

Product Specification

Product Name	Café Espresso Coffee, Chocolate Nut Mix		
Product Description	Roasted Peanuts and Almonds with Chocolate, Coffee Beans and Caramel		
Product Code	CE7501	Storage (°C)	Ambient
Shelf Life from Manufacture	18 Months	Storage (°C) Once Opened	Ambient
		Case Size	15 x 75g
Export Commodity Code	20089774	Unit Barcode	5060145052307
Import Commodity Code	2008977490	Case Barcode	25060145052301
Meursing Code	7006	Erudus ID	614a168a4fbc491dbde234e27d27a2b5

Supplier Name:	Filberts Fine Foods Ltd
Supplier Address:	Greens Barn Page Lane West Pennard Glastonbury Somerset BA6 8NX
BRCGS Site Code:	1662423
Company Number:	7027999
Telephone Number:	01458 833 744
Sales Contact:	sales@filbertsfinefoods.co.uk
Technical Contact:	technical@filbertsfinefoods.co.uk
Website:	https://mrfilberts.com/

Pack Images	
Front Of Pack	Back Of Pack
	
Product Image	
	

INGREDIENT LIST & COUNTRY OF ORIGIN	
Ingredient Name (Including Compound Ingredients)	Country of Origin
PEANUTS 45%	Brazil, Argentina, Nicaragua
ALMONDS 23%	USA
Dark Chocolate Coffee Beans 16%: (dark chocolate [87%], [sugar, cocoa mass, cocoa butter, whey [from MILK], vegetable fat [Palm SG], Emulsifier: rapeseed lecithin, glazing agents: gum arabic, maize protein], coffee beans [13%])	UK
Chocolate Coated Caramel 11%: (MILK Chocolate 65% [Sugar, Cocoa Butter, Skim MILK Powder, butter oil [MILK], Emulsifier: rapeseed lecithin, glazing agents: gum arabic, maize protein]. Sea Salt & Caramel Fudge 35%: [Sugar, Glucose, Skimmed Sweetened Condensed MILK, Palm Fondant, Sea Salt 1%, Flavouring: Natural])	UK
Icing Sugar	UK
Salt	Belgium
Coffee Paste: Coffee 35%, Sugar, Glucose-Fructose Syrup, Water, Modified Starch, Flavours	Italy
Country of Final Processing	UK

Dietary/Allergen Information:					
	In the Product Y/N	Within the Factory Y/N	On the Same Production Line Y/N	Stored in the Same Warehouse Y/N	Comments
Cereals Containing Gluten i.e. Wheat, Rye, Barley, Oats, Spelt, Kamut, or their hybrid strains	N	Y	Y	Y	
Celery and Products thereof	N	Y	Y	Y	
Crustaceans	N	N	N	N	
Eggs and Egg Derivatives	N	N	N	N	
Fish and Fish Products	N	N	N	N	
Genetically Modified Material	N	N	N	N	
Lupins/Lupin Derivatives	N	N	N	N	
Milk and Dairy Products inc. lactose	Y	Y	Y	Y	
Molluscs and Product thereof	N	N	N	N	
Mustard and Mustard Products	N	N	N	N	
Nuts and Nut Derivatives (Almonds, Hazelnut, Walnut, Cashew, Pecan, Brazil Nut, Pistachio, Macadamia, and Queensland Nut)	Y	Y	Y	Y	
Peanuts and Peanut Derivatives	Y	Y	Y	Y	
Sesame Seeds/Sesame Seed Derivatives	N	N	N	Y	
Soybeans and Soya Derivatives	N	Y	Y	Y	
Sulphur Dioxide and Sulphites (SO ₂)	N	N	N	N	

HFSS Score

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Supplementary Ingredient Information

	Product Contains (Yes/No):
Palm Oil	Yes
Hydrogenated Vegetable Oil/Fats	No
GM Protein/DNA	No

Additives

	Product Contains (Yes/No):
Artificial Antioxidants	No
Artificial Colours	No
Artificial Flavour Enhancers	No
Artificial Flavourings	No
Artificial Preservatives	No
Artificial Sweeteners	No

Diet Suitability	Yes/No	Details
Coeliac Diet	Yes	
Vegan Diet	No	Contains Milk
Vegetarian Diet	Yes	
Halal Diet	No	Not Certified
Kosher Diet	No	Not Certified

Pack Declarations

Warning: Small children can choke on nuts. May contain pieces of shell.

Allergen Advice: For allergens, see ingredients in **BOLD**. May contain other **Nuts**.

Storage: Store in a cool, dry place. Packaged in a protective atmosphere.

Suitable for Vegetarians.
Gluten Free.

Nutritional Data	Per 100g	Method of Analysis or Source of Information
Energy (kJ)	2404kJ	Analytical
Calories (kcal)	579Kcal	Analytical
Fat (g)	41g	Analytical
Of which saturates (g)	10g	Analytical
Carbohydrates (g)	30g	Analytical
Of which sugars (g)	22g	Analytical
AOAC Fibre (g)	8.2g	Analytical
Protein (g)	18g	Analytical
Salt (g)	0.44g	Analytical
Sodium (mg)	176mg	Analytical

Product Weights:	
Unit Net Weight (g)	75
Unit Gross Weight (g)	79
Case Net Weight (g)	1125
Case Gross Weight (g)	1299

Product Dimensions (H X W X D) mm:	
Unit Dimension	165 x 100 x 35
Case Dimension	107 x 259 x 192

Pallet Configurations:		
	EURO PALLET	STANDARD PALLET
Cases Per Layer	18	22
Layers Per Pallet	13	13
Total Cases Per Pallet	234	286
Total Units Per Pallet	3510	4290
Full Pallet Net Weight (kg)	263.3	321.8
Full Pallet Gross Weight (kg)	324.0	391.5
Full Pallet Dimensions (H X W X D) mm	1541 x 800 x 1200	1541 x 1000 x 1200

Primary Packaging Materials:	
Pouch Material	Trilaminate of Polypropylene, Metalized Polyester and Polyethylene
Pouch Net Weight (g)	4
Pouch Net Weight Per Case (g)	60
Secondary Packaging Materials:	
Case Material	Cardboard
Actual Case Weight	114
Total Packaging Weight Per Case (g)	174

Microbiological:		
Organism	Target	Maximum Permitted
Listeria Monocytogenes	Not Isolated	Not Isolated
Salmonella	Not Isolated	Not Isolated
E. Coli (cfu/g)	<10 cfu	<10 cfu

Chemical and Physical Parameters (Including Heat Process):		
Parameter	Target	Tolerance
aW	<0.60	0.10

Filberts Fine Foods Ltd continues to meet the necessary Food Hygiene Regulations and operates a HACCP Food Safety Management System.

All products are produced in line with current UK and EU legislation.

Filberts Fine Foods is a BRCGS Food Safety and B-Corp certified company. Copies of certificates are available on request.

To verify BRCGS certificate validity, please visit <https://directory.brcgs.com/>

To verify B-Corp certification, please visit <https://www.bcorporation.net/en-us/find-a-b-corp/>

Signed:

A. Partridge

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