



RM Curtis & Co Ltd

Product Specification

| Product Information | |
|---------------------|--------------------------------|
| Product name | Roasted Nibbed Hazelnuts 2-4mm |
| Product code | 103537 |
| Product description | Roasted Nibbed Hazelnuts |
| Legal name | Roasted Nibbed Hazelnuts |
| Brand | N/A |
| Pack size | 12.5kg |

| Head Office Contact Details | |
|-----------------------------|----------------------------|
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| London | Email Sales@rmcurtis.co.uk |
| SE59JJ | www.rmcurtis.co.uk |

| Technical Contact | |
|-------------------|----------------------------------|
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| Quality Contact | |
|-----------------|------------------------------|
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| Specifications Contact | |
|------------------------|---------------------------------------|
| Name | Duncan Lacey |
| Position | Technical Specifications Technologist |
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| Email | Technical@rmcurtis.co.uk |

Composition Table

| Component name | % In final product | Grade | Country of origin | Additive or processing function |
|-----------------------|---------------------------|-----------------|--------------------------|--|
| Hazelnuts | 100 | Roasted, nibbed | Turkey | |
| Compound ingredients: | | | | |
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| Compound ingredients: | | | | |
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| Compound ingredients: | | | | |
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Ingredient Declaration

Roasted nibbed hazelnuts (100%)

Please note: parameters are not applicable if shaded

| Additive Table | | | |
|----------------|------|----------|----------------|
| E-number | Name | Function | Amount (mg/kg) |
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| Allergen Table | | | |
|---|----------|-------------|------------------|
| Allergens | Contains | May contain | Does not contain |
| Cereals containing gluten* | | | ✓ |
| Crustaceans and products thereof | | | ✓ |
| Eggs and products thereof | | | ✓ |
| Fish and products thereof | | | ✓ |
| Peanuts and products thereof | | | ✓ |
| Soybeans and products thereof | | | ✓ |
| Milk and products thereof | | | ✓ |
| Nuts** | ✓ | | |
| Celery and products thereof | | | ✓ |
| Mustard and products thereof | | | ✓ |
| Sesame seeds and products thereof | | | ✓ |
| Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg | | | ✓ |
| Lupin and products thereof | | | ✓ |
| Molluscs and products thereof | | | ✓ |

*Namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof

**Namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof

'Contains' indicates that the allergen is intentionally present as an ingredient.
'May contain' indicates a risk of contamination by an allergen not intentionally present as an ingredient.
'Does not contain' indicates that the allergen is not intentionally present as an ingredient and there is no probable risk of contamination.

| Dietary Suitability | | |
|---------------------|----------|------------|
| Dietary Principals | Suitable | Accredited |
| Diabetics | Yes | No |
| Vegetarian | Yes | No |
| Vegan | Yes | No |
| Kosher | Yes | No |
| Halal | Yes | No |
| Coeliac | Yes | No |
| Organic | No | No |

Please note: parameters are not applicable if shaded

| Nutritional Information | | |
|--------------------------------|--------------------------------|---------------|
| Parameter | Typical values per 100g | Source |
| Energy (kJ) | 2819 | Calculated |
| Energy (kcal) | 673 | Calculated |
| Protein (g) | 15.0 | USDA |
| Carbohydrates (g) | 8.2 | USDA |
| Starch (g) | | |
| Sugar (g) | 4.9 | USDA |
| Fat (g) | 62.4 | USDA |
| Saturates (g) | 4.5 | USDA |
| Mono-unsaturates (g) | 46.6 | USDA |
| Poly-unsaturates (g) | 8.5 | USDA |
| Fibre (g) | 9.4 | USDA |
| Sodium (mg) | 0.00 | USDA |
| Sodium (g) | 0.00 | Calculated |
| Salt (mg) | 0.00 | Calculated |
| Salt (g) | 0.00 | Calculated |

Irradiated Material

In compliance with directive 1999/2/EC of the European Parliament and of the Council of 22 February 1999 and all subsequent amendments on the approximation of the laws of the Member States concerning foods and food ingredients treated with ionising radiation, we confirm that this product has not been treated with ionising radiation and nor does it contain ingredients that have been treated with ionising radiation.

Genetically Modified Material

In compliance with regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 and all subsequent amendments concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms, we confirm the following:

This product does not consist of and nor does it contain genetically modified material.

This product, including all ingredients, has not been produced from genetically modified material.

Genetically modified organisms have not been used as processing aids or used in connection with the production of this product or any of its ingredients.

