

Product: Organic Milled Mixed Omega Seeds + Goji

FINISHED PRODUCT SPECIFICAT	ΓΙΟΝ		Spec. N	lo. SPEC125	
General Information	Issued by:	Authorise by:	Date of r	eview:	
	Nadia Mlini			24. Issue 1	
Product Title		lled Mixed Omega See	eds + Goji		
	SuNuts in bulkÿ				
	Unit9 Capital trading park ,ÿ				
Company Name and Address	Virkby tilyon				
	Kirkby yivei	Kirkby ÿ iver pool ,			
	L337SYÿUk	,			
Company Telephone	+44 754 387 8840				
Contacts:	sales@nuts	inbulk.co.uk_			
Accounts		accounts	@nutsinbul	k.ie,	
Technical					
	. 44 75 4 20	7 0040			
	+44 754 38	7 8840			
Emergency/Recall					
S&S Organic Certification Body Code	GB-ORG-05				
Packaging format	BULK: PP w	oven or paper sacks			
Available Quantities	20kg				
Food Safety	Approved by SALSA				
Ingredients and Allergens					
Legal name / Descriptive name	Organic Mi	lled Mixed Omega See	eds + Goji		
Ingredients	:ala F				
(List all ingredients in recipe, include additives (v number).	WILLI E	% in Recipe	9	Origin of primary ingredients	
(Provide ingredients for any multi-component in	gredients)				
Organic Sunflower Seeds	,	20		Turkey, Bulgaria	
Organic Linseeds		50		Kazakhstan, Ukraine, India, China, Poland	
Organic Pumpkin Seeds		10 China		·	
Organic Chia Seeds		15		Paraguay, Bolivia	
Organic Goji Berries		5	China		
Origin of primary ingredients					
Current Ingredient Declaration / Legal Declaration (include QUID and emphasised Allergens)	on	Allergy Advice: Manusesame seeds.	ıfactured or	site that handles nuts and	
Sensory Specification		Characteristic fresh,	flavour and	aroma of linseeds	
(Describe the product in terms of taste, texture,	colour,	Colour: Uniform red no decolourisation			
appearance and aroma)		No off-smell or off-ta			
Allergens present in: ingredients, additives & praids	ocessing	Contains	Ris	k of cross contamination/ May contain	
Cereals containing Gluten namely wheat, rye,	barley, oats lised strains	NO		NO	
Peanuts/peanut		NO		NO	
Nuts (almond, hazelnut, walnut, cashew, po		NO	HANDLED ON SITE: YES		
pistachio, Macadamia) and				LED IN THE SAME ROOM: NO	
			HANDL	HANDLED ON SAME EQUIPMENT: NO	
Sesame seeds/sesame seed	derivatives			HANDLED ON SITE: YES DLED IN THE SAME ROOM: NO	
				ED ON SAME EQUIPMENT: NO	
Crustacean/crustacean derivatives		NO	NO		
Molluscs/molluscs derivatives		NO		NO	
Fish/fish derivatives		NO		NO	
Egg/egg derivatives		NO		NO NO	
Milk/milk derivatives		NO		NO NO	
Soybeans/soybean derivatives Celery/celery derivatives		NO NO		NO NO	
Mustard/mustard derivatives		NO NO		NO NO	
Lupin/lupin derivatives		NO		NO NO	
1. 7. 4.			•		



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NO.	NO	
INU	NO NO	
	YES	
	YES	
	YES	
	1E3	
	analysis / calculation	
	Per 100g	
2	288.65 kJ / 548.46 kcal	
	42.47 g	
	4.61 g	
	-	
	_	
- 27.39 g		
27.39 g 4.17 g		
	21.05 g	
	18.36 g	
	0.09 g	
	of characteristics. They come without luct liability respectively	
Shelf life minimum 12months from delivery date		
Storage at cool and dry place. Recommended max 20-30C & max. 60% RH.		
DDMMYY		
Ready to use		
Produced in UK		
NO		
NO		
NO		
N/A		
Allergy Advice: Manufactured on site that handles nuts and		
sesame seeds. Handled on site: yes		
Handled in the same room: no		
Handled on same equ	uipment: no	
*N/L – No Set Limit		
Guide Value Limit Value		
Guide value	Ellille Value	
	*N/L	
< 1.0 ·10^ 5	*N/L	
< 1.0 ·10^ 5 < 1.0 ·10^ 5	1 1 1 1	
< 1.0 ·10^ 5	*N/L *N/L	
< 1.0 ·10^ 5 < 1.0 ·10^ 5 < 1.0 ·10^ 4	*N/L *N/L *N/L	
< 1.0 ·10^ 5 < 1.0 ·10^ 5 < 1.0 ·10^ 4 < 1.0 ·10^ 5 < 10	*N/L *N/L *N/L *N/L 1.0 ·10^ 2	
< 1.0 ·10^ 5 < 1.0 ·10^ 5 < 1.0 ·10^ 4 < 1.0 ·10^ 5	*N/L *N/L *N/L *N/L	
	ant to ensure warranty m of warranty and produced in the same	

