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Thomas Ridley QC Dept.
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RM Curtis & Co Ltd Product Specification

Product Information	
Product name	Blanched flaked almonds
Product code	100467
Product description	Blanched almonds cut into slices
Legal name	Blanched flaked almonds
Brand	Curtis Catering
Pack size	6x1kg

Head Office Contact Details	
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Composition Table				
Component name	**% In final product**	**Grade**	**Country of origin**	**Additive or processing function**
Almonds	100	Blanched, flaked	USA (Processed in Spain)	
Compound ingredients:				
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Compound ingredients:				

Ingredient Declaration
ALMONDS (100%)

Please note: parameters are not applicable if shaded

Additive Table			
E-number	**Name**	**Function**	**Amount (mg/kg)**

Allergen Table			
Allergens	**Contains**	**May contain**	**Does not contain**
Cereals containing gluten*			
Crustaceans and products thereof			
Eggs and products thereof			
Fish and products thereof			
Peanuts and products thereof			
Soybeans and products thereof			
Milk and products thereof			
Nuts**	Almonds	Other nuts	
Celery and products thereof			
Mustard and products thereof			
Sesame seeds and products thereof			
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg			
Lupin and products thereof			
Molluscs and products thereof			

*Namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof
**Namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoinensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), and products thereof

'Contains' indicates that the allergen is intentionally present as an ingredient.
'May contain' indicates a risk of contamination by an allergen not intentionally present as an ingredient.
'Does not contain' indicates that the allergen is not intentionally present as an ingredient and there is no probable risk of contamination.

Dietary Suitability		
Dietary Principals	**Suitable**	**Certified**
Diabetics	Yes	No
Vegetarian	Yes	No
Vegan	Yes	No
Kosher	Yes	No
Halal	Yes	No
Coeliac	Yes	No
Organic	No	No
RSPO	n/a	n/a

Please note: parameters are not applicable if shaded

Nutritional Information		
Parameter	**Typical values per 100g**	**Source**
Energy (kJ)	2633	Calculated
Energy (kcal)	629	Calculated
Protein (g)	21.1	McCance and Widdowson's 7th Ed
Carbohydrates (g)	6.9	McCance and Widdowson's 7th Ed
Starch (g)		
Sugar (g)	4.2	McCance and Widdowson's 7th Ed
Fat (g)	55.8	McCance and Widdowson's 7th Ed
Saturates (g)	4.4	McCance and Widdowson's 7th Ed
Mono-unsaturates (g)		
Poly-unsaturates (g)		
Fibre (g)	7.4	McCance and Widdowson's 7th Ed
Sodium (mg)	14.00	McCance and Widdowson's 7th Ed
Sodium (g)	0.01	Calculated
Salt (mg)	35.00	Calculated
Salt (g)	0.04	Calculated

Irradiated Material

In compliance with directive 1999/2/EC of the European Parliament and of the Council of 22 February 1999 and all subsequent amendments on the approximation of the laws of the Member States concerning foods and food ingredients treated with ionising radiation, we confirm that this product has not been treated with ionising radiation and nor does it contain ingredients that have been treated with ionising radiation.

Genetically Modified Material

In compliance with regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 and all subsequent amendments concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms, we confirm the following:

This product does not consist of and nor does it contain genetically modified material.

This product, including all ingredients, has not been produced from genetically modified material.

Genetically modified organisms have not been used as processing aids or used in connection with the production of this product or any of its ingredients.

Please note: parameters are not applicable if shaded

Organoleptic parameters	
Flavour	Characteristic of almonds, free from objectionable foreign flavours
Aroma	Characteristic of almonds, free from objectionable foreign odours
Typical profile descriptors	Creamy, nutty, mild.
Appearance (including colour)	Off-white to yellow-brown pieces of blanched almond kernel
Texture	Firm, crisp

Size	Target	Max or range	Sample size
Length(mm)			
Width(mm)	1.2		Per piece
Height(mm)			
Diameter(mm)			
Whole	≥50%		% by weight
Pieces	≥50%		% by weight
Ground/fine			
Under or over sized pieces			
Size count			
Retained on sieve size(mm)			
To pass through sieve size(mm)			
Any additional size criteria - detail below			

Material Defects	Target	Max or range	Sample size
Discoloured	<1%	1%	% by weight
Rotten/mouldy			
Broken or incomplete			
Mechanically damaged or bruised			
Infestation - dead			
Evidence of insect damage			
Under developed			
Rancid/bitter/other undesirable flavours	<1%	1%	% by weight
Soft/rubbery/hard or other undesirable textures	<1%	1%	% by weight
Rancid/musky or other undesirable odours	<1%	1%	% by weight
Over roasted/burnt			
Shrivelled			
Sugared berries			
Peduncles and part peduncles			
Residual free syrup			
Any additional material defects - detail below			

Please note: parameters are not applicable if shaded

Foreign bodies and contaminants intrinsic to the product	Target	Max or range	Sample size
Total EVM		**	
Pips/seeds/pits and fragments thereof			
Skin			
Stalk >10mm			
Stalk <10mm			
Total stalk			
Capstems			
Leaves			
Septa			
Shell and shell fragments		**	
Any additional intrinsic foreign bodies - detail below			
**There is a tolerance of 5 pieces of foreign matter per tonne, inclusive of dust and shell harmless by ingestion			

Foreign bodies and contaminants extrinsic to the product	Target	Max or range	Sample size
Dust and grit			
Mineral stones >2mm			
Mineral stones <2mm			
Total mineral stones			
Any additional extrinsic foreign bodies - detail below			

In all cases, parameters expressed as a percentage shall be taken as representative of a production batch.