Please note: parameters are not applicable if shaded

| Organoleptic parameters | |
|-------------------------------|--|
| Flavour | Characteristic of roasted hazelnuts, free from objectionable foreign flavours |
| Aroma | Characteristic of roasted hazelnuts, free from objectionable foreign odours |
| Typical profile descriptors | Nutty, roasted |
| Appearance (including colour) | Brown pieces of hazelnut kernel, nominal size range 2-4mm. Colour achieved through roasting. |
| Texture | Firm/crisp |

| Size | Target | Max or range | Sample size |
|---|--------|--------------|-------------|
| Length(mm) | | | |
| Width(mm) | | 2-4 | |
| Height(mm) | | 2-4 | |
| Diameter(mm) | | | |
| Whole | | | |
| Pieces | | | |
| Ground/fine | | | |
| Under or over sized pieces | <10% | 10% | |
| Size count | | | |
| Retained on sieve size(mm) | | | |
| To pass through sieve size(mm) | | | |
| Any additional size criteria - detail below | | | |
| | | | |

| Material Defects | Target | Max or range | Sample size |
|---|--------|--------------|-------------|
| Discoloured | | | |
| Rotten/mouldy | <1.5% | 1.5% | |
| Broken or incomplete | <2% | 2% | |
| Mechanically damaged or bruised | | | |
| Infestation - dead | | | |
| Evidence of insect damage | | | |
| Under developed | | | |
| Rancid/bitter/other undesirable flavours | <1% | 1% | |
| Soft/rubbery/hard or other undesirable textures | <1% | 1% | |
| Rancid/musky or other undesirable odours | <1% | 1% | |
| Over roasted/burnt | <1% | 1% | |
| Shrivelled | | | |
| Sugared berries | | | |
| Peduncles and part peduncles | | | |
| Residual free syrup | | | |
| Any additional material defects - detail below | | | |
| | | | |

Please note: parameters are not applicable if shaded

| Foreign bodies and contaminants intrinsic to the product | Target | Max or range | Sample size |
|--|---------|--------------|-------------|
| Total EVM | Absent | 1 pc | Per tonne |
| Pips/seeds/pits and fragments thereof | | | |
| Skin | <10% | 10% | |
| Stalk >10mm | | | |
| Stalk <10mm | | | |
| Total stalk | | | |
| Capstems | | | |
| Leaves | | | |
| Septa | | | |
| Shell and shell fragments | <10 pcs | 10 pcs | 1000kg |
| Any additional intrinsic foreign bodies - detail below | | | |
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| Foreign bodies and contaminants extrinsic to the product | Target | Max or range | Sample size |
|--|--------|--------------|-------------|
| Dust and grit | | | |
| Mineral stones >2mm | | | |
| Mineral stones <2mm | | | |
| Total mineral stones | | | |
| Any additional extrinsic foreign bodies - detail below | | | |
| | | | |

In all cases, parameters expressed as a percentage shall be taken as representative of a production batch.

| Quality Photo Standard |
|---|
| Photo standard currently unavailable |

Please note: parameters are not applicable if shaded

| Microbiological Standards | | | | |
|----------------------------------|--|----------------|----------------|--------------------------|
| Criteria | Test method | Test frequency | Target | Maximum acceptable value |
| Aerobic Colony Count | BS EN ISO 4833:2003 | Annual | <100,000 cfu/g | 1,000,000cfu/g |
| Enterobacteriaceae | BS ISO 21528-2:2004 | Annual | <10cfu/g | 100cfu/g |
| <i>E. Coli</i> | BS ISO 16649-1:2001 | Annual | <10cfu/g | 100cfu/g |
| <i>Salmonella Spp.</i> | single selective enrichment in RV Broth and plating on XLD and BGA | Annual | Absent in 25g | Absent in 25g |
| Yeast | BS 21527-1.:2008 or BS 4285-3 | Annual | <1,000 cfu/g | 10,000cfu/g |
| Mould | BS 21527-1.:2008 or BS 4285-3 | Annual | <1,000 cfu/g | 10,000cfu/g |
| <i>Coliforms</i> | BS ISO 4832:2006 | | | |
| Coagulase Positive Staphylococci | BS EN ISO 6888-1:1999 | | | |
| Bacillus Cereus | Based on Practical Food Microbiology 3rd edition 2003 or ISO 5763-11 | | | |
| <i>E. Coli 0157</i> | EN ISO 16654-2001 | | | |

