



# PIP & NUT

## CUSTOMER SPECIFICATION

<b>CRUNCHY PEANUT BUTTER</b>	<b>1 KG</b>
<i>All products conform to the requirements of current UK and EU Legislation.</i>	

<b>CUSTOMER DETAILS</b>			
Name	Pip & Nut		
Address	The Nest, 2nd Floor, 118 Commercial Street, London, E1 6NF		
Phone	+44 (0) 203 422 6688		
Website	www.pipandnut.com		
<b>KEY CONTACTS</b>			
Founder	Pippa Murray	<a href="mailto:pip@pipandnut.com">pip@pipandnut.com</a>	
Product	Grace McNally	<a href="mailto:grace@pipandnut.com">grace@pipandnut.com</a>	+44 (0) 79 5607 1282
Technical	Jake Molloy	<a href="mailto:jake@pipandnut.com">jake@pipandnut.com</a>	+44 (0) 74 8061 4455

<b>PRODUCT INFORMATION</b>	
Product Legal Name	Crunchy Peanut Butter
Pip & Nut Sku Code	201069
Ingredient Declaration	Argentinian Hi-Oleic Peanuts (99.6%), Sea Salt.
Allergy Advice	For allergens see ingredients in bold. Not suitable for tree nut allergy sufferers
Storage Advice	Store in a cool, dry place away from direct sunlight
Shelf life Total	12 months
Shelf life once opened	3 months

Document Ref	Version no	Prepared by	Approved by	Issue Date	Page no
QP1.14.2	1	Grace McNally		02/07/2021	1

# PIP & NUT

## CUSTOMER SPECIFICATION



NUTRITIONAL INFORMATION		
NUTRIENT	PER 100G	PER SERVING (15G)
Energy (kJ)	2511	377
Energy (kcal)	606	91
Fat	48.4	7.3
Saturates	6.1	0.9
Mono-unsaturates	37.9	5.7
Polyunsaturates	4.4	0.7
Carbohydrate	11.9	1.8
Sugars	5.7	0.9
Fibre	8.8	1.3
Protein	26.3	3.9
Salt	0.35	0.05

FINISHED PRODUCT STANDARDS				
Analytical	Target			
Mycotoxins	Aflatoxin B1	2.0 ppb max.		
	Aflatoxin Total	4.0 ppb max.		
		Value m	Value M	Unit
	Water Activity	0.35	N/A	Aw
	Mould	1,000	10,000	cfu/g
	Presumptive Enterobacteriaceae	100	1,000	cfu/g
	E. Coli	<10	N/A	cfu/g
	Staphylococcus Aureus	20	100	cfu/g
	Salmonella	Absent	N/A	In 25g
	Bacillus Cereus	100	1000	cfu/g
Heavy Metals	Conforms to current EEC Directives / Amendments			
Pesticides Residue Levels	Conforms to current EEC Directives / Amendments			
Metal Detection	All processed goods are metal detected prior to dispatch to customers. Hourly checks ensure metal detectors are functioning correctly. Sensitivity is detailed on CCP critical control limits documentation available on request.			

PRODUCT QAS		
LINE CHECKS		
	ACCEPTABLE	UNACCEPTABLE
General Appearance	Best before and production code legible. Label positioned straight and positioned correctly.	Best before and production code not legible. Label not positioned straight and/or not positioned correctly.
Colour	Colour according to specification.	Product too light or too dark in colour.
Flavour Sequence	Typical fresh roasted peanut flavour.	Rancid, stale aroma and/or off odour or over roasted.
Aroma	Typical fresh roasted peanut aroma.	Rancid, stale aroma and/or off odour or over roasted.
Mouthfeel/ Texture	% Crunch according to specification.	% Crunch not according to specification. No crunch.

Document Ref	Version no	Prepared by	Approved by	Issue Date	Page no
QP1.14.2	1	Grace McNally		02/07/2021	2

# PIP & NUT

## CUSTOMER SPECIFICATION



INGREDIENT INFORMATION					
<b>PEANUT</b>	Type	Runner			
	Grade	Hi-Oleic 000316			
	Size	Count 36-50n/ounce			
	Skins %	Indication: 15 +/- 5% skin			
	Nibs	13% Crunch 2-6mm nibs inline chopped. Indication: >8mm: max. 1%, 6.3 - 8mm: max 3%, 4 - 6.3mm: min 50%, 2 - 4mm: max 45%, <2mm: max. 13%			
	Colour	Pinkish to reddish brown skin colour and creamy/ivory flesh colour (85)			
	Moisture		Target	Min	Max
		Before Roasting	7.25%	6.0%	8.5%
	Mills Block	Fineness after milling: Medium: 3 <sup>rd</sup> line 16-24; majority 12-16			
<i>Corrective actions if above or below target</i>	Reject raw material if above or below targets. Pip & Nut contacted.				
<b>SEA SALT</b>	Size	0.2-0.8 mm			

