



PRODUCT SPECIFICATION

PRODUCT INFORMATION	
PRODUCT NAME:	Dried Diced Apple
PRODUCT GRADE & SIZE:	Dried, 10mm (when rehydrated)
PACK SIZE:	10kg / 12kg
BRAND NAME:	N/A
PRODUCT DESCRIPTION:	The product is prepared from sound mature fruit, which have been washed, peeled, cored, diced, dehydrated and metal detected.
COUNTRY OF MANUFACTURE:	China
ISSUE DATE:	001 03.11.2021

PRODUCT COMPOSITION TABLE				
Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM status
Apple	99.94	Ingredient	China	Non-GMO
Sulphur Dioxide	0.06	Preservative	China	Non-GMO
Total	100			

INGREDIENT DECLARATION	
Ingredients	Apple, Preservative: Sulphur Dioxide

ADDITIVE TABLE			
E-number	Name	Amount (mg/kg)	Function
E220	Sulphur Dioxide	600 Max	Preservative

Allegens: 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	No	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	NO	YES
SOYA BEANS or derivatives	NO	NO	NO	No	No	No
MILK (LACTOSE) or its derivatives	No	NO	NO	No	No	YES
NUTS , tree nuts:	NO	NO	NO	NO	NO	YES
CELERY, including celeriac and its derivatives	No	No	NO	No	No	No
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	No	NO
SESAME SEEDS or derivatives	No	No	NO	No	No	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	YES	NO	No	YES	No	YES
LUPIN seeds or derivatives	No	No	No	No	No	No



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OTHER FOOD GROUPS INTOLERANCE TABLE

Component	Contains (Yes / No / May Contain)	Component processed on same equipment	Component used on site	Additional information
Hydrogenated Fat/ Oil	NO	NO	NO	
Palm Oil	NO	NO	NO	
Maize & Maize Derivatives	NO	NO	NO	
Vegetable & Vegetable Derivatives	NO	NO	NO	
Yeast & Yeast Derivatives	NO	NO	NO	
Seeds, Seed Oil & Seed Derivatives	NO	NO	NO	
Flavourings, Colours or Preservatives	YES	YES	YES	Sulphur Dioxide (Ingredient)
Beef, Pork, Lamb, Poultry & Derivatives	NO	NO	NO	
Artificial Sweeteners (e.g. Aspartame)	NO	NO	NO	
Added Sugar	NO	NO	NO	
Added Salt	NO	NO	NO	
Gelatine	NO	NO	NO	
Other Animal Derivatives	NO	NO	NO	
BHA/ BHT	NO	NO	NO	
Artificial Colours Including Azo and Coal Tar Dyes	NO	NO	NO	
Kiwi	NO	NO	NO	
Cinnamon	NO	NO	NO	
Cocoa	NO	NO	NO	
Coriander	NO	NO	NO	
Glutamates (E620 - E625)	NO	NO	NO	
Legumes	NO	NO	NO	

SPECIAL DIETARY REQUIREMENTS

The product is SUITABLE for:

Vegetarians	YES	Muslims / Halal	YES
Vegans	YES	Coeliac	YES – Not tested to <20ppm
Ovo-Lacto Vegetarians	YES	Organic	NO
Jewish / Kosher	YES		

NUTRITIONAL DATA

Nutrient Parameter	Typical value (per 100g)	Source of data
Energy kJ	1215	Supplier data
Energy kcal	285	Supplier data
Protein g	1.9	Supplier data
Total Fat g	Trace	Supplier data
of which saturated g	-	Supplier data
of which mono-unsaturated g	-	Supplier data
of which poly-unsaturated g	-	Supplier data

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Total Carbohydrate	g	73.9	Supplier data
of which sugars	g	-	Supplier data
of polyols	g	-	Supplier data
of which starch	g	-	Supplier data
Salt	g	-	Supplier data
Dietary Fibre	g	12.4	Supplier data

PHYSICAL PARAMETERS	
Criteria	Maximum or Range
Visual Defects (per 50g after rehydration)	10 pcs max
Extraneous Vegetable Matter (per 1kg after rehydration)	10pcs max
Other Foreign Matter	Absent
Additional Extrinsic Foreign Bodies: None	

