan, Russia, re-cleaned in Belgium.
Product denomination (legal name)	Linum usitatissimum
Description of the product	Flat, oblong, glossy seeds, uniform in colour and Size.
Description of the process	Crushed, sieved, passed over magnets, quality controlled and packed
Ingredients declaration	Linseed

Organoleptic values		Method
Appearance	Crushed	Organoleptic
Colour	Brown	Organoleptic
Texture	Free flowing	Organoleptic
Odour	Fresh, typical.	Organoleptic
Taste	Fresh, typical, slightly nutty	Organoleptic

Physical values	Target	Minimum	Maximum	Method
Extraneous matter			< 1%	ASTA Cleanliness
Impurities/foreign material			Absent	Visual/Cleaning/Sifting
Moisture			<10%	
Free Fatty Acid (FFA)			<2%	
Aflatoxin B1			<2 µg/kg or ppb	
Sum of aflatoxin (B1, B2, G1, G2)			<4 µg/kg or ppb	
Cadmium			<0.5mg/kg	
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Sum of pesticide In line with the current EU legislation (No. 396/2005).				
Metal detection (mm)	Fe	Non-Fe	SS	
	4.0	5.0	5.0	Metal Detector

Packaging	
Description	Blue Food Grade Poly Sac
Size	460 x 560 x 990 Tri-Ex 140mu
Packaging weight	Net 25 Kg
Bag weight	150g-200g

Labelling	Product Description, Batch / Mill order Number, Net Weight.
Storage conditions	On pallets under cool, dry, hygienic conditions; not exposed to sunlight.

Nutrition information per 100g	
kcal	479
kJ	1980
protein (g)	23
carbohydrate (g)	6.4
sugar (g)	1.1
fat (g)	34
saturates (g)	3.2
salt (g)	0.08

Calculation from Literature value using Nutrition Facts software.

No	Allergen	Present (Yes/No)
1	Cereals containing gluten, i.e. wheat, rye, barley, oats, spelt, kamut and products thereof	No
2	Crustaceans and products thereof	No
3	Egg and products thereof	No
4	Fish and products thereof	No
5	Peanuts and products thereof	No
6	Soybeans and products thereof	No
7	Milk and dairy products (including lactose)	No
8	Nuts : Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof	No
9	Celery and products thereof	No
10	Mustard and products thereof	No
11	Sesame Seeds and products thereof	No
12	Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre, expressed as SO ₂	No
13	Lupin	No
14	Molluscs	No

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Nut & Allergen Policy

Unless otherwise stated, the products supplied are to the best of our knowledge free from nut, nut derivatives and allergens. FGS Ingredients Ltd is a Nut Free Site. We do handle Mustard, Celery and Wheat Flour onsite. We trade in Milk Powder and Sesame, these products are not processed. We have an Allergen Policy and Procedure in place.

Infestation

Relating particularly to Coriander Seed, Whole Chillies and Fennel Seed: We cannot guarantee that goods will not at a later date, be subjected to infestation, unless specifically vacuum treated or heat treated. Even after treatments, treated goods can be subjected to re-infestation if incorrectly stored. Untreated seeds, herbs and spices in any form, treated with approved chemical fumigants, are still susceptible to possible infestation, as insect eggs are not destroyed by current chemical fumigants.

Nut Statement

Whilst our suppliers are fully aware of consumer concerns regarding the use of Nuts and Nut products, and in many cases are nuts free sites, they are unable to give categorical assurances that their products are Nut Free from the following reasons:

- Many herbs and spices are grown and processed in close proximity to nuts at various origins
- Transportation can also be a possible source of adventitious cross contamination as many products are transported in containers from origin over which our suppliers are unable to exercise any controls.

Allergens:- 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	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	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
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

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