## CASVN910, CASVN932

## **Specification details**

Version number	8	
Issue date	21-10-2022	ĺ
Last update	27-8-2024	

### **General information**

Supplier	Nuts in Bulk			
Correspondence e-mail regarding the specification	quality@nutsinbulk.ie			
Internal codes	S1846			
Article number(s)	CASVN910, CASVN932			
Product name	Cashew kernels organic			
Product description				
Size	CASVN910 – Large pieces > 4,75 mm  CASVN932 – W320 300/320 kernels/pound, whole  Whole kernels of a lower size grade shall not exceed 10% by weight  The quantity of broken kernels or pieces in whole kernels shall not exceed  10% by weight  The quantity of pieces present in butts and splits shall not exceed 10% by  weight  The quantity of the next lower size grade in pieces shall not exceed 5% by  weight			
Country or countries of origin	Vietnam			
GN-code (Intrastat)	0801320000			

## Certificates

Our Supplier certification	BRC Agents and Brokers (Control Union)
	Organic (NL-BIO-01 registration number 025491)
	Organic (GB-ORG-02 registration number UKP1352)
	Organic (DE-ÖKO-070 registration number DE-NW-070-53523-CD)
Organic	Yes ⊠ No □
Kosher	Yes □ No ⊠
Halal	Yes □ No ⊠
Other:	Yes □ No ⊠

## Organoleptic characteristics

0.00	
Colour	CASVN910 white/pale ivory or light ash
	CASVN924 / CASVN932 / CASVN945 white, light ivory, light grey or yellow
	light
Odor	Typical
Taste	Typical
Structure	Crunchy and firm

## Shelf life, storage conditions and conditions of use

Shelf life	18	Months	Valid from production date in	
			original packaging	
Recommended storage conditions	Cool, dry and dark. Recommended temperature < 20°C			
Conditions of use / intended use	Ready for human consumption			

#### **Foreign Body Control**

Foreign material (metal, glass, plastic) must	
be absent	
Other foreign material	0,05%
Applied controls	Metal detected, sieved
Remarks	NA

## **Recommended declaration of ingredients**

21-10-2022 \$1846

# PRODUCTSPECIFICATION CASVN910, CASVN932

Ingredients: Cashew kernels organic 100%

### Ingredient information

Ingredient:	Additional information	Country of origin	%
Cashew kernels	Organic	Vietnam	100

#### **Packaging**

Packaging condition	Vacuüm (inert						
Weight	22,68 kg						
rimary packaging	Packaging	Type of material	Kind of plastic	Weight	Color		
	Bag	Plastic	PE	170 g	Transp arent		
Secundary packaging	Вох	Carton	NA	590 g	White		

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	2447	kJ
Energy	590	kcal
Fat	46,0	g
of which saturates	9,3	g
Carbohydrate excl. fiber	22,4	g
of which sugars	9,0	g
Fiber	6,6	g
Protein	18,3	g
Salt (based on Sodium)	0,02	g

### Allergen information

Component		Manufacture	Nuts in Bulk ( Applies when bought in small			
	In Product	Processed in Same Equipment	Handled on Site	quantities t	Processed in Same Equipment	Handled on Site
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:	YES	YES	YES	YES	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
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

### **Allergen Claims and remarks**

### Physical/Chemical/Microbiological information

Moisture content (%)	< 5	Moulds (cfu/g)	< 1.000	Salmonella spp.(in 25 g)*	Absent

21-10-2022

# PRODUCTSPECIFICATION CASVN910, CASVN932

Rancidity (peroxides) meqO2/kg	<u>&lt;</u> 0,5	Yeasts (cfu/g)	<u>≤</u> 1.000	E. coli (cfu/g)*	≤ 10		
*values valid during sh	elf life	***************************************					
contaminants and in Re	egulation	(EC) no. 848/2018 [whic	h will replace F	egulation (EC) No. 2023/91: Regulation (EC) No. 834/200 396/2005 for the maximum	7 and Regulation		
Serious damage - Insec	t damage	(%)	0,5				
Serious damage - Molo	rancidity	decay, adhering matter	(%) 0,5	0,5			
Maximum serious dam	age (%)		1	1			
Defects – second quali		ed (%)	5				
Defects – third quality	special sc	orched (%)	2				
Defects – fourth quality (%)				0,8			
Defects – dessert (%)				0,8 (1 for grade W450)			
Defects – superficial damage (%)							

# Maximum defect level (%) According to AFI standard

Defects - adhering testa (%)

#### **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..

2 (3 for grade W450)

10 (12 for grade W450)

#### 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

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. All intellectual property right and other rights with respect to this specification solely remain with our supplier.

Specification approval

_ op community approva			
	Date	Represented by	Signature
Quality department of our supplier	27-08-2024	Jeannette van Nes	∧ // <sub>0</sub>
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