ALLERGEN INFORMATION				
COMPONENT	AS AN INGREDIENT	USED ON THE SAME LINE	USED IN THE SAME FACTORY	ADDITIONAL INFORMATION
<b>14 Main Allergens</b>				
Celery	No	No	Yes	Used in other products produced in factory.
Cereals containing gluten (barley, oats)	No	No	Yes	Used in other products produced in factory.
Crustaceans (prawns, crabs, lobsters)	No	No	Yes	Used in other products produced in factory.
Eggs	No	No	Yes	Used in other products produced in factory.
Fish	No	No	Yes	Used in other products produced in factory.
Lupin	No	No	Yes	Used in other products produced in factory.
Milk	No	No	Yes	Used in other products produced in factory.
Molluscs (mussels, oysters)	No	No	Yes	Used in other products produced in factory.
Mustard	No	No	Yes	Used in other products produced in factory.
Peanuts	Yes	Yes	Yes	Main ingredient.
Sesame	No	No	No	n/a
Soybeans	No	No	Yes	Used in other products produced in factory.
Sulphur Dioxide & Sulphites	No	No	Yes	Used in other products produced in factory.

Document Ref	Version no	Prepared by	Approved by	Issue Date	Page no
QP1.14.2	1	Grace McNally		02/07/2021	3

# PIP & NUT

## CUSTOMER SPECIFICATION



Tree Nuts (almonds, hazelnuts, walnuts, Brazil nuts, cashews, pecans, pistachios, macadamia)	No	Yes	Yes	Possible cross contamination: Almonds, Hazelnuts, Walnuts, Cashews, Pecans, Brazil Nuts, Pistachios, Macadamia
<b>Other</b>				
Fruit	No	No	Yes	Used in other products produced in factory.
Seeds	No	No	Yes	Used in other products produced in factory.
Maize	No	No	Yes	Used in other products produced in factory.
Rice	No	No	Yes	Used in other products produced in factory.
Yeast	No	No	Yes	Used in other products produced in factory.
Meat	No	No	Yes	Used in other products produced in factory.
Additives	No	Yes	Yes	Used in other products produced in factory.
Azo & Coal dyes	No	No	No	
Glutamates	No	No	Yes	Used in other products produced in factory.
Benzoates	No	No	No	
BHA/ BHT	No	No	No	
Aspartame	No	No	No	
Antioxidants	No	No	Yes	Used in other products produced in factory.
MSG	No	No	Yes	Used in other products produced in factory.
Alcohol	No	Yes	Yes	Used on the same line
GMO	No	No	No	
Irradiation	No	No	No	

<b>PACKAGING INFORMATION</b>		
Pallet Configuration	Weight	28kg
	Units per case	3
	Cases per layer	21
	Layers per pallet	11
	Cases per pallet	231
Product Codes	Retail Unit Barcode	506 036 718 0758
	Case Barcode	0506 036 718 0765
	Commodity/ Intrastat Code	20-08-111000
Unit Dimensions (mm/g)	Height	121 mm
	Width	132 mm
	Depth	132 mm
	Net weight	1000 g
	Weight	1045 g
Case Dimensions (mm/g)	Height	131
	Width	132
	Depth	384
	Net Weight	

Document Ref	Version no	Prepared by	Approved by	Issue Date	Page no
QP1.14.2	1	Grace McNally		02/07/2021	4

# PIP & NUT

## CUSTOMER SPECIFICATION



	Gross Weight	3210.3 g
Pallet Dimensions (mm)	Pallet Type	CHEP Standard
	Height	1481 mm
	Width	1000 mm
	Depth	1200 mm
	Weight excluding pallet	741.6 kg
	Weight including pallet	769.6 kg
Materials	Retails Unit Material	Weight
Primary Packaging	Tub (Plastic)	33 g
	Lid (Plastic)	9.5 g
Secondary Packaging	SRP (Cardboard/ Paper)	55 g
	Shrink wrap (Plastic LDPE)	
Tertiary Packaging	CHEP Standard	

### Specification Content Changes/Version History:

Specification Version	Date	Content Changes	Modified by
1	18/08/2021	New Document	Jake Molloy

Document Ref	Version no	Prepared by	Approved by	Issue Date	Page no
QP1.14.2	1	Grace McNally		02/07/2021	5