



PRODUCT SPECIFICATION

PRODUCT INFORMATION	
PRODUCT NAME:	Almonds - Natural Ground
COMMODITY CODE	2008119190
PRODUCT GRADE & SIZE:	Natural, ground
PACK SIZE:	10kg, 2x10kg
BRAND NAME:	-
PRODUCT DESCRIPTION:	Unpasteurized whole natural almonds (ex. <i>Prunus dulcis</i>) are shelled, ground and packed.
COUNTRY OF MANUFACTURE:	Spain, Italy
ISSUE DATE:	(002) 10.10.2023

PRODUCT COMPOSITION TABLE				
Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM status
Almonds	100	Ingredient	Australia, Portugal, Spain, USA, Italy	GMO Free
Total	100			

INGREDIENT DECLARATION	
Ingredients	Almonds

ADDITIVE TABLE			
E-number	Name	Amount (mg/kg)	Function
N/A	-	-	-

Manufacturer ALLERGEN TABLE				
Component	Contains (Yes / No / May Contain)	Allergen processed on the same equipment	Allergen handled on site	Additional information
Cereals containing GLUTEN and products thereof	No	No	Yes	
EGGS or its derivatives	No	No	Yes	
FISH or its derivatives	No	No	No	
CRUSTACEANS / SHELLFISH	No	No	No	
MOLLUSCS	No	No	No	
PEANUTS or derivatives	No	No	No	
SOYA BEANS or derivatives	No	No	Yes	
MILK (LACTOSE) or its derivatives	No	No	Yes	
NUTS , tree nuts:	Yes	Yes	Yes	Almonds (Ingredient)
CELERY , including celeriac and its derivatives	No	No	No	
MUSTARD , referring to all parts of the plant and derivatives thereof	No	No	No	
SESAME SEEDS or derivatives	No	No	No	
SULPHITES >10ppm – Sulphite quantity to be given in ppm	No	No	Yes	
LUPIN seeds or derivatives	No	No	No	

Document Ref: CH-REC 013 PRS	Issue Date: 18.09.2023	Version No: 013	Prepared by: C. SIMPSON	Authorised by: M. ICER	Page: 1 of 4
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PRODUCT SPECIFICATION

OTHER FOOD GROUPS INTOLERANCE TABLE

Component	Contains (Yes / No / May Contain)	Component processed on same equipment	Component used on site	Additional information
Hydrogenated Fat/ Oil	No	No	No	
Palm Oil	No	No	No	
Maize & Maize Derivatives	No	No	No	
Vegetable & Vegetable Derivatives	No	No	No	
Yeast & Yeast Derivatives	No	No	No	
Seeds, Seed Oil & Seed Derivatives	No	No	No	
Flavourings, Colours or Preservatives	No	No	No	
Beef, Pork, Lamb, Poultry & Derivatives	No	No	No	
Artificial Sweeteners (e.g. Aspartame)	No	No	No	
Added Sugar	No	No	No	
Added Salt	No	No	No	
Gelatine	No	No	No	
Other Animal Derivatives	No	No	No	
BHA/ BHT	No	No	No	
Artificial Colours Including Azo and Coal Tar Dyes	No	No	No	
Kiwi	No	No	No	
Cinnamon	No	No	No	
Cocoa	No	No	No	
Coriander	No	No	No	
Glutamates (E620 - E625)	No	No	No	
Legumes	No	No	No	

SPECIAL DIETARY REQUIREMENTS

The product is SUITABLE for:			
Vegetarians	Yes	Muslims / Halal	Yes
Vegans	Yes	Coeliac	Yes - Not tested to <20ppm
Ovo-Lacto Vegetarians	Yes	Organic	No
Jewish / Kosher	Yes		

NUTRITIONAL DATA

Nutrient Parameter	Typical value (per 100g)	Source of data
Energy kJ	2534	McCance & Widdowson CoFID 2021
Energy kcal	612	McCance & Widdowson CoFID 2021
Protein g	21.1	McCance & Widdowson CoFID 2021
Total Fat g	55.8	McCance & Widdowson CoFID 2021
of which saturated g	4.43	McCance & Widdowson CoFID 2021
of which mono-unsaturated g	38.19	McCance & Widdowson CoFID 2021
of which poly-unsaturated g	10.46	McCance & Widdowson CoFID 2021

Document Ref: CH-REC 013 PRS	Issue Date: 18.09.2023	Version No: 013	Prepared by: C. SIMPSON	Authorised by: M. ICER	Page: 2 of 4
--	----------------------------------	---------------------------	-----------------------------------	----------------------------------	------------------------



