### PRODUCT SPECIFICATION C

Address	OUTLET WHOLEFOOD .LTD	NUSINEUR Sourced from all corners of the Globel
Contact Numbers	+ 353 1 6120462	

<u>Product Name</u>	Almond Caramelised Cinnamon	<u>Code</u>	NMH
Product Description	Dry roasted Almond is infused with our special in-house blend of delightfully sweet and spicy . A fresh, almond with a delicate flavour.	<u>Origin</u>	

#### **INGREDIENT DECLARATION**

Full ingredient legal declaration as it would be sold as a consumer product.

Almond Nut, Sugar, Cinnamon, Citric Acid, Rapeseed Oil, Water.

Allergen advice: See ingredients are in bold

Warning: Packed in premises that handles nuts, peanuts, sesame seeds.

May contain small fragments of shell.

Caution: Product addressed to the general population older than 3 years old

#### ORGANOLEPTIC PROFILE

Appearance: Light brown to dark brown colour

Flavour: Sweet with a nutty flavour.

Texture: Crisp and Firm

## SHELF LIFE AND STORAGE CONDITIONS

Shelf life from production date: 12 months (Under recommended storage conditions)

**Shelf life for opened packaging:** 7 days (Under recommended storage conditions)

Recommended storage temperature (°C): Cool, dry temperature (ideally between 5°C -18°C),

away from direct sunlight

Recommended relative humidity range (%): 65 % RH Max.

# **Product Durability**

Relevant product is used and traded during the whole year due to its long shelf life. Depending on the storage and packaging conditions and the natural formation of the products they are prone to infestation, moisture reabsorption, colour, texture and taste change due to temperature and relative humidity change during storage & packaging integrity.

The assessment in order to extend the shelf life of product beyond the best before end date declared on the label is at our customers' own shelf life protocol/testing and sole discretion. Med Food Wholesale Ltd accepts no responsibility or liability resulting from the usage of goods beyond the declared shelf life.

DΛ	CKV	CIN	C

Inner Packaging: Polythene bag

Outer Packaging: Cardboard

Pack Size: 3 x 1 kg.

NUTRITION INFORMATION		
Typical value per	Per 100g	
Franklik	4007	
Energy kJ	1997	
Energy kcal	478	
Fat (g)	25.0	
of which saturates (g)	1.9	
Carbohydrate (g)	47.5	
of which sugars (g)	47.0	
Fibre (AOAC) (g)	6.5	
Protein (g)	12.5	
Salt	0.01	_

ALLERGEN DATA			
Allergen	Contains (Yes/No/May Contain)	Allergen processed on the same equipment	Additional Info
Cereals containing <b>GLUTEN</b> and products thereof	NO	YES	Packed in
			premises that
		Used on the same line. Cleaning between products.	handles Gluten.
EGGS or its derivatives	NO	NO	
FISH or its derivatives	NO	NO	
CRUSTACEANS	NO	NO	
MOLLUSCS	NO	NO	
PEANUTS or its derivatives	NO	YES Used on the same	Packed in premises that handles
		line. Cleaning between products.	Peanuts.
SOYA BEANS or derivatives	NO	NO	
MILK (LACTOSE) or its derivatives	NO	NO	
NUTS, tree nuts	YES	YES  Used on the same line. Cleaning between products.	Almond Nuts - Ingredient
CELERY including celeriac and its derivatives	NO	NO	
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	
SESAME SEEDS or derivatives	NO	YES  Used on the same line. Cleaning between products.	Packed in premises that handles Sesame Seeds
<b>SULPHITES &gt;10ppm</b> — Sulphite quantity to be given in	NO	YES	Packed in premises that
ppm		Used on the same line. Cleaning between products.	handles SULPHITES <10ppm

INTOLERANCE DATA	Yes/No	Comments
Suitable for vegetarians	YES	
Suitable for vegans	YES	
Suitable for ovo-lacto vegetarians	YES	
Jewish / Kosher	YES	
Muslims / Halal	YES	
Coeliac	YES	(Not tested to < 20 ppm)
Organic	NO	

MICROBIOLOGICAL		
Criteria	Maximum or Range	
Aerobic Colony Count	≤ 100,000cfu/g	
Total Mould Count	< 10,000cfu/g	
Total Yeast Count	< 1,000cfu/g	
Coliform	< 100 cfu/g	
E. coli	< 10 cfu/g	
Salmonella	Absent in 25g	

CHEMICAL PROPERTI	ES
Criteria	Maximum or Range
Moisture	5 % Max.
Aflatoxin B1	<5 ppb Max
Aflatoxin Total	<10 ppb Max
Free Fatty Acids (FFA)	1% Max
Peroxide Value (PV)	10 meg/kg Max

TRACEABILITY INFORMATION	
Best Before format	DD MMM YYYY
Lot Number information	JXXXX+ (Unique Sequential Job Number)
Any other info (e.g. Product Name, Full ingredient)	Yes

## **QUALITY COMPLAINS**

According to the Commercial Invoice Terms any complains should be done with the receipt of the goods. Complains after that date will be rejected unless they are accompanied with your weekly maintenance and storage records.

# GMO

This company confirms that the raw material purchased and sold is NOT genetically modified.

# **Legislation & Warranty Statement**

The product will be manufactured in accordance with relevant UK & EU regulation. The information stated is based upon the product formulation and data provided by our raw material suppliers.

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All possible precautions have been taken as a responsible manufacture; however, no guarantee can be given that trace or carry over residue will be totally absent

# We recommend that customers always read the information appearing on the label before using the product.

Alergens:-When purchased in bulk size original packaging, m When purchased in quantities that need re-packaging,  Component	our allergen pol	icieis will app		
		( Applies when bought in small quantities that need re-packaging )		
	In Product	Processed in Same Equipment	Handled on Site	
Cereals containing GLUTEN and products thereof	NO	YES	YES	
EGGS or its derivatives	NO	NO	NO	
FISH or its derivatives	NO	NO	NO	
CRUSTACEANS / SHELLFISH	NO	NO	NO	
MOLLUSCS	NO	NO	NO	
PEANUTS or derivatives	NO	YES	YES	
SOYA BEANS or derivatives	NO	YES	YES	
MILK (LACTOSE) or its derivatives	NO	YES	YES	
NUTS , tree nuts:	NO	YES	YES	
CELERY, including celeriac and its derivatives	NO	YES	YES	
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	YES	YES	
SESAME SEEDS or derivatives	NO	YES	YES	
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	YES	YES	
LUPIN seeds or derivatives	NO	NO	NO	