

Product specification form

Product: Organic Milled Chia Seeds BULK

FINISHED PRODUCT SPECIFICA	TION		Spec. No. SPEC044		
General Information	Issued by:	Authorise by:	Date of review:		
	NPM	SP	19.01.2024, issue 3		
Product Title	Organic Milled Chia Seeds BULK				
	Nuts in bulkÿ				
Comment Name and Address	Unit9 Capital trading park , kirkby kiver pool ,				
Company Name and Address	L337SYÿUK				
	5				
Company Telephone Contacts: Accounts	Office: (+44) 754 387				
contacts. Accounts	accounts@nutsinbulk.ie-				
Technical		sales@nutsinb	<u>pulk.co.uk</u>		
Emergency/Recall	Mob: 0754 387 8840				
S&S Organic Certification Body Code GB-ORG-05					
Packaging format BULK: paper sacks					
Available Quantities Food Safety	20kg Approved by SALSA				
Ingredients and Allergens	Approved by SALSA				
Legal name / Descriptive name	Organic Milled Chia	Seeds			
Ingredients					
(List all ingredients in recipe, include additives			% in Recipe		
(Provide ingredients for any multi-component	ingredients)				
Organic Chia Seeds			100		
Current Ingradiant Declaration / Logal Declara	tion	100% Organic chia seeds			
Current Ingredient Declaration / Legal Declara (include QUID and emphasised Allergens)	uon	Allergy Advice: Manufactured on site that handles nuts and sesame seeds. Handled on site: yes			
(include QOID and emphasised Allergens)		Handled in the same room: no			
		Handled on same equipment: no			
Origin of primary ingredients		Paraguay, Mexico, Peru, Argentina, Bolivia			
Sensory Specification			sh, flavour and aroma of chia seeds		
(Describe the product in terms of taste, textur	e, colour,	Colour: black to g			
appearance and aroma)		No off-smell or or Contains	Risk of cross contamination/		
Allergens present in: ingredients, additives &	processing aids	Contains	May contain		
Cereals containing Gluten namely wheat,	rye, barley, oats and	NO			
	hybridised strains		NO		
	s/peanut derivatives	NO	NO		
Nuts (almond, hazelnut, walnut, cashew, peo		NO	HANDLED ON SITE: YES HANDLED IN THE SAME ROOM: NO		
Macaua	mia) and derivatives		HANDLED IN THE SAME ROOM: NO HANDLED ON SAME EQUIPMENT: NO		
Sesame seeds/sesa	me seed derivatives	NO	HANDLED ON SAME EQUI MENT. NO		
······································			HANDLED IN THE SAME ROOM: NO		
			HANDLED ON SAME EQUIPMENT: NO		
	Crustacean/crustacean derivatives				
*		NO	NO		
*	molluscs derivatives	NO	NO NO		
*	molluscs derivatives Fish/fish derivatives	NO NO	NO NO NO		
Molluscs/	molluscs derivatives Fish/fish derivatives Egg/egg derivatives	NO NO NO	NO NO NO NO		
Molluscs/	molluscs derivatives Fish/fish derivatives Egg/egg derivatives Milk/milk derivatives	NO NO NO NO	NO NO NO NO NO		
Molluscs/	molluscs derivatives Fish/fish derivatives Egg/egg derivatives	NO NO NO	NO NO NO NO		
Molluscs/ Soybeans/ Cele	molluscs derivatives Fish/fish derivatives Egg/egg derivatives Milk/milk derivatives /soybean derivatives	NO NO NO NO NO	NO NO NO NO NO NO		
Molluscs/ Soybeans/ Cele Mustard/	molluscs derivatives Fish/fish derivatives Egg/egg derivatives Milk/milk derivatives /soybean derivatives ry/celery derivatives	NO NO NO NO NO	NO NO NO NO NO NO NO		
Molluscs/ Soybeans, Cele Mustard, Lu Sulphites (declare if over 10mg/	molluscs derivatives Fish/fish derivatives Egg/egg derivatives Milk/milk derivatives soybean derivatives ry/celery derivatives mustard derivatives pin/lupin derivatives	NO NO NO NO NO NO	NO		
Molluscs/ Soybeans, Cele Mustard, Lu Sulphites (declare if over 10mg/ Suitability	molluscs derivatives Fish/fish derivatives Egg/egg derivatives Milk/milk derivatives soybean derivatives ry/celery derivatives mustard derivatives pin/lupin derivatives	NO NO NO NO NO NO NO	NO NO		
Molluscs/ Molluscs/ Soybeans/ Cele Mustard/ Lu Sulphites (declare if over 10mg/ Suitability Suitability Suitable for Vegetarians	molluscs derivatives Fish/fish derivatives Egg/egg derivatives Milk/milk derivatives soybean derivatives ry/celery derivatives mustard derivatives pin/lupin derivatives	NO NO NO NO NO NO NO	NO YES		
Molluscs/ Molluscs/ Soybeans, Cele Mustard, Lu Sulphites (declare if over 10mg/ Suitability	molluscs derivatives Fish/fish derivatives Egg/egg derivatives Milk/milk derivatives soybean derivatives ry/celery derivatives mustard derivatives pin/lupin derivatives	NO NO NO NO NO NO NO	NO NO		



