

## **Product specification form**

**Product: Organic Activated Almonds** 

| FINISHED PRODUCT SPECIFIC   |   | Spec. No. SPEC052   |   |
|---|---|---|---|
| General Information   | Issued by:  | Authorise by:   | Date of review:                             |
|   | Nadia Mlinko  | Nadia Mlinko  | 16.03.2022, Issue 2                         |
| Product Title   | Organic Activated Alm   | onds  |   |
| Company Name and Address  | Sun & Seed Ltd 2 Lyon Close Woburn Road Industria Kempston, Bedford Bedfordshire MK42 7SB, UK | ll Estate   |   |
| Company Telephone   | Office: (+44) 02072 67  | 7 799, 01234 841 196  |   |
| Contacts: Accounts Technical  | office@sunandseed.co  | <u>m</u>  |   |
| Emergency/Recall  | Mob: 079 44 777 201   |   |   |
| S&S Organic Certification Body Code   | GB-ORG-05   |   |   |
| Packaging format Available Quantities   | BULK: PP woven or pap<br>15kg   | er sacks  |   |
| Ingredients and Allergens   | 13/8  |   |   |
| Legal name / Descriptive name   | Organic Activated Alm   | onds  |   |
| Ingredients (List all ingredients in recipe, include additives (with E number). (Provide ingredients for any multi-component ingredients)  100% Organic Activated Almonds |   | % in Recipe   |   |
| Outside of automorphisms the many the many  |   | Dun dun -   | for any thousand any other                  |
| Origin of primary ingredients  Current Ingredient Declaration / Legal Decla   | ration  | Produce of more than one country 100% Organic Activated Almonds |   |
| (include QUID and emphasised Allergens)   | iation  | 100% 018  | game Activated Amionus                      |
| Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)   |   | Typical of Almonds. Various shades of brown.                    |   |
| Allergens present in: ingredients, additives & processing aids  |   | Contains  | Risk of cross contamination/<br>May Contain |
| Cereals containing Gluten namely wheat, rye, barley, oats and hybridised strains  |   | NO  | NO  |
| Peanuts/peanut derivatives  Nuts (almond, hazelnut, walnut, cashew, pecan, Brazil, pistachio,   |   | NO<br>YES   | NO  |
|   | adamia) and derivatives   | ALMOND  | YES   |
|   | sesame seed derivatives   | NO  | NO  |
| Crustacean  | /crustacean derivatives   | NO  | NO  |
| Mollus  | scs/molluscs derivatives  | NO  | NO  |
|   | Fish/fish derivatives   | NO  | NO<br>NO                                    |
|   | Egg/egg derivatives Milk/milk derivatives   | NO<br>NO  | NO<br>NO                                    |
| Sovhe   | ans/soybean derivatives   | NO  | NO  |
| ·   | Celery/celery derivatives   | NO  | NO  |
| Mustard/mustard derivatives   |   | NO  | NO  |
| Lupin/lupin derivatives   |   | NO  | NO  |
| Sulphites (declare if over 10n  | ng/kg in whole product)   | NO  | NO  |
| Suitability   |   |   |   |
| Suitable for Vegetarians  |   | YES   |   |
| Suitable for Vegans Suitable for Lacto-vegetarians  |   | YES<br>YES  |   |
| Typical Nutritional declaration   |   |   | TES   |
| Source of Nutritional information   |   | analysis / calculation  |   |
| Typical value   |   | Per 100g  |   |
| Energy  |   | 2674 kJ / 647 kcal  |   |
| Total Fat   |   | 58 g  |   |
| of which saturates  |   | 6.2 g   |   |
| monounsaturates   |   |   | 37 g  |
| polyunsaturates   |   |   | 12 g  |