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Total Carbohydrate	g	6.9	McCance & Widdowson CoFID 2021
of which sugars	g	4.2	McCance & Widdowson CoFID 2021
of polyols	g	-	McCance & Widdowson CoFID 2021
of which starch	g	2.7	McCance & Widdowson CoFID 2021
Salt	g	0.035	McCance & Widdowson CoFID 2021
Dietary Fibre	g	7.4	McCance & Widdowson CoFID 2021

PHYSICAL PARAMETERS	
Criteria	Maximum or Range
Foreign matter (e.g. shell) (w/w)	0.1% max
Additional Extrinsic Foreign Bodies:	

ORGANOLEPTIC PROPERTIES	
Appearance	Uniform particle size, creamy yellow to brown with characteristic skin pieces visible
Texture	Free-flowing powder, with no clumps
Flavour & Aroma	Natural and fresh with a typical nutty flavour, free from objectionable odours or off flavours

MICROBIOLOGICAL PARAMETERS	
Criteria	Maximum or Range
Aerobic Colony Count	100,000cfu/g max
Total Mould Count	5,000cfu/g max
Total Yeast Count	5,000cfu/g max
Coliforms	100cfu/g max
<i>E.coli</i>	<10cfu/g
Salmonella spp	Absent in 25g

CHEMICAL PROPERTIES	
Criteria	Maximum or Range
Moisture	6.5 % max
Aflatoxin B1	8ppb max
Aflatoxin Total	10ppb max
Free Fatty Acids (FFA)	1.5% max
Peroxide Value (PV)	5meq O ₂ /kg max
Additional Chemical Criteria:	

SHELF LIFE AND STORAGE CONDITIONS	
Shelf life from production date: Minimum 12 months (under recommended storage conditions)	
Shelf life for opened product: 1 month (under recommended storage conditions)	
Recommended storage temperature (°C): Store in a cool, dry place (ideally 4-12°C) away from direct sunlight, strong odours and infestation.	
Recommended relative humidity range (%): 60% RH max	

Additional Notes	
<ul style="list-style-type: none"> • In compliance with UK law and EU Regulation (EC) No 1829/2003 we confirm this product and its ingredients have not been produced from GMO sources and do not contain any genetically modified organisms. • In compliance with UK law and EU Directive 1999/2/EC, this product has not been treated with ionising radiation and does not contain ingredients that have been treated with ionising radiation. • In compliance with UK law and EU Regulation (EC) No 1935/2004, (EC) No 2023/2006 & (EU) No 10/2011 packing materials are fit for purpose and where applicable, suitable for contact with food. • This product also complies with the following legislation and their amendments: (EC) No 178/2002 (EC) No 852/2004, (EC) No 396/2005, (EU) No 1169/2011, (EC) No 2023/915, directive 2001/95/EC and all other relevant, current UK & EU laws. • If any nutritional, dietary suitability or allergen claims are to be made on the product or finished products containing the material as an ingredient, the customer is responsible for ensuring that the claim is suitably risk assessed and validated, including any testing as deemed to be required. 	

Document Ref: CH-REC 013 PRS	Issue Date: 18.09.2023	Version No: 013	Prepared by: C. SIMPSON	Authorised by: M. ICER	Page: 3 of 4
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- Products may be subject to sampling by authorities or as part of supplier(s) due diligence controls. Appropriate hygiene and sampling procedures are in place to ensure the integrity of the product is maintained. Original seals may be broken and resealed to facilitate this.
- The integrity of the product packaging should not be compromised during routine transportation, storage and handling of the product.
- Depending on the storage conditions, packaging conditions and product nature, this product may be prone to infestation, moisture reabsorption, colour, texture and taste changes over its shelf-life. Products must be stored in compliance with the shelf-life instructions.
- Products may become harder and clump together in cooler storage conditions, this will resolve when the product is brought back to room temperature.
- If shelf-life extension is required, it is the responsibility of the customer to validate the extension and we accepts no responsibility or liability resulting from the use of the product beyond its original shelf life.
- This is a natural product, and this specification may be subject to regular reviews in line with crop changes.

For and on behalf of our supplier

Version	(002) 10.10.2023		
Approval	Technical Preparation	Procurement Review	Technical Authorisation
Name	Hazal Gul	Chris Wilding	Charlotte Simpson
Position	Technical Coordinator	Director	Technical Manager
Date	06.10.2023	09.10.2023	10.10.2023

For and on behalf of Supplier / Customer

Name	
Position	
Company	
Sign & Date	

Please note that this specification will be considered accepted after three weeks if no signed copy of the specification is received.

Allergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply.						
When purchased in quantities that need re-packaging, our allergen policy will apply.						
Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
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Document Ref: CH-REC 013 PRS	Issue Date: 18.09.2023	Version No: 013	Prepared by: C. SIMPSON	Authorised by: M. ICER	Page: 4 of 4
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