

Product: Organic White Almond Butter

FINISHED PRODUCT SPECIFICATION			Sı		Spec. No. SPEC015		
General Information		Issued by:		Authorise by:	Date of review:		
		Nadia Mlinko		Nadia Mlinko	14.10.2022, Issue 2		
Product Title	Organic White (Blanched) Almond Butter						
Company Name and Address		Sun & Seed Ltd					
		2 Lyon Close		l Catata			
			Woburn Road Industrial Estate				
		Bedfordshire	Kempston, Bedford Bedfordshire				
		MK42 7SB, UK					
Company Telephone			2072 67	7 799, 01234 841 196			
Product produced in UK	{	Yes	2072 077 755, 01254 041 150				
Contacts:	Accounts	office@sunands	seed.co	<u>m</u>			
	Technical	qcert@sunand	dseed co	nm			
		Mob: 079 44 77		<u>////</u>			
	Emergency/Recall						
Packaging format		Retail: 6 X glass Bulk: Single Plas	-	sed with lids in cardboar kets	d box		
Available Quantities		Retail: 170g, 19	0g, 200{	g, 250g, 500g, 1kg			
		Bulk: 5kg, 10kg,	20kg, 2	.00kg			
In case of organic produ body code or write N/A		GB- ORG- 05 (So	oil Assoc	ciation)			
Food safety		APPROVED by S	SALSA				
Ingredients and Aller	gens						
Legal name / Descriptiv	e name	Organic White	(Blanch	ed) Almond Butter			
Ingredients	antara da alamana da	. C. dala E					
(List all ingredients in re number).	ecipe, include additive	s (With E	% in Recipe				
(Provide ingredients for	any multi-component	t ingredients)	% iii kecipe				
Organic (White) Blanche			100				
, ,							
Origin of primary ingred			Italy				
Current Ingredient Decl		ation	100% ORGANIC WHITE (BLANCHED) ALMONDS				
(include QUID and emp	hasised Allergens)		Allergy advice: May contain traces of other nuts and sesame seeds				
Sensory Specification (Describe the product in		re, colour,	A sweet, nutty taste with a hint of milk taste and smooth consistency				
appearance and aroma) Allergens present in: in		processing aids		Contains	Risk of cross contamination/ May Contain		
Cereals containing Glut		barley, oats and ybridised strains		NO	NO NO		
	Peanuts/pe	eanut derivatives		NO	NO		
Nuts (almond, h	nazelnut, walnut, cashe			YES	YES		
pistachio, Macadamia) and derivatives				ALMOND			
Sesame seeds/sesame seed derivatives				NO	YES		
	Crustacean/crustacean derivatives			NO NO	NO NO		
Molluscs/molluscs derivatives Fish/fish derivatives				NO NO	NO NO		
Egg/egg derivatives				NO	NO		
Milk/milk derivatives				NO	NO		
Soybeans/soybean derivatives			NO NO		NO		
Celery/celery derivatives			NO NO				
Mustard/mustard derivatives			NO NO				
Culphitos /-l	Lupin/lupin derivatives Sulphites (declare if over 10mg/kg in whole product)		NO NO NO				
Suitability Suitability	Liare if over 10mg/kg ir	whole product)		NU	NU NU		
Suitable for Vegetarians			YES				
Suitable for Vegetarians Suitable for Vegens			YES				
Suitable for Lacto-veget	arians		YES				



