

PRODUCT INFORMATION	
<b>PRODUCT NAME:</b>	<b>Blanched Ground Almonds</b>
<b>PRODUCT GRADE &amp; SIZE:</b>	Ground, & Fine/Extra fine/ Regular
<b>PACK SIZE:</b>	10kg /12.5kg
<b>BRAND NAME:</b>	-
<b>PRODUCT DESCRIPTION:</b>	Blanched, inspected, ground almonds ( <i>Prunus dulcis</i> ), sieved for the correct size and packed
<b>COUNTRY OF MANUFACTURE:</b>	Spain, Netherlands
<b>ISSUE DATE:</b>	(003) 07.07.2022

PRODUCT COMPOSITION TABLE				
Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM status
Almonds	100	Ingredient	USA, Spain, Australia, Portugal	GMO Free
<b>Total</b>	<b>100</b>			

INGREDIENT DECLARATION	
<b>Ingredients</b>	<b>Almonds</b>

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 <b>GLUTEN</b> and products thereof	No	No	No	
<b>EGGS</b> or its derivatives	No	No	No	
<b>FISH</b> or its derivatives	No	No	No	
<b>CRUSTACEANS / SHELLFISH</b>	No	No	No	
<b>MOLLUSCS</b>	No	No	No	
<b>PEANUTS</b> or derivatives	No	No	No	
<b>SOYA BEANS</b> or derivatives	No	No	No	
<b>MILK (LACTOSE)</b> or its derivatives	No	No	No	
<b>NUTS</b> , tree nuts:	Yes	Yes	Yes	Almonds (Ingredient), other tree nuts may be present on the same line (Hazelnut, Walnut, Cashew Nut, Pistachio)
<b>CELERY</b> , including celeriac and its derivatives	No	No	No	
<b>MUSTARD</b> , referring to all parts of the plant and derivatives thereof	No	No	No	
<b>SESAME SEEDS</b> or derivatives	No	No	No	
<b>SULPHITES &gt;10ppm</b> – Sulphite quantity to be given in ppm	No	No	No	
<b>LUPIN</b> seeds or derivatives	No	No	No	

<b>Document Ref:</b> CH-REC 013 PRS	<b>Issue Date:</b> 22.06.2022	<b>Version No:</b> 011	<b>Prepared by:</b> M.Icer	<b>Authorised by:</b> B.Weaire	<b>Page:</b> 1 of 4
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**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
<b>Energy</b> <b>kJ</b>	2534	McCance and Widdowson CoFID 2021
<b>Energy</b> <b>kcal</b>	612	McCance and Widdowson CoFID 2021
<b>Protein</b> <b>g</b>	21.1	McCance and Widdowson CoFID 2021
<b>Total Fat</b> <b>g</b>	55.8	McCance and Widdowson CoFID 2021
of which saturated <b>g</b>	4.4	McCance and Widdowson CoFID 2021
of which mono-unsaturated <b>g</b>	38.8	McCance and Widdowson CoFID 2021

of which poly-unsaturated	g	10.5	McCance and Widdowson CoFID 2021
<b>Total Carbohydrate</b>	<b>g</b>	6.9	McCance and Widdowson CoFID 2021
of which sugars	g	4.2	McCance and Widdowson CoFID 2021
of polyols	g	-	McCance and Widdowson CoFID 2021
of which starch	g	2.7	McCance and Widdowson CoFID 2021
<b>Salt</b>	<b>g</b>	Trace	McCance and Widdowson CoFID 2021
<b>Dietary Fibre</b>	<b>g</b>	7.4	McCance and Widdowson CoFID 2021
<b>N:</b> Nutrient is present in significant quantities but there is no reliable information on amount			

PHYSICAL PARAMETERS	
Criteria	Maximum or Range
<b>Size type and Size grade</b>	Extra Fine <1.4mm Fine <1.8mm Regular <2.2mm
Adhering skin	2% Max
Impurity	0.2% Max
<b>Physical Defects</b>	-
Other Defects	2% Max
<b>Additional Extrinsic Foreign Bodies:</b>	

ORGANOLEPTIC PROPERTIES	
Appearance	Uniform in size, Typical ivory white through to yellow in colour
Texture	Not oily, free flowing without lumps, wholesome and of FAQ of the season
Flavour & Aroma	Natural and fresh with a nutty flavour, free from objectionable odours or off flavours.

MICROBIOLOGICAL PARAMETERS	
Criteria	Maximum or Range
Aerobic Colony Count	<100,000 cfu/g
Enterobactereceas	<100 cfu/g
Total Mould and Yeast Count	<5000 cfu/g
Coliforms	<100 cfu/g
<i>E.coli</i>	< 10 cfu/g
Salmonella spp	Absent

CHEMICAL PROPERTIES	
Criteria	Maximum or Range
Moisture	6% Max.
Aflatoxin B1	<8 ppb
Aflatoxin Total	<10 ppb
Free Fatty Acids (FFA)	Max 1.5%
Peroxide Value (PV)	Max 4 meg/kg
<b>Additional Chemical Criteria:</b>	

SHELF LIFE AND STORAGE CONDITIONS	
Shelf life from Production Date: 12 months (Under recommended storage conditions)	
Shelf life for Opened Product: 1 month (Under recommended storage conditions)	
Recommended Storage Temperature (°C): Cool and dry place (ideally 4-12 °C) away from direct sunlight, strong odours and infestation.	
Recommended relative humidity range (%): 70% RH Max. (Cool and dry place away from direct sunlight)	

**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**

<b>Version</b>	(003) 07.07.2022		
<b>Approval</b>	<b>Technical Preparation</b>	<b>Procurement Review</b>	<b>Technical Authorisation</b>
<b>Name</b>	Sherry Bowers	Chris Wilding	Melike Icer
<b>Position</b>	TECHNICAL COMPLIANCE CO-ORDINATOR	Director	Technical Coordinator
<b>Date</b>	30.06.2022	07.07.2022	07.07.2022

**For and on behalf of Supplier / Customer**

<b>Name</b>	
<b>Position</b>	
<b>Company</b>	
<b>Sign &amp; Date</b>	

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