

## PRODUCT SPECIFICATION

Product Name	<b>BIRDSEYE CHILLI</b>
Product Code	<b>2111</b>

Supplier	Name	<b>Nuts in bulk</b>
	Address	<b>Unit 9 Capital trading park ,Kirkby,Liverpool UK</b>
	Commercial contact	<b>Sush</b>
	Quality contact	<b>Sushl</b>
	Phone No	+44 754 387 8840
	Fax No	<b>00</b>
	Email	<a href="mailto:sales@nutsinbulk.co.uk">sales@nutsinbulk.co.uk</a>
URL	<a href="http://www.nutsinbulk.co.uk">www.nutsinbulk.co.uk</a>	

<b>Quality System</b> Certified and implemented Supplier	<b>ISO22000:2005 Food Safety Management Systems, BRC Global Standard for Food Safety and implemented the HACCP system according the EU standard.</b>
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<b>PRODUCT CHARACTERISTICS</b>	
Origin	Malawi/Uganda
Product denomination (legal name)	Capsicum Annum (Solanceae)
Description of the product	Plants are usually very bushy and grow in height to 45–120 centimetres, with leaves 4–7 cm long and 1.3–1.5 cm wide. The fruits are generally tapered to a blunt point and measure up to 8 or 10 centimetres long. Immature pod colour is green, mature colour is bright red or purple. Some varieties of Birdseye measure up to 175,000
Description of the process	Sun – dried and partially separated from extraneous matter, at origin; cleaned, passed over magnets, quality controlled and packed at FGS Ingredients Ltd.
Ingredients Declaration:	Chillies Birdseye (spice).

<b>Organoleptic values</b>		<b>Method</b>
Appearance	Whole	Organoleptic
Colour	Light Orange – Dark Red	Organoleptic
Flavour	Hot burning sensation. No off flavours or taints.	Organoleptic
Odour	Sweet aroma. No off odours or taints.	Organoleptic
Texture	Firm	Organoleptic

<b>Analytical values</b>	<b>Target</b>	<b>Minimum</b>	<b>Maximum</b>	<b>Method</b>
Moisture (% w/w)			10%	ISO 1442:1997
Volatile Oil (% v/w)				ASTA 5.0
Acid insoluble ash (% w/w)			1.5%	ASTA 4.0
Ash content (% w/w)			10%	ISO 936:1998
Mycotoxins :				
Aflatoxin B1	<1ppb		<5ppb	ASTA 24.1
Aflatoxin total	<5ppb		<10ppb	ASTA 24.1
Ochratoxin	15ppb		30ppb	HPLC

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Scoville Heat Units		40,000	60,000	
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Physical values	Target	Minimum	Maximum	Method
Particle Size	Not more than 2- 5cm long			Size Inspection
Extraneous matter			<1%	ASTA Cleanliness
Impurities/foreign material			Absent	Visual/Cleaning/Sifting
Bulk density (g/l)				Weighing

Microbiological values	Minimum (m)/g	Maximum (M)/g	Method
TVC	<10/7	10/7	ISO 4833:2003
Coliforms	<10/4	10/4	ISO 21528-2:2004
B. cereus	<1000	1000	ISO 7932:2005
E. coli	Absent	10/2	ISO 16649-1:2000
Salmonella	Absent in 25g	Absent in 25g	ISO 6579:2002
Yeast and Moulds	<10/6	10/6	BS 4285-3.6:1986

Heavy Metals (Data are based on the results of our internal monitoring system and supplier's information)			
Lead	Max 10ppm	Zinc	Max100ppm
Copper	Max 50ppm		

<b>Pesticide</b>	Products are supplied in accordance with the current EU Pesticide Legislation.
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Packaging	
Description	Blue Food Grade Poly Sac
Size	460 x 560 x 990 Tri-Ex 140mu
Packaging weight	Net 10 Kg
Bag weight	150g-200g

Labelling	Product Description, Batch/Mill order Number, Best before Date, Net Weight
Storage conditions	On pallets under cool, dry, hygienic conditions; not exposed to sunlight.
Shelf life	Maximum 2 years on production. Minimum 75% of declared maximum shelf life.

ADDITIVE	E NO	YES	NO
Sunset Yellow	E110		NO
Carmoisine	E122		NO
Tartrazine	E102		NO
Ponceau 4R	E124		NO
Sodium Benzoate	E211		NO
Quinoline Yellow	E104		NO
Allura Red AC	E129		NO

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Nutrition information per 100g	
kcal	350
kJ	1451
protein (g)	12
carbohydrate (g)	21
sugar (g)	0
fat (g)	17
saturates (g)	0
salt (g)	2.5

Calculation from Literature value using Nutrition Facts software.

PRODUCT SUITABILITY		
Vegetarians	YES	Not Certified
Vegans	YES	
Kosher	YES	
Halal	YES	
Coeliacs	YES	

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 <sub>2</sub>	No
13	Lupin	No
14	Molluscs	No

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<b>GMO STATEMENT</b>	
Referring to the EU council regulations 1829/2003 and 1830/2003, we herewith issue the following statement concerning the above mentioned product :	
Neither the product itself nor any component is produced from raw materials of which genetically modified varieties are known.	Yes
The product or a component is produced from raw materials which are identity preserved. This statement is based on statements of our suppliers.	No
The product or a component is produced from raw materials which have a GM origin.	No
This product needs declaration as GMO.	No
<b>REMARKS</b>	
<b>Use in production</b>	
If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receive of the goods or any other person, the quality of the goods shall be deemed to be acceptable to the buyer. All customers' quality control checks are to be completed on the entire load, prior to production and use.	
<b>Nut &amp; Allergen Policy</b>	
Unless otherwise stated, the products supplied are to the best of our knowledge free from nut, nut derivatives and allergens. Supplier is a Nut free site. We do handle Mustard, Wheat Flour and Celery as components onsite. Milk Powder and Sesame are traded items and are not processed on site. They are stored separately.	
<b>Infestation</b>	
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.	

<b>Nut Statement</b>
<p>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:</p> <ul style="list-style-type: none"> <li>• Many herbs and spices are grown and processed in close proximity to nuts at various origins</li> <li>• 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.</li> </ul>

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