ORGANOLEPTIC PROPERTIES	
Appearance	Cream to white with some pink / brown tinges depending on variety of apple
Texture	Tender but firm
Flavour & Aroma	Characteristic flavour of apple, with no off or foreign odours or flavours

MICROBIOLOGICAL PARAMETERS	
Criteria	Maximum or Range
Aerobic Colony Count	100,000 cfu/g max
Total Mould Count	500 cfu/g max
Total Yeast Count	500 cfu/g max
Coliforms	100 cfu/g max
<i>E.coli</i>	10 cfu/g max
Salmonella spp	Absent in 25g

CHEMICAL PROPERTIES	
Criteria	Maximum or Range
Moisture	7% max
Additional Chemical Criteria: None	

SHELF LIFE AND STORAGE CONDITIONS	
Shelf life from Production Date: 24 months (under recommended storage conditions)	
Shelf life for Opened Product: 1 month (under recommended storage conditions)	
Recommended Storage Temperature (°C): To be stored in a cool, dry place with a maximum temperature of 16°C.	
Recommended relative humidity range (%): 70% max.	

PACKAGING & PALLETISATION DETAILS		
	Primary Packaging - (Food Contact)	Secondary Packaging - (Outer Case)
Material & Closure:	Polyethylene liner, heat sealed / tied	Cardboard carton, taped
Colour:	Packer specific	Packer specific
Dimensions (LxWxH) mm:	Packer specific	Packer specific
Packaging Weight:	Packer specific	Packer specific
Label Position:	N/A	Packer specific
Label / Coding information:	N/A	Packer specific
Coding example:	N/A	Packer specific

PALLETISATION AND WEIGHT CONTROL	
Units per Layer:	Pack size specific
Total Unit per Pallet:	Pack size specific

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Pallet Material:	Wood
Height of Finished Pallet:	1.6m
Average or Minimum Weight per unit:	Minimum
Target Weight per unit:	10kg / 12.5kg
Declared Weight on Label:	10kg / 12.5kg

Additional Notes

- In compliance with UK law and EU Regulation (EC) No 1829/2003 we confirm this product (including all ingredients) has not been produced from GMO sources and does not contain any genetically modified organisms.
- In compliance with UK law and EU Directive 1999/2/EC, this product has not been treated with ionising radiation and does not contain ingredients that have been treated with ionising radiation.
- In compliance with UK law and EU Regulation (EC) No 1935/2004, packing materials are fit for purpose and where applicable, suitable for contact with food.
- This product also complies with the following legislation and their amendments: (EC) No 396/2005, (EU) No 1169/2011, (EC) No 1881/2006, and all other relevant, current UK & EU laws.
- If any nutritional, dietary suitability or allergen claims are to be made on the product or finished products containing the material as an ingredient, the customer is responsible for ensuring that the claim is suitably risk assessed and validated, including any testing as deemed to be required.
- Products may be subject to sampling by authorities or as part of Nuts in Bulk Ltd and/or supplier(s) due diligence controls. Appropriate hygiene and sampling procedures are in place to ensure the integrity of the product is maintained. Original seals may be broken and resealed to facilitate this.
- The integrity of the product packaging should not be compromised during routine transportation, storage and handling of the product.
- Depending on the storage conditions, packaging conditions and product nature, this product may be prone to infestation, moisture reabsorption, colour, texture and taste changes over its shelf-life. Products must be stored in compliance with the shelf-life instructions.
- Products may become harder and clump together in cooler storage conditions, this will resolve when the product is brought back to room temperature.
- If shelf-life extension is required, it is the responsibility of the customer to validate the extension and Nuts in Bulk Ltd. accepts no responsibility or liability resulting from the use of the product beyond its original shelf life.
- This is a natural product and this specification may be subject to regular reviews in line with crop changes.

For and on behalf of Nuts in Bulk

Version	001 (03-11-2021)		
Approval	Technical Preparation	Procurement Review	Technical Authorisation
Name	Charlotte Simpson	Sian Koster	Buke Weaire
Position	Joint Technical Manager	National Account Manager	Joint Technical Manager
Date	03-11-2021	03-11-2021	03-11-2021

For and on behalf of Supplier / Customer

Name	
Position	
Company	
Sign & Date	

Please note that this specification will be considered accepted after three weeks if no signed copy of the specification is received.

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