

PRODUCT INFORMATION				
PRODUCT NAME: Californian Nibbed Walnuts (Pasteurised)				
COMMODITY CODE:	0802320000			
PRODUCT GRADE & SIZE:	Small Pieces, 4-8mm			
PACK SIZE:	10kg			
BRAND NAME:	N/A			
PRODUCT DESCRIPTION:	Small walnut (ex. <i>Juglans regia</i>) pieces (baker's pieces) made from sound Californian walnut kernels. The kernels are cleaned, shelled, dried, nibbed and metal detected before packing.			
COUNTRY OF MANUFACTURE:	USA			
ISSUE DATE:	(001) (26.07.2022)			

PRODUCT COMPOSITION TABLE						
Compound Ingredients % in Mixing Bowl Additive or Function Country of Origin GM status						
Walnuts	100	Ingredient	USA	Non-GMO		
Total	100					

INGREDIENT	DECLARATION
	DEGERMATION

Ingredients

Walnuts

ADDITIVE TABLE					
E-number Name Amount (mg/kg) Function					
N/A	N/A	N/A	N/A		

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

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0	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	No	No	No			
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			
Сосоа	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 Paran	neter	Typical value (per 100g)	Source of data			
Energy	kJ	2837	McCance and Widdowson's CoFID 2021			
Energy	kcal	688	McCance and Widdowson's CoFID 2021			
Protein	g	14.7	McCance and Widdowson's CoFID 2021			
Total Fat	g	68.5	McCance and Widdowson's CoFID 2021			
	of which saturated g	7.47	McCance and Widdowson's CoFID 2021			
of whi	ich mono-unsaturated g	10.67	McCance and Widdowson's CoFID 2021			
of which poly-unsaturated g		46.76	McCance and Widdowson's CoFID 2021			

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Total Carbohydr	ate g	3.3	McCance and Widdowson's CoFID 2021	
	of which sugars g	2.6	McCance and Widdowson's CoFID 2021	
	of polyols g	0	McCance and Widdowson's CoFID 2021	
	of which starch g	0.7	McCance and Widdowson's CoFID 2021	
Salt	g	0.0175	McCance and Widdowson's CoFID 2021	
Dietary Fibre	g	3.5	McCance and Widdowson's CoFID 2021	
N: Nutrient is present in significant quantities but there is no reliable information on amount				

PHYSICAL PARAMETERS				
Criteria	Maximum or Range			
Size	4 - 8mm ±2mm			
Shell (per 100kg)	2pcs max			
Fibre / Septa (per 10kg)	5pcs max			
Insect Damage (w/w)	0.1% max			
Black Spots (w/w)	0.3% max			
Foreign Matter (e.g. EVM) (w/w)	0.05% max			
Mineral stones (per ton)	1pc max			
Additional Extrinsic Foreign Bodies:				

ORGANOLEPTIC PROPERTIES				
Appearance Light to dark amber, nibbed walnut pieces				
Texture	Crispy and creamy			
Flavour & Aroma	Naturally sweet, with a nutty and rich taste. Free from off-flavours or odours			

MICROBIOLOGICAL PARAMETERS				
Criteria	Maximum or Range			
Aerobic Colony Count	5,000 cfu/g max			
Total Mould Count	500 cfu/g max			
Total Yeast Count	300 cfu/g max			
Coliforms	500 cfu/g max			
E.coli	Absent in 375g			
Salmonella spp	Absent in 375g			

CHEMICAL PROPERTIES				
Criteria	Maximum or Range			
Moisture	4.5% max			
Free Fatty Acids (FFA)	1.5% max			
Peroxide Value (PV)	5 meq/kg max			
Aflatoxin B1	2ppb max			
Aflatoxin Total	4ppb max			

Additional Chemical Criteria:

SHELF LIFE AND STORAGE CONDITIONS

Shelf life from Production Date: 12 months (under recommended storage conditions)

Shelf life for Opened Product: 1 month (under recommended storage conditions)

Recommended Storage Temperature (°C): Cool, dry, ambient temperature (ideally <10°C), away from direct sunlight and strong odours.

Recommended relative humidity range (%): 65% max

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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 NutsinBulk 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 NutsinBulk 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.

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