

FINISHED PRODUCT SPECIFICATION

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PRODUCT CODE	A10300.001
PRODUCT DESCRIPTION	ALMOND CARAMELISED HONEY 12.5KG SACK
LEGAL DESCRIPTION	Caramelised Almonds with Honey

COMPANY DETAILS				
COMPANY NAME		Levantine (UK) Ltd		
ADDRESS		5 Vinyl Place, Hayes, UB3 1DA		
TELEPHONE NUMBE	R	+44 (0)20 8838 0208		
FAX NUMBER		N/A		
EMERGENCY CONTA	СТ	David Danil +44 (0)7958 955262, Laura Polanco +44 (0)7956 872335		
CONTACT	NAME	POSITION	EMAIL ADDRESS	
TECHNICAL 1	Variable of California	Technical Manager vindhya@levantine.co.uk		
I ECHINICAL I	Vindhya Gobin	Technical Manager	vindhya@levantine.co.uk	
TECHNICAL 2	Technical Department	N/A	vindhya@levantine.co.uk technical@levantine.co.uk	
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TECHNICAL 2	Technical Department	N/A	technical@levantine.co.uk	
TECHNICAL 2 COMMERCIAL 1	Technical Department David Danil	N/A Managing Director	technical@levantine.co.uk david@levantine.co.uk	

CERTIFICATION					
Third Party Body	Date of last inspection	Date of certificate expiry	Certification Company		
BRC	21st & 22nd September 2021	10/11/2022	NSF International		
FLO	n/a	n/a	n/a		
Kosher	20 July 2021	03 August 2022	London Beth Din		
Halaal	n/a	n/a	n/a		

DESCRIPTION OF PRODUCTCaramelised Almonds with Honey

INGREDIENTS						
INGREDIENT	% in FINAL	SUPPLIER	COUNTRY OF ORIGIN			
Raw Almonds 30/32 AOL	49-69%	Confidential approved supplier list	USA, Australia, Chile, Spain			
sugar	33-43%	Confidential approved supplier list	UK			
Honey	1.5-4.5%	Confidential approved supplier list	Brazil, Mexico, Argentina, Colombia, Chile, Peru, Venezuela, Dominican Republic, Guatemala, Ecuador, Costa Rica, Cuba, Uruguay, El Salvador, Paraguay, Bolivia, Panama, Romania, France, Germany, Denmark, Spain, Bulgaria & Portugal			
n/a	n/a	n/a	n/a			
n/a	n/a	n/a	n/a			
n/a	n/a	n/a	n/a			

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INGREDIENT DECLARATION
Full ingredient legal declaration as it would be sold as a consumer product.

Almonds (59%), Sugar (38%), Honey

Recommended on pack information
Caution: Small children can choke on nuts.

We take every care to avoid the presence of hard pieces of caramel but some may still remain.

PALM OIL	
Product Information	
Component of the product where the palm oil found?	n/a
Palm ingredient used: Mono and Diglycerides of Fatty Acids, Palm Fat, Palm Kernel Oil, Palm Oil, Palm Olein, Palm Stearin, Palmitate, Stearate, Stearic Acid, Triglycerides of Middle Chain Fatty Acids, Others (specify).	n/a
Quantity of palm ingredient as % of product by weight	n/a
Any trade name used (= the name used by supplier)	n/a
Palm Oil Based Ingredients & Procurement	
Is this palm ingredient added in-house or part of a bought-in ingredient	n/a
Confirm the RSPO sustainable option for this ingredient.	n/a
Identify which RSPO Supply Chain Model being used (segregated or mass balance).	n/a
Bought-in ingredient	
Trade name of bought in ingredient	n/a
Name and contact details of bought in ingredient suppliers	n/a
Palm Oil Based Ingredient / Component Supplier Information	
Name and contact details of ingredient supplier	n/a
Is the supplier RSPO Member?	n/a
Does this Ingredient Supplier buy ingredients containing palm oil direct from a Refiner?	n/a
If buying indirectly, please identify any other parties involved	n/a
Palm Oil Refiner/ Processor Details	
Name and contact details of Processor/ Refiner	n/a
Is the refiner a RSPO Member?	n/a

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INTOLERANCE DATA

Annex II of Regulation (EU) No 1169/2011 - Allergens that must be declared on label. Compound ingredients, flavourings, additives and processing aids are included in assessment.
*ALLERGENS AND FREE FROM

Free from claims should only be made where legislative standards exist and applicable tests are undertaken. Levantine (UK) Ltd does not make free from claims for any product due to the complexity of our supply chain.

