

SPECIFICATION

Supplier Details	
Address	NUTS IN BULK Unit B2, Canal Bank, Hume Avenue Park West Industrial Park Dublin 12, D12 PY02 ,

Product Name	Caramelised Honey Cashews	Code	NMH
Product Description	Cashew Nut from the cashew tree, is produced from clean, dried, shelled, pilled, good quality nuts. Dry Cashew is infused with our special in-house blend. A fresh, Cashew with a delicate flavour.	Origin	Vietnam, Uk.

INGREDIENT DECLARATION
Full ingredient legal declaration as it would be sold as a consumer product.
Cashew Nut , Honey , Sugar, Citric Acid, Rapeseed Oil, Water, Salt.
Allergen advice: See ingredients are in bold , refer to ALLERGEN DATA.
Storage: Storage in a cool, dry place. May contain: nuts, peanuts, sesame seeds, dairy, gluten. May contain shell or small fragments of shell. Claim Statement: Product addressed to the general population older than 3 years old.

ORGANOLEPTIC PROFILE
Appearance: Light brown to dark brown colour
Flavour: Sweet with a nutty flavour.
Texture: Crisp and Firm

SHELF LIFE AND STORAGE CONDITIONS
Shelf life from production date: 12 months (Under recommended storage conditions)
Shelf life for opened packaging: 14 days (Under recommended storage conditions)
Recommended storage temperature (°C): Cool, dry temperature (ideally between 5°C -18°C), away from direct sunlight
Recommended relative humidity range (%): 65 % RH Max.
This product can be consumed in the present form or can be used for further processing as a food ingredient.
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. Medfood Wholesale accepts no responsibility or liability resulting from the usage of goods beyond the declared shelf life.

PACKAGING

Inner Packaging: Polythene bag

Outer Packaging: Cardboard

Pack Size: 3 x 1 kg , 5kg , 10kg.

NUTRITION INFORMATION

Typical value per	Per 100g	
Energy kJ	2008	
Energy kcal	480	
Fat (g)	23.7	
of which saturates (g)	4.6	
Carbohydrate (g)	56.0	
of which sugars (g)	50.1	
Fibre (AOAC) (g)	1.0	
Protein (g)	10.0	
Salt	0.02	

ALLERGEN DATA OF OUR SUPPLIER/ MANUFACTURER

Allergen	Contains (Yes/No/May Contain)	Allergen processed on the same equipment	Additional Info
Cereals containing GLUTEN and products thereof	May contain	YES Used on the same line. Cleaning between products.	Packed in premises that handles Gluten.
EGGS or its derivatives	NO	NO	
FISH or its derivatives	NO	NO	
CRUSTACEANS	NO	NO	
MOLLUSCS	NO	NO	
PEANUTS or its derivatives	May contain	YES Used on the same line. Cleaning between products.	Packed in premises that handles Peanuts
SOYA BEANS or derivatives	NO	NO	
MILK (LACTOSE) or its derivatives	May contain	Yes Used on the same line. Cleaning between products.	Packed in premises that handles Milk.
NUTS, tree nuts	YES	YES Used on the same line. Cleaning between products.	Cashew Nuts- Ingredient
CELERY including celeriac and its derivatives	NO	NO	
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	

SESAME SEEDS or derivatives	May contain	YES Used on the same line. Cleaning between products.	Packed in premises that handles Sesame seeds.
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	
LUPIN seeds or derivative	NO	NO	

INTOLERANCE DATA	Yes/No	Comments
Suitable for vegetarians	YES	
Suitable for vegans	NO	
Suitable for ovo-lacto vegetarians	YES	
Jewish / Kosher	YES	
Muslims / Halal	YES	
Coeliac	YES	
Organic	NO	

MICROBIOLOGICAL	
Criteria	Maximum or Range
Aerobic Colony Count	≤ 100,000cfu/g
Total Mould Count	< 10,000cfu/g
Total Yeast Count	< 1,000cfu/g
Coliform	< 100 cfu/g
E. coli	< 10 cfu/g
Salmonella	Absent in 25g

CHEMICAL PROPERTIES	
Criteria	Maximum or Range
Moisture	5 % Max.
Aflatoxin B1	<5 ppb Max
Aflatoxin Total	<10 ppb Max
Free Fatty Acids (FFA)	1% Max
Peroxide Value (PV)	10 meg/kg Max

PHYSICAL	
Parameters	Value
Permissible deviations	5.0% broken
Tolerance for Shell or small fragments of shell	6.0%
Skin residues (max)	5.0%
Damage Type 1 , (Sprouted, Freezing Injury, Insect, Damage and Internal Mould*) (max)	1.5% Internal Mould: 0.2%
Damage Type 1 (Decay, rotten and external mould**) (max)	0.5% **External mould: 0.2%
Altered presentation. (Spotted, Dirty, Wrinkled and Discolored) (max)	1.0%

TRACEABILITY INFORMATION	
Best Before format	MMM YYYY
Lot Number information	JXXXX+ (Unique Sequential Job Number)
Any other info (e.g. Product Name, Full ingredient)	Yes

Genetic Modification:
We certify that Genetically Modified Organisms (GMO's) or Genetically Modified Micro-organisms (GMM's) are not used during the processing-packaging of our products. Genetically modified organisms have not been used as processing aids or additives, used in connection with the production of olives.

QUALITY COMPLAINS
According to the Commercial Invoice Terms any complains should be done with the receipt of the goods. Complains after that date will be rejected unless they are accompanied with your weekly maintenance and storage records.

Legislation & Warranty Statement
The product will be manufactured in accordance with relevant UK & EU regulation. The information stated is based upon the product formulation and data provided by our raw material suppliers. All possible precautions have been taken as a responsible manufacture; however, no guarantee can be given that trace or carry over residue will be totally absent

We recommend that customers always read the information appearing on the label before using the product.

Allergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policies will apply.			
Component	Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	YES	YES
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	YES	YES
SOYA BEANS or derivatives	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	YES	YES
NUTS , tree nuts:	YES	YES	YES
CELERY, including celeriac and its derivatives	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	YES	YES
SESAME SEEDS or derivatives	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO