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## **PRODUCT SPECIFICATION**

PRODUCT:	Organic Sunflower Seed Kernels				
SIZE & WEIGHT:	Confectionary grade: Number of grains 550 counts / ounce max Bakery grade: Number of grains 600 counts / ounce max				
COUNTRY OF ORIGIN:	China				
DATE:	01-08-13		IS	SSUE:	001
REASON FOR ISSUE:	New		<u>'</u>		1
DESCRIPTION:	Ripe, dry, grown without she Off-white, grey in colour; ova				
Analytical Standards					
	Foreign article mineral / orga	nic	Max 0.05%		
PHYSICAL	Kernels in shell		Max 0.5%		
PARAMETERS:	Broken seeds (smaller than1,	/2 kernel)	Max 7%		
	Insect damaged		Max 1%		
		-			
TEXTURE:	Crisp, not chewy				
			T		
FLAVOUR / SMELL:	Characteristic, free from off-	adaur withau	ıt rancid taste		
TEATOON / OWLLE.	Characteristic, free from on-	baour, withou			
TEAVOOR / SWIEEL.	Characteristic, free from on-	odour, withou	nn	71 5	
TEAVOUR/OMELL.	TVC:	r F	0 000cfu/g	Max 1	000 000cfu/g
TEAVOUR/OMELL.	olmai	r F	0 000cfu/g	Max 1	000 000cfu/ç
MICROBIOLOGICAL	TVC:	Target <10	0 000cfu/g 25g	Max <1	10cfu/g
MICROBIOLOGICAL ANALYSIS:	TVC: Salmonella:	Target <10	0 000cfu/g 25g 10g	Max <1	
MICROBIOLOGICAL	TVC: Salmonella: E.coli:	Target <10 Absent in	00 000cfu/g 25g 10g 000cfu/g	Max <1 Max 1(	10cfu/g
MICROBIOLOGICAL	TVC: Salmonella: E.coli: Coliforms:	Target <10 Absent in Absent in Target <1	00 000cfu/g 25g 10g 000cfu/g	Max <1 Max 10	000cfu/g
MICROBIOLOGICAL	TVC: Salmonella: E.coli: Coliforms: Yeast count:	Target <10 Absent in Absent in Target <1 ( Target <5 ( Target <5 (	00 000cfu/g 25g 10g 000cfu/g	Max <1 Max 10	10cfu/g ) 000cfu/g ) 000cfu/g
MICROBIOLOGICAL	TVC: Salmonella: E.coli: Coliforms: Yeast count: Mould count:	Target <10 Absent in Absent in Target <1 (	00 000cfu/g 25g 10g 000cfu/g	Max <1 Max 10	10cfu/g ) 000cfu/g ) 000cfu/g
MICROBIOLOGICAL	TVC: Salmonella: E.coli: Coliforms: Yeast count: Mould count:  Moisture	Target <10 Absent in Absent in Target <1 ( Target <5 ( Target <5 ( Target <5 (	00 000cfu/g 25g 10g 000cfu/g	Max <1 Max 10	10cfu/g ) 000cfu/g ) 000cfu/g
MICROBIOLOGICAL	TVC: Salmonella: E.coli: Coliforms: Yeast count: Mould count:  Moisture Purity	Target <10 Absent in Absent in Target <1 ( Target <5 ( Target <5 (  Max 7.5% 99.95% <0.8%	00 000cfu/g 25g 10g 000cfu/g	Max <1 Max 10	10cfu/g ) 000cfu/g ) 000cfu/g
MICROBIOLOGICAL ANALYSIS:	TVC: Salmonella: E.coli: Coliforms: Yeast count: Mould count:  Moisture Purity FFA	Target <10 Absent in Absent in Target <1 ( Target <5 ( Target <5 (  Max 7.5% 99.95% <0.8% <2 ppb	00 000cfu/g 25g 10g 000cfu/g	Max <1 Max 10	10cfu/g ) 000cfu/g ) 000cfu/g
MICROBIOLOGICAL ANALYSIS:	TVC: Salmonella: E.coli: Coliforms: Yeast count: Mould count:  Moisture Purity FFA Aflatoxin B1	Target <10 Absent in Absent in Target <1 ( Target <5 ( Target <5 ( Target <5 (  **Target <5 ( **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **Target <5 (  **	00 000cfu/g 25g 10g 000cfu/g 000cfu/g 000cfu/g	Max <1 Max 10	10cfu/g ) 000cfu/g ) 000cfu/g
MICROBIOLOGICAL	TVC: Salmonella: E.coli: Coliforms: Yeast count: Mould count:  Moisture Purity FFA Aflatoxin B1 Total Aflatoxins	Target <10 Absent in Absent in Target <1 ( Target <5 ( Target <5 (  Max 7.5% 99.95% <0.8% <2 ppb	00 000cfu/g 25g 10g 000cfu/g 000cfu/g 000cfu/g	Max <1 Max 10	10cfu/g ) 000cfu/g ) 000cfu/g
MICROBIOLOGICAL ANALYSIS:	TVC: Salmonella: E.coli: Coliforms: Yeast count: Mould count:  Moisture Purity FFA Aflatoxin B1 Total Aflatoxins Cadium	Target <10 Absent in Absent in Target <1 ( Target <5 ( Target <5 (  Max 7.5% 99.95% <0.8% <2 ppb <4 ppb <0.05mg/k	00 000cfu/g 25g 10g 000cfu/g 000cfu/g 000cfu/g	Max <1 Max 10	10cfu/g ) 000cfu/g ) 000cfu/g

