

MULTR001

Specification details

Version number	1
Issue date	9-1-2023
Last upte	9-1-2023

General information

Supplier	NutSs in Bulk
Correspondence e-mail regarding the specification	quality@nutsinbulk.ie
Internal codes	S258 S524
Article number(s)	MULTR001
Product name	Dried mulberries
Product description	White
Size	N/A
Country or countries of origin	Turkey
GN-code (Intrastat)	0811205900

Our supplier Certificates

	BRC Agents and Brokers (Control Union)
	Organic certificate (NL-BIO-01 registration number 025491)
	Organic certificate (GB-ORG-02 registration number UKP1352)
Organic	Yes 🗆 No 🛛
Kosher	Yes 🗆 No 🛛 depends per supplier
Halal	Yes 🛛 No 🗆
Other:	Yes 🗆 No 🛛

Organoleptic characteristics

Colour	White / Golden-cream to dark brown
Odor	Characteristic of dried mulberries,
Taste	Characteristic of dried mulberries, sweet and aromatic
Structure	Free flowing, possible to get sticky due to high sugar content, during storage in bulk packages

Shelf life, storage conditions and conditions of use

Shelf life	Min. 12	Months	Valid from production date in		
			original packaging		
Recommended storage conditions	Cool and dry, recommended 8°C and max. 60 RH%				
Conditions of use / intended use	Ready for	human consum	ption		

Foreign Body Control

Foreign material (metal, glass, plastic) must be absent	\boxtimes
Other foreign material	Max. 0,1% Max. 1 stone > 5 mm per 100 kg Max. 1 stone < 5 mm per 10 kg Max. 17% berries with stalks
Applied controls Remarks	Metal detected

Recommended declaration of ingredients

Ingredients: Dried mulberries 100%.

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Ingredient information

Ingredient:	Additional information	Country of origin	%
Mulberries	Dried	Turkey	100

Packaging

Packaging condition	Normal atmo	Normal atmosphere				
Weight	10 kg (4 x 2,5	10 kg (4 x 2,5 kg)				
Primary packaging	Packaging	Type of material	Kind of plastic	Weight	Color	
	Bag	Plastic	PE	25 g	Blue	
Secundary packaging	Box	Carton	N/A	460 g	N/A	

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.

Packaging condition	Normal atmo	Normal atmosphere				
Weight	12,5 kg	12,5 kg				
Primary packaging	Packaging	Type of material	Kind of plastic	Weight	Color	
	Bag	Plastic	PE	17 g	Blue	
Secundary packaging	Box	Carton	N/A	310 g	N/A	

Nutritional information

Nutrition declaration	Per 100 g	Measurement units
Energy	1577	kJ
Energy	372	kcal
Fat	0,9	g
of which saturates	0,2	g
Carbohydrate incl. fibre	85,2	g
of which sugars	65,5	g
Fiber	4,2	g
Protein	3,6	g
Salt (based on Sodium)	< 0,01	g

Allergen information

Alergens:-When purchased in bulk siz	e original packag	ging, manufactu	rer allergen poli	cy will apply.		
When purchased in quantities t	hat need re-pack	aging, our aller	gen policieis wil	apply.		
					Rectangu	lar Snip
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	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:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives	NO	NO	NO	NO	YES	YES
thereof						
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

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Allergen Claims and remarks

Physical/Chemical/Microbiological information

Moisture content (%)	<u><</u> 15	Moulds (cfu/g)	<u><</u> 10.000	Salmonella spp.(in 25 g)	Absent		
Different quality parameters	According to coa	Yeasts (cfu/g)	<u><</u> 10.000	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] a	nd Regulation (EC) No	o 396/2005 for the n	naximum re	sidue levels of pesticides.			

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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Specification approval

	Date	Represented by	Signature
Quality department of our supplier	9-1-2023	Diana van Leeuwen	
			Magnites