	shedd not solely rely upon the information assessment as to the suitability of chiefer
Product Specification	Cambrook Hickory Smoke Seasoned Almonds 1kg
Ingredient declaration on pack	94% Almonds , 4% Hickory Smoke Flavouring (Salt, Maltodextrin, Yeast Extract, Dextrose, Smoke Flavouring, Rapeseed Oil, Acidity regulator: Citric Acid), Stabiliser: Gum Arabic
Cambrook Ref Code	BULKALMSMOKE3
Best Before on packing	12 months
Min Shelf Life on dispatch	3 months
Unit weight / pack	1kg in recyclable heat sealed food grade packaging (PE/PE)
Units per case	3
Bar code (pack)	5060310131165
Bar code (case)	5060310131363

Nutritional info – Typical values per 100g

Energy KJ/Kcal	2399KJ/574KCal
Fat	50.0g
of which saturates	3.8g
Carbohydrate	9.2g
of which sugars	5.5g
Fibre	7.3g
Protein	21.2g
Salt	1.9g

Issue No	Issue Date	Page	Issued By	Authorised By
10	01/07/2022	Page 1 of 2	Hunor Kovács	Angus Cameron

Cambrook Hickory Smoke Flavour Almonds 1kg (cont)

ALLERGEN INFO	Present?	
Nuts and nut derivatives	Yes	
Soya and soya derivatives		No
Milk and milk derivatives (incl lactose)		No
Gluten		No
Egg		No
Crustaceans		No
Fish		No
Peanuts		No*
Celery		No
Mustard		No
Sesame Seeds		No*
Lupin and products thereof		No
Sulphur dioxide &		No
sulphites more than		
10mg/kg or 10mg/L		
expressed as SO2		
Molluscs		No

OTHER INFO	Yes / No	
Suitable for Vegetarians	Yes	
Suitable for Vegans	Yes	
Suitable for Coeliacs	Yes	
GM Ingredients		No
Organic		No
VAT	Yes	
Free from artificial	Yes	
colours, flavours,		
preservatives		
Manufactured in UK	Yes	

NOTE: Allergen information:

*Not present but there is a risk of cross contamination due to production methods. Pack warning states: 'May contain peanuts, various other nuts, sesame.'

Organoleptic Properties:

- Appearance: Brown skin almonds with a textured coating of flavouring. Predominantly whole nuts (> 85%).
- Taste: Full roasted flavour of nut with a salty smoke flavour dominant, free from foreign odours & taints.
- Texture: Crunchy, dry.
- Aroma: Fresh aroma of smoke flavour. Free from foreign odours and rancidity.

Storage: Cool & dry, Under 23°C, Away from heat or direct sunlight

Issue No	Issue Date	Page	Issued By	Authorised By
10	01/07/2022	Page 2 of 2	Hunor Kovács	Angus Cameron