The product contains:

- Y I: Allergen contained in the recipe / product / ingredient
- Y XC: Allergen present in process / line with risk of cross contamination
- N NXC: Allergen present in the factory and/or on same process / line but cross contamination controlled (no need to declare allergen)
- N NP: Allergen not present

When purchased in large quantities which comes in full supplier box, then manfacturer allergen policies apply. When ordered in quanitites re-packaged by us, Nuts in Bulk allergen policies apply.

Allergens	Manufacturer		Nuts in Bulk (Applies when bought in small quantities that need re-packaging)	
	Product contains:	Cross- contamination possible:		Cross- contamination possible:
	(as ingredient)		(as ingredient)	
Milk and products (cow), lactose	NO	NO	NO	YES
Egg	NO	NO	NO	NO
Soy	NO	NO	NO	NO
Gluten (wheat, rye, barley, oat, spelt, kamut)	NO	NO	NO	YES
Fish	NO	NO	NO	NO
Shellfish and crustaceans	NO	NO	NO	NO
Nuts (walnut, pecan, almond, cashew, hazelnut, macadamia, brazil nut, pistachio, chestnut)	ALMONDS	YES	ALMONDS	YES
Peanuts and products thereof	NO	NO	NO	YES
Sesame	NO	YES	NO	YES
Sulphite (E220 to E228) if >10 ppm	NO	NO	NO	YES
Celery	NO	NO	NO	NO
Lupine	NO	NO	NO	NO
Mustard	NO	NO	NO	YES
Molluscs	NO	NO	NO	NO

OTHER INTOLERANCE DATA - THE PRODUCT CONTAINS:					
Included in the assessment, compound ingredients, flavourings, additives or processing aids.	Yes/No	Comments			
Additives	N	n/a			
Yeast / yeast derivatives	N	n/a			
Rice / rice derivatives	N	n/a			
Animal products	Υ	Bee's honey			
Azo and coal tar dyes	N	n/a			
Glutamates	N	n/a			
Benzoates	N	n/a			
BHA / BHT	N	n/a			
Aspartame	N	n/a			
Natural Colours	N	n/a			
Preservatives	N	n/a			
Natural Flavours	N	n/a			
M.S.G. (added)	N	n/a			
Latex	N	n/a			

We only use natural ingredients in our products. We use the following criteria for the use of the term natural: http://food.gov.uk/multimedia/pdfs/markcritguidance.pdf

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SUITABILITY DATA	Yes/No	Comments
Kosher Certified	Υ	n/a
Halaal Certified	N	n/a
Suitable for ovo-lacto vegetarians	Υ	n/a
Suitable for vegans	N	Contains bee's honey

GENETIC MODIFICATION	
"ingredients" includes additives, flavourings, processing aids and materials used in the manufacture of these. "Subject to GM issues" means any food or food product, flavouring, additive or processing aid which is, contains, or is produced from any organism for which there is a Genetically Modified variety or strain.	Yes/No
I declare that the supplied product is not, and contains no ingredients which are, subject to GM issues*	Y
I declare that the supplied product is, or contains ingredients which are, subject to GM issues*, but from an Identity Preserved (I.P) source	N
I declare that the supplied product is, or contains ingredients which are, subject to GM issues*, not from an Identity Preserved Source, but where the source has tested as PCR negative	N
I declare that the supplied product is, or contains ingredients which are, subject to GM issues*, not from an Identity Preserved source, not supported by PCR negative testing and therefore may be, may contain, or may be produced from a Genetically Modified Source	N

NUTRITION INFORMATION				
Source	Nutricalc			
Typical value per	100g	Serving (25g)		
Energy kJ	2234	559		
Energy kcal	535	134		
Fat (g)	31.1	7.8		
of which saturates (g)	2.4	0.6		
of which mono unsaturates (g)	19.9	5.0		
of which polysaturates (g)	7.4	1.9		
Carbohydrate (g)	44.7	11.2		
of which sugars (g)	43.1	10.8		
of which starch	0.4	0.1		
Fibre (AOAC) (g)	7.0	1.7		
Protein (g)	15.7	3.9		
Salt (g)	0.0	0.0		