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Energy 2115.51/,505.62 kcal of which saturates 3.5 g of which Monounsaturates 2.6 g of which Sugars 0 g earbohydrates 2.8 dg of which Sugars 0 g Fibre 3.3.8 g. Protein 2.5.6 g Salt 2.5.6 g Salt 0.3 g All stated Nutritional values are average. They are not meant to ensure warranty of characteristics. They come without commitment and are not valid for any claim of warranty and product liability respectively Product Handling Sheff life minimum 12months from delivery date Storage conditions Storage at cool and dry place in original packaging Traceability / Lot Code Format Used DOMMYY Instructions for Use, if relevant Ready to use Additional Requirements NO Vicouum packed on origitid al which consumers buy (in and cardboardbox etc) NO Vicouum packed on origitid al which consumers buy (in and cardboardbox etc) NO Vicouum packed on origitid al which consumers buy (in chardbage and packaging) NO Product specific Requirements NO	Source of Nutritional information				analysis / calculation		
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Modified starch not present	Preservative		<u> </u>	•			
	Flour treatment agent			•			
Protective gas not present	Modified starch			•			
	Protective gas			not present			



Product specification form

Product: Organic Milled Chia Seeds BULK

Acid	not present
Acidity Regulator	not present
Foaming agent	not present
Anti-foaming agent	not present
Emulsifying salt	not present
Stabiliser	not present
Sweetener	not present
Carrier	not present
Propellent gas	not present
Anti-caking agent	not present
Glazing agent	not present
Thickener	not present

INFORMATION ABOUT GMO AND IONIZATION	
GMO	The product is not GM and does not contain GMO.
Ionization	The product is not subjected to ionizing radiation

Packing Bulk*	20kg
Unit gross weight:	20.3kg
Approx. Unit Dimensions (cm):	48 x 85 x 13
Number of layers per pallet:	3
Number of units per layer:	13
Total unit quantity per pallet:	39
Approx. Gross weight per pallet:	791.7kg
Approx. Pallet Height (inc. Pallet):	170cm
Pallet Length / Depth:	120 cm
Pallet Width:	80 cm
Primary packaging:	Bulk: paper sacks

* These packaging formats are based on maximum pallet quantities. Smaller or mixed orders will vary. Pallet configurations based on Euro pallet; standard pallets may be used.

Statements

GMO Statement: we have a policy not to buy, manufacture or use genetically modified products or raw materials. **Gluten Free Statement:** Supplier has policy to buy, manufacture or use only gluten free products or raw materials.

Analysis Assessment Guaranty for tested Organic product:

Results of microbiological analysis are in line with HPA ready to Eat guidelines and meet European Union and UK regulations. Results of aflatoxins and heavy metals analyses meet the requirements of the Commission Regulation (EU) 2023/915 setting maximum levels for certain contaminants.

Results of pesticide analysis meet the requirements of the Regulation (EC) 396/2005 on maximum residue levels of pesticides. Results of pesticide analysis meet the orientation limit (0,01 mg/kg) and conform to European Union and UK regulations for organic products.

HACCP: The products are made safely, legally and consistently by following good hygiene practice and good manufacturing practice which are monitored through pre-requisite controls.

<u>Alergens:-</u>When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policieis will apply.

Component	(Applies	Nuts in Bulk (Applies when bought in small quantities that need re-packaging		
	In Product	Processed in Same Equipment	Handled on Site	
Cereals containing GLUTEN and products thereof	NO	YES	YES	
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	YES	YES	
SOYA BEANS or derivatives	NO	YES	YES	
MILK (LACTOSE) or its derivatives	NO	YES	YES	
NUTS , tree nuts:	NO	YES	YES	
CELERY, including celeriac and its derivatives	NO	YES	YES	
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	YES	YES	
SESAME SEEDS or derivatives	NO	YES	YES	
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	YES	YES	
LUPIN seeds or derivatives	NO	NO	NO	