# **Finished Product Specification**

# **Honey Roasted – MS012**





Version:	17	Approval	
Valid From Date:	01/10/19	Marketing:	LC
Approval Date:	01/10/19	Technical:	EJW
Pack Sizes:	25g, 125g, 450g, 2kg	Production:	TR
Reason for Issue:	New format		

#### **PRODUCT DETAILS**

Product code	MS0120000
Product Description	Honey Roasted, Roasted Pumpkin & Sunflower Seeds
Legal Description	Roasted sunflower and pumpkin seeds in a sugar and honey coating.

#### PRODUCT COMPOSITION

Ingredient	% in Final product	Supplier	Country of Origin
Sunflower Kernels	53.20	Confidential	Bulgaria
Pumpkin Seeds	22.80	Confidential	China
Sugar	20.50	Confidential	Netherlands
Honey	3.50	Confidential	Mexico
-			1

### INGREDIENT DECLARATION

Consumer pack ingredient declaration
Sunflower Seeds (53%), Pumpkin Seeds (23%), Sugar, Honey (3.5%).
Additional on pack information
May contain: Nuts, Peanuts, Sesame and Soya

#### FIC 1169/2011 COMPLIANCE

All on pack labelling is compliant with EU 1169/2011 regulations for prepacked food.

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### **ALLERGEN INFORMATION**

Allergen	Allergen Direct Cross C					s Contam	ination		
(EU Food Information for Consumers	Incorpo	oration	On Site Off Site					Comments	
Regulation No.1169/2011)	Allei present	gen t in the	Handle the sa produ lin	ame ction	site*(C	led on Opened, essed tc.)	Contam of r mate	aw	
	Yes	No	Yes	No	Yes	No	Yes	No	
Cereals containing gluten (wheat, rye, oats, barley, spelt, kamut and their hybridised strains)		Х		Х	Х			Х	Occasional Production. Different line / unit fully cleaned down and ATP swabbed after use
Crustaceans		Х		Х				Х	
Egg (including albumin)		Х		Х				Х	
Fish		X		Х				Х	
Peanuts		X		X			X		Products containing peanuts will be produced on same line. Product Schedule optimised to reduce risk. Line fully cleaned after peanuts
Soybeans		X	X						Products containing soya will be produced on same line. Product Schedule optimised to reduce risk. Line fully cleaned and ATP swabbed after soya
Milk (including lactose)		Х		Х				Х	,
Tree nuts (almond, hazelnut, walnut, cashew, pecan, brazil, pistachio, macadamia and queensland nut)		х		Х			Х		Products containing Nuts will be produced on same line. Product Schedule optimised to reduce risk. Line fully cleaned after Nuts
Celery and /or celeriac		Х		Х				Х	
Mustard		Х		Х				Х	
Sesame Seeds		Х	Х						Products containing sesame will be produced on same line. Product Schedule optimised to reduce risk. Line fully cleaned and ATP swabbed after sesame
Sulphur Dioxide and sulphites =>10mg/kg		Х		Х				Х	
Lupin		Х		Х				Х	
Molluscs (gastropods, bivalves or cephalopods)		Х		Х				Х	

## **DIETARY INFORMATION**

Dietary requirement	Suitab	le For	Certification		Comment
	Yes	No	Yes	No	
Vegan		Х			
Vegetarian	Х		Х		
Coeliac	Х			X	

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Halaal	Х		Х	
Kosher	Х		Х	
Alcohol Free	Х		Х	
Palm Oil free	Х		Х	

#### **NUTRITION INFORMATION**

Source of data:	Al La Calc		
Typical values per	100g	Per 25g Portion	% RI <sup>†</sup> per 25g
Energy kJ	2208	552	6.6
Energy kcal	526	132	6.6
Fat (g)	36	9.0	13
Of which saturates (g)	5.1	1.3	
Of which mono-unsaturates (g)	8.2	2.1	6.4
Of which poly-unsaturates (g)	19	4.8	
Carbohydrate (g)	36	9.0	3.5
Of which sugars (g)	24	6.0	6.7
Fibre (g)	4.4	1.1	
Protein (g)	16	4.0	8.0
Salt (g)	0.02	<0.01	0.08
Vitamin E (mg)	20	5.0	42

<sup>&</sup>lt;sup>†</sup>Reference intake (RI) of an average adult (8400kJ/2000kcal)

