

PRODUCT SPECIFICATION



PRODUCT DESCRIPTION: Blanched Regular Sliced Almonds 8.0 kg

PRODUCT CODE: 100026

CUSTOMER/BRAND: Stock

1. GENERAL DESCRIPTION *(Information should include description of processes the product requires e.g. fried, roasted or blended)*

- Blanched regular sliced almonds shall be prepared from mature A06 grade almond kernels (*Prunus dulcis*) that have been shelled, air dried, sorted, graded, blanched, sliced and packaged.
- Ingredients: Almonds.
- This product complies with the FSANZ as amended.
- To the best of our knowledge, this product is not genetically modified
- Country of Origin: Product of Australia.

2. MATERIALS INFORMATION *(Each Individual ingredient must declare what is natural or roasted, fried etc)*

INGREDIENT	Variety and Grade	COO	Recipe
Almonds	BIA06	Australia	N/A

3. PACKAGING

PACKAGING :			
PACK SIZE / WEIGHT / VOLUME	8kg boxes	PACKAGING TYPE	Inner plastic liner Z06
		DIMENSIONS CODE	N/A. Plastic liner Z06
APN/EAN Code	N/A	POSITION OF DATE CODE	On side of case
PACKAGING : OUTER CARTON			
PACK SIZE / WEIGHT / COUNT	8kg	PACKAGING TYPE	Renshaw Cardboard Case
		DIMENSIONS	366mm x 274mm x 185mm
TUN Code	N/A	CARTON CODE	Y106
PALLETISING			
CONFIGURATION	12 Per layer	LAYERS PER PALLET	6
		SHIPPERS PER PALLET	72 cases per pallet

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Each carton will be labelled with the following:

- Select Harvests Food Products Pty Ltd, 360 Settlement Road Thomastown VIC 3074
- Net weight
- Product name/description
- Best Before Date:
 - BEST BEFORE (DAY, MONTH, YEAR, DAY CODE), as per Select Harvests date coding requirements numerical only and week ending.
 - e.g. BEST BEFORE 14-03-2017
- Production Batch code E.g. 170314A (Numerical format YYMMDD Shift Code)
- Grade/Size (if relevant)
- Allergen disclaimer

4. PHOTO OF PRODUCT (include WIP and Packed finished product):

TBA

5. SPECIFICATIONS

5.1 Physical/Chemical/Organoleptic

Parameter	Specification		Test Method	Frequency	Responsibility
Moisture	5.0% Max		Moisture Balance	Per Batch at start up.	QA Lab
Foreign Matter	0.05% Max (target zero)		Visual / count	Per Batch of almonds at raw material stage	Carina West Processing facility
Aflatoxin	< 15ppb		Aflacheck	Every Batch at raw material supply	Aflatoxin laboratory
Thickness	0.8 – 0.9mm		Using Vernier Callipers	At start up (WIP stage).	QA Lab
Brokens	<30% Broken		Visual / count	Finished Product	QA Lab
Sensory Properties	Regular sliced almonds with typical blanched almond flavour. Visual discolouration <3.0%		Sensory (taste, smell, visual)	At start up (WIP stage) and finished product.	QA Lab
Sieve Analysis	% Retained on 6.7mm	55.0% minimum	Mechanical Sieve	Per Batch at start up.	QA Lab
	% Retained on 4.0mm	40.0% maximum			
	% Retained on 2.0mm	10.0% maximum			
	% Through on 2.0mm	2.0% Maximum			

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5.2 Microbiological

Parameter	Specification (c.f.u. per gram)	Test Method	Frequency	Responsibility
Salmonella	ND in 25/g	Refer to Microbiological Testing Regime		

6. ALLERGEN INFORMATION/SENSITIVE INFORMATION

Statement to appear on Label/Pack:

Contains; Tree Nuts. May be present; Peanuts and Other Tree Nuts.

0 = Completely absent, 1 = Contains, 2 = May be Present (established from VITAL Tool) 3 = Present in factory but no labelling required

Allergen	Category
Cereals containing gluten and their products, namely wheat, rye, barley, oats & spelt and their hybridised strains	3
Crustacea and their products	0
Egg and egg products	0
Fish and fish products	0
Milk and milk products	3
Nuts	1
Sesame Seeds	3
Peanuts	2
Soybeans & their products	3
Sulphites in concentrations of 10mg/kg or more	3
Royal jelly presented as a food or royal jelly present in a food	0
Bee Pollen	0
Propolis	0
Lupin	0

7. CERTIFICATIONS

Certification	Yes / No
SQF 2000	Yes for SQF2000
HACCP	Yes
KOSHER	Yes
HALAL	Yes
ORGANIC	No

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8. PRODUCT/NUTRITIONAL/HEALTH CLAIMS

Claim	Is this declared?
Vegans	Not declared, but suitable
Vegetarians	Not declared, but suitable
Ovo-vegetarians	Not declared, but suitable

9. SERVING SUGGESTION OR INTENDED USE

Food service ingredient

10. IDEAL TRANSPORT AND STORAGE CONDITIONS

Ideal storage conditions for nut products are a clean cool dry store (<15°C, 60 -70% RH). Store nut products out of direct sunlight and protected against moisture, insects, rodents and odorous materials.

11. SHELF-LIFE

Estimated 12 months from packaging date if stored unopened/in original packaging and stored in ideal storage conditions. Store in an airtight container once opened.

12. CUSTOMER REQUIREMENTS

COC provided on request

13. REASONS FOR ISSUE

Vs.13.0	New specification format
Vs 13.1	Annual revision
Vs. 13.2	Updated micro requirements and NIP
Vs. 13.3	Added brokens spec, updated NIP
Vs. 13.4	New carton size
Vs. 13.5	Updated NIP, carton, Lupin added.
Vs. 13.6	Product Code N° {101002} replacement - {30 Nov 2018}

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SELECT HARVESTS

NUTRITION INFORMATION PANEL

PRODUCT NAME: Blanched Regular Sliced Almonds 8kg.

SERVINGS PER PACKAGE :		N/A	
SERVING SIZE		30g	
		AVERAGE QUANTITY PER SERVING (30g)	AVERAGE QUANTITY PER 100g
ENERGY	kJ	760	2533
PROTEIN	g	6.3	21.1
FAT	TOTAL g	16.4	54.6
	SATURATED g	1.1	3.8
	TRANS g	Less Than 0.1	Less Than 0.1
	POLYUNSATURATED g	4.1	13.7
	MONOUNSATURATED g	10.5	35.1
CARBOHYDRATE	TOTAL g	2.9	9.7
	SUGARS g	1.2	4
DIETARY FIBRE	g	2.7	8.9
SODIUM	mg	3	9

Source: Average 2017

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