

PRODUCT INFORMATION	
PRODUCT NAME:	Chinese Walnut Light Amber Halves
PRODUCT GRADE & SIZE:	Light Amber Halves Minimum - 20/40/60/80% Halves on buyer's request
PACK SIZE:	12.5 Kg
BRAND NAME:	-
PRODUCT DESCRIPTION:	Chinese Walnut Light Amber Halves; laser sorted, graded and hand sorted.
COUNTRY OF MANUFACTURE:	China

PRODUCT COMPOSITION TABLE				
Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM status
Walnuts	100	Ingredient	China	Non-GM
Total	100			

INGREDIENT DECLARATION	
Ingredients (Legal name)	Walnuts

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

Additional Information:

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.

NUTRITIONAL DATA

Nutrient Parameter	Typical value (per 100 g)	Source of data
Energy kJ	2837	McCance and Widdowson CoFID 2019
Energy kcal	688	McCance and Widdowson CoFID 2019
Protein g	14.7	McCance and Widdowson CoFID 2019
Total Fat g	68.5	McCance and Widdowson CoFID 2019
of which saturated g	7.47	McCance and Widdowson CoFID 2019
of which mono-unsaturated g	10.67	McCance and Widdowson CoFID 2019
of which poly-unsaturated g	46.76	McCance and Widdowson CoFID 2019
Total Carbohydrate g	3.3	McCance and Widdowson CoFID 2019
of which sugars g	2.6	McCance and Widdowson CoFID 2019
of polyols g	0	McCance and Widdowson CoFID 2019
of which starch g	0.7	McCance and Widdowson CoFID 2019
Salt g	0.007	McCance and Widdowson CoFID 2019
Dietary Fibre g	3.5	McCance and Widdowson CoFID 2019

N: Nutrient is present in significant quantities but there is no reliable information on amount

IRRADIATED AND GENETICALLY MODIFIED MATERIAL

In compliance with current EU Regulation (EC) No 1830/ 2003 and 1829/2003 with respect to the control and use of genetically modified organisms we confirm this product including all ingredients has not been produced from GMO or does not contain any genetically modified organisms.

We do also confirm that in compliance with directive 1999/2/EC, this product has not been treated with ionising radiation and nor does it contain ingredients that have been treated with ionising radiation.

PHYSICAL PARAMETERS

Criteria	Maximum or Range
Size Type and Size Grade	Light amber halves with Light amber/light quarters and pieces
Shell fragment and Septa (w/w)	0.01% Max
Organic Foreign Material (w/w)	0.01% Max
Insect damage (w/w)	0.5% Max
Discolouration (w/w)	15% Max
Live infestation	Absent
Extraneous Foreign bodies (Glass, Metal, wood etc)	Absent

Additional Extrinsic Foreign Bodies:

ORGANOLEPTIC PROPERTIES

Appearance	Uniform in colour and size for light amber, normally developed, cleaned and dried
Texture	Firm and crisp, not soft
Flavour & Aroma	Distinctive walnut flavour and free from rancidity

MICROBIOLOGICAL PARAMETERS

Criteria	Maximum or Range
Aerobic Colony Count	100,000 cfu/g Max
Coliforms	1,000 cfu/g Max
<i>E. coli</i>	<10 cfu/g
Total Mould Count	10,000 cfu/g Max
Total Yeast Count	10,000 cfu/g Max
Salmonella spp	Absent in 25g

CHEMICAL PROPERTIES

Criteria	Maximum or Range
Moisture	5% Max
Aflatoxin B1	2 ppb Max
Aflatoxin Total	4 ppb Max
Free Fatty Acids (FFA)	1.5% Max
Peroxide Value (PV)	6 meg/kg Max
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): Recommended to be stored in chilled conditions (<10°C) away from direct sunlight and strong odours.
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.
Chelmer Foods Ltd. accepts no responsibility or liability resulting from the usage of goods beyond the declared shelf life.

PACKAGING & PALLETISATION DETAILS

	Primary Packaging - (Food Contact)	Secondary Packaging- (Outer Case)
Material & Closure:	Polybag & Heat sealed Vacuum Bags	Cardboard Carton & cello tape
Colour:	Blue	Brown/White
Dimensions (LxWxH) mm:	Packer specific	Packer specific
Packaging Weight:	Packer specific	Packer specific
Label Position:	N/A	On the side of the box
Label / Coding information:	N/A	Product Name, Lot Code, BBE Date
Coding example:	N/A	Packer specific

The integration of the packaging material should not be impaired or damage during transportation, storage and handling of the cardboard boxes. The primary packaging materials (food contact) should be food grade and of sufficient strength and stability complying with EU Regulation (EC) No 1935/2004.



PRODUCT SPECIFICATION

PALLETISATION AND WEIGHT CONTROL

Units per Layer:	10
Total Unit per Pallet:	40x12.5kg
Pallet Material:	Wood
Height of Finished Pallet:	1.60m
Average or Minimum Weight per unit:	Minimum
Target Weight per unit:	12.5kg
Declared Weigh on Label:	12.5kg

This product complies with the following EU Regulations: (EC) No 396/2005 and amendments, European Food Information to Consumers Regulation No 1169/2011(FIC), (EC) No 1881/2006, (EC) No 1881/2006, (EC) No 1829/2003, (EC) No 1830/2003 and **all other relevant, current UK & EU Regulations.**

The product is a natural product and will undergo a specification review at each specified new crop time.

For and on behalf of Chelmer Foods

Version	(002) 04.11.2020		
Approval	Prepared by Technical	Reviewed by Procurement Manager	Authorised by Technical
Name	Chris Beadle	James Weaire	Charlotte Simpson
Position	Technical Manager	Managing Director	Assistant Technical Manager
Date	04.11.2020	04.11.2020	04.11.2020

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.