#### MICROBIOLOGICAL RESULTS (TYPICAL)

Organism	Method	Frequency	Target (m) (cfu /g)	Maximum (M) (cfu /g)
Total Viable count	Aerobic plate count @ 30C ISO4833-1:2013	As per test schedule	<10,000	100,000
E. coli	BS ISO 16649-2:2001	As per test schedule	<10	100
Enterobacteriaceae	BS ISO 21528-2:2017	As per test schedule	<100	10,000
Coagulase positive	BS EN ISO6888-1:1999	As per test schedule	<20	10,000
Staphylococcus Aureus				
Clostridium Perfringens	BS EN ISO 7937:2004	As per test schedule	-	-
Presumptive Bacillus Cereus	PHLS "Practical Food Microbiology" 2003	As per test schedule	-	-
Salmonella	BS EN ISO 6579-1:2017	As per test schedule	Absent in 25g	Absent in 25g
Listeria	PHLS "Practical Food Microbiology" 2003	As per test schedule	-	-
Moulds	PHLS "Practical Food Microbiology" 2003	As per test schedule	<1000	10,000
Yeasts	PHLS "Practical Food Microbiology" 2003	As per test schedule	<1000	10,000

<sup>\*</sup>These are tested as part of a sampling plan and not on positive release.

## **PHYSICAL & CHEMICAL STANDARDS**

Parameter	Target	Maximum	Frequency	Method
Moisture (%)	3-5	8	As per test schedule	Infrared
Aflatoxin B1 (μg / kg)	<2	2	As per test schedule	HPLC
Aflatoxin total (μg / kg)	<4	4	As per test schedule	HPLC
FFA (%)	<3	3	As per test schedule	Titration
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Peroxidase Value meq/kg)	<2	5	As per test schedule	Titration
Sum of Pesticides	In line with the current EU-		As per test	HPLC
	legislation (No. 396/2005)		schedule	

#### **METAL DETECTION**

Pack Format / Size	Guarar	Guaranteed Detection Level					
Sachets / Pouches xg	Fe	1.0mm	Non Fe	1.0mm	Stainless	2.0mm	
Buckets xkg	Fe	1.5mm	Non Fe	1.8mm	Stainless	2.0mm	
Sacks xkg	FE	1.5mm	Non Fe	1.8mm	Stainless	2.0mm	

### QUALITY

Test	Method	Units	Target	Limit	Frequency
Weight	Automatic	g	Average weight	Three packer rules	100%
	Checkweigher				
<b>Quality Attribute</b>	See appendix 1	Red/Amber/Green	Green	Red	Every batch
Standards					

Genetic Modification	Yes / No	Irradiation	Yes / No
Contains GMO's	No	Any ingredient subject to irradiation	No
Contains ingredient made with GMo's	No		

#### TRACEABILITY INFORMATION

Best Before End Format	MMM YY
Lot Number information	LX DDDD HH:MM where x is line No. DDDD is open date code, Hour : Minutes
Any other information as specified	

### **STORAGE & SHELF LIFE**

Storage conditions:	Ambient
Storage instructions:	Cool, dark, dry place
Total product shelf life :	180 days
Minimum remaining shelf life on delivery:	150 days

This product shall conform to the above and all relevant UK Food Legislation in association with products supplied and intended for human food consumption.

#### **COUNTRY OF MANUFACTURE**

Produced	EU
Packed	UK

#### **PACKAGING INFORMATION**

Pack Size	Packaging & Palletisation Spec No.
25g x 12 SRP	MSPP001.1
125g x 6 SRP	MSPP002.1
450g x 12	MSPP003.1
2.3kg	

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#### **CONDITIONS OF SALE**

All sales are made under Lawncourt Harvest Ltd Conditions of Sale; all specifications herein shall not contradict the same.

#### **APPLICATIONS**

Note: Information and recommendations given herein are based on our research and considered to be accurate. No guarantee of accuracy is made. It is recommended that each purchaser conduct tests for his own satisfaction to determine if the product is acceptable for his purpose and application. No warranty is expressed or implied on this product for a specific purpose.

Name: Eddie Watson

Position: Technical Manager

Last Review Date: 1st October 2019 Next Review Date: 1st October 2021

This certificate is computer generated and is valid without a signature.

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## Appendix 1

# **Munchy Seeds Quality Attribute Standards**

# **Product: MS012.17 Honey Seeds**

Quality Attribute Standards based on a 1Kg sample

Attribute	Target (Green)	Off Target (Orange)	Unacceptable (Red)
Taste	Typical of sunflower and pumpkin seeds and honey, sweet		
Aroma	Typical of sunflower and pumpkin seeds and honey, sweet		
Appearance	Light to dark brown & green		
Texture	Crunchy to first bite	Slightly soft on first bite.	Very soft, lacking any crunch.
Purity			Stones <0.005%  Mudballs Absent Extraneous vegetable matter <0.1%  Nil other foreign material Broken seeds (smaller than ½ seed / kernel) <1%  Discoloured seed / kernel <1% Insect damage <0.5%
Total defects			<0.1%
Packaging		Batch code or BBE out side of box. Creases in seals -Sachets. Damage visible at arms length that does not allow egress of product.	Tamper seal not intact. Open seals. Any damage that allows egress of product. Batch code or BBE date missing. Print defects visible at arms length.

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