| Chemical Parameters | | | | |
|---|----------------|-----------------------------|---|--|
| Criteria | Test frequency | Testing method | Maximum or range | |
| Moisture % | | Oven or vacuum method | 3 | |
| Water activity (aW) % | | | | |
| Free fatty acids (FFA) % in oleic | Annual | ISO 660:2009 | 1 | |
| Peroxide value (PV) meq/kg | Annual | ISO 3960:2007 | 5 | |
| pH | | Electrometric method | | |
| Brix | | | | |
| % Solids | | | | |
| Heavy metals - Arsenic | | Atomic fluorescence | Compliant with UK and EU legislative limits | |
| Heavy metals - Cadmium | | FAAS or ICP-OES | | |
| Heavy metals - Lead | | FAAS or ICP-OES | | |
| Heavy metals - Mercury | | Atomic fluorescence | | |
| Pesticides | Annual | Mass spectroscopy | | |
| Ochratoxin A | | HPLC Fluorescence Detection | | |
| Aflatoxin B1 | Annual | HPLC Fluorescence Detection | | |
| Total aflatoxins | Annual | HPLC Fluorescence Detection | | |
| Any additional chemical parameters - detail below | | | | |
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Please note: parameters are not applicable if shaded

| Packaging | |
|-----------------------------------|--|
| Packaging Format Description | |
| Vacuum pack in a cardboard carton | |

| Primary Packaging | |
|--------------------------------------|--|
| Food contact packaging material type | Plastic or foil |
| Colour | Typically clear colourless or silver |
| Method of closure | Heat sealed |
| Capacity per 'inner' | <input type="text"/> g <input type="text"/> kg |
| Number of 'inners' per outer | 1 |

| Secondary Packaging | |
|---|--------------------------|
| Outer case/carton/bag packaging material type | Cardboard |
| Colour | Typically brown or white |
| Method of closure | Tape |
| Capacity per 'outer' (kg) | 12.5 |

| Barcode | |
|--------------------------|-----|
| Consumer unit barcode | N/A |
| Trade unit barcode | N/A |
| Outer trade unit barcode | N/A |

The product shall be distributed in clean undamaged packaging. All primary packaging materials shall be food grade and of sufficient durability to ensure the integrity of the product. In compliance with Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 and all subsequent amendments, materials and articles in contact with food shall not transfer their constituents to food in quantities which could endanger human health, bring about an unacceptable change in the composition of the food or bring about a deterioration in the organoleptic characteristics thereof. The labelling, advertising and presentation of a material or article shall not mislead consumers.

| Shelf Life and Storage | |
|---|---|
| Provide a description of the storage conditions required | |
| Cool dry ambient conditions away from direct sunlight and strong odours. All food products are prone to infestation and it is essential to check regularly during prolonged storage . Once opened, store in sealed containers and use within one month. | |
| Shelf life from production date (months) | 12 months or to BBE date indicated on package markings or release certificate |
| Minimum shelf life on delivery (months) | 4 |
| Recommended storage temperature range (°C) | 4-15 |
| Recommended relative humidity range (%) | 60-70 |

It is the responsibility of the customer to ensure appropriate storage conditions are maintained and no concern or complaint will be considered after 28 days from the point of delivery.

Please note: parameters are not applicable if shaded

Maximum Durability

This is a long-life ambient product and there is generally no food safety concern associated with the use of this product beyond the recommended best before end date given. As with all food and beverage products, the organoleptic characteristics may change over time. The organoleptic changes that occur during storage will be influenced by the storage conditions that the product is subject to and in light of the fact that these conditions are beyond the control of RM Curtis, it is our position that:

A decision to use the products supplied beyond the best before end date stated may be taken at the sole discretion of the customer.

RM Curtis is not in a position to advise customers on a decision to use the products supplied beyond the best before date stated, and any such decision should be made by the customer.

RM Curtis accepts no liability or responsibility for loss or damage resulting from the use of goods beyond the best before end date stated.

Validity

| | | |
|--|---------------------------------------|---------------------------|
| Version Number | | 1 |
| Approval on behalf of RM Curtis & Co Ltd | | |
| Specification prepared by | | Specification approved by |
| Name | Duncan Lacey | Florina Brooks |
| Position | Technical Specifications Technologist | Technical Manager |
| Date | 13/03/2014 | 13/03/2014 |

The specification approval and countersign feature is an internal tool which facilitates the monitoring and continuous improvement of the documents held. A specification shall be considered valid provided this is indicated by at least one representative of RM Curtis & Co Ltd. The validity of a specification is not contingent on secondary approval.

Approval on behalf of the customer

| | |
|----------|--|
| Name | |
| Position | |
| Date | |

This specification shall be considered to be acceptable to all parties in the event that no dispute is raised within a 14 day period of submission.

Document Control

From time to time, updates and improvements may be made to the formatting of the specification template. These updates may include logos, contact details, syntax and other features which do not influence product quality or the specification agreement between RM Curtis & Co Ltd and its customers. Any such changes will not result in a new specification version number, but may be reflected in the document control parameters detailed below.

| | |
|----------------------------|----------------|
| Control document reference | QADOC 119 |
| Version number | 1 |
| Date issued | 20/10/2013 |
| Author | Duncan Lacey |
| Authorised | Florina Brooks |