

PIP & NUT

Customer Specification



Dark Chocolate Almond Butter Cups	2x 15.5g cups (31g)
	
All products conform to the requirements of current UK and EU Legislation.	

Customer Details			
Name	Pip & Nut		
Address	The Nest, 2.08 Tea Building, 56 Shoreditch High Street, London, E1 6JJ		
Phone	+44 (0) 203 422 6688		
Website	www.pipandnut.com		
Key Contacts			
Founder	Pippa Murray	pip@pipandnut.com	
Factory Lead	Faraday Burton	faraday@pipandnut.com	
Planning & Logistics	Grace Birke	ops@pipandnut.com	+44 7557677335
Technical	Jemma Hannam	jemma@pipandnut.com	07841629348

Product Information	
Product Legal Name	Dark Chocolate Almond Butter Cups
Pip & Nut SKU Code	201078T
Ingredient Declaration	Dark Chocolate (65%) (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: Sunflower Lecithin, Natural Vanilla Flavouring), Almond Butter (30%) (Californian Almonds , Sea Salt), Coconut Oil, Shea Oil, Agave Syrup, Sea Salt. Dark chocolate contains min. 43.5% cocoa solids.
Allergy Advice	For allergens see ingredients in bold . Not suitable for peanut, tree nut, milk and soya allergy sufferers.
Storage Advice	Store in a cool, dry place.
Shelf-life Total	6 months (180 days)
Shelf-life once opened	3 days

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Nutritional Information		
Nutrient	Per 100g	Per serving (15.5 g)
Energy (kJ)	2444	379
Energy (kcal)	589	91
Fat	45	6.9
Saturates	19	2.9
Carbohydrate	34	5.2
Sugars	30	4.6
Fibre	6.4	1.0
Protein	10	1.6
Salt	0.50	0.08

HFSS Information			
A points	25	C points	5
Total score	20	HFSS compliant?	No

Finished Product Standards				
Microbiological		Target	Reject	Unit
	Water Activity	<0.6	>0.6	aw
	Total Viable Count (30 C, 48 hrs)	<10,000	50,000	cfu/g
	Yeast	<1,000	10,000	cfu/g
	Mould	<1,000	10,000	cfu/g
	E. Coli	<10	10	cfu/g
	Presumptive Enterobacteriaceae	<10	100	cfu/g
	Salmonella	Not detected	Detected	In 25g
	Staphylococcus aureus	<20	1,000	cfu/g
	Listeria Monocytogenes	Not detected	>100*	In 25g
		**Listeria if detected- aw must be <0.92 to be accepted if <100 cfu/g		
Heavy Metals		Conforms to current EEC Directives / Amendments		
Pesticides Residue Levels		Conforms to current EEC Directives / Amendments		
Metal Detection		All processed goods are metal detected prior to dispatch to the customers. Routine checks are performed to ensure metal detectors are functioning correctly. Sensitivity is detailed on CCP critical control limits documentation available on request.		
Analytical		Green (Target)	Amber	Red (*potential reject)
Mycotoxins	Aflatoxin B1	<8	n/a	>8
	Aflatoxin Tot	<10	n/a	>10
Gluten <i>Limit of detection 5ppm</i>		Not detected	n/a	>20
Peanut <i>Limit of detection 0.4-10ppm</i>		Not detected	n/a	>10*
Samples sent to the lab for quarterly verification (peanut tested for presence of almond allergen, almond tested for presence of peanut allergen; one SKU tested for milk allergen (casein/ b-lactoglobulin). Annual verification for gluten performed.				

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Allergen information				
Component	As an ingredient	Used on the same line	Used in the same factory	Additional information
14 Main Allergens				
Celery	No	No	No	
Cereals containing gluten. (barley, oats)	No	No	No	
Crustaceans (Prawns, crabs, lobsters)	No	No	No	
Eggs	No	No	No	
Fish	No	No	No	
Lupin	No	No	No	
Milk	No	Yes	Yes	Milk used an ingredient in milk chocolate in other products. Segregation controls in place.
Molluscs (Mussels, oysters)	No	No	No	
Mustard	No	No	No	
Peanuts	No	Yes	Yes	Used as an ingredient in other products.
Sesame	No	No	No	
Soybeans	No	Yes	Yes	Soya used on the same line in other products.
Sulphur Dioxide & Sulphites	No	No	No	
Tree Nuts (almonds, hazelnuts, walnuts, Brazil nuts, cashews, pecans, pistachios, macadamia nuts)	Yes	Yes	Yes	Almonds used as an ingredient in product. Used in other products - cashews, hazelnuts and pistachios. Segregation and verification controls in place.
Other				
Fruit	No	No	No	No fruit on site. Currently used are freeze-dried berry powders.
Seeds	No	No	No	
Maize	No	No	No	
Rice	No	No	No	
Yeast	No	No	No	
Meat	No	No	No	
Additives	No	No	No	
Azo & Coal dyes	No	No	No	
Glutamates	No	No	No	
Benzoates	No	No	No	
BHA/ BHT	No	No	No	
Aspartame	No	No	No	
Antioxidants	No	No	No	
MSG	No	No	No	
Alcohol	No	No	No	
GMO	No	No	No	
Irradiation	No	No	No	

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Photo Standard

Front of Pack



Back of Pack



Packaging Information

Pallet Configuration	Weight	31g
	Units per case	15
	Inner Cases per layer	6
	Master Cases per layers	17
	Cases per layer	102
	Layers per pallet	7
	Cases per pallet	714
	Master cases per pallet	119
Product Codes	Retail Unit Barcode	5060367182110
	Case Barcode	05060367182141
	Master Case Barcode	05060367182172
Unit Dimensions (mm/g)	Height	10 mm
	Width	63 mm
	Length	142 mm
	Net weight	31 g
	Weight	37 g
Case Dimensions (mm/g)	Height	65 mm
	Width	139 mm
	Length	200 mm
	Net Weight	465 g
	Gross Weight	500 g
Master Case Dimensions	Height	200 mm
	Width	215 mm
	Length	290 mm
	Gross Weight	3000 g
Pallet Dimensions (mm)	Pallet Type	CHEP
	Height	1634 mm
	Width	1000 mm
	Depth	1200 mm
	Weight excluding pallet	357 kg

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	Weight including pallet	380 kg
Materials	Retail Unit Material	Weight
Primary Packaging	Film	Aluminium
	U board	Cardboard
Secondary Packaging	SRP	Cardboard
	Master case	Cardboard
	Shrink wrap	Plastic (LDPE)
Tertiary Packaging	CHEP Standard	

Version	Date	Content changes	Modified by
1	14/08/2024	New document	Jemma Hannam

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