

## PRODUCTSPECIFICATION

### GENERAL INFORMATION

<b>Issued date:</b>	29-01-2016	<b>Revised date:</b>	00-00-0000	<b>Printed date:</b>	10/03/2016
<b>Completed by</b>	Quality Assurance Manager				

<b>Product name</b>	<b>Pinenuts</b>
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<b>Supplier</b>	name	Tovano b.v.
	address	Transportweg 47, 2676 LM, Maasdijk, The Netherlands
	phone no.	+ 31 (0)174 – 528333
	fax no.	+ 31 (0)174 – 528001
	e-mail	info@tovano.nl

<b>Quality system</b>	We are ISO and BRC certified.
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### PRODUCT CHARACTERISTICS

#### General

<b>Origin</b>	China
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<b>Product denomination</b> (legal name)	<i>English</i>	Pinenuts
<b>Description of the product</b>	Pinenuts	
<b>Description of the process</b>	Shelled, sundried, counted.	

<b>List of ingredients</b> in descending order by magnitude of weight.  <i>Also include <u>additives</u> and <u>processing aids</u>.</i>	Components	% in the recipe	functionality*	country of origin
	1.	Pinenuts	100	raw material
2.				
3.				
4.				
5.				
6.				

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### Analytical / Organoleptical values

Organoleptic		Method used to determine value
Appearance	Fully developed kernels, characteristic shape	Organoleptical
Colour	Uniform colour, creamy white – light yellow	Organoleptical
Flavour	Characteristic for pine nuts, without foreign flavour	Organoleptical
Odour	Characteristic for pine nuts, without foreign odour	Organoleptical
Texture	Kernels are firm; not brittle, pliable, or leathery	Organoleptical

Analytical	Target	Minimum	Maximum	Method used to determine value
moisture			6%	Ovendrying (vacuum at 70C)
FFA			1%	AV / 28.008, 2000
Peroxide			10 meq/kg	AV / 28.007, 2000
mycotoxins:				
• aflatoxin B1			2 ppb	HPLC
• aflatoxin tot.			4 ppb	HPLC

Microbiological	Maximum	Value	Method used to determine value
total plate count	500000	cfu/g	ISO 4833, 1991
yeasts and moulds	500000	cfu/g	ISO 7954, 1987
Escherichia coli	Neg.	/10g	ISO 9737, 1985
Salmonella	Neg.	/25g	ISO 6579, 2002
Ochratoxine			

Physical	Target	Minimum	Maximum	Method used to determine value
extraneous matter ❶			0.3%	
impurities / foreign material ❷			0.5%	
Damaged kernels			3%	
Crashed kernels			3%	
Defective in size			4.0%	
Size(s) (kernel/100g)				
Regular size 650	650			
Regular size 750	750			
Medium size 950	950			
Medium size 1200	1200			
Medium size 1350	1350			
Small size 1800	1800			

metal detection (mm)	Fe	Non Fe	Sts	Method used to determine value
	0.8	1.5	1.5	metal detector

<b>Packaging</b>	Carton box with inner PE bag
weight per colli	25 kilo ( 2 X 12,5 KG )

<b>Physical form</b> (e.g. powder, liquid)	Kernels
<b>shelf life</b>	min. 12 months under below mentioned conditions in closed packaging
<b>storage conditions</b>	Cool, dry and out of direct sunlight. Temp. < 15°C RH < 70%

❶ All matter from the specific plant other than the required part (ESA)

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☛ All matter that is foreign to the plant such as vegetable matter of other plants, animal contaminants, sand, soil, stones, glass and metal. (ESA)

### GMO & Novell Foods

Does the product or components hereof, contain <b>GM micro-organisms</b> or is it produced with <b>GM micro-organisms</b> (incl. processing aids and additives)	<input checked="" type="checkbox"/>	no	
	<input type="checkbox"/>	yes	specifically:

## HEALTH ISSUES

### Nutritional information

Not available

Available

USDA Nutrient database for standard reference, release 18 (2005)

per  100 ml  100 g

energy	3069	kJ
	748	kcal
total proteins	11.7	g
• % vegetable source	100	
	Pinenuts	
• % animal source	-	
	-	
Total of carbohydrates	14	g
• sugars	7.99	g
• starch		g
• polyols	-	g
content of fibre	3.7	g
total content of fat	69.4	g
• % vegetable	100	
• % animal	-	
• saturated fatty acids	8.63	g
• mono-unsaturated fatty acids	24.9	g
• poly-unsaturated fatty acids	35.87	g
• cholesterol	0	mg
• trans-fatty acids	0	mg
Calcium (Ca)	78	mg
Iron (Fe)	4.3	mg
Magnesium (Mg)	116	mg
Phosphorus (P)	569	mg
sodium (Na)	10	mg
potassium (K)	502	mg
Zinc (Zn)	4.16	mg
Copper (Cu)	0.95	mg
Manganese (Mn)	6.01	mg
Selenium (Se)		mcg
sodium chloride (NaCl-salt)	-	mg

### Allergen information

Please indicate presence or absence of listed allergens

**+ = present, - = absent and ? unknown/possible traces**

1.	milk protein	-
2.	Lactose	-
3.	egg	-
4.	soya protein	-
5.	soya oil	-
6.	gluten	-
7.	wheat	-
8.	rye	-
9.	beef	-
10.	pork	-
11.	chicken	-
12.	fish	-
13.	crustacean and shellfish	-
14.	maize	-
15.	cocoa	-
16.		
17.	legumes / pulses	-
18.	nuts	-
19.	nut oil	-
20.	peanuts	-
21.	peanut oil	-
22.	sesame	-
23.	sesame oil	-
24.	glutamate	-
25.	sulphite (E220-E227)	-
26.		
27.		
28.		
29.		
30.		
31.	coriander	-
32.	cellery	-
33.		
34.	carrot	-
35.	lupin	-
36.	mustard	-

ALBA 2004, TNO the Netherlands

Overview of the presence or absence of critical ingredients

milk components	-
milk powder	-
soya lecithin	-
soya flour	-
soya meal	-
wheat flour	-
wheat meal	-
wheat starch	-
bread crumbs	-
egg yolk	-

## Remarks

### Use in production

If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receiver of the goods or any other person, the quality of the goods shall be deemed to be acceptable to the buyer. All customer's quality control checks are to be completed on the entire load, prior to production and use.

## Enclosed

No enclosure

## Send to:

Company name :

Person :

Department :

Date :

## Signed & stamped:

Tovano b.v.	
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