



PRODUCTSPECIFICATION
PCHZA012

Specification details

Version number	3
Issue date	26-5-2020
Last update	30-1-2023

General information

Supplier	Nuts in Bulk
Correspondence e-mail regarding the specification	quality@nutsinbulk.ie
Internal codes	S97
Article number(s)	PCHZA012
Product name	Dried peaches
Product description	Standard grade, variety Elberta
Size	Medium (140 count/kg)
Country or countries of origin	South Africa
GN-code (Intrastat)	0813401000

Certificates

Supplier certification	BRC Agents and Brokers (Control Union) Organic certificate (NL-BIO-01 registration number 025491) Organic certificate (GB-ORG-02 registration number UKP1352)
Organic	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
Kosher	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
Halal	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
Other:	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>

Organoleptic characteristics

Colour	Yellow/orange
Odor	Characteristic, balance of sweetness and acid
Taste	Characteristic, balance of sweetness and acid
Structure	Typical, slightly chewy

Shelf life, storage conditions and conditions of use

Shelf life	12	Months	From production date
Recommended storage conditions	Cool and dry, recommended below 10°C and 50-60 RH%		
Conditions of use / intended use	Ready for human consumption		

Foreign Body Control

Foreign material (metal, glass, plastic) must be absent	<input checked="" type="checkbox"/>
Other foreign material	See further in the specification
Applied controls	Aspirator, magnets, sorter, metal detected
Remarks	

Recommended declaration of ingredients

Ingredients: Dried peaches 99,8%, preservative: E220 (SO2)
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Ingredient information

Ingredient:	Additional information	Country of origin	%
Peaches	Dried	South Africa	99,8
E220	Preservative (SO2)	South Africa	≤ 0,2

Packaging

Packaging condition	Normal atmosphere				
Weight	12,5 kg				
Primary packaging	Packaging	Type of material	Kind of plastic	Weight	Color
	Bag	Plastic	PE	+ 35 g	Blue
Secondary packaging	Box	Carton	NA	+ 495 g	NA

We hereby confirm that the product and their relative packaging comply with Regulation (EC) no 10/2011, (EC) no 1935/2004, (EC) no. 1895/2005, (EC) 282/2008, (EC) no 1907/2006, (EC) no. 2023/2006 and their relative amendments.

Nutritional information

Nutrition declaration	Per 100 g	Measurement units
Energy	1172	kJ
Energy	277	kcal
Fat	0,3	g
<i>of which saturates</i>	0,1	g
Carbohydrate excl. fibre	61,3	g
<i>of which sugars</i>	54,8	g
Fibre	8,3	g
Protein	3,1	g
Salt (based on Sodium)	0,01	g

Allergen information

Allergens: 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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Physical/Chemical/Microbiological information

pH-value	3,5-3,9	Moulds (cfu/g)	≤ 5.000	Salmonella spp.(in 25 g)	absent
Moisture content (%)	22-26	Yeasts (cfu/g)	≤ 5.000	E. coli (cfu/g)	< 10
The product complies with the requirements set out in the European Regulation (EC) No. 1881/2006 for certain contaminants and in Regulation (EC) no. 848/2018 [which will replace Regulation (EC) No. 834/2007 and Regulation 889/2008 from January 2022] and Regulation (EC) No 396/2005 for the maximum residue levels of pesticides.					
				Standard grade ¹	
(a) Tolerances for produce not satisfying the minimum quality requirements in items 4(1) and (2), and 21(1): Provided that the individual tolerances for the below-mentioned defects are not exceeded:					
(i) Blemished fruit				15	
(ii) Fruit slightly affected by rotting				0	
(iii) Fermented fruit				1	
(iv) Fruit affected by mould				0	
(v) Fruit damage by pests				2	
(vi) Substantial defects in texture and heat damage				3	
(b) Size tolerances (if sized):					
(i) For fruit not conforming to the size indicated				15	
(c) Tolerances for other defects:					
(i) Deviations in colour:					
(aa) Minor				15	
(bb) Major				5	
(i) Presence of cuts and pieces among whole fruit and halves				4	
(ii) Presence of wholes or slices among halves				2	
(iii) Presence of stone (pit) fragments among halves and pieces				3	
(iv) Extraneous vegetable matter				6	
(v) Foreign matter:					
(aa) Minor				8	
(bb) Major				5	
(cc) Collectively				8	
(vi) Hazardous foreign objects				0	

¹ Maximum tolerances – number allowed per 100 fruit units

GMO

Does not contain any ingredients, additives or flavours derived from or produced using GMOs or their derivatives, and all reasonable steps have been taken to avoid contamination from GMOs or their derivatives.

Labelling is not required according to EU regulation EC No. 1829/2003 and traceability is assured according to EU regulation EC No. 1830/2003.

Irradiation

This product is not irradiated nor are any of the ingredient or processing aids used in or for production irradiated.

Nanotechnology

This product is not obtained by usage of nanotechnology, nor are any of the ingredients and/or processing aids used for the production obtained by nanotechnology.

Legislation

This product is in compliance with the European and Dutch legislation. It is the responsibility of the customer to investigate whether or not the product complies with the regulations in the country where the product will be imported and sold.

Use in production

Use in production > if the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receiver of the goods or any other person, the quality of the goods shall be deemed to be accepted by buyer. All customer's quality control checks are to be completed on the entire load, prior to production and use.

Disclaimer



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The information provided in this specification is intended for the sole use of the addressee. Use of it for third parties is not allowed. Would you received this specification in error, we request you to return it without using the information in it. Publication, copying or the distribution to third parties is not allowed. Unless otherwise indicated the information provided is strictly confidential and as receiver of it we request you to respect and guarantee this.

Specification approval

	Date	Represented by	Signature
Quality department	30-01-2023	Jeannette van Nes	