

Ī	ROASTED CHOPPED	2-6MM I	HAZELNU	TS		
PRODUCT CODE ORIGIN: DESCRIPTION:	HA105 Turkey All raw material is to be prepared from whole, sound, shelled hazels of					
	an approximately even size, processed and packed under hygienic conditions. The product shall be completely free from infestation.					
GENERAL:	Material supplied will comply with all applicable UK and EEC legislation.					
INGREDIENTS:	100% Hazelnuts					
PHYSICAL:	Colour: Ivory, creamy coloured nuts with some skin still attached.					
	Texture:	Firm, crisp, free from oily, rubbery or soft nut				
	Flavour:	Characteristic, free from rancidity, taints, unwholesome flavours and odours				
		Minimum		Maximum		
	Size / mm:	2mm		6mm		
	Shell	0%		1 per 25 kg		
	Attached skins*	0%		10%		
	*Definition: Nuts covered over 30% with skin are considered nuts with skin.					
CHEMICAL	Parameters		Value			
	Aflatoxins Total		4 ppb max			
	Aflatoxin B1		2 ppb max			
	Peroxide Value		5 meq per kilogram			
	Free Fatty Acid		1.0% max			
	Moisture		6% max (min 3%)			
MICROBIOLOGICAL:	TVC		10,000 cfu/gram			
	E Coli		10 cfu/gram			
	Coliform		100 cfu/gram			
	Yeasts and Moulds		1,000 cfu/gram			
	Salmonella		Absent in 25 grams			
ALLERGENS	Hazelnuts			5		
NUTRITIONAL	Nutrient		Amount			
INFORMATION per 100g Serving	Energy		2705 kJ / 646 kcals			
	Fat		62.0g			
	Of which saturates		4.5g			
	Carbohydrate		18.0g			
	Of which sugar		5.0g			
	Fibre		9.0g			
	Protein		15.0g			
	Salt		0.00g			
GLASS:	Product should be completely free of glass fragment or particles.					
PACKAGING:	25 kg vacuum bags packed inside a cardboard outer. Complies with all relevant legislation and to be clean and free from damage. Packaging to be free from metal or plastic ties, staples or string.					
LABELLING:	Outers to be marked w • Net Weight		- · ·	· •		



	Material Type and/or Lot no./Batch code
	 Date of packing and Use by date
	Country of origin
FUMIGATION:	Product to be fumigated prior to shipment.
GM STATUS:	Product is free from GMO.
STORAGE:	Cool & Dry (Max ambient temp 15°C, Humidity 40 RH)
DURABILITY DATE:	12 Months (15-25 o C / Rh max. % 65) from Production Date.
	All parameters not mentioned should comply with UK & EEC foodstuffs legislation.

		Approval Acceptance
For our Supplier		Customer
Name	A. Shakya	Name
Position	Technical Manager	Position
Date	26/11/2021	Date

<u>Allergens:-</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	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:	YES	YES	YES	YES	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