MICROBIOLOGICAL/CHEMICAL STANDARDS					
	Method		Frequency	Target (cfu/g)	Maximum (cfu/g)
Total Viable Count	Aerobic plate count	@ 30C ISO4833:2003	As per test schedule.	<1000	50000
Enterobacteriaceae	BS ISO 21528-2:200	04	As per test schedule.	<10	100
Escherichia coli	Practical Food Microbiology, 2002, 3rd ed		As per test schedule.	<10	10
Coagulase positive staphylococcus	BS EN ISO6888-1:1999		As per test schedule.	<10	100
Yeasts	BS 4285-3,6:1986		As per test schedule.	<500	1000
Moulds	BS 4285-3,6:1986	BS 4285-3,6:1986		<500	1000
Salmonella spp.	ELISA		As per test schedule.	Absent in 25g	Absent in 25g
Pesticides		Commission Regulation	n (EC) No 396 / 2005	•	•
Heavy metals and other contaminants Commission Regulation (EC) No 1881/2006					

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PHYSICAL/CHEMICAL STANDARDS					
	Target	Maximum	Frequency	Method	
Moisture (%)	3%	5%	As per test schedule.	Infrared	
Aflatoxin Total (µg/kg)	<10	10	As per test schedule.	HPLC	
Aflatoxin B1 (μg/kg)	<8	8	As per test schedule.	HPLC	
FFA (%)	0.5	2	As per test schedule.	Titration	
PV (meq/kg)	<10	30	As per test schedule.	Titration	

FOREIGN BODY CONTROL							
METAL							
Guaranteed level detection	Fe	2mm	Non Fe	2mm	Stainless	2.5mm	
Frequency of checking 1h							
EVM, stones, pieces of shell							
Limit	As per supplier specification						
Frequency of checking	Every batch by visual inspection						

PRODUCT QUALITY CHECKS							
Provide a full list of relevant tests done during processing (insert rows as necessary).							
Test	Method	Units	Target	Limits	Frequency		
Weight check	Manual scale	kg	12.5kg	≥12.5kg	Every sack		
QAS	Organoleptic	Green/Red (Pass/Fail)	Green	Red	Every batch		

CERTIFICATE OF ANALYSIS / CONFORMANCE REQUIREMENTS					
CRITERIA	ANALYSIS OR CONFORMANCE	CERTIFICATE FREQUENCY			
Microbiological	Conformance	Every batch			

TRACEABILITY INFORMATION				
Best Before format	DD MM YYYY			
Lot Number information	JXXXX+ (Unique Sequential Job Number)			
Any other info (e.g. FLO ID)	n/a			

PRODUCT STORAGE			
Storage temperature:	Ambient		
Any special storage instructions:	Store in a cool, dark, dry place.		
Total product shelf life:	240 days		
Minimum shelf life remaining on delivery:	180 days		

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All food contact packaging complies with EC 1935/2	2004 regarding materials and articles in contact with food.				
Food Contact					
Description (e.g. box, sack, tote, ibc)	Blue opaque food grade bags				
Material	MDPE (Medium density polyethylene)				
Dimensions (mm) (WxD)	495mm x 770mm and 100 µm thickness				
Weight (g)	80g				
Method of closure	Heat seal				
% Recycled	0				
Recyclable (Y/N)	Y				
Secondary (outer case)					
Description (e.g. box, sack, tote, ibc)	n/a				
Material	n/a				
Dimensions (mm) (LxWxD)	n/a				
Weight (g)	n/a				
Method of closure	n/a				
% Recycled	n/a				
Recyclable (Y/N)	n/a				
Transit (container, pallet, layer pads, etc)	Transit (container, pallet, layer pads, etc)				
Description	Pallet				
Material	Wood				
1ethod of securing goods Shrink-wrap + cardboard					

DISTRIBUTION			
Box size (no. of units/bags in box)	1		
Average net weight per case/sack/tote/ibc	12.5kg		
Number of cases/sacks per container	n/a		
Cases per layer	5		
Layers per pallet	10		
Cases per pallet	50		
Full Pallet Dimensions (lxwxd) (mm)	1200 x 1000 mm		
Full Pallet Weight (kg)	625kg + 26kg pallet weight		

OTHER PARAMETERS n/a

SPECIFICATION APPROVAL							
Signed for and on behalf of Customer - please sign and return a copy of this specification within two weeks of receipt. Failure to do so will be deemed as							
customer acceptance.							
Name		Position	Signature	Date			
Signed for	Signed for and on behalf of Levantine						
Name			Position	Signature	Date		
Elham Azimi			Technical Assistant	1	07/01/2022		
22. REVIS	22. REVISION HISTORY						
Revision Number	Issue Date	Amendments					
11	09/11/2020	Full review.					
12	16/06/2021	Reviewed and updated					
13	07/01/2022	Reviewed and updated					

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