Food additives		
Antioxidant	not present	
Raising agent	not present	
Emulsifier	not present	
Colour	not present	
Firming Agent	not present	



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Bulking agentnot presentGelling agentnot presentFlavour enhancernot presentSequestrantnot presentPreservativenot presentFlour treatment agentnot presentModified starchnot presentProtective gasnot presentAcidnot presentAcidiy Regulatornot presentFoaming agentnot presentAnti-foaming agentnot presentEmulsifying saltnot presentSweetenernot presentCarriernot presentPropellent gasnot presentAnti-caking agentnot presentAnti-caking agentnot presentGlazing agentnot presentThickenernot present	Humectant	not present
Flavour enhancer not present Sequestrant not present Preservative not present Flour treatment agent not present Modified starch not present Protective gas not present Acid not present Acidiy 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 Anti-caking agent not present	Bulking agent	not present
Sequestrantnot presentPreservativenot presentFlour treatment agentnot presentModified starchnot presentProtective gasnot presentAcidnot presentAcidity Regulatornot presentFoaming agentnot presentAnti-foaming agentnot presentEmulsifying saltnot presentStabilisernot presentSweetenernot presentCarriernot presentPropellent gasnot presentAnti-caking agentnot presentGlazing agentnot present	Gelling agent	not present
Preservative not present Flour treatment agent not present Modified starch not present Protective gas not present Acid not present Acid not present Foaming agent not present Anti-foaming agent not present Emulsifying salt not present Stabiliser not present Sweetener not present Propellent gas not present Anti-caking agent not present Propellent gas not present Anti-caking agent not present	Flavour enhancer	not present
Flour treatment agent not present Modified starch not present Protective gas not present 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	Sequestrant	not present
Modified starchnot presentProtective gasnot presentAcidnot presentAcidity Regulatornot presentFoaming agentnot presentAnti-foaming agentnot presentEmulsifying saltnot presentStabilisernot presentSweetenernot presentCarriernot presentPropellent gasnot presentAnti-caking agentnot presentGlazing agentnot present	Preservative	not present
Protective gas not present 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	Flour treatment agent	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	Modified starch	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	Protective gas	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	Acid	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	Acidity Regulator	not present
Emulsifying saltnot presentStabilisernot presentSweetenernot presentCarriernot presentPropellent gasnot presentAnti-caking agentnot presentGlazing agentnot present	Foaming agent	not present
Stabilisernot presentSweetenernot presentCarriernot presentPropellent gasnot presentAnti-caking agentnot presentGlazing agentnot present	Anti-foaming agent	not present
Sweetener not present Carrier not present Propellent gas not present Anti-caking agent not present Glazing agent not present	Emulsifying salt	not present
Carriernot presentPropellent gasnot presentAnti-caking agentnot presentGlazing agentnot present	Stabiliser	not present
Propellent gas not present Anti-caking agent not present Glazing agent not present	Sweetener	not present
Anti-caking agent not present Glazing agent not present	Carrier	not present
Glazing agent not present	Propellent gas	not present
	Anti-caking agent	not present
Thickener 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*	15kg	20kg	
Unit gross weight:	15.2kg	20.3kg	
Approx. Unit Dimensions (cm):	34 x 68 x 10	38 x 70 x 12	
Number of layers per pallet:	5	3	
Number of units per layer:	13	13	
Total unit quantity per pallet:	65	39	
Approx. Gross weight per pallet:	988kg	791.7kg	
Approx. Pallet Height (inc. Pallet):	190cm	170cm	
Pallet Length / Depth:	120 (cm	
Pallet Width:	80 cm		
Primary packaging:	Bulk: PP woven or 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: The 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.

Signed:

Position: Quality Manager



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<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.

	Nuts in Bulk when bought	in small
	nat need re-p	
In Product	Processed in Same Equipment	Handled on Site
NO	YES	YES
NO	NO	NO
NO	YES	YES
		1 1
NO	YES	YES
NO	YES	YES
NO	NO	NO
	NO N	In Same Equipment