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| Carbohydrates   |                              | 4  | .1 g  |  |
|---|------------------------------|--|---|--|
| of which sugars   |                              | 4  | 4.1 g   |  |
| Fibre   |                              | g  | .6 g  |  |
| Protein   |                              | 2  | 23 g  |  |
| Salt  |                              | C  | 0.6 g   |  |
| All stated Nutritional values are averaged  |                              |  | They come without                                       |  |
| commitment and are not valid for any  | claim of warranty and produc | t liability respectively   |   |  |
| Product Handling  |                              |  |   |  |
| Minimum Shelf-life unopened   |                              | Minimum 10 months on delivery  |   |  |
| Storage Conditions  |                              | During storage, the product should be stored in cool dry conditions and used within BBE date.  Once opened use within 7 days of opening. |   |  |
| Traceability / Lot Code Format Used   |                              | DDMMYY/  | DDMMYY/supplier code                                    |  |
| Instructions for Use, if relevant   |                              | Ready to use   |   |  |
| Additional Requirements   |                              |  |   |  |
| Origin / Place Of Provenance if required  |                              | Produce of more  | Produce of more than one country.                       |  |
| Type of Packaging used for retail, which consumers buy                                |                              |  | NO  |  |
| (film and cardboard box etc)  |                              |  | NO  |  |
| Packaged in a protective atmosphere: (Vacuum packed or modified atmosphere packaging) |                              |  | NO  |  |
| Product-specific Requirements   | ere packaging)               | NO   |   |  |
| Health Mark   |                              | N/A  |   |  |
| (If product needs approval because in used)   | gredients of animal origin   | ·  | <b>V</b> A  |  |
| Warnings  |                              | Not suitable for people w  | Not suitable for people with allergies to the allergens |  |
| (vulnerable groups)   | <del>-</del>                 |  | listed.   |  |
| Quality or Safety Parameters  |                              |  |   |  |
| Moisture  |                              | Max 5%   |   |  |
| Available water   | Available water              |  | Max 0.6% a <sub>w</sub>                                 |  |
| Microbiological Parameters  |                              |  |   |  |
| 0,0000000000000000000000000000000000000   |                              | *N/L – No  | *N/L – No Set Limit                                     |  |
| Microbiological Test  | Unit                         | Guide Value  | Limit Value   |  |
| E. coli   | cfu/g                        | < 10   | 1.0 ·10^ 2  |  |
| Salmonella  | / 25g                        | negative   | negative  |  |
| Listeria monocytogenes  | / 25g                        | negative   | negative  |  |

| Food additives        |             |  |
|-----------------------|-------------|--|
| Antioxidant           | not present |  |
| Raising agent         | not present |  |
| Emulsifier            | not present |  |
| Colour                | not present |  |
| Firming Agent         | not present |  |
| Humectant             | not present |  |
| Bulking agent         | not present |  |
| Gelling agent         | not present |  |
| Flavour enhancer      | not present |  |
| Sequestrant           | not present |  |
| Preservative          | not present |  |
| Flour treatment agent | not present |  |
| Modified starch       | not present |  |
| Protective gas        | not present |  |
| Acid                  | not present |  |
| Acidity Regulator     | not present |  |
| Foaming agent         | not present |  |
| Anti-foaming agent    | not present |  |
| Emulsifying salt      | not present |  |
| Stabiliser            | not present |  |



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| Sweetener         | not present |
|-------------------|-------------|
| Carrier           | not present |
| Propellent gas    | not present |
| Anti-caking agent | not present |
| Glazing agent     | not present |
| Thickener         | not present |

| INFORMATION ABOUT GMO AND IONIZATION |  |
|--------------------------------------|--|
| GMO                                  | The product is not GMO and does not contain GMO    |
| Ionization                           | The product is not subjected to ionizing radiation |

## Statements

**GMO Statement:** Sun & Seed Ltd has policy not to buy, manufacture or use genetically modified products or raw materials. **Gluten Free Statement:** Sun & Seed Ltd has policy to buy, manufacture or use only gluten free products or raw materials.

Analysis Assessment Guaranty for tested Organic product:

Results of microbiological analysis are in line with HPA ready to Eat guidelines and meet European Union and UK regulations. Results of aflatoxins and heavy metals analyses meet the requirements of the Regulation (EC) No 1881/2006 setting maximum levels for certain contaminants.

Results of pesticide analysis meet the requirements of the Regulation (EC) 396/2005 on maximum residue levels of pesticides. Results of pesticide analysis meet the orientation limit (0,01 mg/kg) and conform to European Union and UK regulations for organic products.

HACCP: The products are made safely, legally and consistently by following good hygiene practice and good manufacturing practice which are monitored through pre-requisite controls.

All packaging material used complies with all relevant legislation including EC Regulations 94/62/EC and 1935/2004/EC and the Packaging (Essential Requirements) Regulations 2003. All packaging also complies with the Materials & Articles in Contact with Food Regulations 2005 and the Plastic Materials and Articles in contact with Food regulations 1998 (as amended).

Signed:

Position: Quality Manager