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Towical Netritional designation						
Typical Nutritional declaration		1	- /leviletie s			
Source of Nutritional information		analysis / calculation				
Typical value		Per 100g				
Energy		2485.3 kJ / 594 Kcal				
Total Fat		62.9g				
of which saturates		5.5g				
monounsaturates			47.3g			
polyunsaturates			10.1g			
Trans Fats		Og				
Carbohydrates		10.0g				
of which sugars		4g				
Dietary fibres		7.7g				
Protein		17.5g				
Salt	L		0.1g			
All stated Nutritional values are average. T		· ·	tics. They come without			
commitment and are not valid for any clair	n of warranty and pr	oduct liability respectively				
Product Handling	T					
Shelf-life unopened	Shelf life	Shelf-life once open	3months			
	minimum 12					
	months on					
	delivery					
Storage Conditions		8-14C in original pa	ckaging, 55-56% humidity			
Traceability / Lot Code Format Used			DMMYY			
Traceability / Lot code Format osca		Product is ready to use. Oil may separate naturally from butter, stir before eating. Use				
Instructions for Use, if relevant						
instructions for ose, if relevant		within 3 months after opening.				
Additional Requirements			<u></u>			
Origin / Place Of Provenance if required			n/a			
Type of Packaging used for retail, which consumers buy			•			
(film and cardboard box etc)	nsumers buy	6 glass Jars packed in cardboard box				
Packaged in a protective atmosphere:		Retail - jars vacuum sealed after closing				
(Vacuum packed or modified atmosphere	oackaging)	Bulk – N/A				
Product-specific Requirements	0 0/	NO				
Health Mark		N/A				
(If product needs approval because ingredients of animal		,				
origin)						
Warnings		Not suitable to people allergic to the allergens listed				
Warnings		Allergy advice: May contain traces of other nuts and sesame seeds (measurable parameters of significance for quality or safety e.g.				
(vulnerable groups)						
Quality or Safety Parameters						
Quality or Safety Parameters		pH/acidity, water activity, salt content, sugar content)				
Safety / Quality Parameter		Target Tolerance +/-				
Water Activity		0.65	+/- 0.03			
Microbiological Parameters						
		*N/L – No Set Limit				
Microbiological Test	Unit	Guide Value	Limit Value			
Total Plate Count	cfu/g	< 1,0 ·10^ 6	*N/L			
Yeast	cfu/g	< 5,0 ·10^ 2	*N/L			
Moulds	cfu/g	< 1,0 ·10^ 4	*N/L			
Coliforms	cfu/g	< 1,0 ·10^ 5	*N/L			
E.coli	cfu/g	< 10	1,0 ·10^ 2			
Salmonella	/ 25g	negative	negative			

Food additives				
Antioxidant	not present			
Raising agent	not present			
Emulsifier	not present			
Colour	not present			
Firming Agent	not present			