#### **HACCP**

METAL DETECTION:	In place – specific details available via SAQ
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<0.05mg/kg

Mercury

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### **Nutrition**

	Per 100g			Source of data
	Energy	kJ	2410	McCance and Widdowson
	Energy	kcal	581	McCance and Widdowson
	Protein	g	19.8	McCance and Widdowson
	Total Fat	g	47.5	McCance and Widdowson
	of which s	saturates g	4.5	McCance and Widdowson
	of which mono-uns	saturates g	9.8	McCance and Widdowson
	of which poly-uns	saturates g	31.0	McCance and Widdowson
NUTRITIONAL DATA:	Total Carbohydrat	e g	18.6	McCance and Widdowson
	of whic	h sugars g	1.7	McCance and Widdowson
	of whice	ch starch g	16.3	McCance and Widdowson
	Sodium	mg	3	McCance and Widdowson
	Dietary Fibre	g	6.0	McCance and Widdowson
	Calcium	mg	110	McCance and Widdowson
	Iron	mg	6.4	McCance and Widdowson
	Vitamin A	RE	0	McCance and Widdowson
	Vitamin C	mg	0	McCance and Widdowson

## Shelf Life / Storage

Shelf Life unopened: 12 months from date of manufacture under co conditions	Shelf Life unopened: 12 months from date of manufacture under correct storage conditions
	Shelf Life opened:

RECOMMENDED	Below 15°C, dark and dry (max 50% relative humidity), in original unopened
STORAGE:	packaging

# Packaging

	Dimensions:	into those
	Material & Closure:	4 layers paper bags
	Weight:	25kg
	Label position:	
PRIMARY PACKAGING:	Label information:	BBE
(Food Contact)	Coding information:	SP = company abbreviation; 13 = the year; ** = contract sequencing number (begin with 1 at New Year) A = Sunflower Kernels
	Coding example:	SP13**A

	Dimensions (LxWxH) mm:	-
	Material & Closure:	-
SECONDARY	Weight:	-
SECONDARY PACKAGING:	Label position:	-
(Unit of Sale)	Label information:	-
· ·	Coding information:	-
	Coding example:	-

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	Units per layer:	-
PALLETISATION:	Pallet:	-
	Pallet Material:	-
	Height of Finished Pallet:	-

