

PRODUCT INFORMATION	
PRODUCT NAME:	Light & Light Amber Nibbed Walnut
PRODUCT GRADE & SIZE:	3-7 mm
PACK SIZE:	10kg (2 x 5kg bags in a carton)
BRAND NAME:	-
PRODUCT DESCRIPTION:	Light and Light Amber Indian Walnuts; laser sorted, cleaned, graded and hand sorted. Graded on 4 mm round sieve prior to packing.
COUNTRY OF MANUFACTURE:	India
ISSUE DATE:	(003) 20.07.2022

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

INGREDIENT DECLARATION	
Ingredients	Walnuts

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

ALLERGEN TABLE				
Component	Contains (Yes / No / May Contain)	Allergen processed on the same equipment	Allergen handled on site	Additional information
Cereals containing GLUTEN and products thereof	No	No	No	
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	No	No	
SOYA BEANS or derivatives	No	No	No	
MILK (LACTOSE) or its derivatives	No	No	No	
NUTS , tree nuts:	Yes	Yes	Yes	Walnuts
CELERY , including celeriac and its derivatives	No	No	No	
MUSTARD , referring to all parts of the plant and derivatives thereof	No	No	No	
SESAME SEEDS or derivatives	No	No	No	
SULPHITES >10ppm – Sulphite quantity to be given in ppm	No	No	No	
LUPIN seeds or derivatives	No	No	No	

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	
Cocoa	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 <20 ppm)
Ovo-Lacto Vegetarians	Yes	Organic	No
Jewish / Kosher	Yes		

NUTRITIONAL DATA

Nutrient Parameter	Typical value (per 100g)	Source of data
Energy kJ	2837	McCance & Widdowson's COFID 2021
Energy kcal	688	McCance & Widdowson's COFID 2021
Protein g	14.7	McCance & Widdowson's COFID 2021
Total Fat g	68.5	McCance & Widdowson's COFID 2021
of which saturated g	5.6	McCance & Widdowson's COFID 2021
of which mono-unsaturated g	12.4	McCance & Widdowson's COFID 2021
of which poly-unsaturated g	47.5	McCance & Widdowson's COFID 2021

Total Carbohydrate	g	3.3	McCance & Widdowson's COFID 2021
of which sugars	g	2.6	McCance & Widdowson's COFID 2021
of polyols	g	0	McCance & Widdowson's COFID 2021
of which starch	g	0.7	McCance & Widdowson's COFID 2021
Salt	g	0.01	McCance & Widdowson's COFID 2021
Dietary Fibre	g	3.5	McCance & 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
Grading	-
Pieces <3mm (w/w)	2% Max
Pieces >11mm (w/w)	2% Max
Foreign bodies	-
Walnut shell	10 per 100kg Max.
Septa (walnut fibre) pieces	5 per 100kg Max.
Extrinsic foreign bodies (e.g. glass, wood, metal)	Absent
Stones	1 per 1000kg Max.
Physical Defects	-
Insect damage/ webbing (w/w)	Max 0.50%
Black Spots (sun burnt) (w/w)	Max 0.75%
Shrivelled fragments (w/w)	Max 0.50%
Live Infestation	Absent
Total of above defects (w/w)	Target <1.5% Max <4%
Additional Extrinsic Foreign Bodies:	

ORGANOLEPTIC PROPERTIES	
Appearance	Light creamy to golden walnut kernels. Can be darker Apr to Aug.
Texture	Crunchy, typical of fully formed walnut kernels; not oily
Flavour & Aroma	Sweet strong taste typical of fresh walnut kernels. No rancid, objectionable or off flavours or odours.

MICROBIOLOGICAL PARAMETERS	
Criteria	Maximum or Range
Aerobic Colony Count	Max 50,000 cfu/g
Enterobacteriaceae	Max 1,000 cfu/g
Total Mould Count	Max 1,000 cfu/g
Total Yeast Count	Max 1,000 cfu/g
Coliforms	Max 1,000 cfu/g
<i>E.coli</i>	<10 cfu/g
Salmonella spp	Absent in 125g

CHEMICAL PROPERTIES	
Criteria	Maximum or Range
Moisture	5% Max.
Aflatoxin B1	2 ppb
Aflatoxin Total	4 ppb
Free Fatty Acids (FFA)	Max 5% in product
Peroxide Value (PV)	Max 6 meg/kg
Additional Chemical Criteria:	

SHELF LIFE AND STORAGE CONDITIONS

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

Shelf life for opened packaging: 1 month (Under recommended storage conditions)

Recommended storage temperature (°C): Cool and dry place (<10 °C) away from direct sunlight, strong odours and infestation.

Recommended relative humidity range (%): 55 – 56% RH Max.

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 Chelmer Foods Ltd 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 Chelmer Foods Ltd. 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.

For and on behalf of Chelmer Foods

Version	(003) 20.07.2022		
Approval	Technical Preparation	Procurement Review	Technical Authorisation
Name	Sherry Bowers	James Weaire	Melike Icer
Position	Technical Compliance Coordinator	Managing Director	Technical Coordinator
Date	01.07.2022	20.07.2022	20.07.2022

For and on behalf of Supplier / Customer

Name	
Position	
Company	
Sign & Date	

Please note that this specification will be considered accepted after three weeks if no signed copy of the specification is received.