



Product Specification	Pine Nuts
Authorisation	Quality Manager
Effective Date	June 2018
Date Procedure Reviewed	April 2022

Product Details	
Product Description	Milky white/pale ivory/light tan in colour. Soft and chewy in texture. Free from rancidity, taints and unwholesome flavours and odours.

Product Codes Specification applies to:

<i>WGB Code</i>	<i>Pack Size</i>
WGB193B	6x1kg

Ingredients Declaration

Ingredients:	% In final product
Pine nuts	100

Nutrition Panel

Nutrition Information	Typical Values per 100g
Energy – kJ	2997
Energy – kcals	725
Fat total (g)	68.4
Fat saturates (g)	4.9
Carbohydrate total (g)	13.7
Carbohydrate (sugars) (g)	13.7
Protein (g)	13.7
Salt (g)	0.0

Nutrition Panel: Typical results are shown – as this is an agricultural commodity results may vary across different origin countries, regions and fields. Where the use of this data is critical for the legality or safety of the product then we advise that the analysis is verified by customers own testing systems.

Storage Conditions: Cool, dry conditions max ambient temp 15°C

Process Description: Removed from packaging/broken down/inspected /weighed/packed /check weighed /metal detected /inspected/ labelled /bagged-/boxed

Shelf Life: 12 months

Document Number	Revision Number	Prepared By	Date
WGB.spec.group5.Pine nut	09	M Rowntree	25.04.22

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Country of Origin: China

Physical Properties and Organoleptic Properties:

<i>Property</i>	<i>Tolerances</i>
Aflatoxins B1/B2/G1/G2	4ppb
Aflatoxin B1	2ppb
Ochratoxin	10ppb
Peroxide value	15meq/kg
Free fatty acid	1%
Moisture	3%
Foreign objects	Absent
Broken /pieces/dust	1 per 12.5kg
Insect damaged	0.2%
Pine cone	Absent
Mechanically damaged	5-7% in 500g
Discoloured	0.4%
Count per 100g	650/680
	680
	750
	850
	950
	1200
	1300
1350	

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Microbiological Specification:

Test	Max
Total viable Count	100,000 cfu/g
Yeasts And Moulds	1,000 cfu/g
Salmonella spp.	Absent in 25g
E coli	<10 cfu/g
Coliforms	1000 cfu/g

Microbiological Testing: As per supplier specification.

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ALLERGEN/INTOLERANCE INFORMATION

Allergen	Contained in Product Yes/No	Used on shared Production Equipment Yes/No	Handled in same production Unit Yes/No	Comments
Peanuts and products thereof	no	no	no	
Nuts (other than peanuts i.e. Almonds, Walnuts, Brazil, Hazel, Cashew, Pistachio, Pecan, Macadamia, Queensland) or products thereof	no	no	no	
Cereals containing gluten	no	YES	YES	
Crustaceans and products thereof	no	no	no	
Egg and products thereof	no	no	no	
Fish and products thereof	no	no	no	
Soya beans and products thereof	no	no	no	
Milk and products thereof (including lactose)	no	no	no	
Celery and products thereof	no	no	no	
Mustard and products thereof	no	no	no	
Sesame seeds and products thereof	no	no	YES	
Molluscs and products thereof	no	no	no	
Lupin and products thereof	no	no	no	
Sulphur Dioxide/Sulphites >10ppm	no	no	YES	

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Buchanans

WHOLE FOODS SINCE 1871

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Suitable for:

	Yes/No
Suitable for Vegan	yes
Suitable for Vegetarian	yes
Free from Genetically Modified Organisms and products thereof	yes

Packaging Specification: -

Inner
1kg
Polythene bag

Outer
6 x1 kg
Cardboard case

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