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Humertant Bulking agent Gelling agent Inot present Gelling agent Inot present Flavour enhancer Inot present Flavour enhancer Sequestrant Preservative Inot present Flour treatment agent Modified starch Inot present Protective gas Inot present Acid Inot present Acid Inot present Acid Inot present Acid Inot present Ino		
Gelling agentnot presentFlavour enhancernot presentSequestrantnot presentPreservativenot presentFlour treatment agentnot presentModified starchnot presentProtective gasnot presentAcidnot presentAcidity Regulatornot presentFoaming agentnot presentAnti-foaming agentnot presentEmulsifying saltnot presentStabilisernot presentSweetenernot presentCarriernot presentPropellent gasnot presentAnti-caking agentnot presentGlazing agentnot presentOnt presentnot presentAnti-caking agentnot presentGlazing agentnot present	Humectant	not present
Flavour enhancer Sequestrant Preservative Flour treatment agent Modified starch Protective gas Acid Acidity Regulator Foaming agent Anti-foaming agent Stabiliser Sweetener Carrier Propellent gas Anti-caking agent Anti-caking a	Bulking agent	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 Carrier not present Propellent gas not present Anti-caking agent not present Anti-caking agent not present Carries not present Propellent gas not present Anti-caking agent not present Anti-caking agent not present Anti-caking agent not present Anti-caking agent not present	Gelling agent	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 Sweetener not present Carrier not present Propellent gas not present Anti-caking agent not present	Flavour enhancer	not present
Flour treatment agent not present not pres	Sequestrant	not present
Modified starchnot presentProtective gasnot presentAcidnot presentAcidity Regulatornot presentFoaming agentnot presentAnti-foaming agentnot presentEmulsifying saltnot presentStabilisernot presentSweetenernot presentCarriernot presentPropellent gasnot presentAnti-caking agentnot presentGlazing agentnot present	Preservative	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 Sweetener not present Carrier not present Propellent gas not present Anti-caking agent not present Glazing agent not present	Flour treatment agent	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 Sweetener not present Carrier not present Propellent gas not present Anti-caking agent not present Glazing agent not present	Modified starch	not present
Acidity Regulator not present Foaming agent not present Anti-foaming agent not present Emulsifying salt not present Stabiliser not present Sweetener not present Carrier not present Propellent gas not present Anti-caking agent not present Glazing agent not present	Protective gas	not present
Foaming agent not present Anti-foaming agent not present Emulsifying salt not present Stabiliser not present Sweetener not present Carrier not present Propellent gas not present Anti-caking agent not present Glazing agent not present	Acid	not present
Anti-foaming agentnot presentEmulsifying saltnot presentStabilisernot presentSweetenernot presentCarriernot presentPropellent gasnot presentAnti-caking agentnot presentGlazing agentnot present	Acidity Regulator	not present
Emulsifying saltnot presentStabilisernot presentSweetenernot presentCarriernot presentPropellent gasnot presentAnti-caking agentnot presentGlazing agentnot present	Foaming agent	not present
Stabilisernot presentSweetenernot presentCarriernot presentPropellent gasnot presentAnti-caking agentnot presentGlazing agentnot present	Anti-foaming agent	not present
Sweetener not present Carrier not present Propellent gas not present Anti-caking agent not present Glazing agent not present	Emulsifying salt	not present
Carriernot presentPropellent gasnot presentAnti-caking agentnot presentGlazing agentnot present	Stabiliser	not present
Propellent gas not present Anti-caking agent not present Glazing agent not present	Sweetener	not present
Anti-caking agent not present Glazing agent not present	Carrier	not present
Glazing agent not present	Propellent gas	not present
	Anti-caking agent	not present
Thickener not present	Glazing agent	not present
	Thickener	not present

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

Packing Retail*	170g	190g	200g	250g	500g	1kg
Unit gross weight:	329.5g	349.5g	378g	410g	853.5	1.4135kg
Qty units in a case	6	6	6	6	6	6
Case dimensions: WxLxH (cm)	15x22x9.7	15x22x9.7	15.5x23x10	15.5x23x10	20x29x13.5	20.5x30x20.5
Gross case weight	2.075kg	2.195kg	2.361kg	2.553kg	5.26kg	8.686kg
Number of layers per pallet:	10	10	10	10	9	5
Number of cases per layer:	28	28	26	26	16	16
Total number cases per pallet	280	280	260	260	144	80
Unit quantity per pallet layer:	168	168	156	156	96	96
Total unit quantity per pallet:	1680	1680	1560	1560	864	480
Approx. Gross weight per pallet:	595.4kg	629kg	613.86	683.78kg	757.44	714.88kg
Pallet Height (including Pallet)	107cm	107cm	110cm	110cm	131cm	112.5cm
Pallet Length / Depth:	120 cm					
Pallet Width:	80 cm					
Primary packaging:	Glass jar with tin closure					
Secondary packaging:	Cardboard Case					
Secondary packaging weight:	78g	78g	93g	93g	139g	205g

Packing in buckets	5kg	10kg	20kg		
Unit gross weight:	5.31kg	20.67kg			
Bucket Dimensions (cm):	22.7x 21x19.1	32.6 x 31.1 x 28			
Pallet Length / Depth:	120 cm				
Pallet Width:	80 cm				
Primary packaging:	PP Plastic Bucket with Lid and handle				
Secondary packaging:	N/A				

^{*} These packaging formats are based on maximum pallet quantities. Smaller or mixed orders will vary. Pallet configurations based on Euro pallet; standard pallets may be used.

Statements



Product: Organic White Almond Butter

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.

Signed:

Position: Quality Manager