



Product specification form

Product: Organic Almond Protein

FINISHED PRODUCT SPECIFICATION			Spec No. SPEC105
General Information	Issued by: Nadia Mlinko	Authorise by: Nadia Mlinko	Date of review: 20.05.2024, Issue 2
Product Title	Organic Almond Protein		
Company Name and Address	Sun & Seed Ltd 2 Lyon Close Woburn Road Industrial Estate Kempston, Bedford Bedfordshire MK42 7SB, UK		
Company Telephone	Office: (+44) 02072 677 799, 01234 841 196		
Contacts:	Accounts Technical	office@sunandseed.com	
		info@sunandseed.com	
	Emergency/Recall	Mob: 079 44 777 201	
Packaging format	RETAIL: 300g pouch x 12 in cardboard box, different retails packs available BULK: 25kg multi-layer paper sacks		
In case of organic product – write control body code or write N/A	GB- ORG- 05		
Food Safety	Approved by SALSA		
Ingredients and Allergens			
Legal name / Descriptive name	Organic Almond Protein		
Ingredients (List all ingredients in recipe, include additives (with E number). (Provide ingredients for any multi-component ingredients)	% in Recipe		
Almond	100% Organic Sweet Almonds Blanched		
Origin of primary ingredients	Italy		
Current Ingredient Declaration / Legal Declaration (include QUID and emphasised Allergens)	100% Organic Almond Protein Allergy advice: May contain traces of nuts and sesame seeds		
Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)	Colour From ivory to Havana The clean taste of Almond Protein makes the product perfect for blending with other plant-based proteins Fine granulated powder		
Allergens present in: ingredients, additives & processing aids	Contains	Risk of cross contamination/ May Contain	
Cereals containing Gluten namely wheat, rye, barley, oats and hybridised strains	NO	NO	
Peanuts/peanut derivatives	NO	NO	
Nuts (almond, hazelnut, walnut, cashew, pecan, Brazil, pistachio, Macadamia) and derivatives	YES - almonds	YES	
Sesame seeds/sesame seed derivatives	NO	YES	
Crustacean/crustacean derivatives	NO	NO	
Molluscs/molluscs derivatives	NO	NO	
Fish/fish derivatives	NO	NO	
Egg/egg derivatives	NO	NO	
Milk/milk derivatives	NO	NO	
Soybeans/soybean derivatives	NO	NO	
Celery/celery derivatives	NO	NO	
Mustard/mustard derivatives	NO	NO	
Lupin/lupin derivatives	NO	NO	
Sulphites (declare if over 10mg/kg in whole product)	NO	NO	
Suitability			
Suitable for Vegetarians	YES		
Suitable for Vegans	YES		
Suitable for Lacto-vegetarians	YES		
Contains Genetically Modified Organisms/Materials	NO		
Typical Nutritional declaration			



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Source of Nutritional information	analysis / calculation		
Typical value	Per 100g		
Energy	1619 kJ / 387 Kcal		
Total Fat	12g		
of which saturates	1.27g		
monounsaturates	7.82g		
polyunsaturates	2.51g		
Trans Fats	0.0 g		
Carbohydrates	8.44g		
of which sugars	8g		
Fibre	15.4g		
Protein	51g		
Salt	0.014g		
Sodium	0.01g		
All stated Nutritional values are average. They are not meant to ensure warranty of characteristics. They come without commitment and are not valid for any claim of warranty and product liability respectively			
Product Handling			
Shelf-life unopened	Minimum 12 months on delivery		
Storage Conditions	Product must be stored at cold and controlled temperature (less than 23°C) in original packaging		
Traceability / Lot Code Format Used	DDMMYY		
Instructions for Use, if relevant	Ready to use		
Additional Requirements			
Product Origin / Place of Provenance if required	NO		
Origin of Raw Material	Italy		
Type of Packaging used for retail, which consumers buy (film and cardboard box etc)	NO		
Packaged in a protective atmosphere: (Vacuum packed or modified atmosphere packaging)	NO		
Health Mark (If product needs approval because ingredients of animal origin)	NO		
Product-specific Requirements	N/A		
Warnings (vulnerable groups)	Not suitable to people allergic to the allergens listed Allergy advice: May contain traces of nuts and sesame seeds		
Microbiological Parameters			
*N/L – No Set Limit			
Microbiological Test	Unit	Guide Value	Limit Value
Total Plate Count	cfu/g	< 1.0 ·10^ 5	*N/L
Yeast	cfu/g	< 1.0 ·10^ 3	*N/L
Moulds	cfu/g	< 1.0 ·10^ 3	*N/L
Coliforms	cfu/g	< 1.0 ·10^ 3	*N/L
E.coli	cfu/g	< 10	1.0 ·10^ 2
Salmonella	/ 25g	negative	negative
Aflatoxins			
	Unit	Guide Value	Limit Value
Aflatoxin B1	µg/kg	< 2.0	2.0
Sum B1, B2, G1, G2	µg/kg	< 4.0	4.0

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



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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
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 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, heavy metals and other contaminants analyses meet the requirements of the Commission Regulation (EU) 2023/915 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