## **Weight Control**

AVERAGE OR MINIMUM WEIGHT:	Net weight
TARGET WEIGHT:	25kg
LABEL WEIGHT:	25kg

## **Raw Material Components**

INGREDIENT DECLARATION (legal):	Organic Sunflower Kernels
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Ingredient (include compound ingredients)	%	+/-	Supplier	Country of Origin	GM status
Organic Sunflower Kernels	100			China	GMO free
/ DOII			PLA	nnc	
				Jul	
				miter	
			-		
Total	100				

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### **Food Intolerance Data**

ALLERGENS				
Component	Allergen in product	Allergen processed on same equipment	Allergen used on site	Additional information
Cereals containing GLUTEN and products thereof	No	No	No	
EGGS or its derivatives e.g. frozen yolk, egg white powder	No	No	No	
FISH or its derivatives e.g. protein, extracts etc	No	No	No	
CRUSTACEANS / SHELLFISH (including crab, crayfish, lobster, prawn and shrimp)	No	No	No	
MOLLUSCS (snails, clams, mussels, oysters, cockles and scallops)	No	No	No	
PEANUTS or derivatives, e.g. protein, oil, butter, flour and mandenona nuts (an almond flavoured peanut product)	No	No	No	
SOYA BEANS or derivatives, e.g. lecithin, oil, tofu and protein isolates etc.	No	No	No	
MILK (LACTOSE) or its derivatives, e.g. milk caseinate, whey and yoghurt powder etc	No	No	No	
<b>NUTS</b> , tree nuts: (almonds, Brazil nuts, cashews, hazelnuts (filberts), macadamia nuts, pecans, pine nuts (pinyon, pinon), pistachios and walnuts or their derivatives e.g. nut butters and oils etc	No	No	No	
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, e.g. tahini, sesame oil	No	No	No	
SULPHITES, e.g. sulphur dioxide, sodium  Metabisulphites etc. (E220-E228) – Sulphite quantity to be given in ppm	No	No	No	de
LUPIN seeds or derivatives e.g. flour	No	No	No	U.D

OTHER FOOD INTOLERANCES				
Component	Component in product	Component processed on same equipment	Component used on site	Additional information
Maize & maize Derivatives	No	No	No	
Fruit & Fruit Derivatives	No	No	No	
Vegetable & Vegetable Derivatives	No	No	No	
Yeast & Yeast Derivatives	No	No	No	
Seeds, Seed Oil & Seed Derivatives	Yes	Yes	Yes	Sunflower seed
Artificial Flavourings, Colours or Preservatives	No	No	No	
Artificial Sweeteners	No	No	No	
Added Sugar	No	No	No	
Added Salt	No	No	No	
Beef, Pork, Lamb & Derivatives	No	No	No	
Gelatin	No	No	No	
Other Animal Derivatives	No	No	No	
Azo and Coal Tar Dyes	No	No	No	
Glutamates	No	No	No	
Benzoates (>1mg/kg)	No	No	No	
BHA / BHT / related compounds (E320 / E321) (>1mg/kg)	No	No	No	
Alcohol	No	No	No	

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### **Diet Suitability**

The product is SUITABLE for:				
Vegetarians	Yes	Jewish / Kosher		
Vegans	Yes	Muslims / Halal		
Ovo-Lacto Vegetarians	Yes	Diabetics		
Low Potassium		Coeliacs		
Low Sodium		Organic	Yes	

#### **General Information**

This product complies with the following EU legislation:

Pesticide Use Council Directive 91/414/EEC

EU Regulations for Heavy Metals Commission Regulation (EC) No 1881/2006 EU Regulations for Mycotoxins Commission Regulation (EC) No 1881/2006

The product is a natural product and will undergo a specification review at each new crop

### **Signatures**

For and on behalf of Chelmer Foods				
Signature				
Print Name	helmer	FOODS		
Position		10043		
Date		limited.		

For and on behalf of Customer / Supplier				
Signature				
Print Name				
Position				
Date				

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