Quality Photo Standard

Please note: parameters are not applicable if shaded

Microbiological Standards				
Criteria	**Test method**	**Test frequency**	**Target**	**Maximum acceptable value**
Aerobic Colony Count	BS EN ISO 4833:2003	Annual	<50,000 cfu/g	50,000 cfu/g
Enterobacteriaceae	BS ISO 21528-2:2004	Annual	<100 cfu/g	100 cfu/g
E. Coli	BS ISO 16649-1:2001	Annual	<10 cfu/g	10 cfu/g
Salmonella Spp.	EN ISO 6579-1:2017	Annual	Absent in 25g	Absent in 25g
Yeast	BS 21527-1.:2008 or BS 4285-3	Annual	<500 cfu/g	500 cfu/g
Mould	BS 21527-1.:2008 or BS 4285-3	Annual	<500 cfu/g	500 cfu/g
Coliforms	BS ISO 4832:2006	Annual	<100 cfu/g	100 cfu/g
Coagulase Positive Staphylococci	BS EN ISO 6888-1:1999			
Bacillus Cereus	Based on Practical Food Microbiology 3rd edition 2003 or ISO 5763-11			
E. Coli 0157	EN ISO 16654-2001			

Chemical Parameters			
Criteria	**Test frequency**	**Testing method**	**Maximum or range**
Moisture %	Annual	Oven or vacuum method	6.5
Water activity (aW) %			
Free fatty acids (FFA) % in oleic	Annual	ISO 660:2009	1
Peroxide value (PV) meq/kg	Annual	ISO 3960:2007	2
pH		Electrometric method	
Brix			
% Solids			
Heavy metals - Arsenic		Atomic fluorescence	Compliant with UK and EU legislative limits
Heavy metals - Cadmium	Annual	FAAS or ICP-OES	
Heavy metals - Lead	Annual	FAAS or ICP-OES	
Heavy metals - Mercury		Atomic fluorescence	
Pesticides	Annual	Mass spectroscopy	
Ochratoxin A		HPLC Fluorescence Detection	
Aflatoxin B1	Annual	HPLC Fluorescence Detection	
Total aflatoxins	Annual	HPLC Fluorescence Detection	
Any additional chemical parameters - detail below			

Please note: parameters are not applicable if shaded

Packaging
Packaging Format Description
6x1kg plastic bags in a cardboard box.

Primary Packaging					
Food contact packaging material type	Plastic				
Colour	Pre-printed film				
Method of closure	Heat sealed				
Capacity per 'inner'		g		1	kg
Number of 'inners' per outer	6				

Secondary Packaging	
Outer case/carton/bag packaging material type	Cardboard
Colour	Black and white
Method of closure	Taped
Capacity per 'outer' (kg)	6

Barcode	
Consumer unit barcode	5013803100452
Trade unit barcode	n/a
Outer trade unit barcode	05013803100490

The product shall be distributed in clean undamaged packaging. All primary packaging materials shall be food grade and of sufficient durability to ensure the integrity of the product. In compliance with Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 and all subsequent amendments, materials and articles in contact with food shall not transfer their constituents to food in quantities which could endanger human health, bring about an unacceptable change in the composition of the food or bring about a deterioration in the organoleptic characteristics thereof. The labelling, advertising and presentation of a material or article shall not mislead consumers.

Shelf Life and Storage	
Provide a description of the storage conditions required	
Cool dry ambient conditions away from direct sunlight and strong odours. All food products are prone to infestation and it is essential to check regularly during prolonged storage . Once opened, store in sealed containers and use within one month.	
Shelf life from production date (months)	12 months or to BBE date indicated on package markings or release certificate
Minimum shelf life on delivery (months)	4
Recommended storage temperature range (°C)	4-15
Recommended relative humidity range (%)	60-70

It is the responsibility of the customer to ensure appropriate storage conditions are maintained and no concern or complaint will be considered after 28 days from the point of delivery.

Please note: parameters are not applicable if shaded

Maximum Durability
This is a long-life ambient product and there is generally no food safety concern associated with the use of this product beyond the recommended best before end date given. As with all food and beverage products, the organoleptic characteristics may change over time. The organoleptic changes that occur during storage will be influenced by the storage conditions that the product is subject to and in light of the fact that these conditions are beyond the control of RM Curtis, it is our position that: A decision to use the products supplied beyond the best before end date stated may be taken at the sole discretion of the customer. RM Curtis is not in a position to advise customers on a decision to use the products supplied beyond the best before date stated, and any such decision should be made by the customer. RM Curtis accepts no liability or responsibility for loss or damage resulting from the use of goods beyond the best before end date stated.

Validity			
Version Number		2	
Approval on behalf of RM Curtis & Co Ltd			
Specification	Prepared by		Approved version 2 by
Name	Rosie Melrose		Edita Critoph
Position	Specifications technologist		Technical Team Leader
Date	06/04/2021		06/04/2021

The specification approval and countersign feature is an internal tool which facilitates the monitoring and continuous improvement of the documents held. A specification shall be considered valid provided this is indicated by at least one representative of RM Curtis & Co Ltd. The validity of a specification is not contingent on secondary approval.

Approval on behalf of the customer / Supplier	
Name	
Position	
Date	

This specification shall be considered to be acceptable to all parties in the event that no dispute is raised within a 14 day period of submission.

Document Control	
From time to time, updates and improvements may be made to the formatting of the specification template. These updates may include logos, contact details, syntax and other features which do not influence product quality or the specification agreement between RM Curtis & Co Ltd and its customers. Any such changes will not result in a new specification version number, but may be reflected in the document control parameters detailed below.	
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